



BAR E RISTORANTE

Antipasti da dividere

Antipasti misti Totò Mixed starters to share	29.50
Bruschette miste Caprese, Parma ham and seasonal Bruschette to share	24.00
Gamberoni all'aglio Prawns with garlic, olive oil and chili to share	35.00

Antipasti classici

Insalata Totò	13.00
Leaf salad with melon, mint, goat cheese and sunflower seeds with a homemade orange vinaigrette	
Insalata mista	10.50
Mixed salad with homemade balsamico dressing	
Insalata verde	9.50
Green salad with homemade balsamico dressing	
Mozzarella di Bufala	18.50
with Datterini tomatoes or vegetables	
Parma ham	22.50
Burrata	19.50
with Datterini tomatoes or vegetables	
Parma ham	23.50
Mortadella al tartufo con focaccia e carciofi	21.50
Truffle mortadella with focaccia and artichokes	
Carpaccio di manzo	25.00 / 35.00
Beef carpaccio with rocket salad and parmesan cheese	
Vitello tonnato	25.00 / 36.00
Slices of veal with tuna sauce, rocket salad, capers and grilled tuna cubes	
Insalata di finocchio	14.00 / 19.50
Fennel salad, avocado, Yuzudressing and parmesan cheese	
Insalata di polipo	23.50 / 31.50
Octopus salad with potatoes, olives, capers, peppers, celery and parsley	
Minestrone con Pesto	12.00
Italian vegetable soup with homemade pesto	

Pasta e Risotti

Tortellini di ricotta e spinaci	19.50 / 25.50
Spinach ricotta tortellini with sage butter	
Rigatoni alla vodka	19.50 / 25.50
Homemade rigatoni pasta, tomato sauce, Datterini tomatoes, cream and vodka	
Rigatoni alla Totò	32.00
Homemade Rigatoni pasta with tomato sauce, veal, Parma ham, datterini tomatoes and buffalo mozzarella	
Paccheri Tartufati	33.00
Paccheri with mushroom sauce, courgette, truffle and buffalo mozzarella	
Spaghetti alla Chitarra con Vongole	34.50
Spaghetti with venus clams, olive oil, garlic, chili and datterini tomatoes	
Tagliatelle alla Bolognese	26.00
Tagliatelle with Bolognesesauce	
Risotto alla bottarga, limone e cozze	33.00
Bottarga risotto with lemon and mussels	

Importante Gluten free pasta – no problem!

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



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Tavolata

Spaghetti frutti di mare

Spaghetti with venus clams, mussels, prawns and octopus on tomato-chili sauce

1 p. 41.00
from 2 p. 36.00

Tagliata di manzo con rucola, grana e glassa al balsamico

Grilled beef entrecôte with rocket salad, parmesan cheese and balsamico glaze

1 p. 51.00
from 2 p. 47.00

Carni e Pesci

Scaloppine al limone o marsala

Veal escalope with lemon or Marsala sauce

43.50

Fegato alla Veneziana

Veal liver Venetian style

39.50

Scottata di tonno

Pink roasted tuna with chimichurri

43.00

Halibut con burro ai capperi e limone

Halibut with caper and lemon butter

44.50

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

Pizze

Margherita

tomato sauce and mozzarella

18.50

Prosciutto e funghi

Margherita with ham and mushrooms

23.00

Prosciutto con uova

Margherita with ham and egg

23.00

Calabrese

Margherita with spicy salami and olives

24.00

Tonno

Margherita with tuna and buffalo mozzarella

25.50

Calzone

Stuffed pizza filled with ham, mushrooms and ricotta

25.50

Totò

Margherita with veal and basil pesto

29.50

Parma

Margherita with rocket salad, Datterini tomatoes, buffalo mozzarella and Parma ham

29.50

Vegana

Focaccia with spinach cream, mushrooms, peppers and rocket salad

26.50

Tartufo estivo

tomatoes, courgettes, buffalo mozzarella, fontina cheese and truffle

31.50

Nduja

with mozzarella, spinach, nduja calabrese and burrata

29.50

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

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Declaration of origin:

Fresh meat (beef and veal) – 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; Halibut – breeding facility Norway

All prices in CHF including VAT.