



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 e Lattuga</b> Prawns and lettuce with garlic, olive oil and chilli to share	34.00

## Antipasti classici

<b>Insalata Totò</b>	13.00
Leaf salad with spinach, radish and fava beans with homemade balsamic dressing	
<b>Mortadella al tartufo con focaccia</b>	19.50
Truffle mortadella with pizza bread	
<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 with spinach, radish, fava beans, parmesan and carasao bread	
<b>Vitello tonnato</b>	26.50 / 36.50
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>Parmigiana di Melanzane</b>	16.50
Eggplant casserole with tomato sauce, mozzarella and parmesan cheese	
<b>Insalata di polipo</b>	23.50 / 31.50
Octopus salad, potatoes, olives and parsley	
<b>Zuppa di pesce e crostacei</b>	19.00 / 27.50
Tomato clear fish soup with prawns, fava beans, chilli and vegetables	
<b>Piatto di verdure</b>	17.50 / 26.50
Eggplant-courgette-scapece with friggirelli peppers, carrots, courgette blossom and roasted pine nuts	
with Mozzarella di Bufala	+6.00

## Primi

<b>Ravoli di ricotta e spinaci al limone e cialda croccante</b>	21.50 / 29.50
Homemade spinach ricotta ravioli with a corn parmesan chip and lemon butter sauce	
<b>Rigatoni alla vodka</b>	19.50 / 27.50
Homemade rigatoni pasta, tomato sauce, Datterini tomatoes, cream and Vodka	
<b>Gnocchi Cacio&amp;Pepe con Fave e Guancia croccante</b>	21.50 / 29.50
Gnocchi with pecorino cheese, fava beans and pork chips	

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

Please advise us of any allergy or dietary requirements before ordering.

Declaration of origin:

Fresh meat (beef, veal and chicken) – Switzerland.

Dried meat and sausage specialties – selected suppliers in Italy.

Fish: Tuna – Western Pacific; Clams and mussels – breeding facility Italy;

Octopus – Western Atlantic; Prawns – breeding facility Vietnam ASC; Sea Bass – breeding facility Greece

All prices in CHF including VAT.



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## Pasta e Risotti

<b>Rigatoni alla Totò</b>	32.00
Homemade Rigatoni pasta, veal, Parma ham, Datterini tomatoes and buffalo mozzarella	
<b>Spaghetti alla Chitarra con Vongole</b>	34.50
Spaghetti, venus clams, olive oil, garlic, chili and Datterini tomatoes	
<b>Paccheri all'Astice</b>	43.00
Paccheri Mancini pasta with lobster cocos bisque, vegetables and courgettes	
<b>Risotto profumato al limone con fiori di zucchine e gamberoni</b>	31.50
Lemon risotto with courgette blossoms and giant prawns	

## Tavolata

	1 p.	from 2 p.
<b>Spaghetti frutti di mare</b>	41.00	36.00
Spaghetti with venus clams, mussels, prawns and octopus on tomato-chili sauce		
<b>Tagliata di manzo</b>	51.00	47.00
Grilled beef entrecôte, rocket salad, Parmesan cheese, potatoes and vegetables		
<b>Pollo intero arrosto su focaccia</b>		65.00
Whole chicken glazed with honey-soya sauce on Focaccia bread, for 2 or more persons		

## Carni e Pesci

<b>Scaloppina limone o Marsala</b>	Veal escalope with lemon or Marsala sauce	43.50
<b>Fegato alla Veneziana</b>	Veal liver Venetian style	38.50
<b>Filetto di manzo</b>	Grilled beef filet (180 gr) with balsamic jus	57.00
<b>Cotoletta di vitello alla milanese</b>	Elephant ear from veal with rocket salad and Datterini tomatoes	53.00
<b>Scottata di tonno</b>	Pink roasted tuna, sesame and tomato mayonnaise	42.00
<b>Filetto di Branzino</b>	Sea bass with Datterini tomatoes, herring roe and vinaigrette	46.50

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

## Pizze tradizionali

<b>Prosciutto e funghi</b>	Margherita with ham and mushrooms	22.50
<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, mushrooms and ricotta	25.50

## Pizze della casa

<b>Totò</b>	Margherita with veal and basil pesto	29.50
<b>Parma</b>	Margherita with rocket salad, Datterini tomatoes, buffalo mozzarella and Parma ham	29.50
<b>Rotolone</b>	Rolled pizza with Datterini tomatoes, rocket salad, Parma ham and balsamico	27.50
<b>Vegana</b>	Cream of spinach, courgettes, eggplant, tomatoes, chilli peppers and baby spinach	26.50
<b>Tartufo estivo</b>	tomatoes, courgettes, buffalo mozzarella, fontina cheese and summer truffles	31.50
<b>Bianchetta</b>	Pizza with Fior di latte, ricotta cheese und truffle mortadella	31.50
<b>Nduja</b>	with mozzarella, spinach, nduja calabrese and burrata	29.50

**Salsine – Homemade sauces to dip** Tomato mayonnaise, Aioli sauce, Bagnetto Verde each 4.00

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

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