




It is our pleasure to present our new creations
and tried and tested classics to you.

You can expect a culinary journey consisting of the finest regional products
paired with plenty of Italianità.

Let yourself be inspired on our marvellous terrace with a view of Lake
Lucerne and the surrounding mountain peaks. Enjoy culinary specialities
and exquisite dishes from selected Italian regions.

PRIMI PASSI

- PIATTO DI ANTIPASTI** FOR 2 OR MORE PEOPLE 21
Tavolata platter with olives, antipasti, cheese, Parma ham, fried sage leaves with anchovy paste, olive-caper tapenade, focaccia from the pizza oven
- CARPACCIO DI MANZO** 29
Beef carpaccio, fried caper berries, olive oil, roasted pepper, sea salt flakes, shaved Pecorino
- INSALATA DI INDIVIA**  18
Colorful endive salad with red and white chicory, Gorgonzola, chili peppers, grapefruit, rhubarb, and mustard seeds
- ASPARAGI VERDI CON COZZE E CARDIIDAE** 26
Green asparagus with mussels and cockles, tarragon, pistachios, dill, and green herb oil

INTERMEZZI

TAGIOLINI CACO E PEPE 16 / 24

Fennel, smoked eel, mascarpone, and trout caviar

STROZZAPRETI  18 / 24

Young peas, Taleggio cheese, black pepper, and tarragon

RAVIOLI DI BRASATO DI MANZO 24 / 32

Braised beef ravioli with ricotta, brown butter, jus, green asparagus, and samphire

DA LAGO

SALVELINUS 45

Pan-seared char with chamomile nut butter, celery-potato mash with wholegrain mustard and parsley, served with young broccoli and fresh herb salad

FUORI DALLA ROCCIA CALDA

Filetto Di Manzo

Swiss beef fillet matured by Luma

150 / 200 g

46 / 59

ENTRECÔTE

Swiss ribeye steak with a beautiful fat edge

250g

56

VITELLO

Swiss veal loin matured by Luma

200g

58

Served with Parmesan fries seasoned with our steakhouse spice blend

Two sauces of your choice to accompany it

- Sauce Choron with tomato dust
- Gremolata made from parsley, marjoram, oregano, and lovage
- Hertenstein-butter

And your choice of side dish

- Pan-fried bimi broccoli with braised garlic, drizzled with olive oil and freshly shaved Grana Padano
- Mixed green salad with fresh herbs and granola in Italian dressing
- Caponata Siziliana

All prices in CHF and including VAT.

PIZZA

ROSSO

BUFFALINA  22

Tomato sauce, buffalo mozzarella, olive oil and basil

TRÜFFEADELLA 28

Tomato sauce, truffle mortadella, stracciatella cheese, truffle oil and black pepper

BIANCA

DIAVOLA 26

Spicy salami, red onions, chili flakes, pink peppercorns, and olive oil

SCAMORZA 24

Fior di latte, spicy salami, Scamorza, Taggiasca olives, red onions, and olive oil

SAISONALE

PRIMAVERA  24

Mascarpone, green asparagus, cured ham, garlic oil, and red onions

DOLCI

TIRAMISU HERTENSTEIN 12

Delicate mascarpone cream, strong espresso, and a hint of amaretto

PANNA COTTA 12

With Frangelico, berries and mint gel

AFFOGATO AL CAFFÉ 9

Espresso with a scoop of vanilla ice cream

GELATO



Per scoupe 5

With whipped cream 1

VANIGLIA, CIOCCOLATO, NOCCIOLA, CARAMELLO, YOGURT,
FRAGOLA, SORBETTO AL LIMONE, SORBETO ALL'ALBICOCCA, SORBETO AL CILIEGIA

Vanilla, chocolate, hazelnut, caramel, yoghurt
Strawberry sorbet, lemon sorbet, apricot sorbet, sour cherry sorbet

BAMBINI

PIZZA RIDERE 	14
Children's pizza with tomato sauce, mozzarella and basil	
PASTA E BASTA	14
Fusili	
With tomato sauce 	+2
With Bolognese	+4
PICATTA MILANESE	22
Swiss chicken piccata with cherry tomato sauce, fusilli and bim broccoli	

Dear Guests

Our staff will be happy to inform you upon request about ingredients in our dishes that may cause allergies or intolerances.

Declaration

Chicken	Swiss
Veal/Beef	Swiss / South-Africa
Pork	Swiss
Fish	Swiss
Vegetarian	