

Pizze classiche - Classic pizzas

<i>Margherita</i> Tomatoes, Mozzarella	CHF 15.00
<i>Napoli</i> Tomatoes, Mozzarella, anchovies, oregano	CHF 15.50
<i>Prosciutto</i> Tomatoes, Mozzarella, boiled ham	CHF 18.00
<i>Tonno e cipolle</i> Tomatoes, Mozzarella, tuna, onions	CHF 18.50
<i>Romana</i> Tomatoes, Mozzarella, olives, anchovies, capers, oregano	CHF 18.50
<i>Calzone</i> Tomatoes, Mozzarella, boiled ham, egg	CHF 19.00
<i>Salame</i> Tomatoes, Mozzarella, salami	CHF 19.00
<i>Prosciutto e funghi</i> Tomatoes, Mozzarella, boiled ham, mushrooms	CHF 19.00
<i>Hawaii</i> Tomatoes, Mozzarella, premium ham, pineapple, curry	CHF 19.00
<i>Bufalina</i> Tomatoes, buffalo Mozzarella, cherry tomatoes, fresh basil	CHF 19.50
<i>Vegetariana</i> Tomatoes, Mozzarella, various vegetables	CHF 19.50
<i>Quattro stagioni</i> Tomatoes, Mozzarella, olives, boiled ham, mushrooms, artichokes	CHF 20.50
<i>Ai quattro formaggi</i> Tomatoes, four different cheeses	CHF 20.50
<i>Capricciosa</i> Tomatoes, Mozzarella, olives, boiled ham, mushrooms, artichokes, anchovies, chilli peppers, capers, oregano	CHF 21.00
<i>Frutti di mare</i> Tomatoes, Mozzarella, mixed seafood	CHF 23.00
<i>Altri ingredienti per tipo / Each additional topping</i>	CHF 3.00
<i>Mozzarella di bufala, burrata / buffalo Mozzarella, Burrata cheese</i>	CHF 5.00

Pizze speciali - Speciality pizzas

Diavolezza CHF 19.50
Tomatoes, Mozzarella, spicy salami, onions, chilli peppers

Italia CHF 20.50
Tomatoes, Mozzarella, rocket, goat's cheese, pesto, cherry tomatoes

Grandiosa CHF 21.00
Tomatoes, Mozzarella, beef, gherkins, onions

Diavola e zola CHF 21.50
Tomatoes, Mozzarella, Gorgonzola, spicy salami

Popeye CHF 21.50
Tomatoes, Mozzarella, spinach, Parmesan, egg

Bismarck CHF 21.50
Tomatoes, Mozzarella, bacon, garlic, onions, egg

Messicana CHF 22.50
Tomatoes, Mozzarella, diced spicy beef and chicken, chilli peppers, onions, sweetcorn

Tirolese CHF 22.50
Tomatoes, Mozzarella, Tyrolean bacon, onions, Cervelat sausage

Engadinerhof CHF 23.00
Tomatoes, Mozzarella, Mascarpone, cured ham, rocket

Crudo e burrata CHF 23.00
Tomatoes, Burrata cheese, cured ham

Speck e zola CHF 23.00
Tomatoes, Mozzarella, Tyrolean bacon, Gorgonzola

Pontresina CHF 23.50
Tomatoes, Mozzarella, Ramatino cherry tomatoes, strips of venison, Juniper berries, rosemary

Bresaola CHF 23.50
Tomatoes, Mozzarella, Bresaola air-dried beef, rocket, porcini mushrooms

Grigione CHF 23.50
Tomatoes, Mozzarella, Viande des Grisons, goat's cheese, walnuts

Mare e monti CHF 24.50
Tomatoes, Mozzarella, Black Tiger prawns "medium", porcini mushrooms

Small pizzas minus CHF 3.00

Insalate - Salads

Insalata verde

Green salad with sprouts

CHF 9.00

Insalata mista

Mixed salad

CHF 11.50

Small mixed salad

CHF 8.00

Insalata valeriana

*Lamb's lettuce with diced bacon, bread croutons
and chopped egg*

CHF 14.00

Panzanella

*Tuscan salad with croutons, cucumber, cherry tomatoes,
red onions and Greek feta cheese
in olive oil and white wine vinegar with fresh basil*

CHF 14.00

Insalata di pomodori datterini con mozzarella di bufala

*Datterini cherry tomatoes with buffalo mozzarella and
olive oil with basil*

CHF 15.00

Salad dressings of your choice:

Italian, French, balsamic dressing

Zuppe - Soups

Tortellini in brodo

Homemade beef bouillon with tortellini

CHF 10.00

Zuppa di pomodoro rustica

*Valtellina farmer-style homemade tomato soup
with chopped chilli peppers and onions*

CHF 11.00

Zuppa di cipolle

Homemade onion soup with croutons

CHF 11.50

For children only!

<i>Spaghetti Napoli</i>	<i>CHF</i> 8.50
<i>Spaghetti Bolognese</i>	<i>CHF</i> 9.50
<i>Chicken nuggets with French fries</i>	<i>CHF</i> 10.00
<i>Small breaded pork schnitzel with French fries</i>	<i>CHF</i> 12.00
<i>Portion of French fries</i>	<i>CHF</i> 6.00
<i>Pizza Bambini</i>	<i>CHF</i> 8.50

Antipasti - Starters

Focaccia

<i>with oregano, olive oil, tomato sauce</i>	<i>CHF</i> 12.00
<i>with spicy salami</i>	<i>CHF</i> 14.50
<i>with cured ham</i>	<i>CHF</i> 15.00

Insalata di polipetti tiepidi con patate e ramatino su letto di rucola

CHF 17.50

*Lukewarm octopus salad with potatoes
and Ramatino cherry tomatoes and rocket
with a Citronette dressing*

Tartara di manzo guarnita 70 gr. *CHF* 17.00

*Juicy beef tartare with pickled vegetables,
capers and egg yolk, served with toast and butter*

come piatto principale/as a main course 130 g. *CHF* 23.50

Primi piatti - Pasta

<i>Spaghetti al pomodoro</i> with homemade tomato sauce	CHF 16.00
<i>Penne all' arrabbiata</i> in a spicy tomato sauce with peperoncini, garlic, parsley and olive oil	CHF 18.00
<i>Spaghetti bolognese</i> with homemade beef sauce	CHF 19.00
<i>Spaghetti carbonara</i> with egg yolk, bacon, Parmesan and cream	CHF 19.50
<i>Gnocchi di patate fatti in casa con salsa di gorgonzola e noci</i> Homemade potato gnocchi in a Gorgonzola sauce garnished with chopped walnuts	CHF 19.50
<i>Lasagne fatte in casa</i> Homemade Lasagne Emiliana with Bolognese and Béchamel sauce baked with Parmesan	CHF 21.50
<i>Tagliatelle ai porcini con carne secca dei Grigioni</i> Ribbon pasta in a porcini mushroom sauce with strips of Viande des Grisons	CHF 22.50
<i>Risotto con funghi porcini</i> Risotto with porcini mushrooms	CHF 19.50
<i>Capuns di carne fatti in casa</i> Homemade meat capuns with roasted onions in a light cream sauce with a béchamel base	CHF 25.00
<i>Risotto al limone con timo, pomodorini e fette di trota salmonata affumicata</i> Lemon and thyme risotto with cherry tomatoes and a slice of smoked salmon trout	CHF 22.50

Small portion (except lasagne) minus CHF 4.00

Secondi piatti - Meat & Fish

Petto di pollo in salsa piccante CHF 30.00
Grilled chicken breast with a lukewarm
BBQ sauce with brandy served with deep-fried rosemary potatoes
and grilled chilli peppers

Piccata di maiale con straccetti di prosciutto e champignon CHF 33.00
Pork loin Piccata
garnished with strips of ham and mushrooms
served with Spaghetti in a tomato sauce

Fegato di vitello alla veneziana, servito con rösti CHF 33.00
Veneziana-style strips of calf's liver
with herb and onion butter
served with homemade Rösti potatoes

Tagliata di manzo su letto di rucola CHF 37.00
Grilled slices of premium cut of beef on a bed of rocket
with a rosemary vinaigrette with pine nuts and walnuts
served with French fries and Vichy carrots

Trancio di branzino "Mediterranea" CHF 37.00
Fried sea bass served with diced potatoes
in olive oil, basil, cherry tomatoes and black olives

Cheese fondue (minimum 2 people)

Glacier fondue from the Pontresina alpine dairy p.p. CHF 25.00
with pickled vegetables and potatoes

Prosecco-Fondue from the Pontresina alpine dairy p.p. CHF 26.50
with pickled vegetables and potatoes

Truffle fondue from the Pontresina alpine dairy p.p. CHF 28.50
with pickled vegetables and potatoes

Please order in advance (minimum 2 people)

Fondue Chinoise à discrétion p.p. CHF 47.00
with veal, beef and turkey, various sauces
and condiments, served with vegetable rice and French fries

The beef originates in Switzerland and Uruguay
The turkey, veal and pork come from Switzerland
All prices are inclusive of VAT