



BAR & RISTORANTE

Antipasti da dividere

Antipasti misti Totò Mixed starters to share	29.50
Bruschette miste Mixed Bruschette to share	25.00
Piatto di Prosciutti e Salumi Cold cuts with Parma ham, Salami, Mortadella, Coppa	24.00
Piatto di formaggi Cheese plate with Taleggio, Fontina, Parmesan, Gorgonzola	22.00

Antipasti classici

Insalata Totò	11.50
Leaf salad with olives, datterini tomatoes, parmesan cheese, croutons with homemade dressing	
Insalata Verde	9.50
Leaf salad with balsamic dressing	
Mozzarella di Bufala	18.50
with Datterini tomatoes and Parma ham	22.50
Burrata	19.50
with Datterini tomatoes and Parma ham	23.50
Insalata di finocchio	14.00 / 19.50
Fennel salad, avocado, Yuzu juice, parmesan cheese	
Carpaccio di manzo	25.00 / 36.00
Beef carpaccio with rocket salad and parmesan cheese	
Insalata di polipo	23.50 / 31.50
Octopus salad with potatoes, olives, capers, celery	
Zuppa di pomodoro	14.50
Tomato soup with buffalo mozzarella, croutons and basil	
Faggioli con Salsiccia	15.50
Vegetable broth cooked white beans with spinach and salsiccia	

Pasta e Risotti

Ravioli ai carciofi made by Patrizia Fontana in Zurich	32.00
Artichoke ravioli with white wine sauce	
Rigatoni alla vodka	26.00
Homemade rigatoni pasta, tomato sauce, datterini tomatoes, cream and vodka	
Rigatoni alla Totò	33.00
Homemade Rigatoni pasta, veal, Parma ham, datterini tomatoes and buffalo mozzarella	
Spaghetti alla Chitarra con Vongole	34.50
Spaghetti, venus clams, olive oil, garlic, chili and Datterini tomatoes	
Tagliatelle alla Bolognese	26.50
Tagliatelle with bolognese sauce	
Paccheri Tartufati	33.00
Paccheri with mushroom sauce, courgette, summer truffle and buffalo mozzarella	
Risotto al limone e gamberoni	33.00
Lemon risotto with prawns	
Risotto Polpette	32.00
Tomato risotto, spinach, beef meatballs	
Spaghetti frutti di mare	41.00
Spaghetti with venus clams, prawns and octopus on tomato-chili sauce	

Importante Gluten free pizza or pasta – no problem!

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



BAR E RISTORANTE

Carni e Pesci

Scaloppine al limone o Marsala Veal escalope with lemon or Marsala sauce	45.00
Fegato alla Veneziana Veal liver Venetian style	45.00
Tagliata di manzo Grilled beef entrecote with rocket salad, parmesan cheese and balsamico glaze	59.00
Ossobuco di Vitello al vino rosso Ossobuco, red wine sauce	52.00
Tonno alla mediterranea Pink roasted tuna with caper sauce	45.00
Branzino al limone Sea bass, white wine lemon sauce	41.00

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

Pizze

Margherita tomatoe sauce and mozzarella	18.50
Prosciutto e funghi Margherita with ham and mushrooms	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 pumpkin cream, mushrooms, peppers and rocket salad	26.50
Tartufo estivo tomatoes, courgettes, buffalo mozzarella, fontina cheese and summer truffles	31.50
Nduja with mozzarella, spinach, nduja calabrese and burrata	29.50
Salsiccia with peppers, onion, basil, sausage	29.00

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

Importante Gluten free pizza or pasta – no problem!

Declaration of origin:

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

Dried meat and sausage specialties – selected suppliers in Italy.

Fish: Tuna – Western Pacific; Sea bass – Mediterranean Sea; Clams and mussels – breeding facility Italy; Octopus – Western Atlantic; Prawns – breeding facility Vietnam ASC