

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 cinto 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

Soppresata 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 cheeses, market selection: Sardo, Romano, Siciliano, Toscano

Crutin con tartufo semi-hard cow's milk cheese with 3% summer truffle, pasteurized, from Piedmont

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

Bastardo del Grappa Semi-hard cow's milk cheese, pasteurized, Veneto

Taleggio DOP soft cow's milk cheese made from raw milk, from Lombardy

Gorgonzola DOP Piccante soft blue cheese made from pasteurized cow's milk, from Lombardy

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

Nodini con rucola 14.-

Handmade mozzarella knots made from pure milk (including milk from Jersey cows) from the mozzarella manufactory "Idea Salentina" (Kemptthal near Winterthur), served on arugula

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

Carpaccio di finocchio 11.-

Fennel carpaccio with Parmesan

Caprese 19.50/32.5

Finest burrata from Casa Madaio with wonderful tomatoes from Southern Italy

Olive 8.-

Our house-marinated olive mix

Agrodolci 8.-

Lombardy peppers, pickled onions, and artichokes

Antipasti caldi

Frittedda 21.-

A tribute to spring with artichokes, peas, broad beans, wild asparagus and herbs

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

Trippla 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

Bigoli alle vongole ■■■■■ **38.-**

«Scardovari»

Spaghetti from Veneto

with the finest large Venus clams from Scardovari, chili and garlic.

Our Primi as a starter: 5.- discount

■ Made from 100% Italian durum wheat

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

Secondi

“Saltimbocca” di piccione	44.-
Half royal pigeon – confit leg, breast sautéed with sage and cured ham, served on spinach	
Battuta di manzo all’aglio e peperoncino	29.-
Beef paillard with garlic and chilli	
Salsiccia di camoscio	32.-
Chamois sausages prepared according to our house recipe (made by Zanetti, Poschiavo), served on braised Colfiorito lentils with savoy cabbage and homemade grappa mustard	
Capretto con acciughe, limone e rosmarino	49.-
Roast kid (young goat) with anchovies, lemon and rosemary, braised in the oven, served with a spoonful of organic Demeter polenta	
Asparagi bianchi e verdi, ricotta, patatine, spugnole, pesto di aglio orsino, ravanelli e microverdi	39.-
White and green asparagus, ricotta from the mozzarella manufactory «Idea Salentina», confit baby potatoes, morels, wild garlic pesto, radishes and microgreens from UMAMI	

Contorni

Frittedda	21.-
A tribute to spring with artichokes, peas, broad beans, wild asparagus and herbs	
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

Bunet	11.-
Homemade Piedmontese chocolate and amaretto flan	
Panna cotta	11.-
Homemade panna cotta with strawberry and rhubarb compote	
Torta della casa	11.-
Homemade chocolate cake made with organic chocolate from Original Beans	
Cantucci	5.-
Homemade twice-baked almond biscuits	
Vinsanto con cantucci	15.-
0.5 dl of Vinsanto served with cantucci.	
Tartufo al cioccolato //	7.50
Large chocolate ice truffle	
Tartufo al limoncello //	7.50
Large limoncello ice praline	
Gelati fatti in casa	pro Aroma 6.50
Homemade ice cream: vanilla, chocolate	
Gelato del giorno	6.50
Daily special – please ask our staff for details	
Panna	2.-
Lightly whipped cream	
Affogato	11.50

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

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.

