Il nostro Menu

RISTORANTE
ITALIA

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.

FAIT MAISON
labelfaitmaison.ch

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 toscanese 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 Ciabarri, 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.-**

Pecorino «Cacio di Venere» con tartufo Semi-hard organic raw sheep's milk cheese from Maremma sheep with Bianchetto truffles, cave-aged, Tuscany

Pecorino DOP Sheep's cheeses, market selection: Sardo, Romano, Siciliano, Toscano

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

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

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

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

Zincarlin Very aromatic, semi-hard cheese from Vall da Mücc
Made from raw cow's milk with a small amount of raw goat's milk, Slow Food Presidium, Ticino

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.

GRANDE SELEZIONE **62.-**
Selection of our finest salumi, served on an olive wood board, ideal for sharing

Antipasti freddi

Nodini con radicchio tardivo **19.50/32.50**
Handmade mozzarella knots made from pure milk (including milk from Jersey cows) at the «Idea Salentina» mozzarella dairy in Kemptthal, near Winterthur, served with braised Radicchio Tardivo, balsamic vinegar and premium olive oil

Burrata **19.50**
Premium burrata from Casa Madaio with ProSpecieRara tomato passata and basil oil

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

Olive **8.-**
Our house-marinated olive mix

Agrodolci **8.-**
Lombardy peppers, pickled onions, and artichokes

Antipasti caldi

Polpette di pane **14.-**
Fried bread balls with sun-dried tomatoes, capers and Pecorino

Cime di rapa **13.-**
Broccoli rabe

Catalogna **13.-**
Dandelion-like leafy 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

Trippa 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

Papardelle [redacted]
al ragù di cinghiale ■ **36.-**
Homemade wide pasta 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

Piccione alla cacciatora 44.-
Half a king pigeon, pan-seared breast and braised leg with root vegetables, wild mushrooms, Tropea onions, Mangalitza pork bacon and herbs. Served with pan-fried gnocchi made from potatoes and pumpkin seed flour

Battuta di manzo all'aglio e peperoncino 29.-
Beef paillard with garlic and chilli

Luganiga 28.-
Cooked Puschlaver sausage with Colfiorito lentils (Umbria) and homemade grappa mustard

Zucca, verza, castagne, radichio, noci e formaggio di capra 39.-
Braised pumpkin, Savoy cabbage stuffed with chestnuts, Radicchio Tardivo, sweet-and-sour caramelised walnuts and fresh goat's cheese

Contorni

Cime di rapa 13.-
Broccoli rabe

Catalogna 13.-
Dandelion-like leafy 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

Bunet **11.-**
Homemade Piedmontese chocolate and amaretto flan

Panna cotta **11.-**
Homemade with wild blueberries

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

[redacted]

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.

