



## LUNCH

11.30 – 13.30

### STARTERS

CURED HAM  
Arugula | Olives | Grana Padano

PEA & POTATO SOUP  
Croûtons

6 starter | 18 main course

### RAVIOLI & PASTA

RAVIOLONE  
Lamb & Rosemary | Red Wine Jus  
Thyme  
29

TORTELLLO  
Stracciatella | Spinach & Basil Pesto  
Pine Nuts  
25

RAVIOLI OF THE DAY  
Sage Butter  
24

SPAGHETTI  
Salmon | Lemon  
28

### SPECIAL

PARMIGIANA  
Eggplant | Tomatoes | Mozzarella  
25

ASK FOR OUR GLUTEN-FREE OPTION

### DESSERT

DESSERT OF THE DAY  
9



## Z'MITTAG

11.30 – 13.30

### VORSPEISE

ROHSCHINKEN  
Rucola | Oliven | Grana Padano

ERBSEN-KARTOFFEL-SUPPE  
Croûtons

6 Vorspeise | 18 Hauptgang

### RAVIOLI & PASTA

RAVIOLONE  
Lamm & Rosmarin | Rotweinjus  
Thymian  
29

TORTELLLO  
Stracciatella | Spinat-Basilikum-Pesto  
Pinienkerne  
25

TAGESRAVIOLI  
Salbeibutter  
24

SPAGHETTI  
Lachs | Zitrone  
28

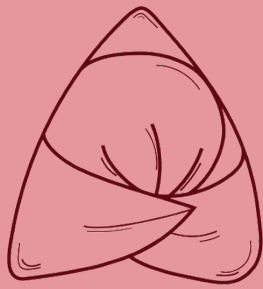
### SPECIAL

PARMIGIANA  
Aubergine | Tomaten | Mozzarella  
25

FRAGEN SIE NACH GLUTENFREIEN OPTIONEN

### DESSERT

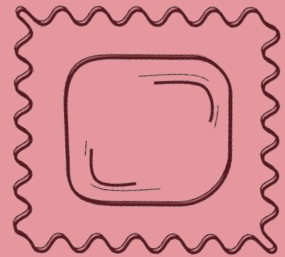
TAGESDESSERT  
9



AGNOLO



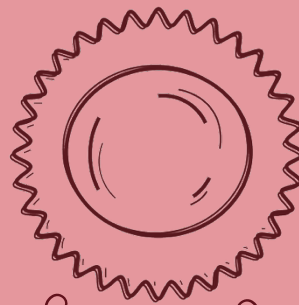
MEZZALUNA



RAVIOLONE



TORTELLO



CAPPELLACCIO

SCHINKEN – ITALIEN  
LAMM – ITALIEN  
LACHS – NORWEGEN  
BROT – BOSSARD BECK