

SANTA LUCIA

COLD STARTER

	Starter	Dish
Fresh salad	9.50	
Goat's cheese and honey salad	15.-	26.-
Poppy seeds, salad		
Tomatoes and mozzarella di Bufala	18.-	27.-
Moscardini luciana	18.50	29.-
Octopus soup tomatoes, black olives and capers		
Chef's Antipasti	17.-	35.-
Cold cuts, cheese and grilled vegetables		
36 months cured ham platter	21.-	35.-
San Daniele / Parma		
Beef carpaccio (CH)	24.50	38.50
Rucola, aged parmesan 24 months		

PASTA

MAKE YOUR OWN PASTA!

1/ CHOICE OF PASTA

Penne	Ravioli
Spaghetti	(Stuffed with ricotta and spinach)
Tagliatelle (fresh)	Gnocchis

Gluten-free pasta (penne and spaghetti) 15' waiting time + 3.-

2/ CHOICE OF SAUCE

Napoli (Tomatoes, basil)	23.-
Bolognese (Beef, tomato sauce, basil)	24.-
Carbonara	28.50
(Smoked pancetta, egg, grated parmesan)	
Gorgonzola, nuts	29.-
Sorrentina	29.50
(Tomatoes, basil, grilled mozzarella)	
Vongole (Clam)	33.-
Boletus sauce	30.50
Basil/parmesan pesto	29.-
Saffron cream with Parmesan	34.50
Fresh truffles on request	10.-
GRATINATED PASTA	
Cannelloni spinach ricotta	26.50
Lasagna Bolognese	28.-

DISH

RISOTTOS

Risotto forestier	30.-
(Mushrooms)	
Risotto Seafood	34.-

Topping: Rice/Fries/Pasta

MEATS

Italian style beef tartar	37.-
(with truffle + 5.-)	
Beef Tagliata	38.50
(Rucola, parmesan and cherry tomatoes)	
Veal escalope, Sicilian lemon	42.-

FISH

Salmon fillet with saffron sauce	39.-
Duo of calamari and grilled shrimp à la plancha	41.-
Sea bream fillets with Mediterranean sauce	42.-

PIZZA

Margherita	18.-
Tomato, mozzarella and basil	
Diavola	22.-
Tomato, mozzarella and salami piccante	
4 cheese	24.-
Tomato, mozzarella, taleggio, gorgonzola and grana padano	
Capricciosa	24.-
Tomato, mozzarella, ham, mushrooms, artichokes and egg	
Ortolana	25.-
Tomato, mozzarella and grilled vegetables	
Montanara	26.-
Tomato, mozzarella, fresh sausage, sundried tomatoes and fennel seeds	
Mare e monti	28.-
Tomato, mozzarella, seafood, boletus mushrooms and parmesan strips	

4 Season

Tomato, mozzarella, ham, mushrooms, peppers and seafood **28.-**
29.50

Calzone

Tomato, mozzarella, mushrooms, egg and spinach

PIZZA BIANCA

Carbonara

Mozzarella, bacon, egg and pepper **26.-**

Valtellina

Mozzarella, parmesan, bresaola and cherry tomatoes **26.50**

Positano

Mozzarella, tuna and prawns **25.-**

Focaccia

Mortadella and pistachio **26.-**

Santa Lucia

Mozzarella, rucola, cream flavoured with summer truffle, cherry tomatoes, Parmesan and fresh black truffle **29.50**

FOR CHILDREN

La mini Margherita	13.-
Pasta (your choice) + sauce	13.-
Steak & home fries	13.-

OUR HOMEMADE DESSERTS

Ice Cream	5.-
Vanilla / coffee / chocolate / stracciatella	
Sorbet	5.-
Apricot / lemon / apple	
Traditional tiramisu	12.-
Wild berry panacotta	11.50
Tatin with your choice of ice cream	14.-

ALLERGIES? OUR STAFF CAN PROVIDE YOU WITH INFORMATION ON ALLERGENS

SANTA LUCIA

SOFT JUICES

SODAS AND JUICES

Syrup Monin		3.50
Ramseier apple	3dl	5.-
Glass of milk	3dl	4.-
Coke	33cl	6.-
Coke Zero	33cl	6.-
Ice Tea Nestea	33cl	5.50
(Lemon, peach)		
Granini fruit juice	20cl	6.50
(Orange, pineapple, apple, pear, apricot)		
Limonade frizzly ticlesse		7.50
(Citron, mandarine)		

MINERAL WATER

San Pellegrino	1/2L	5.50
San Pellegrino	1L	9.50
Aqua Panna	1/2L	5.50
Aqua Panna	1L	9.50

DRAUGHT AND BOTTLED BEERS

DRAUGHT

Blond Peroni	0.25cl	5.-	0.50cl	9.-
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BOTTLES

Alcohol-free Peroni	7.-
Corona	8.50
White Grolsch	9.-

HOT DRINKS

Coffee/espresso	4.-
Tea Infusion	5.-
(Cercle du thé)	
Renversé	5.-
Hot Chocolate / Ovomaltine	6.-
Cappuccino	6.-
Latté macchiato	6.50

APÉRITIFS

Marsala almonds	8.-
Ricard	7.50
Martini	8.-
White / red / rosato	
Campari	8.-
Glass of prosecco	11.-
Lillet blanc	8.50
Fernet-branca	9.-
Amaretto	10.-
Jameson	12.-
Glass of champagne	12.-
Whisky Jack Daniels	18.-
Bowmore 12 ans	19.-
Lagavulin 16 ans	

COCKTAILS

Spritz	12.-
Hugo	12.-
Rosini	12.-
(Variant of bellini with strawberry)	
Limoncello spritz	15.-
Le Santa Lucia	16.-
(Ramazzoti rosé, rhubarb, ginger beer)	
Negroni	17.-
Americano	17.-
Moscow Mule	18.-
Italian Mule	18.-
(Amaretto, whisky, lemon, angostura, ginger beer)	
Mojito	18.-
(Havana club brun 7 years)	
Appletini	18.-
(Gin, vermouth, lapple liqueur)	
Angelo azzuro	19.-
(Gin triple sec curacao)	

MOCKTAILS

Virgin spritz	11.-
Virgin mojito	11.-
Stromboli pineapple passion fruit and grenadine	11.-