



HOTEL ST. GOTTHARD

ZÜRICH - SWITZERLAND


MANZONI
ITALIAN STYLE EXPERIENCE

La Piazzetta

Bar & Pizzeria - Menu

The Manzoni Bar is an «Italian style experience» and an espresso bar. Everything we offer, whether food or drink, is associated with Italy and the Italian way of life. Whether a coffee break in the morning, a light lunch or an after work aperitif - enjoy the pure Italianità.

Pranzo veloce * *Quickly Lunch*

Menü 1 24.-

Insalata mista * *Mixed salad*

Rigatoni alla Bolognese * *Rigatoni with Bolognese sauce*

Menü 2 26.-

Insalata mista * *Mixed salad*

Pizza con prosciutto cotto e rucola * *Pizza with cooked ham and rocket*

Menü 3 36.-

Polpo alla griglia con patate saltate, olive, capperi, pomodorini

Grilled squid with boiled potatoes, olives, capers and cherry tomatoes

*Panna Cotta ai frutti di bosco * Panna Cotta with wild berries*

Snack

Aperitivo Croccante

con bruschetta, pomodoro, mozzarella, olive e chips

Crispy Apéro

with bruschetta, tomatoes, mozzarella, olives and chips



16.-

Zuppe, Antipasti & Insalate * *Soup, Starters & Salads*

Zuppe del giorno
Soup of the Day

15.-

Insalata mista
Mixed salad

14.-

Insalata di rucola con Parmigiano
Rocket salad with Parmesan

18.-

Insalata Caprese con mozzarella di bufala
Caprese salad with buffalo mozzarella

23.-

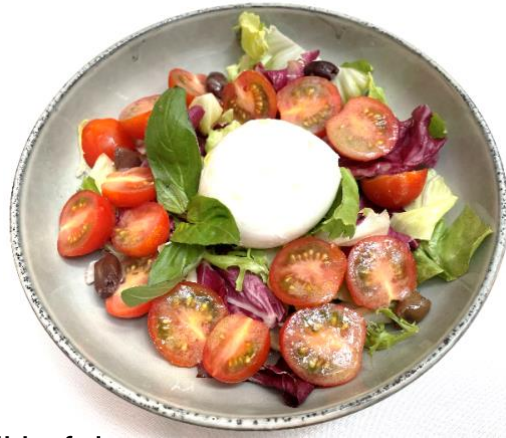
Prosciutto "San Daniele 21 mesi" con mozzarella di bufala
Raw ham "San Daniele 21 months" with buffalo mozzarella

29.-

Caesar Salad

Con pollo grigliato, speck, crostini, Parmigiano, Salsa Caesar
Grilled Chicken Breast, Bacon, Croutons, Parmesan, Caesar Dressing

28.-



Specialità di pasta * *Pasta-Specialties*

Penne all'arrabiata

Penne with spicy tomato sauce

23.-

Spaghetti alla Carbonara

Spaghetti Carbonara with egg

25.-

Paccheri alla Bolognese

Paccheri with Bolognese sauce

26.-

Risotto con funghi porcini

Risotto with porcini mushrooms

34.-



I classici * *The classics*

Filetto di Branzino con risotto al limone 42.-
Sea bass fillet with lemon risotto

Polpo alla griglia con patate saltate, olive, capperi, pomodorini 39.-
Grilled squid with potatoes, olives, capers and cherry tomatoes

Gotthard-Hamburger 24.-
con pomodoro, insalata, cipolle, Cheddar e patatine
*Gotthard burger in Focaccia
with tomatoes, lettuce, onions and Cheddar and French Fries*

Filetto di manzo 42.-
Con Verdura di stagione e salsa al Tartufo
*Beef Fillet
With Seasonal Vegetables and Truffle sauce*



Specialità di pizze * *Pizza Specialties*

Pizza Margherita – La Classica
Tomato sauce, mozzarella, Basil

22.-

Pizza Prosciutto
Tomato sauce, mozzarella, Ham

25.-

Pizza Capricciosa
*Tomato sauce, mozzarella,
Ham, mushroom,
artichoke*

26.-



Pizza Calabrese <i>Tomato sauce, mozzarella, spicy salami</i>	25.-
Pizza Napoli <i>Tomato sauce, mozzarella, olives, anchovies</i>	25.-
Pizza ai formaggi (Gorgonzola, Parmigiano, Mozzarella) <i>various cheeses (Gorgonzola, Parmesan, mozzarella)</i>	26.-
Pizza Parmigiana <i>Tomato sauce, mozzarella, eggplant, Parmesan</i>	26.-
Pizza Speck & Rucola <i>Tomato sauce, mozzarella, bacon, rucola pesto</i>	25.-
Pizza Vegetariana <i>Tomato sauce, mozzarella, zucchini, eggplant, pepperoni, mushrooms</i>	26.-
Pizza Tonno & Cipolle <i>Tomato sauce, mozzarella, tuna, onions</i>	22.-

Pizza Funghi <i>Tomato sauce, mozzarella, mushrooms</i>	24.-
Pizza Bufalina (white) <i>Buffalo mozzarella, rucola, Parmesan</i>	26.-
Calzone <i>Pizza dough filled with ham and mushrooms, tomato sauce, mozzarella</i>	26.-
Pizza Manzoni <i>Tomato sauce, mozzarella, rucola and "San Daniele" cured ham</i>	32.-
Focaccia (white)	15.-

We would be happy to provide you with information
about ingredients in our dishes that can trigger allergies or intolerances.

Declaration: Mozzarella (CH), eggs (CH), tomatoes (IT-Bio), beef (CH), salami (CH), * possibly frozen products. All
prices include the statutory VAT 7.7% and in CHF

I nostri dessert * *Our desserts*

Tortino al cioccolato fatto in casa col cuore morbido 15.-
Homemade chocolate cake with a melted centre

Panna Cotta con frutti di bosco 13.-
Panna Cotta with wild berries

Crème Brûlée fatta in casa 15.-
Homemade Crème Brûlée



Gelati * Ice Cream: Caramel, Stracciatella, Chocolate, Vanilla, Strawberry 4.5.-
per scoop

Colazione * *Frühstück*

Colazione St. Gotthard 14.50
Kaffee Ihrer Wahl, Orangesaft, Croissant, Butter, Marmelade

Coffee of your choice, orange juice, croissant, butter, marmalade

Colazione Continental 19.-

Kaffee Ihrer Wahl, Orangesaft, Croissant, Butter, Marmelade, Fruchtsalat

Coffee of your choice, orange juice, croissant, butter, marmalade, fruits salad

Croissant 2.50