

Antipasti/insalate * Vorspeisen/Salate * Starters/salads **CHF**

Zuppa di astice “Hummerbar”   24
Hummer Crèmesuppe - Lobster cream soup

Insalata mista   16
Gemischter Salat - Mixed salad

Insalata Nizzarda  25
 BIO lattuga, uovo, pomodorino datterino, olive nere,
 acciughe sott'olio, tonno, fagiolini
BIO Lattich, Eier, Datteltomaten, schwarze Oliven, Sardellen,
Thunfisch, grüne Bohnen
Organic lettuce, eggs, date tomatoes, black olives, anchovies, tuna,
green beans

Insalata Caprese   20
 con pomodoro datterino, mozzarella di bufala, basilico
Datteltomaten, Büffel-Mozzarella, Basilikum
Date tomatoes, buffalo mozzarella, basil

Insalata Soncino BIO   25
 con avocado, uovo, Parmigiano e vinaigrette
BIO Nüsslisalat - mit Avocado, Ei, Parmesan und Vinaigrette
Organic lamb's salad - with avocado, egg, Parmesan and vinaigrette

Patatine fritte  (portion) 9
Pommes frites

Piatto di formaggi  23
Käseteller - Cheese plate

Olive – Oliven – Olives   (portion) 7

Piatto dei Grigioni 27
Bündnerteller, Bündner-Fleisch/-Rohschinken/-Salsiz
Grisons plate, Grisons beef/raw ham/Salsiz

Specialità di pasta * Pasta-Spezialitäten * Pasta specials **CHF**

Penne all'arrabiata o al pesto  21/23

Penne Arrabiata mit scharfer Sauce oder mit Pesto

Penne Arrabiata with spicy sauce or with pesto

Spaghetti alla Carbonara o al Pomodoro  25/20

Rigatoni alla Bolognese St. Gotthard 29

Spaghetti AOP – aglio, olio e peperoncino  19

Spaghetti AOP – Knoblauch, Öl, Chili – garlic, oil, chili

Cappelletti con melanzane e mozzarella  25

Cappelletti gefüllt mit Auberginen und Mozzarella

Cappelletti filled with aubergine and mozzarella

Nostri classici * Unsere Klassiker * Our classics **CHF**

Gotthard-Hamburger 28

con pomodoro, insalata, cipolle, formaggio e patatine

mit Tomaten, Salat, Zwiebeln, Käse und Pommes frites

with tomatoes, salad, onions, cheese and French fries

Club Sandwich 28

con petto di pollo, insalata, avocado,

pomodoro, speck, maionese e patatine fritte

mit Pouletbrust, Eisbergsalat, Avocado,

Tomaten, Speck, Mayonnaise und Pommes frites

with chicken breast, iceberg lettuce, avocado,

tomatoes, bacon, mayonnaise and French fries

Caesar Salad 28

con petto di pollo, speck, crostini, Parmigiano, salsa Caesar

mit Pouletbrust, Speck, Croûtons, Parmesan, Caesar Sauce

with chicken breast, bacon, croutons, Parmesan, Caesar dressing

St. Galler OLMA Bratwurst IGP & Rösti 22

con salsa Demi-Glace e cipolle caramellate

mit Jus und karamellisierten Zwiebeln

with jus and caramelized onions

Nostre pizze * Unsere Pizzas * Our pizzas **CHF**

Pizza Margherita – La Classica  22

Tomatensauce, Mozzarella

Tomato sauce, mozzarella

Pizza Prosciutto 25

Tomatensauce, Mozzarella, Hinterschinken

Tomato sauce, mozzarella, ham

Pizza Calabrese 25

Tomatensauce, Mozzarella, scharfe Salami

Tomato sauce, mozzarella, spicy salami

Pizza ai formaggi  26

Tomatensauce, Käse (Gorgonzola, Parmigiano, Mozzarella)

Tomato sauce, cheese (Gorgonzola, Parmigiano, Mozzarella)

Pizza Vegetariana  26

Tomatensauce, Mozzarella, Zucchini, Aubergine, Peperoni

Tomato sauce, mozzarella, courgettes, eggplant, peppers

Pizza Tonno & Cipolle 24

Tomatensauce, Mozzarella, Thunfisch, Zwiebeln

Tomato sauce, mozzarella, tuna, onions

Pizza Funghi  24

Tomatensauce, Mozzarella, Pilze

Tomato sauce, mozzarella, mushrooms

Calzone 26

Pizzateig gefüllt mit Hinterschinken, Pilzen, Tomatensauce, Mozzarella

Pizza dough filled with ham, mushrooms, tomato sauce, mozzarella

Pizza Manzoni 32

Tomatensauce, Mozzarella, Rucola, Parmesansphänen, Rohschinken

Tomato sauce, mozzarella, rucola, Parmesan slides, raw ham

Focaccia (bianco, weiss, white)  16

Rosmarin, rosemary

Nostri dolci * *Unsere Desserts* * *Our desserts*

CHF

Panna Cotta fatta in casa  		14
<i>Hausgemachte Panna Cotta</i>		
<i>Homemade Panna Cotta</i>		
Tiramisù fatto in casa 		16
<i>Hausgemachtes Tiramisú</i>		
<i>Homemade Tiramisú</i>		
Torta calda di noci dei Grigioni 		18
<i>Warme Bündner Nusstorte</i>		
<i>Warm Grisons nut cake</i>		
Mousse al cioccolato fondente “Grand Cru”  		18
<i>Hausgemachtes, schwarzes Schokoladenmousse</i>		
<i>Homemade dark chocolate mousse</i>		
BIO Macedonia/con Swiss Brandy (Kirsch o Williams) 2 cl	12/22	
<i>BIO Fruchtsalat/mit schweizer Kirsch oder Williams</i>  		
<i>Organic fruit salad/with Swiss brandy (Kirsch or Williams)</i>		
Sorbetto di limone con Vodka  	2 cl	12
<i>Zitronensorbet mit Vodka, lemon sorbet with vodka</i>		
Sorbetto di pera con Williams  	2 cl	15
<i>Birnensorbet mit Williams, pear sorbet with Williams brandy</i>		
Sorbetto di albicocche con brandy  	2 cl	18
<i>Aprikosensorbet mit Fruchtbrand, apricot sorbet, apricot brandy</i>		

 vegetariano/vegano, *vegetarisch/vegan, vegetarian/vegan*

 senza glutine, *glutenfrei, gluten free*

Unsere geschulten Mitarbeiter informieren Sie gerne über die Zutaten in unseren Gerichten, die Allergien oder Intoleranzen auslösen können. *Our trained staff will be happy to inform you about the ingredients in our dishes that can cause allergies or intolerances.*

Deklaration: Mozzarella (IT-CHF), Eier (CH), Tomaten (CH, IT-Bio), Rindfleisch (CH), Poulet (CH-PL), Kalbsfleisch (CH), Salami (CH), Thunfisch (VT), Wolfsbarsch (TR), Scampi* (Indian Ocean), Venusmuscheln (IT), Hummer (USA, Maine), Lachs (DNK), Hummerschwänze*(Atlantik)

*möglicherweise Tiefkühlprodukt.

Gelati

ESTD 1999

EONARDO

CHF 5.50 pro Kugel

il gelato



Vanille



Schoko



Kaffee



Haselnuss



Cookies

Sorbetti (Vegan)

CHF 5.50 pro Kugel



Mango



Zitrone



Erdbeere

UNO Praline (Vegan)

CHF 2.50 pro Stück



Caffé



Lampone

NEW

CHF 9.50



(Zwei UNO Pralinen + einen Caffè nach Wahl)

Nostri caffè * Unsere Kaffees * Our coffees **CHF**

Espresso, Caffè lungo, Ristretto, Decaffeinato	6
Espresso Doppio	7
Caffellatte	7
Cappuccino	7
Espresso macchiato, latte macchiato	7
Marocchino	7.5
Espresso o Caffè corretto	9
Espresso o Caffè affogato (<i>gelato a scelta - Glacé nach Wahl - ice cream to choose</i>)	9.5
Espresso o Caffè shakerato	8
Tee, tea	7.5

Earl Grey, English Breakfast, Kamille, Pfefferminze, Verveine, Früchtetee, Grüntee

Earl Grey, English Breakfast, Camomile, Mint, Verveine, Fruit, Green Tee

Softdrinks **CHF**

San Pellegrino, Evian	50cl	6
Pepsi, Pepsi Zero	33cl	6
Nestea	33cl	6
Fanta	33cl	6
Rivella rot, blau	33cl	6
Ramseier Apfelschorle	33cl	6
Red Bull	25cl	7
San Bitter	10cl	6
Bitter Lemon, Tonic, Ginger Ale, Ginger Beer	20cl	6

Succhi di frutta * Fruchtsäfte * Fruit juices **CHF**

Succo di pomodoro	20cl	6
<i>Tomatensaft – tomato juice</i>		
Spremuta di arancia		
<i>Frisch gepresster Orangensaft – fresh orange juice</i>	20cl	9

Birra * Bier * Beer **CHF**

Feldschlösschen Hopfenperl	5.2%	30/50cl	6/8
<i>alla Spina * vom Fass * from tap</i>			

Panache	5.2%	30/50cl	6/8
<i>alla Spina * vom Fass * from tap</i>			
Weizen Schneiderweisse	5.2%	50cl	9
<i>alla Spina * vom Fass * from tap</i>			
Birra Moretti	5.5%	33cl	7
Heineken	5.5%	33cl	7
Feldschlösschen alkoholfrei (<i>no alcohol</i>)		33cl	7

Spumante & Champagne CHF

Prosecco Brut DOC Treviso	10cl	9
<i>Il Colle Prosecco, Glera, Valdobbiadene, Italien</i>	75cl	59
Franciacorta Extra Brut DOCG Ca' del Bosco	10cl	16
<i>Chardonnay, Pinot Noir/Bianco, Lombardei, Italien</i>	75cl	98
Champagne Perrier-Jouët Grand Brut	10cl	18
<i>Pinot Noir/Pinot Meunier, Chardonnay, Frankreich</i>	75cl	119
Champagne Moët Chandon Ice Impérial Rosé Demi-sec	10cl	21
<i>Pinot Noir/Pinot Meunier, Chardonnay, Frankreich</i>	75 cl	139

Vini Bianchi * Weissweine * White wines CHF

Luna igp Salento bianco 2022	10cl	12
<i>Chardonnay, Malvasia bianca lunga</i>	75cl	76
<i>Conti Zecca, Apulien, Italien</i>		
Blancfumat 2021	10cl	11
<i>Eugenio Collavini, Sauvignon Blanc</i>	75cl	69
<i>Friuli-Venezia, Italien</i>		
Yvorne Chant des Resses Chablais AOC 2023		1 dl 9
<i>Sélection Terravin, Chasselas, Waadt, Schweiz</i>	5 cl	59

Vini Rossi * Rotweine * Red wines CHF

Rifugio Primitivo igp	10cl	10
<i>Conti Zecca, Apulien, Italien</i>	75cl	62

Simposio Riserva Brindisi Rosso DOC 2018	10cl	12
<i>Malvasia, Negroamaro, Apulien, Italien</i>	75cl	78
Château La Lagune 3ème Grand Cru Classé 2020	10cl	16
Cabernet Sauvignon, Merlot, Petit <i>Cert. Organic</i>	75 cl	98
<i>Verdot, Haut-Médoc, Bordeaux, Frankreich</i>		

Vino Rosé/Dolce * Rosé-/Süsswein * Rosé/sweet wine **CHF**

Rosé Fiore di Nero Terre Siciliane IGP		10cl	9
<i>Lombardo (Vergani), 100% Nero d'Avola, Sizilien, Italien</i>		75cl	59
Sauternes Château Coutet 1er Grand Cru 2018		10cl	17
<i>Sémillon, Sauvignon Blanc, Muscadelle, Barsac, Bordeaux, Frankreich</i>		37.5cl	54
Sherry Madelios Dry Pale Fino	20%	5cl	8
<i>Palomino, Jerez/Spanien</i>			
Sherry Sandeman Medium Dry	15%	5cl	7
<i>Palomino, Pedro Ximenez, Jerez/Spanien</i>			
Porto Honorable Fine Tawny Port	19%	5cl	8
<i>Douro Portugal</i>			

Cocktail **CHF**

Aperol Spritz	15
<i>Prosecco, Aperol, Soda</i>	
Hugo	16
<i>Prosecco, Holunderblüten-Sirup, Soda</i>	
Limoncello Spritz	17
<i>Limoncello, Prosecco, Soda</i>	
Negroni	17
<i>Gin, Campari, Martini Rossi</i>	
Caipirinha	16
<i>Cachaca, Limette, Rohrzucker</i>	
Mojito Classic	16
<i>Rum, Limette, Rohrzucker, Pfefferminze, Soda</i>	

Margarita Classic oder mit Erdbeeren	16/17
<i>Tequila, Limette, Cointreau</i>	
Espresso Martini Tiramisù	18
<i>Espresso, Vodka, Sirup, Baileys</i>	
Piña Colada	17
<i>Rum, Ananassaft, Coconut Cream</i>	
Mango Spritz	18
<i>Peach Tree, Mango Püree, Prosecco, Soda</i>	
Amaretto Sauer	17
<i>Amaretto, Schaum, Zitronensaft, Sirup</i>	

Cocktail senza alcool, alkoholfrei, without alcohol **CHF**

Coconut Kiss	14
<i>Coconut Cream, Cream, Ananassaft</i>	
Virgin Mojito	14
<i>Ginger Ale, Pfefferminze, Limette, Rohrzucker</i>	
Virgin Hugo	14
<i>Ginger Ale, Holunderblüten-Sirup, Soda</i>	
Shirley Temple	14
<i>Zitronenlimonade, Ginger Ale, Limette, Grenadine</i>	

Spiriti * Spirituosen * Spirits **CHF**

Martini Bianco, Rosso	15%	4cl	6
Campari	23%	4cl	8
Ramazzotti 	30%	4cl	9
Appenzeller	29%	4cl	11
Limoncello	30%	4cl	10
Sambuca Molinari 	40%	4cl	9
Gin Gordons 	37.5%	4cl	8.5
Gin Deux Frères	43%	4cl	16
Gin Bombay Sapphire 	40%	4cl	10
Gin Hendrick's 	41%	4cl	13
Vodka Xellent, SWISS VODKA	40%	4cl	13
Vodka Absolut 	40%	4cl	9
Vodka Beluga Noble	40%	4cl	14

Vodka Beluga Allure 🍷	40%	4cl	22
Tequila José Cuevo Silver 🍷	38%	4cl	10
Bacardi Rum Weiss 🍷	37%	4cl	9
Havana Club 3 Años Rum 🍷	37.5%	4cl	10
Havana Club 7 Años Rum 🍷	40%	4cl	13
Grappa Moscato	41%	2cl	14
Grappa Nonino 5 anni	41%	2cl	16
Grappa Tignanello	42%	2cl	16
Armagnac Grand Armanac VSOP	40%	2cl	9
Cognac Camus VS	40%	2cl	8
Cognac Rémy Martin VSOP 🍷	40%	2cl	10.5
Cognac Courvoisier XO 🍷	40%	2cl	22

Whiskey

William Lawson's	40 %	4cl	9
Canadian Club 1858 🍷	40%	4cl	10
Ballantine's 7 years 🍷	40%	4cl	10
Jack Daniel's	40%	4cl	11
Jack Daniel's Single Barrel Select	45%	4cl	15
JW Red Label	40%	4cl	9
JW Black Label 12 years	40%	4cl	12
JW Green Label 15 years	43%	4cl	16.5
Chivas Regal 12 years 🍷	40%	4cl	13
Chivas Regal Grand Cru Margaux 18 years 🍷	48%	4cl	24

Single Malt Whiskey

Rugenbräu SWISS MOUNTAIN 7 years	40%	4cl	24
Glenfiddich 12 years 🍷	40%	4cl	14
Talisker 10 years 🍷	45%	4cl	15
Oban 14 years 🍷	43%	4cl	21
Cragganmore 12 years	40%	4cl	14
Lagavulin 16 years 🍷	43%	4cl	24
Glenmorangie Original 10 🍷	40%	4cl	14
Glenkinchie 12 years 🍷	43%	4cl	16