

MENU GOTTHARDHOF

| | | <i>porzione piccola</i> <i>small portion</i> | |
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| ANTIPASTI | <i>Carpaccio di filetto di manzo con scaglie di parmigiano</i> Rindsfilet Carpaccio mit Parmesansplitter Thinly sliced beef fillet with parmigiano | 19,5 | 28,0 |
| | <i>Tartare di manzo (dolce/medio/picante)</i> Rinds-Tatar mit Focaccia und Butter Tartar of beef with focaccia and butter | 18,5 | 27,0 |
| | <i>Sautè di vongole veraci</i> Sautierte Venusmuscheln Sauté of clams | 19,5 | 28,0 |
| | <i>Salmonè marinato con agrumi su insalata di finocchio</i> Marinierter Lachs mit Zitrusfrüchten und Fenchelsalat Graved salmon with citrus fruits and fennel salad | 19,5 | 28,5 |
| | <i>Antipasto misto della casa (minimo 2 persone)</i> Gemischte italienische Vorspeisen Choice of different Italian starters | <i>p.P.</i> | 22,5 |
| MINESTRE | <i>Minestrone di verdure fresche (v)</i> Frische Gemüseminestrone Fresh vegetable soup | | 14,0 |
| INSALATE | <i>Insalata verde di Stagione (v)</i> Saisonaler Blattsalat Leaf lettuce variation | | 10,5 |
| | <i>Insalata mista di Stagione (v)</i> Gemischter Saisonsalat Mixed seasonal salad | | 12,5 |
| | <i>Pomodorini e mozzarella di bufala (v)</i> Kleine Tomaten mit Büffel-Mozzarella Tomatoes and buffalo mozzarella | 18,5 | 24,0 |



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| I PRIMI | <i>Spaghetti pomodoro e basilico (v)</i> Spaghetti mit Tomaten und Basilikum Spaghetti with tomatoes and basil | 20,0 | 23,0 |
| | <i>Spaghetti al aglio, olio e peperoncino (v)</i> Spaghetti mit Knoblauch, Öl und Chili Spaghetti with garlic, oil and chilli | 20,0 | 23,0 |
| | <i>Spaghetti Carbonara</i> Spaghetti mit Schweinebacke, Eier und Parmesan Spaghetti with bacon, egg and parmigiano | 24,0 | 27,0 |
| | <i>Penne all'Arrabbiata (v)</i> Penne an scharfer Tomatensauce Penne with spicy tomato sauce | 21,0 | 24,0 |
| | <i>Penne Amatriciana</i> Penne mit Schweinebacke, Tomaten und Zwiebeln Penne with Italian cured pork, tomatoes and onions | 24,0 | 27,0 |
| | <i>Spaghetti Vongole veraci</i> Spaghetti mit Venusmuscheln Spaghetti with clams | 31,0 | 34,0 |
| | <i>Parmigiana di melanzane (v)</i> Auberginen-Parmesan-Mozzarella Auflauf auf Tomatenspiegel Aubergines, parmesan-mozzarella casserole on tomato coulis | 24,0 | 27,0 |
| | <i>Lasagne alla Bolognese</i> Pasta Blätter mit Käse, Bolognese und Béchamel Sauce Classic Lasagne bolognese | 24,0 | 27,0 |
| | <i>Risotto alla milanese con midollo</i> Mailänder Risotto mit Mark Risotto Milanese with marrow | 31,0 | 34,0 |
| | <i>Mezzoluna al salmone con pomodoro e basilica</i> Mezzoluna mit Lachs, Tomaten und Basilikum Mezzoluna with salmon, tomato and basil | 26,0 | 29,0 |
| | <i>Raviolini del Plin (carne mista) in salsa di gorgonzola</i> Gefüllte Raviolini (Fleisch gemischt) in Gorgonzola Sauce Raviolini del Plin (mixed meat) in Gorgonzola Sauce | 25,0 | 28,0 |
| | <i>Ravioli alle melanzane su pesto Genovese (v)</i> Ravioli mit Auberginen auf Pesto nach genueser Art Eggplant ravioli on pesto Genovese | 26,0 | 29,0 |
| | <i>Tagliatelle fresche alla Bolognese</i> Frische Tagliatelle mit Fleisch-Tomatensauce Tagliatelle freshly prepared with meat and tomato sauce | 24,0 | 27,0 |



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| C A R N E | <i>Scaloppina di vitello al limone con tagliatelle fresche</i> | | 46,0 |
| | Kalbsschnitzel an Zitrone mit frischen Tagliatelle Veal escalope with lemon and fresh noodles | | |
| | <i>Saltimbocca alla Romana con risotto parmigiana</i> | | 48,0 |
| | Kalbsschnitzel mit Prosciutto und Salbei mit Parmesan Risotto Saltimbocca alla Romana with risotto parmigiana | | |
| | <i>Filetto di manzo alle erbette fresche e spinaci in foglia</i> | | 56,0 |
| | Rindsfilet an frischen Kräutern mit Blattspinat Beef tenderloin with fresh herbs and leaf spinach | | |
| | <i>Ossobucco in umido con patate</i> | | 44,0 |
| | Kalbshaxe mit Kartoffeln Ossobuco stew with potatoes | | |
| P E S C E | <i>Filetto di Branzino alla mediteranea con riso Hermes Rosso</i> | | 46,0 |
| | Filet vom Wolfsbarsch mit Reis Hermes Rosso nach mediterraner Art Mediterranean style fillet of sea bass with rice Hermes Rosso | | |
| | <i>Gamberoni aglio e peperoncino con riso Hermes Rosso</i> | | 46,0 |
| | Knoblauch-Chili-Garnelen mit Reis Hermes Rosso Garlic and chili prawns with rice Hermes Rosso | | |
| C O N T O R N I | <i>servito con verdura di stagione</i> | | |
| | mit saisonalem Gemüse serviert served with seasonal vegetables | | |
| | <i>Risotto, riso</i> | | 6,0 |
| | Risotto, Reis/rice | | |
| | <i>Tagliatelle, patate, spinaci in foglia</i> | à | 6,0 |
| Tagliatelle, Kartoffeln/potatoes, Blattspinat/leaf spinach | | | |
| | <i>Formaggi</i> | 1 sorta | 12,0 |
| | Parmigiano reggiano DOP, Pecorino DOP, Montasio DOP, Gorgonzola DOP | | |
| | <i>Formaggi misti</i> | assortiti | 19,0 |
| | Käseteller Choice of cheese | | |



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| PIZZE | <i>Margherita (v)</i> | 18,5 | 20,5 |
| | Tomaten, Mozzarella, Basilikum Tomatoes, mozzarella, basil | | |
| | <i>Prosciutto e funghi (v)</i> | 22,0 | 24,0 |
| | Tomaten, Mozzarella, Hinterschinken, Champignons Tomatoes, mozzarella, ham, mushrooms | | |
| | <i>4 Stagioni</i> | 22,0 | 24,0 |
| | Tomaten, Mozzarella, Hinterschinken, Champignons, Artischocken, Oliven Tomatoes, mozzarella, ham, mushrooms, artichokes, olives | | |
| | <i>Tirolese</i> | 23,5 | 25,5 |
| | Mozzarella, Pecorino, gemischte Pilze, geräucherter Speck Mozzarella, pecorino, mixed mushrooms and smoked bacon | | |
| | <i>Napoli</i> | 19,0 | 21,0 |
| | Tomaten, Mozzarella, Kapern, Sardellen, Oliven Tomatoes, mozzarella, capers, anchovies, olives | | |
| | <i>Diavola</i> | 21,5 | 23,5 |
| | Tomaten, Mozzarella, scharfe Salami, Chili, Knoblauch, Zwiebeln Tomatoes, mozzarella, hot salami, chili, garlic, onions | | |
| | <i>San Daniele</i> | 23,5 | 25,5 |
| | Tomaten, Mozzarella, San Daniele, Rucola und Parmesan Splitter Tomatoes, mozzarella, air cured San Daniele ham, arugula, parmesan shaves | | |
| <i>Delicata</i> | 23,5 | 25,5 | |
| Tomaten, Mozzarella, San Daniele, Mascarpone Tomato, mozzarella, air cured San Daniele ham, mascarpone | | | |
| <i>Calzone</i> | 21,5 | 23,5 | |
| Tomaten, Mozzarella, Hinterschinken, Champignons, Artischocken Tomatoes,, mozzarella, ham, mushrooms, artichokes | | | |
| <i>Bufala (v)</i> | 21,5 | 23,5 | |
| Tomaten, Buffel Mozzarella, Basilikum Tomatoes,, buffalo mozzarella, basil | | | |
| <i>Vegetariana (v)</i> | 21,5 | 23,5 | |
| Tomaten, Mozzarella, gegrilltes Gemüse Tomatoes,, mozzarella, grilled vegetables | | | |
| <i>4 Formaggi Bianca (v)</i> | 23,5 | 25,5 | |
| Mozzarella, Gorgonzola, Parmigiano, Montasio, Pecorino Mozzarella with various cheese | | | |
| <i>Hawaii</i> | 22,5 | 24,5 | |
| Tomaten, Mozzarella, Ananas, gekochter Schinken Tomatoes, Mozzarella, pineapple, ham | | | |
| <i>Tonno Cipolla</i> | 22,5 | 24,5 | |
| Tomaten, Mozzarella, Thon, Zwiebeln Tomatoes, Mozzarella, tunafish, onions | | | |



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| D O L C I | <i>Tiramisù della casa</i> | | 14,0 |
| | Hausgemachtes Tiramisù Homemade Tiramisù | | |
| | <i>Panna Cotta di stagione</i> | | 12,0 |
| | Rahmköpfli nach Saison Cooked Cream | | |
| | <i>Semifreddo ricotta e pera</i> | | 14,0 |
| | Halbgefrorener Ricotta Birnen Kuchen Ricotta pears cake | | |
| | <i>Mousse al cioccolato fondente</i> | | 14,0 |
| | Klassisches Mousse au Chocolat Chocolate mousse | | |
| | <i>Zabaglione al Marsala (2 persone)</i> | <i>p.p.</i> | 14,0 |
| | Zabaione – Eierschaum mit Marsala (ab 2 Pers.) Zabaglione with Marsala Wine (minimum 2 persons) | | |
| G E L A T I | <i>Vaniglia, Cioccolato, Caffé</i> | <i>pallina à</i> | 4,0 |
| | Vanille, Schoggi, Cafe (pro Kugel) Vanille, Chocolate, Coffee (per scoop) | | |
| S O R B E T T I | <i>Limone, Fragola, Passionfruit</i> | <i>pallina à</i> | 4,0 |
| | Zitrone, Erdbeer, Passionsfrucht (pro Kugel) Lemon, strawberry, passionfruit (per scoop) | | |
| F O R M A G G I | <i>Piatto di formaggi</i> | | 19,0 |
| | Käseteller Choice of cheese | | |

