

Salat



Insalata verde

8.50

Green salad



Insalata mista

9.50

Mixed salad, sweetcorn, tomatoes and melon «Session»



Rucola e Grana Padano

12.50

Rocket with Grana Padano flakes and cherry tomatoes



Insalata del contadino

14.50

Black tomatoes, basil, olive oil from Apulia and red onions



Caprese di Bufala

18.50

Buffalo milk mozzarella DOP with black tomatoes, red onions

Apulian olive oil and fresh basil

Vorspeisen



Bruschetta alla Napoletana

12.50

Toasted bread with black tomatoes, rocket and Grana Padano flakes

Involtini di melanzane

4 piece **19.50**

6 Stück **22.50**

Rolled aubergine with ham, basil and mozzarella,

baked in the oven with tomato sauce

Tatar di manzo

80 gr. **28.50**

160 gr. **36.50**

Beef tartare made from Australian beef fillet, served with toast and butter

Affettati misti

from 2 persons

p.P. **21.50**

Cold cuts platter, 'Session' melon and various cheeses

Antipasto INCANTO

from 2 persons

p.P. **34.50**

Cold cuts platter, 'Session' melon, assorted cheeses, and 8 warm starters

Dear guests, please contact our staff for detailed information on allergens contained in our dishes..

All prices are in CHF and include VAT.

Risotti



Risotto ai porcini

25.50

Risotto with porcini mushrooms

Risotto allo Scoglio

26.50

Risotto with Seafood

Teigwaren



Spaghetti aglio olio e peperoncino

20.50

Spaghetti with garlic, olive oil, chilli peppers and parsley

Lasagne alla bolognese

24.50

Lasagne with Bolognese sauce 'Beef CH' baked in the oven

Cannelloni di carne

24.50

Stuffed cannelloni with beef « CH » baked in the oven



Cannelloni di ricotta e spinaci

24.50

Stuffed cannelloni with quark, spinach and porcini mushrooms, baked in the oven

Tagliatelle alla bolognese

25.50

Homemade pasta with beef Bolognese sauce

Spaghetti alle vongole veraci

27.50

Spaghetti with clams, datterino tomatoes and parsley

Orecchiette INCANTO

29.50

Pasta with meatballs 'beef CH', pork ribs 'CH', salsiccia "IT", meat rolls 'beef CH' in tomato sauce

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Fisch

Orata al cartoccio 34.50

Sea bream baked in baking paper in the oven with seafood

Gamberoni alla Griglia 35.50

6 pieces of giant prawns from the grill

Grigliasta mista di pesce 38.50

Swordfish, king prawns, octopus, tuna fillet and salmon fillet

Coda di aragosta alla griglia 39.50

Grilled Tristan lobster tails with vinaigrette

Fleisch

Coniglio alla cacciatora 31.50

Rabbit 'Hungarian style', hunter's style with mushrooms and bacon

Saltimbocca alla romana 34.50

Veal escalope 'CH' with Parma ham, sage and butter

Scaloppine di vitello funghi porcini 34.50

Veal cutlet 'CH' with porcini mushrooms

Ossobuco alla milanese 34.50

Veal shank «CH» in tomato sauce with local herbs

Filetto di manzo Australiano al tegamino ca. 250gr 44.50

Australian beef fillet with garlic, local herbs and peperoncini

Tagliata di manzo alla fiorentina ca. 250gr 44.50

Grilled Australian beef fillet on a bed of rocket and balsamic sauce

Supplements 6.50

Parmesan risotto, polenta, French fries, spinach, vegetables, rosemary potatoes

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Pinsa Romana



Pinsa Gluten-free or wholemeal, surcharge

3.00

Cornflour, olive oil, quinoa flour, beetroot, chickpea and potato starch

If a pinsa is consumed by two people, we charge for the additional service. 5.00

The classics



Mamma mia

18.50

Tomato sauce, mozzarella and fresh basil



Vegana «Ohne Mozzarella»

22.50

Tomato sauce, onions, mushrooms, capers, grilled vegetables and olives



Contadina

25.50

Tomato sauce, mozzarella, grilled vegetables and buffalo mozzarella



4Formaggi

25.50

Mozzarella, Emmental, Gorgonzola, Mascarpone and Grana Padano flakes

Capriccio

26.50

Tomato sauce, mozzarella, artichokes, olives, ham and mushrooms

Pescatora

24.50

Tomato sauce, mozzarella, tuna, onions and capers

Vesuvio

25.50

Tomato sauce, mozzarella, ventricina (spicy salami), mushrooms and rocket

Napoletana

24.50

Tomato sauce, mozzarella, anchovies and capers

Imperiale

26.50

Mozzarella, rolled bacon, gorgonzola, and caramelised onion with balsamic vinegar

Our Delicacies



Regina	25.50
Tomato sauce, mozzarella, mascarpone, mortadella and pistachio nuts	
Toscana	26.50
Tomato sauce, mozzarella, rocket, mascarpone and 48-month aged Parma ham DOP	
Italia	25.50
Tomatensauce, Mozzarella, Rucola, Mascarpone und 48 Monate gereifter Parmaschinken DOP	
Incanto	27.50
Tomato sauce, mozzarella, sun-dried tomatoes, capocollo, sheep's cheese and rocket	
Norvegese	27.50
Tomato sauce, mozzarella, smoked salmon from Norway, onions and capers	
Genovese	28.50
Basil pesto, mozzarella, Italian sausage, buffalo milk mozzarella and pistachios	
Boscaiola	29.50
Tomato sauce, mozzarella, porcini mushrooms, Italian sausage and sheep's cheese	
Valtellina	29.50
Fresh tomatoes, mozzarella, Bresaola DOP carpaccio, mascarpone, Grana Padano flakes, rocket and basil pesto	
Tartufo	32.50
Weisse Trüffelcreme, Mozzarella, Salsiccia und Schafkäse	
Padrone	33.50
Tomato sauce, mozzarella, porcini mushrooms, strips of beef fillet from Australia Onions and garlic	

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Dessert



***Dolci fatti in casa**



***Panna cotta con marmellata di fragole** 10.50

Panna cotta with strawberry jam

***Tiramisù** 12.50

Tiramisù

***Mousse au Choccolat** 12.50

Schokoladenmousse

Soufflé al cioccolato con cuore di cioccolato fondente 12.50

Chocolate soufflé with a dark chocolate centre

Soufflé al cioccolato con cuore di cioccolato bianco 12.50

Chocolate soufflé with a white chocolate centre

Soufflé al cioccolato con cuore di Pistacchio 12.50

Chocolate soufflé with a pistachio centre

Torta della nonna 9.50

Cake filled with lemon cream and pine nuts

Pallina di Gelato Ice cream scoop 5.50

Lemon, apple, vanilla, chocolate, hazelnut.

Whipped cream 1.50

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