

Il nostro Menu





## **Cari Amici del Ristorante ITALIA**

**Traditional, authentic recipes and ingredients from all regions of Italy are the foundation of our "Cucina della Mamma" at Ristorante ITALIA.**

**Selected meat and cheese specialties from our well-stocked Salumeria form the perfect start – following the tradition of a classic Osteria.**

**Do you have any allergies or intolerances? Our staff will be happy to inform you about the ingredients. Please note that we work in a mixed kitchen and cannot provide an absolute guarantee against allergens.**

**Buon appetito!**

### **Fatto in casa – non solo un modo di dire**

We have been honoured to use the «Fait Maison» label at Ristorante ITALIA since this spring. This label is awarded on a voluntary basis to restaurants preparing all or most of their dishes completely fresh in their kitchens.



## Salumi

### **From the finest small producers**

per selection **13.-**

#### Salumi della macelleria Zanetti, Poschiavo

**Salametto di cervo** venison salami

**Salametto di cinghiale** wild boar salami

**Salametti di stambecco** ibex salami

**Mortadella cotta di Poschiavo** cooked mortadella

**Slinzega di cervo** dry-aged venison

**Salametti tradizionale** traditional salami

#### Salumi biologici toscane di suino cinta senese DOP, Toscana

**Finocchiona IGP formato piccolo**

small organic fennel salami

**Salame di cinghiale**

wild boar salami

**Salame piccante** spicy salami

#### Salumi di suino nero dei monti Nebrodiani, Sicilia

**Salame di nero dei nebrodi** classic salami from black pigs

**Salsiccia stagionata di suino nero** aged black pig sausage

**Coppa di nero** coppa from black pigs

## Altri salumi

Per selection **13.-**

**Salame Bergamo** soft, flavorful salami from Bergamo

**Mortadella** specialty from Bologna IGP

**Mortadella piccante** specialty from Abruzzo

**Prosciutto di Parma** Parma ham San Ilario, IGP certified

**Prosciutto cotto** cooked ham from Italy, Grancotto di Vignola

**Brisaola** air-dried beef from Chiavenna by Stefano Ciabbari, IGP certified

**Finocchiona** thick fennel salami from Tuscany

**Buristo** spiced blood sausage from Tuscany

**Soppressata** pressed pork sausage from Tuscany

**Salame d'asino** flavorful donkey salami from Apulia

**Lardo di Colonnata IGP** Cured back fat, matured in sea salt and aromatic herbs

## Formaggi

Per selection **13.-**

**Parmigiano Reggiano DOP Val Serena 48 months**

hard cow's raw milk cheese from Emilia Romagna — a true Italian macho cheese, perfect with a glass of Franciacorta, ideal for aperitif

**Pecorino DOP** sheep's milk cheese, depending on market availability: Sardo, Romano, Siciliano, Toscano

**Pecorino "Cacio di Venere" with truffle** semi-hard organic raw sheep's milk cheese from Maremma sheep, aged in caves, infused with Bianchetto truffles, Tuscany

**Testun al Barolo** Piedmontese hard cheese made from cow and sheep milk, aged in Barolo grape marc

**Taleggio Bio, DOP** soft cheese, cow's milk, pasteurised, Lombardy

**Zincarin** very aromatic, semi-hard cheese from Vall da Mücc, raw cow's milk with a touch of raw goat's milk, Slow Food Presidio, Ticino

**Robiola Bosina** soft cheese from Piedmont, cow's and sheep's milk

Our cheeses can be served with homemade jam upon request.

Mixed platters by our salumiere

**Misto salumi 27.-**

A selection of different salumi, ideal for an aperitivo.

**Misto 4 formaggi 27.-**

Four different cheeses from our selection.

**Misto 2 formaggi 19.-**

Two different cheeses from our selection.

**SUPERMISTO ITALIA 36.-**

A mix of salumi, cheeses, pickled vegetables, and olives.

Antipasti freddi

**Olive 8.-**

Our house-marinated olive mix

**Agrodolci 8.-**

Lombardy peppers, pickled onions, and artichokes

**Carne cruda alla piemontese 19.-**

Hand-cut Fassona beef tartare (from Jumi)

**Brandade di baccalà 18.-**

Ligurian specialty with salt cod, potatoes, garlic, and herbs

Wild-caught, Northeast Atlantic Ocean

**Polpo alla ligure 19.-**

Octopus salad with potatoes and Taggiasca olives

Wild-caught, Central East Atlantic Ocean

**Alici con salsa verde 12.-**

Marinated anchovies, wild-caught, Mediterranean and Black Sea

**Nodini con rucola 14.-**

Handmade mozzarella knots from pure milk (including from Jersey cows), produced by the mozzarella artisan «Idea Salentina» (Kemptthal near Winterthur), served on arugula.

**Carpaccio di finocchio 11.-**

Fennel carpaccio with Parmesan

**Figs with burrata 19.50/32.50**

Finest Burrata from Casa Madaio with fresh figs and balsamic

Antipasti caldi

**Cime di rapa** 13.-

**Catalogna** 13.-

Dandelion-like leaf chicory with pine nuts, raisins and fennel seeds

**Finocchio e cipolle di Tropea al forno** 13.-

Oven-baked fennel with rosemary and Tropea onions

**Le verdure del giorno** 13.-

Market-fresh vegetables – our service team will be happy to inform you

**Lenticchie** 12.-

Colfiorito lentil

**Pasta e fagioli** 11.-

Traditional pasta and bean stew with bacon and Parmesan

**Tripa con pancetta** 13.-

Tripe with bacon

Le insalate

**Insalata verde** 12.-

Mixed leaf salad with house dressing

**Insalata mista** 15.-

Mixed leaf salad with assorted vegetables, onion rings, and Käferbohnen (Austrian scarlet runner beans) in house dressing

## Primi

**Spaghetti al pomodoro ■** 24.-

Probably the best tomato spaghetti north of the Alps

**Spaghetti all'amatriciana ■** 27.-

Tomato sauce with bacon and Pecorino – a reinterpreted recipe from Ristorante Italia

**Penne all'arrabbiata ■** 25.-

With what is likely the best tomato sauce north of the Alps, spiced with fiery chilies

**Rigatoni al sugo di salsiccia ■** 30.-

With sausage from Macelleria Fulvi

**Linguine nere con gamberi, panna e pomodori** 39.-

Cuttlefish ink linguine with Golden Shrimps (sustainable farming, VIE), tomatoes, and cream

**Gnocchi al pomodoro** 28.-

Homemade

**Gnocchi al gorgonzola e radicchio** 30.-

Homemade

**Pasta e fagioli ■** 19.-

Traditional pasta and bean stew with bacon and Parmesan

**Trofie al pesto alla genovese // ■** 30.-

Twisted pasta with Ligurian basil pesto, potatoes, and green beans

**Ravioli fatti in casa** 31.-

Homemade ravioli – our service team will be happy to inform you about the filling

**Risotto del giorno** 29.50

Daily risotto, Carnaroli rice by Gli Aironi – our service team will be happy to provide details

## Seasonal Special

**Pappardelle al ragù di cinghiale ■** 36.-

Homemade pappardelle with a rich wild boar ragù

Our Primi as a starter: 5.- discount

■ Made from 100% Italian durum wheat

// does not meet the criteria of "Fait Maison".

## Secondi

### **Quaglia alla brace 32.-**

Whole boneless quail (from France), grilled in the Big Green Egg over Central Swiss mountain hardwood charcoal from Waldehengst, with fiery chilli oil, served on spinach

### **Battuta di manzo all'aglio e peperoncino 29.-**

Rindspaillard mit Knoblauch und Peperoncino

### **Salsiccia di selvaggina 29.-**

Wild game sausages (Zanetti, Poschiavo) on braised Colfiorito lentils with savoy cabbage

### **Polpo in agliata Algherese 39.-**

Fried octopus tentacle pieces with a robust tomato sauce with garlic, a hint of chilli, almond cream, and pane carasau

### **Sedano, radicchio, nociole, erbe e funghi porcini 39.-**

Seared celeriac steak with braised radicchio, Piedmont hazelnuts, herbs, sautéed porcini, and elderberry preserve

## Contorni

### **Cime di rapa 13.-**

### **Catalogna 13.-**

Dandelion-like leaf chicory with pine nuts, raisins and fennel seeds

### **Finocchio e cipolle di Tropea al forno 13.-**

Oven-roasted fennel with rosemary and Tropea onions

### **Le verdure del giorno 13.-**

Market-fresh vegetables – please ask our staff for details

### **Patatine 9.-**

Crispy fried potatoes with sage

### **Polenta bramata con parmigiano 11.-**

Coarse polenta with Parmesan and butter

### **Lenticchie 12.-**

Colfiorito lentil

### **Risotto 12.-**

White wine risotto made with Carnaroli rice from gli Aironi (organic)

### **Risotto allo zafferano 14.-**

Saffron risotto made with Carnaroli rice from gli Aironi (organic), using the finest saffron threads from Iran

Our risottos are also available as a main course for 26.- or 28.-

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Dolci

|                                                                         |                       |
|-------------------------------------------------------------------------|-----------------------|
| <b>Bunet</b>                                                            | <b>11.-</b>           |
| Homemade Piedmontese chocolate and amaretto flan                        |                       |
| <b>Panna cotta</b>                                                      | <b>11.-</b>           |
| Homemade panna cotta wild blueberry compote                             |                       |
| <b>Torta della casa</b>                                                 | <b>11.-</b>           |
| Homemade chocolate cake made with organic chocolate from Original Beans |                       |
| <b>Cantucci</b>                                                         | <b>5.-</b>            |
| Homemade twice-baked almond biscuits                                    |                       |
| <b>Vinsanto con cantucci</b>                                            | <b>18.-</b>           |
| 0.5 dl of Vinsanto served with cantucci.                                |                       |
| <b>Tartufo al cioccolato //</b>                                         | <b>7.50</b>           |
| Large chocolate ice truffle                                             |                       |
| <b>Tartufo al limoncello //</b>                                         | <b>7.50</b>           |
| Large limoncello ice praline                                            |                       |
| <b>Gelati fatti in casa</b>                                             | pro Aroma <b>6.50</b> |
| Homemade ice cream: vanilla, chocolate                                  |                       |
| <b>Gelato del giorno</b>                                                | <b>6.50</b>           |
| Daily special – please ask our staff for details                        |                       |
| <b>Panna</b>                                                            | <b>2.-</b>            |
| Lightly whipped cream                                                   |                       |
| <b>Affogato</b>                                                         | <b>11.50</b>          |

Mixed cheese platters by our salumiere



**Misto 4 formaggi** **27.-**

Four different cheeses from our selection.

**Misto 2 formaggi** **19.-**

Two different cheeses from our selection.

Our cheeses can be served with homemade jam upon request.

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## Our Product Philosophy & Sourcing Declaration

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We prioritize regional, sustainable, and carefully selected products. Our ingredients come from trusted producers:

**Woolly pig** from Holzen (Ennetbürgen) & Bruno Schläpfer (Birmensdorf)

**Whey-fed pork, goat meat & goat cheese** from Toni Odermatt, Geissenheimet Meierskählen (Stans)

**Lamb** from Ursina & Björn Hächler (Wiesen, Davos), raised on alpine pastures

**Angus beef** from Holzen (Ennetbürgen)

**Organic "Original Braun" beef** from Besmers (Rothenthurm)

**"La Bistecca Fiorentina"** – Porterhouse steak from Ketyle, Ireland

**Game meat** exclusively from wild Bündner mountain game, supplied by Macelleria Zanetti (Poschiavo)

**Wild poultry** sourced from Alfred von Escher

**Seafood & shellfish** carefully selected for sustainability and quality

**Eggs** from Geflügelhof Inauen (Dürnten)

**Vegetables & fruits** primarily from Marinello's "Farm-Label," cultivated within 23 km of Zurich

**Local market produces** from Antonio Rossetti, Helvetiaplatz-Markt

**Organic chocolate** from Original Beans – sustainable and possibly the best chocolate available!

**Bread** from IP Switzerland

All prices in CHF and include VAT.

