



BAR E RISTORANTE

## Antipasti da dividere

<b>Antipasti misti Totò</b> Mixed starters to share	29.50
<b>Bruschette miste</b> Caprese, Parma ham and seasonal Bruschette to share	24.00
<b>Frisella con datterino e figliata</b> Large burrata (250g) stuffed with buffalo mozzarella pearls, on Datterini tomatoes and frisella, for 2 or more persons	29.50
<b>Gamberoni all' aglio</b> Shrimps with garlic, olive oil and chili to share	34.00

## Antipasti classici

<b>Insalata Totò</b>	13.00 / 19.00
Leaf lettuce, baked pumpkin and pumpkin seeds with a home-made balsamico dressing	
<b>Mozzarella di Bufala</b>	18.00
with Datterini tomatoes and Parma ham	22.00
<b>Burrata</b>	19.00
with Datterini tomatoes and Parma ham	23.00
<b>Carpaccio di manzo</b>	24.50 / 34.50
Beef carpaccio, pear and chicory salad with a honey-mustard-vinaigrette	
<b>Vitello tonnato</b>	25.00 / 36.00
Sliced veal, tuna sauce, grilled tuna cubes, rocket salad and capers	

## Antipasti dello chef

<b>Insalata di finocchio</b>	13.50 / 19.50
Fennel salad, avocado, Yuzu juice and parmesan cheese	
<b>Insalata di polipo</b>	21.50 / 29.00
Octopus salad, potatoes, olives and parsley	
<b>Vellutata di zucca</b>	12.50
Creamy pumpkin soup, sourcream and cacao crumble	
<b>Zuppa di Borlotti e Nduja</b>	13.50
Borlotti beans soup with Nduja Calabrese sausage	
<b>Piatto di verdure e Funghi</b>	17.00 / 26.00
Pumpkin, artichoke, celery root, broccoli, mushrooms and hazelnut pesto	

## Primi

<b>Raviolone alla Carbonara</b>	22.00 / 32.00
Homemade ricotta ravioli, pecorino, egg yolk, Guanciale (Pork cheek) and butter sauce	
<b>Tagliatelle ai funghi Nduja e frutti rossi di Bosco</b>	20.50 / 28.50
Tagliatelle with mushroom sauce, Nduja sausage and red berries	
<b>Rigatoni alla vodka</b>	18.50 / 26.50
Homemade rigatoni pasta, tomato sauce, Datterini tomatoes and Vodka	

Gladly we advise you on vegan and vegetarian alternatives, intolerances and wishes, as well as questions about allergens in our menu.

Our fresh meat (beef, veal, lamb and chicken) origins from Switzerland.

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

Our fish origins from following catch areas: tuna: Western Pacific, clams and mussels: breeding facility Italy, octopus: Western Atlantic, shrimps: breeding facility Vietnam ASC, char: breeding facility Switzerland



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## Pasta e Risotti

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<b>Gnocchi alla Mediterranea</b> Potato gnocchi, olives-capers-tomato-sauce, Stracciatella di Burrata and basil oil	27.50
<b>Rigatoni alla Totò</b> Homemade Rigatoni pasta, veal, Parma ham, Datterini tomatoes and buffalo mozzarella	29.00
<b>Spaghetti alla Chitarra con Vongole</b> Spaghetti, venus clams, olive oil, garlic, chili and Datterini tomatoes	33.50
<b>Paccheri all'Astice</b> Paccheri Mancini pasta with lobster cocos bisque, vegetables and basil oil	35.00
<b>Risotto al Ripasso e barbabietole con pesto di nocciole e caprino</b> Ripasso-beetroot risotto, artichoke, hazelnut pesto and goat cheese	27.50

## Tavolata

<b>Spaghetti frutti di mare</b> Spaghetti with venus clams, mussels, shrimps and octopus on tomato-chili sauce	1 p. 38.00	from 2 p. 34.00
<b>Tagliata di manzo</b> Grilled beef entrecôte, rocket salad, Parmesan cheese, potatoes and vegetables	49.00	45.00
<b>Pollo intero arrosto su focaccia</b> Whole chicken glazed with honey-soya sauce on Focaccia bread, for 2 or more persons		per piece 65.00

## Carni e Pesci

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<b>Filetto di manzo</b> Grilled beef filet (180 gr) with balsamic jus	54.00
<b>Scaloppina limone o Marsala</b> Veal escalope with lemon or Marsala sauce	42.50
<b>Fegato alla Veneziana</b> Veal liver Venetian style	38.50
<b>Scottata di tonno</b> Pink roasted tuna, quinoa and herb mayonnaise	42.00
<b>Ossobuco di agnello</b> braised leg of lamb, black olives and pine nuts	46.00
<b>Filetto di salmerino</b> Swiss char, chickpeas, chili and mushrooms	39.50

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**Contorni** risotto, rosemary potatoes, vegetables, spinach with hot pepper, tagliatelle pasta, polenta

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## Pizze tradizionali

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<b>Prosciutto e funghi</b> Margherita with ham and champignon mushrooms	21.50
<b>Siciliana</b> Margherita with eggplant, Datterini tomatoes and ricotta cheese	21.50
<b>Calabrese</b> Margherita with spicy salami and olives	23.50
<b>Tonno</b> Margherita with tuna and buffalo mozzarella	23.50
<b>Calzone</b> Stuffed pizza filled with ham, champignon mushrooms and ricotta	25.50

## Pizze della casa

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<b>Totò</b> Margherita with veal and basil pesto	28.50
<b>Parma</b> Margherita with rocket salad, Datterini tomatoes, buffalo mozzarella and Parma ham	28.50
<b>Rotolone</b> Rolled pizza with Datterini tomatoes, rocket salad, Parma ham and balsamico	27.50
<b>Vegana</b> Focaccia with pumpkin cream, pomegranate, Borlotti beans, mushrooms and quinoa	26.50
<b>Fiocco</b> Mashed potatoes, mozzarella, artichoke, bacon and parmesan cheese	26.50

We'll gladly prepare your pizza according to your wishes.

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**Importante** Gluten free pizza or pasta – no problem!

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