



BAR E RISTORANTE

Antipasti da dividere

Antipasti misti Totò Mixed starters to share	29.50
Bruschette miste Caprese, Parma ham and seasonal bruschetta to share	24.00
Frisella con datterino e figliata Large burrata (250g) stuffed with Buffalo mozzarella pearls, served with plum tomatoes on frisella for two or more people	29.50
Gamberoni all'aglio Shrimp with garlic, olive oil and chili to share	34.00

Antipasti classici

Insalata Totò Leaf salad with red cabbage, oranges and seeds	13.00
Mozzarella di Bufala With plum tomatoes	18.00
With Parma ham	22.00
Burrata di Bufala With plum tomatoes	19.00
With Parma ham	23.00
Carpaccio di manzo Beef carpaccio with arugula, Parmesan and mushrooms	25.00 / 35.00
Vitello tonnato Veal slices in tuna sauce, capers and onions	25.00 / 35.00

Antipasti dello chef

Lattuga alla paesana Baby lettuce with bacon, celery, borlotti beans, Parmesan, pumpkin seeds and pumpkin seed oil	18.00
Insalata di panzanella Carasau bread salad with fennel, plum tomatoes, olives and pumpkin	13.00
Insalata di finocchio Fennel salad with avocado, yuzu lemon juice and Parmesan	12.00
Carne cruda Veal tartare with artichokes, carasau bread and horseradish	25.00 / 35.00
Insalata di polipo Lukewarm squid salad with potatoes and olives	21.00 / 29.00
Zuppa di lenticchie Lentil bouillon with pork sausage and savoy cabbage	14.00 / 18.00

Primi

Malfatti di ricotta e spinaci Homemade spinach & ricotta malfatti in tomato sauce	17.00 / 26.00
Ravioli al burro salvia Homemade veal ravioli with pine nuts and sage butter	19.00 / 28.00
Mafalde al ragù bolognese Mafaldine with bolognese sauce	17.00 / 26.00
Rigatoni alla vodka Homemade rigatoni with tomato sauce, cream and vodka	16.00 / 25.00
Piatto di verdure Eggplant, savoy cabbage, pumpkin, beetroot and artichokes	17.00 / 26.00

We are happy to help you with any vegan or vegetarian options, food intolerances or special requests.



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Pasta e Risotti

Rigatoni alla Totò Homemade rigatoni with veal, Parma ham, plum tomatoes and buffalo mozzarella	29.00
Spaghetti vongole Homemade spaghetti with venus clams	33.00
Orecchiette alla diavola Homemade orecchiette with nduja, olives, mushrooms and plum tomatoes	28.00
Paccheri alla norcina Fresh paccheri pasta with salsiccia, porcini mushrooms and artichokes	31.00
Risotto ai frutti di mare Lemon risotto with venus clams, mussels, shrimp and squid	35.00

Tavolata

	1 pers.	2 or more
Spaghetti frutti di mare Homemade spaghetti with venus clams, mussels and shrimp	38.00	34.00
Tagliata di manzo Ribeye steak with arugula and Parmesan, served with potatoes and vegetables	49.00	45.00

Carni e Pesci

Filetto di manzo Beef fillet (180 g) with gravy	54.00
Scaloppine al limone o marsala Veal cutlet with lemon or Marsala sauce	39.00
Fegato alla veneziana Calf's liver Venetian style	34.00
Ossobuco cremolato Veal ossobuco	42.00
Scottata di tonno Pink roasted tuna	42.00
Orata all'acqua pazza Gilthead bream fillet with plum tomatoes, garlic and capers	38.00

Contorni Risotto al vino bianco, patate al rosmarino, verdure, spinaci al peperoncino, mafalde

Pizze tradizionali

Prosciutto e funghi Margherita with ham and mushrooms	20.50
Siciliana Margherita with eggplant, plum tomatoes and ricotta	21.50
Calabrese Margherita with spicy salami and olives	23.50
Tonno Margherita with tuna and buffalo mozzarella	23.50
Calzone Stuffed Pizza with ham, mushrooms and ricotta	25.50

Pizze della casa

Totò Margherita with veal, pesto and herb butter	27.50
Parma Margherita with arugula, plum tomatoes, buffalo mozzarella and Parma ham	28.50
Rotolone Rolled pizza with plum tomatoes, arugula, balsamic dressing and Parma ham	27.50
Vegana Focaccia with creamy pumpkin sauce, mushrooms, artichokes, horseradish and capers	25.50
Tartufata Bianca with truffle mortadella and stracciatella di burrata	29.50

We will be happy to prepare your pizza according to your personal wishes.

Importante Gluten-free pizza or pasta? No problem!

Our fresh meat (beef, veal and pork) comes from Switzerland.

Dried meat and sausage specialties are purchased from selected suppliers in Italy.

Our fish comes from the following fishing zones: tuna: Western Pacific, venus clams and mussels: Mediterranean, squid: West Atlantic, gilthead bream: Northwest Atlantic, shrimp: Bred in Vietnam

We'll gladly answer any questions you have concerning allergens on our menu. All prices in CHF, including VAT.