




10¹
dieci

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Small salads

Insalata verde (7, 8, 9) Green salad	12.-
Insalata mista (7, 8, 9) Mixed salad	14.-
Insalata caprese (2) Tomato, mozzarella, basil	14.-

Salads

Insalata verde (7, 8, 9) Green salad	14.-
Insalata mista (7, 8, 9) Mixed salad	16.-
Insalata rucola e parmigiano (7, 8, 9) Arugula with parmesan	16.-
Insalata pazza (2, 7, 8, 9, 11) San Marzano, salad, arugula, parmesan, tuna, mozzarella, tomato, onions	18.-
Insalata Ischia (2) Mozzarella, eggplant, basil	18.-
Insalata dieci (2, 3, 7, 8, 9, 11) Mixed salad, tomatoes, mozzarella, tuna, eggs, olives	19.-
Insalata pomodoro e cipolla (7, 8, 9) Tomatoes with onions	12.-
Insalata caprese (2) Tomato, mozzarella, basil	16.-
Insalata caprese bufala (2) Tomato, buffalo mozzarella, basil	19.-
Burrata e San Marzano (2) Burrata on green salad with San Marzano tomatoes	21.-

Salads

Insalata salmone con 75g salmone Balik (7, 8, 9, 11) Salad plate with 75g Balik salmon	29.-
Insalata salmone con 150g salmone Balik (7, 8, 9, 11) Salad plate with 150g Balik salmon	49.-
Insalata gamberoni (7, 8, 9, 12) Salad plate with king prawns	29.-
Insalata pollo (7, 8, 9) Salad plate with chicken breast strips	28.-
Insalata forte (1, 7, 8, 9) Salad plate with planted strips	28.-
Insalata ricchi e poveri (7, 8, 9) Salad plate with beef filet strips	34.-

Salad bowl

	2 pers.	4 pers.
Insalata verde (7, 8, 9) Green salad	20.-	32.-
Insalata mista (7, 8, 9) Mixed salad	22.-	36.-
Insalata pomodoro e basilico (7, 8, 9) Tomatoes with basil	16.-	30.-

Pasta salad

	1 pers.	2 pers.	4 pers.
Pasta insalata (1, 2, 7, 8, 9) Penne, tomatoes, salad, arugula, mozzarella	22.-	39.-	78.-
Pasta solare (1, 2) Homemade "acqua e farina", cherry tomatoes, basil, mozzarella, green peas, dried tomatoes, grilled peppers, eggplant	26.-	47.-	94.-



pane, amore e fantasia

Bread: few ingredients, properly combined, unique and down-to-earth, built on tradition.

Love: passion for life, work, real value and for the beauty and good of life.

Imagination: the joy of dreaming, inventing, discovering, being surprised. marveling at the world through the eyes of children.

These are the three words that accompany us and show us the way to the future.

Following this philosophy, we are always searching for excellent organic products, which we often find with small producers who are far from the usual commercial circuits, but who stand out for the quality of their ingredients and their respect for nature and traditions.

Starters

Pane e pomodoro ⁽¹⁾ Bread with tomatoes “Grandma’ style”	12.-
Acciughe ^(1, 11) Anchovies	15.-
Bruschetta al pomodoro ⁽¹⁾ Roasted bread with fresh tomatoes and basil	12.-
Bruschetta al gorgonzola ^(1, 2) Roasted bread with gorgonzola	16.-
Bruschetta tamarro ⁽¹⁾ Roasted bread with nduja (spicy meat spread)	18.-
Bruschetta mista ⁽¹⁾ Variation of roasted bread with porcini, tomatoes, basil, olive oil	18.-
Bruschetta ai porcini ⁽¹⁾ Roasted bread with porcini mushrooms	18.-
Fantasia del giorno ^(7, 8, 9, 10) Eggplant, courgettes, peppers, artichokes, dried tomatoes, octopus	24.-
Insalata di polipo ^(7, 8, 9, 10) Octopus salad	27.-
San Daniele ⁽²⁾ San Daniele raw ham	26.-
Tagliere misto (per due persone) ⁽²⁾ San Daniele raw ham, bresaola (air-dried beef from Italy), spicy salami, salami, bacon, parmesan, olives, dried tomatoes (serves two persons)	42.-

Starters

Carpaccio di bresaola ⁽²⁾ Bresaola (air-dried beef from Italy) with arugula and parmesan	25.-
Carpaccio di tonno ^(7, 8, 9, 11) Tuna carpaccio	29.-

Soups

Zuppa pomodoro ^(2, 7) Tomato soup	12.-
Zuppa pavese ^(1, 2, 3) Bouillon with roasted bread, egg and parmesan	14.-
Zuppa stracciatella con pollo ^(2, 3) Bouillon with chicken, whipped eggs and parmesan	17.-
Zuppa del giorno ⁽³⁾ Soup of the day	12.-



Olive oil is the ingredient in almost all our dishes and the basis of Mediterranean cuisine!

Our OLIO DELLI COLLI olive oil is cold-pressed and comes exclusively from organic cultivation of typical and indigenous olive trees from Tuscany or Lazio, both with a protected geographical indication (I.G.P.).

We are very proud to be able to offer this high-quality, natural and guaranteed product and thus make a further contribution to quality and well-being. For us, one thing is certain: nature is the origin of every high-quality olive oil.

You own olive tree:



Mediterranean flavours

Tagliatelle primavera (1, 2, 3) Noodles with spinach, broccoli and cream sauce	27.-
Tagliatelle ai porcini (1, 2, 3) Noodles with porcini mushrooms and cream sauce	29.-
Tagliatelle con pollo (1, 2, 3) Noodles with chicken breast strips and cream sauce	29.-
Tagliatelle gorgonzola (1, 2, 3) Noodles with Gorgonzola	28.-
Tagliatelle ricchi e poveri (1, 2, 3) Noodles with beef filet strips and cream sauce	34.-
Tagliatelle al salmone (1, 2, 3, 11) Noodles with Salmon, cream sauce and chili peppers	34.-
Spaghetti pomodoro e basilico (1, 7) Tomato sauce and basil	20.-
Spaghetti aglio, olio e peperoncino (1) Garlic, olive oil and chilli peppers	22.-
Spaghetti all'arrabbiata (1, 7) Tomato sauce and chili peppers	22.-
Spaghetti al pesto (1, 2, 6) Basil, olive oil, parmesan, garlic, pine nuts (served warm)	24.-
Spaghetti panna e prosciutto (1, 2, 9) Ham and cream sauce	24.-
Spaghetti al tonno (1, 7, 11) Tuna, olives and tomato sauce	26.-
Spaghetti carbonara (1, 2, 3) Eggs, cream and bacon	26.-

Mediterranean flavours

Penne pomodoro e basilico (1, 7) Tomato sauce and basil	20.-
Penne all'arrabbiata (1, 7) Tomato sauce and chili peppers	22.-
Penne rosé (1, 2, 7) Tomato and cream sauce	24.-
Penne al pesto (1, 2, 6) Basil, olive oil, parmesan, garlic, pine nuts (served lukewarm)	24.-
Penne panna e prosciutto (1, 2, 9) Ham and cream sauce	25.-
Penne gorgonzola e rucola (1, 2) Gorgonzola and argula	25.-
Ravioli di ricotta e spinaci (1, 2, 3) Spinach and ricotta ravioli on tomato sauce with sage butter	32.-
Gnocchi pomodoro e basilico (1, 2, 3, 7) Tomato sauce and basil	24.-
Gnocchi rosé (1, 2, 3, 7) Tomato and cream sauce	25.-
Gnocchi al pesto (1, 2, 3, 6) Basil, olive oil, parmesan, garlic, pine nuts (served warm)	25.-
Gnocchi gorgonzola (1, 2, 3) Gorgonzola	26.-

For our guest with a small appetite, every pasta dish is available as a small portion. The price is reduced by 2.-

Spaghetti or Penne

	2 pers.	4 pers.
Pomodoro e basilico (1, 7) Tomato sauce and basil	35.-	70.-
All'arrabbiata (1, 7) Tomato sauce and chili peppers	39.-	78.-
Rosé (1, 2, 7) Tomato and cream sauce	43.-	86.-
Panna e prosciutto (1, 2, 9) Ham and cream sauce	45.-	90.-

Gnocchi

	2 pers.	4 pers.
Pomodoro e basilico (1, 2, 3, 7) Tomato sauce and basil	43.-	86.-
Rosé (1, 2, 3, 7) Tomato and cream sauce	45.-	90.-
Pesto (1, 2, 3, 6, 7) Basil, olive oil, parmesan, garlic, pine nuts (served warm)	45.-	90.-
Gorgonzola (1, 2, 3) Gorgonzola	47.-	94.-

convivium



in this chapter of our menu you will find traditional dishes that are not so well known outside italy but they represent the highest level of italian culinary tradition.

among the main ingredients you will find regional specialities such as mozzarella di bufala dop from campania, burrata from apulia or nduja from calabria together with our house classics such as fresh pasta and salsiccia from our own production.

the selection of pizzas in this area is also topped with these high-quality ingredients and if meat and fish are your favourites, don't miss the chance to try our grilled dishes or the "frittura".

assaggi pe' stuzzica' l' appetito

<i>only seasonally available – carpaccio di carciofi con insalatina stagionale (7, 8, 9) artichoke carpaccio with small seasonal salad</i>	21.–
<i>freschezza selvaggia (7, 8, 9) red peppers, tomato slices, peeled cucumber pieces, fennel, endivie, ketch salad, wild celery & red leaf salad</i>	20.–
<i>caprese di burrata (2) tomatoes, burrata, basil</i>	21.–
<i>parmigiana di melanzane con mozzarella di bufala campana dop (1, 2, 3, 7) eggplant gratin with buffalo mozzarella dop</i>	25.–
<i>funghi porcini alla griglia porcini wild mushrooms from the grill</i>	23.–
<i>freschezza di mare (7, 8, 9, 10, 12) Squid rings, prawns, mussels, clams</i>	29.–
<i>polipo e patate (tiepido) (7, 8, 9) octopus & potatoes (served warm)</i>	29.–

cozze e vongole

<i>pepata di cozze (1, 9, 10)</i> <i>mussels</i>	25.–
<i>cozze alla marinara (1, 7, 9, 10)</i> <i>mussels, tomato sauce, oregano</i>	27.–
<i>zuppa di cozze (1, 9, 10)</i> <i>mussels' soup, fresh tomatoes, onions</i>	27.–
<i>saute' di cozze e vongole veraci (1, 9, 10)</i> <i>sauteed mussels & clams, white wine, cherry tomatoes</i>	29.–
<i>zuppa di vongole veraci (1, 9, 10)</i> <i>clams soup</i>	32.–



farina 100 % italia bio – 100 % lazio

*the pasta we use, when it is not handmade by us,
comes from a small pasta factory in central italy
which, thanks to its small production, uses only high
quality italian grains and drying methods that follow
the ancient traditions of pasta makers of the past.*

primi piatti come na' volta

<i>fazzoletti al pesto (tiepidi) (1, 2, 6)</i> <i>fresh pasta fazzoletti with pesto sauce (served warm)</i>	24.-
<i>tonnarelli cacio e pepe (in padella) (1, 2)</i> <i>square spaghetti, sheep cheese, black pepper</i> <i>(served in a pan)</i>	26.-
<i>spaghetti della nonna (in padella) (1)</i> <i>san marzano tomatoes, organic extra virgin olive oil</i> <i>(served in a pan)</i>	26.-
<i>linguine carbonara di salsiccia (in padella)</i> <i>(1, 2, 3, 9)</i> <i>flat spaghetti, italian sausage, egg, parmesan</i> <i>(served in a pan)</i>	35.-
<i>bucatini alla gricia come na' volta (in padella)</i> <i>(1, 2)</i> <i>bucantini (pasta), gourmet bacon, sheep cheese (served in a pan)</i>	29.-
<i>paccheri amatriciana (1, 2, 7)</i> <i>large pasta, tomatoes sauce, bacon, sheep cheese</i>	29.-
<i>paccheri alla ciociara (1, 2)</i> <i>large pasta, fresh tomatoes, basil,</i> <i>cheese from southern italy</i>	28.-
<i>troccoli al gambero rosso e pesto (1, 2, 12)</i> <i>fresh homemade pasta speciality from puglia,</i> <i>prawns and pesto</i>	36.-
<i>strozzapreti tamarro (1, 7)</i> <i>strozzapreti with nduja (spicy meat spread)</i> <i>& tomatoes sauce</i>	30.-

primi piatti come na' volta

<i>gnocchetti freschi con fiori di pomodori e verdure di stagione (1, 2, 3)</i> <i>fresh gnocchetti with tomatoes and vegetables sauce</i>	32.-
<i>le coccole del dieci – sorprese della casa (1, 2, 3, 6, 7, 9)</i> <i>fresh homemade pasta with surprise sauce</i>	33.-
<i>spaghetti alle vongole veraci (1, 2, 9, 10)</i> <i>spaghetti with clams</i>	32.-
<i>spaghetti al profumo di mare (1, 9, 10, 11, 12)</i> <i>spaghetti with seafood</i>	36.-
<i>risotto ai frutti di mare (2, 9, 10, 11, 12)</i> <i>risotto with squid, prawns, mussels & clams</i>	36.-
<i>calamarata con gamberoni e scampi (1, 7, 9, 12)</i> <i>pasta with tomatoes, king prawns & scampi</i>	36.-
<i>risotto bianco con straccetti di filetto di manzo (2, 9)</i> <i>white risotto with beef filet strips</i>	39.-

fritti fatti a mestiere

<i>frittura di calamari (1, 10)</i> <i>fried squid</i>	39.-
<i>frittura mista di calamari, seppie e gamberoni (1, 10, 12)</i> <i>fried squid, sepias & prawns</i>	46.-

dalla griglia

<i>calamari interi alla griglia (10)</i>	39.-
<i>whole squids from the grill with roasted potatoes & grilled vegetables</i>	
<i>grigliata di gamberoni e scampi (7, 8, 9, 12)</i>	49.-
<i>king prawns & scampi with salad</i>	
<i>misto di pesce alla griglia (10, 11, 12)</i>	49.-
<i>variety of fish from the grill with roasted potatoes & grilled vegetables</i>	
<i>orata intera alla griglia (11) (per due persone)</i>	p.p. 30.-
<i>whole dorade royal from the grill with roasted potatoes & grilled vegetables (serves two people)</i>	

dalla griglia a carbone

<i>finissima di vitello</i>	49.-
<i>thin veal slice from the grill with roasted potatoes & grilled vegetables</i>	
<i>straccetti di filetto di manzo</i>	48.-
<i>beef filet strips from the grill with roasted potatoes & grilled vegetables</i>	
<i>tagliata di manzo (2)</i>	46.-
<i>tender rib-eye steak from the grill with arugula & grana padano</i>	
<i>grigliata mista, salsiccia, puntine di maiale, pollo, tocchi di manzo</i>	46.-
<i>Italian sausage, pork rib, beef and chicken from the grill with roasted potatoes & grilled vegetables</i>	
<i>tomahawk steak circa 1kg (per due persone)</i>	p.p. 85.-
<i>beef tomahawk steak from the grill with roasted potatoes & grilled vegetables (serves two people)</i>	

a change of the side dish is associated with an extra cost of the desired side dish

extra side dishes:

<i>salad, noodles (1, 2), roasted potatoes, grilled vegetables</i>	7.-
<i>risotto (2)</i>	8.-

le pizze dop (no change possible)

(denominazione di origine protetta / protected origin)

- bianca con burrata dop e pomodorini (1, 2)* 27.-
burrata dop, cherry tomatoes & fresh basil, oregano, without tomato sauce
- salame dolce felino, pomodori pelati san marzano, mozzarella di bufala dop (1, 2)* 28.-
italian feline salami, peeled san marzano tomatoes, buffalo mozzarella dop, oregano
- auguri (1, 2)* 28.-
tomato sauce, bresaola (air-dried beef from Italy), buffalo mozzarella dop, fresh basil, olives, oregano
- salsiccia fresca fatta da noi, rucola, mozzarella di bufala dop (1, 2, 9)* 32.-
italian sausage from our own production, arugula, buffalo mozzarella dop, oregano, tomato sauce
- tamarro (1, 2)* 29.-
nduja (spicy meat spread) & soppressata (cured dry sausage), few tomato sauce, few mozzarella, black olives & tropea onions (sweet red onions), oregano
- gorgonzola nduja (1, 2)* 29.-
nduja (spicy meat spread), gorgonzola, mozzarella, oregano
- lax (1, 2, 11)* 35.-
balik salmon, mozzarella, tropea onions (sweet red onions), capers, chili, oregano
- dieci royal (1, 2)* 39.-
san danielle raw ham, buffalo mozzarella dop, arugula and black truffle, oregano
- bianca con gorgonzola, mozzarella di bufala dop e tartufo nero (1, 2)* 37.-
gorgonzola and buffalo mozzarella dop, black truffle, oregano, without tomato sauce

le pizze dop (no change possible)

(denominazione di origine protetta / protected origin)

rossa & mortadella (1, 2, 6, 7, 8) 25.-

*tomatoes, few mozzarella fior di latte, mortadella igp
from bologna, oregano*

bianca & mortadella (1, 2, 6, 7, 8) 25.-

*mozzarella fior di latte, mortadella igp from bologna,
oregano*

Pizze

Pane, amore e fantasia ^(1, 2) Pinches of mozzarella fior di latte, tomato sauce splashes and fresh basil (no change possible)	10.-
Marinara ⁽¹⁾ Tomatoes, garlic, oregano (no change possible)	15.-
Margherita ^(1, 2) Tomatoes, mozzarella fior di latte, oregano	18.-
Napoli ^(1, 2, 11) Tomatoes, mozzarella fior di latte, anchovies, capers, oregano	22.-
Bufala ^(1, 2) Tomatoes, buffalo mozzarella, basil	23.-
Tonno ^(1, 2, 11) Tomatoes, mozzarella fior di latte, tuna, oregano	22.-
Funghi ^(1, 2) Tomatoes, mozzarella fior di latte, mushrooms, oregano	22.-
Prosciutto ^(1, 2) Tomatoes, mozzarella fior di latte, ham, oregano	23.-
Prosciutto e funghi ^(1, 2) Tomatoes, mozzarella fior di latte, ham, mushrooms, oregano	24.-
Hawaii ^(1, 2) Tomatoes, mozzarella fior di latte, ham, pineapple, oregano	24.-
Capricciosa ^(1, 2) Tomatoes, mozzarella fior di latte, ham, olives, artichokes, mushrooms, oregano	23.-
Quattro stagioni ^(1, 2) Tomatoes, mozzarella fior di latte, ham, olives, artichokes, peppers, oregano	23.-
Gorgonzola ^(1, 2) Tomatoes, mozzarella fior di latte, gorgonzola, oregano	22.-
Formaggi misti ^(1, 2) Tomatoes, mozzarella fior di latte, parmesan, gorgonzola, taleggio, oregano	24.-

Pizze

Piccante ^(1, 2) Tomatoes, mozzarella fior di latte, spicy salami, olives, oregano	25.-
Rucola ^(1, 2) Tomatoes, mozzarella fior di latte, fresh tomato slices, arugula	22.-
Verde ^(1, 2) Tomatoes, mozzarella fior di latte, broccoli, spinach, oregano	22.-
Melanzane ^(1, 2) Tomatoes, mozzarella fior di latte, eggplant, oregano	22.-
Ortolana ^(1, 2) Tomatoes, mozzarella fior di latte, artichokes, grilled eggplant, peppers and courgettes, oregano	24.-
Occhio di bue ^(1, 2, 3) Tomatoes, mozzarella fior di latte, spinach, egg, oregano	23.-
Salame dolce ^(1, 2) Tomatoes, mozzarella fior di latte, salami, oregano	24.-
Speck ^(1, 2) Tomatoes, mozzarella fior di latte, bacon, oregano	24.-
Kikiriki ^(1, 2) Tomatoes, mozzarella fior di latte, chicken breast slices, red peppers, oregano	26.-
Calzone ^(1, 2) Tomatoes, mozzarella fior di latte, mushrooms, ham, oregano (closed)	24.-
Calzone super ^(1, 2, 3) Tomatoes, mozzarella fior di latte, mushrooms, ham, artichokes, hardboiled egg, oregano (closed)	26.-
Porcini ^(1, 2) Tomatoes, mozzarella fior di latte, porcini mushrooms, oregano	26.-
Barchetta ^(1, 2) Tomatoes, mozzarella fior di latte, San Daniele raw ham, mushrooms, arugula (folded in two)	27.-

Pizze

Trenta ^(1, 2, 7, 9) Tomatoes, mozzarella fior di latte, Cime di Rapa (broccoli raab), potato slices, Gorgonzola DOP, Grana Padano DOP	25.-
Dieci ^(1, 2) Tomatoes, mozzarella fior di latte, San Daniele raw ham, oregano	29.-
Ricchi e poveri ^(1, 2) Tomatoes, mozzarella fior di latte, beef filet stripes, arugula, olives, oregano	36.-
Mare ^(1, 2, 10, 11, 12) Tomatoes, mozzarella fior di latte, fish of the day, arugula	37.-
Gamberoni ^(1, 2, 12) Tomatoes, mozzarella fior di latte, five large shrimps, one scampi	38.-

Le nostre pizze con prosciutto di vitello

Prosciutto di vitello ^(1, 2) Tomatoes, mozzarella fior di latte, veal ham, oregano	25.-
Prosciutto di vitello e funghi ^(1, 2) Tomatoes, mozzarella fior di latte, veal ham, champignons, oregano	26.-
Hawaii con prosciutto di vitello ^(1, 2) Tomatoes, mozzarella fior di latte, veal ham, ananas, oregano	26.-
Calzone con prosciutto di vitello ^(1, 2) Tomatoes, mozzarella fior di latte, veal ham, champignons, oregano (closed)	26.-

All our pizzas, with the exception of "pane amore e fantasia" and DOP, can be topped with the following additional ingredients:

Olives, garlic, onions, peppers, basil	2.-
Egg, arugula, mushrooms, vegetables (per kind)	3.-
Tuna, sardines, bacon, ham, porcini mushrooms, cheese	4.-
Buffalo mozzarella, vegan pizza melting, Planted.	5.-
Chicken, fish, nduja, mortadella, burrata	8.-
San Daniele raw ham (80g), sausage from the grill	10.-
Beef filet stripes (120g)	12.-
Black truffle	12.-

Our Pizzas (except pane, amore e fantasia and DOP) are also available in smaller size. 2.- less expensive.

Pizze

2 pers.

Quattro stagioni ^(1, 2)	44.-
Tomatoes, mozzarella fior di latte, ham, olives, artichokes, peppers, oregano	
Prosciutto ^(1, 2)	44.-
Tomatoes, mozzarella fior di latte, ham, oregano	
Prosciutto e funghi ^(1, 2)	46.-
Tomatoes, mozzarella fior di latte, ham, mushrooms, oregano	
Ortolana ^(1, 2)	46.-
Tomatoes, mozzarella fior di latte, grilled eggplant, peppers, courgettes, artichokes, oregano	
Piccante ^(1, 2)	48.-
Tomatoes, mozzarella fior di latte, spicy salami, olives, oregano	
Dieci ^(1, 2)	56.-
Tomatoes, mozzarella fior di latte, San Daniele raw ham, oregano	

Focaccia

Rucola e parmigiano ^(1, 2)	20.-
Arugula, parmesan	
Imperiale ^(1, 2, 7, 8, 9)	24.-
Tomatoes, mozzarella, mixed salad, parmesan, olives	
San Daniele ^(1, 2)	28.-
San Daniele raw ham, tomatoes, arugula, parmesan	

Panini

Mozzarella ^(1, 2)	12.-
Mozzarella, tomatoes, oregano	
Acciughe ^(1, 2, 11)	14.-
Anchovies	
Prosciutto ^(1, 2)	14.-
Ham, mozzarella, tomatoes	
Bresaola ^(1, 2)	16.-
Air-dried beef from Italy, arugula, parmesan	
San Daniele ^(1, 2)	16.-
San Daniele raw ham, mozzarella, tomatoes, olive oil	

Dolce

Our desserts are made in-house with fresh, high-quality ingredients. If you can't decide or want to try a little bit of everything, we recommend our dieci variazione.

Panna cotta ⁽²⁾	14.-
Tiramisù ^(1, 2, 3, 9)	14.-
Mousse al cioccolato ^(2, 3, 6)	10.-
Millefoglie a modo nostro ^(1, 2, 3, 9)	14.-
dieci variazione ^(1, 2, 3, 6, 9)	19.-

Dieci Gelati - Il gelato artigianale italiano



We use only premium raw materials of the highest possible quality and thus reduce the use of additional sugar.

Furthermore, we do not use artificial preservatives, flavours or colourings and we stay as close to nature as possible.

Cup (one flavor per cup of 120ml)	6.-		
Caffè ⁽²⁾	Cioccolato ⁽²⁾	Dulce de leche ⁽²⁾	Fragola
Oat cioccolato ⁽¹⁾	Oat stracciatella ⁽¹⁾	Limone	Mango
Pistacchio ^(2, 6)	Stracciatella ^(2, 4)	Vaniglia ⁽²⁾	Blueberry Yogurt ⁽²⁾

Whipped cream ⁽²⁾	2.-
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Our gelati are made with whole milk and whole cream. For our sorbet, we use fresh fruit or 100% natural pulp.

😊 For children





For children

Pizza margherita ^(1, 2) Tomatoes, mozzarella fior di latte, oregano	12.-		
Pizza prosciutto ^(1, 2) Tomatoes, mozzarella fior di latte, ham, oregano	14.-		
Pizza funghi ^(1, 2) Tomatoes, mozzarella fior di latte, mushrooms, oregano	13.-		
Pizza prosciutto e funghi ^(1, 2) Tomatoes, mozzarella fior di latte, ham, mushrooms, oregano	14.-		
Pizza salame dolce ^(1, 2) Tomatoes, mozzarella fior di latte, salami, oregano	15.-		
Spaghetti pomodoro ^(1, 7) Tomato sauce	14.-		
Spaghetti carbonara ^(1, 2, 3) Eggs, cream and bacon	18.-		
Penne al burro ^(1, 2) Butter	10.-		
Penne pomodoro ^(1, 7) Tomato sauce	14.-		
Penne rosé ^(1, 2, 7) Tomato and cream sauce	14.-		
Penne panna e prosciutto ^(1, 2, 9) Ham and cream sauce	18.-		
Dieci Gelati - Cup (one flavor per cup of 120ml)	6.-		
Caffè ⁽²⁾	Cioccolato ⁽²⁾	Dulce de leche ⁽²⁾	Fragola
Oat cioccolato ⁽¹⁾	Oat stracciatella ⁽¹⁾	Limone	Mango
Pistacchio ^(2, 6)	Stracciatella ^(2, 4)	Vaniglia ⁽²⁾	Blueberry Yogurt ⁽²⁾

Sirup is offered

✓ Our vegan options



L'Ortolano, Giuseppe Arcimboldo 1587-1590, Museo civico Ala Ponzoni, Cremona

🌿 Vegan salads large

Insalata verde (7, 8, 9) Green salad	14.-
Insalata mista (7, 8, 9) Mixed salad	16.-
Insalata pomodoro e cipolla (7, 8, 9) Tomatoes with onions	12.-
Insalata forte (1, 7, 8, 9) Salad with planted. strips	28.-

🌿 Vegan starters

Pane e pomodoro (1) Bread with tomatoes "Grandma' style"	12.-
Bruschetta al pomodoro (1) Roasted bread with fresh tomatoes and basil	12.-
Bruschetta ai porcini (1) Roasted bread with mushrooms	18.-
Bruschetta ai mista (1) Roasted bread with porcini, fresh tomatoes basil and olive oil	18.-

🌿 Assaggi vegani pe' stuzzica' l'appetito

Freschezza selvaggia (7, 8, 9) Red peppers, tomato slices, peeled cucumber pieces, fennel, endive, ketch salad, wild celery & red leaf salad	20.-
Funghi porcini alla griglia Porcini wild mushrooms from the grill	23.-

✓ Vegan Pasta

Pasta Arlecchino ⁽¹⁾ Homemade Acqua e Farina, cherry tomatoes, green peas, dried tomatoes, grilled peppers, grilled eggplant, basil	25.-
Spaghetti pomodoro e basilico ^(1, 7) Tomato sauce and basil	20.-
Spaghetti aglio, olio e peperoncino ⁽¹⁾ Garlic, olive oil and chili pepper	22.-
Spaghetti all'arrabbiata ^(1,7) Tomato sauce and chili peppers	22.-
Spaghetti della nonna (in padella) ⁽¹⁾ San Marzano tomatoes, organic extra virgin olive oil (served in a pan)	26.-
Penne pomodoro e basilico ^(1, 7) Tomato sauce und basil	20.-
Penne all'arrabbiata ^(1, 7) Tomato sauce and chili peppers	22.-
Penne forti ^(1, 7) Tomato sauce, planted. strips and basil	26.-
Tagliatelle forti ^(1, 2, 3) Pasta with planted strips, garlic and olive oil	28.-




Vegan Pizza

Regina ^(1, 6) Tomatoes, vegan pizza melting, oregano	22.-
Prato ^(1, 6) Tomatoes, vegan pizza melting, fresh mushrooms, oregano	24.-
Bosco ^(1, 6) Tomatoes, vegan pizza melting, porcini mushrooms, oregano	26.-
Nerone ^(1, 6) Tomatoes, vegan pizza melting, fresh mushrooms, arugula with black truffle	32.-
Romana ^(1, 6) Tomatoes, vegan pizza melting, artichokes, olives, garlic, fresh basil	24.-
Stromboli ^(1, 6) Tomatoes, vegan pizza melting, red peppers, olives, oregano	24.-
Drago ^(1, 6) Tomatoes, vegan pizza melting, broccoli, spinach, oregano	24.-
Planted. ^(1, 6) Tomatensauce, vegan pizza melting, planted.	26.-
Cappuccetto rosso ^(1, 6) Tomatoes, vegan pizza melting, mushrooms, oregano (closed)	26.-
Pinocchio ^(1, 6) Tomatoes, vegan pizza melting, artichokes, grilled peppers, eggplant, courgettes, oregano	28.-



Dieci Gelati vegan - Il gelato artigianale italiano

Cup (one flavor per cup of 120ml)	6.-
Mango, Fragola, Limone, Cioccolato Oat-based ⁽¹⁾ , Stracciatella Oat-based ⁽¹⁾	

 Gluten free options





Gluten free salads

Insalata verde (7, 8, 9) Green salad	14.-
Insalata mista (7, 8, 9) Mixed salad	16.-
Insalata rucola e parmigiano (7, 8, 9) Arugula with parmesan	16.-
Insalata pazza (2, 7, 8, 9, 11) San Marzano tomatoes, salad, arugula, parmesan, tuna, mozzarella, onions	18.-
Insalata Ischia (2) Mozzarella, eggplant, basil	18.-
Insalata dieci (2, 3, 7, 8, 9, 11) Mixed salad, tomatoes, mozzarella, tuna, eggs, olives	19.-
Insalata pomodoro e cipolla (7, 8, 9) Tomatoes with onions	12.-
Insalata caprese (2) Tomato, mozzarella, basil	16.-
Insalata caprese bufala (2) Tomato, buffalo mozzarella, basil	19.-
Burrata e San Marzano (2) Burrata on green salad with San Marzano tomatoes	21.-
Insalata salmone (7, 8, 9, 11) Salad plate with 75g Balik salmon	29.-
Insalata salmone (7, 8, 9, 11) Salad plate with 150g Balik salmon	49.-
Insalata gamberoni (7, 8, 9, 12) Salad plate with king prawns	29.-
Insalata pollo (7, 8, 9) Salad plate with chicken breast strips	28.-
Insalata ricchi e poveri (7, 8, 9) Salad plate with beef filet strips	34.-



Gluten free salad bowls

2 pers. 4 pers.

Insalata verde ^(7, 8, 9) Green salad	20.-	32.-
Insalata mista ^(7, 8, 9) Mixed salad	22.-	36.-
Insalata pomodoro e basilico ^(7, 8, 9) Tomatoes with basil	16.-	30.-



Gluten free starters

Fantasia del giorno ^(7, 8, 9,10) Eggplant, courgettes, peppers, artichokes, dried tomatoes, octopus	24.-
Insalata di polipo ^(7, 8, 9,10) Octopus salad	27.-
San Daniele ⁽²⁾ San Daniele raw ham	26.-
Tagliere misto (per due persone) ⁽²⁾ San Daniele raw ham, bresaola (air-dried beef from Italy), spicy salami, salami, bacon, parmesan, olives, dried tomatoes (serves two persons)	42.-
Carpaccio di bresaola ⁽²⁾ Bresaola (air-dried beef from Italy) with arugula and parmesan	25.-
Carpaccio di tonno ^(7, 8, 9, 11) Tuna carpaccio	29.-



Gluten free soups

Zuppa pomodoro ^(2, 7) Tomato soup	12.-
Zuppa stracciatella con pollo ^(2, 3) Bouillon with chicken, whipped eggs and parmesan	17.-
Zuppa del giorno ⁽³⁾ Soup of the day	12.-



Assaggi pe' stuzzicà l'appetito, senza glutine

Only seasonally available – Carpaccio di carciofi con insalatina stagionale ^(7, 8, 9) Artichoke carpaccio with small seasonal salad	21.-
Freschezza selvaggia ^(7, 8, 9) Red peppers, tomato slices, peeled cucumber pieces, fennel, endivie, ketch salad, wild celery & red leaf salad	20.-
Caprese di burrata ⁽²⁾ Tomatoes, burrata, basil	21.-
Funghi porcini alla griglia Porcini wild mushrooms from the grill	23.-
Freschezza di mare ^(7, 8, 9, 10, 12) Squid rings, prawns, mussels, clams	29.-
Polipo e patate (tiepido) ^(7, 8, 9) Octopus & potatoes (served warm)	29.-



Pasta and risotto gluten free

Penne pomodo e basilico senza glutine ⁽⁷⁾ Tomato sauce and basil	21.-
Penne all'arrabbiata senza glutine ⁽⁷⁾ Tomato sauce and chili peppers	23.-
Penne rosé senza glutine ^(2, 7) Tomato and cream sauce	25.-
Penne panna e prosciutto senza glutine ^(2, 9) Ham and cream sauce	26.-
Risotto ai frutti di mare senza glutine ^(2, 9, 10, 11, 12) Risotto with squid, prawns, mussels & clams	36.-
Risotto bianco con straccetti di filetto di manzo senza glutine ^(2, 9) White risotto with beef filet strips	39.-

Gluten free pizza

All our pizzas on pages 19 to 21 are available gluten-free for a surcharge of CHF 3.

The gluten-free dough comes from a family farm in southern Italy and is also vegan.

Dalla griglia gluten free

Calamari interi alla griglia ⁽¹⁰⁾ 39.-
Whole squids from the grill with roasted potatoes & grilled vegetables

Grigliata di gamberoni e scampi ^(7, 8, 9, 12) 49.-
King prawns & scampi with salad

Misto di pesce alla griglia ^(10, 11, 12) 49.-
Variety of fish from the grill with roasted potatoes & grilled vegetables

Orata intera alla griglia ⁽¹¹⁾ (per due persone) p.p. 30.-
Whole dorade royal from the grill with roasted potatoes & grilled vegetables (serves two people)

Finissima di vitello 49.-
Thin veal slice from the grill with roasted potatoes & grilled vegetables

Straccetti di filetto di manzo 48.-
Beef filet strips from the grill with roasted potatoes & grilled vegetables

Tagliata di manzo ⁽²⁾ 46.-
Tender rib-eye steak from the grill with arugula & grana padano

Grigliata mista, salsiccia, puntine di maiale, pollo, tocchi di manzo 46.-
Italian sausage, pork rib, beef and chicken from the grill with roasted potatoes & grilled vegetables

Tomahawk steak circa 1kg (per due persone) p.p. 85.-
Beef tomahawk steak from the grill with roasted potatoes & grilled vegetables (serves two people)

A change of the side dish is associated with an extra cost of the desired side dish.

Extra side dishes:

Salad, roasted potatoes & grilled vegetables 7.-

Risotto (2) 8.-



Dolce gluten free

Panna cotta ⁽²⁾ 14.-

Mousse al cioccolato ^(2, 3, 6) 10.-



Dieci Gelati gluten free - Il gelato artigianale italiano

Cup (one flavour per cup of 120ml) 6.-

Caffè ⁽²⁾ Cioccolato ⁽²⁾ Dulce de leche ⁽²⁾ Fragola

Limone Mango Pistacchio ^(2, 6) Stracciatella ^(2, 4)

Vaniglia ⁽²⁾ Blueberries
Yogurt ⁽²⁾

Whipped cream ⁽²⁾ 2.-

Our gelati are made with whole milk and whole cream. For our sorbet, we use fresh fruit or 100% natural pulp.

I vini della casa



tre vini

Dear guests, dear friends

We present our "vino della casa": three wonderful wines that reflect the quality of the house and the philosophy of the host.

The Sangiovese, den Nebbiolo and the Pinot Noir

Sangiovese for more than a millennium has made the soil of Tuscany its home.

It's clear, honest tannin reflects the beauty of the land, the scent of its soil and the softness of the Tuscan hills.

Nebbiolo thrives in the Langhe of Piedmont.

The successful structure of the wine is the result of the deep passion of the winemakers, whose dedication deserves honor and thanks.

The Pinot Noir is considered the queen of the grape varieties.

The strength of dignity and elegance emanates from this wine, it symbolizes the self-confidence of its growers and its land.

These wines are produced in a natural way. We take great pleasure in including them on our menu, they are proof that closeness to nature always produces the best for us humans.

Gagliole

At the Gagliole winery in Castellina in Chianti, owned by Thomas Bär from Zurich (Bank Julius Bär, law firm Bär & Karrer), they dream of wines like the Solaia from Antinori and the Le Pin from Pomerol. The goals are ambitious. Respect is paid to the wines from Trebbiano just as much as to the red Vino da Tavola, which essentially consists of Sangiovese. Thanks to the terraces, which are under native protection, the quality of the terroir has never suffered. Some of the vines are very old. Modern vinification style and organic viticulture: it fits at Gagliole.



Rubiolo Chianti Classico DOCG Bio

Gagliole, Tuscany

100% Sangiovese

Bright shining ruby with a brilliant core. Open-floral nose of violets and geranium, delicate plum and cherry. Juicy palate with compact cranberry fruit, tightens up nicely, drinks fine and straightforward.

1dl

7.-

Bruna Grimaldi

For three generations, the vineyards around Alba have been cultivated with love and care by the Grimaldi family. The winemaker places the highest value on tradition and naturalness in order to reflect the characteristics and intense aromas of the region in her wines.

Family tradition, love of wine and the most scrupulous care of the vines make Bruna Grimaldi's wines true top Piedmonts.



Nebbiolo D`Alba «Bonurai»DOC Bio

Bruna Grimaldi, Piedmont

1dl

7.-

100% Nebbiolo

Ruby red colour. In the nose a delicate bouquet of violets and dark berries. Dry on the palate with tannins with great potential. Gentle finish.

Höcklistein

The old north-eastern French grape variety Pinot Noir (Blauburgunder) originates from Burgundy, and the wine is sometimes called the king of red wines. The wines with international reputation convince with their strawberry note and are considered fresh and elegant, are deep ruby red with violet nuances, are widely considered velvety and digestible red wines. The Nagelfluh limestone soil prevailing here gives our Pinot Noir Höcklistein an additional spiciness and a deep and long-lasting body.



Pinot Noir Höcklistein AOC

Höcklistein, lake of Zürich Rapperswil-Jona

1dl

10.-

100% Pinot Noir

A food companion with class and ambition; Burgundian style and with a clear reference to the terroir.

A beautiful deep fruit on the nose. A great acidity that is very lively on the palate and really makes you want to have a second glass.

Wine by the glass

1 dl

Spumante Italien

Le Contesse DOC Le Contesse, Venetien	Prosecco	9.-
Conti Ducco Vintage Brut rosè DOCG Conti Ducco, Lombardei	Pinot noir	12.-

Italian white wine

Re Manfredi bianco IGT Terre degli Svevi, Basilicata	Müller-Thurgau, Gewürztraminer	7.-
Pinot Grigio Collio DOC Borgo Savaian, Veneto	Pinot Grigio	8.-
Pecorino DOC Velenosi, Marche	Pecorino	7.-
Critone Librandi, Calabria	Chardonnay, Sauvignon blanc	8.-

Italian Rosé wine

Re Manfredi rosato IGT Terre degli Svevi, Basilicata	Aglianico	7.-
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French Rosé wine

Mapliers "Préférences" Domaine des Mapliers, Provence	Cinsault, Grenache	8.-
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Italian red wine

Papale Oro Vigne & Vini, Puglia	Primitivo	7.-
Governo all'Uso Toscano San Leonino, Toskana	Sangiovese, Merlot, Cabernet Sauvignon, Petit Verdot	7.-
Bonera Rosso Sicila DOC Mandrarossa, Sizilien	Nero d'Avola, Cabernet Franc	7.-
Amarone della Valpolicella DOC Alberto Vaona, Veneto	Corvina, Corvinone, Rondinella, Molinara, Raboso Veronese	10.-

The available vintages can change at any time.
Our staff will be happy to provide you with information about the current vintages.

Aperitives

Crodino	10 cl	5.-
San Bitter	10 cl	5.-
White wine spritzer (sweet or sour)		8.-
Hugo		13.-
Aperol Spritz		14.-

Birra

Chopfab draft	30 cl	6.-
Chopfab draft	50 cl	8.-
Nastro Azzurro	33 cl	6.-
Chopfab Freibier without alcohol	33 cl	6.-
Erdinger without alcohol	33 cl	6.-
Paulaner Weissbier	50 cl	8.-
Quöllfrisch unfiltered	50 cl	8.-

Soft Drinks

Castello Wasser (sparkling or still water)	50 cl	6.-
Castello Wasser	100 cl	12.-
Coca Cola, Coca Cola Zero	33 cl	5.-
Coca Cola	50 cl	8.-
Elmer Citro	33 cl	5.-
Gazosa (Lemon, Mandarin, Raspberry)	35 cl	5.-
Ramseier apple juice	33 cl	5.-
Rivella red, blue	33 cl	5.-
San Benedetto ice tea glass	30 cl	5.-
San Benedetto ice tea glass	50 cl	8.-
San Pellegrino Chinotto	20 cl	5.-
Sinalco	33 cl	5.-
Red Bull Organics Bitter Lemon	25 cl	6.-
Red Bull Organics Ginger Ale	25 cl	6.-
Red Bull Organics Tonic	25 cl	6.-
Red Bull Organics Ginger Beer	25 cl	6.-

Cafeteria

Amici Espresso	4.-
Amici Espresso doppio	7.-
Amici Caffè creme	5.-
Cappuccino	6.-
Latte Macchiato	6.-
Cappuccino Baileys	9.-
Sirocco organic tea	5.-
(Camomile Orange, Earl Grey, English Breakfast, Fruit Tea, Green Tea, Moroccan Mint, Verbena)	

Declaration of origin

Squid	Italy
Mussels	Italy
King prawns	Philippines
Tintenfisch	Italy
Tuna	Vietnam
Clams	Italy
Seabass	Greece
Bresaola	Italy
Duck	France
Veal	Switzerland
Veal ham	Italy
Lamb	Switzerland
Chicken	Switzerland
Beef (Hormons free)	Ireland
San Daniele	Italy
Ham	Switzerland
Bacon	Switzerland
Speck	Switzerland
Homemade bread	Switzerland
Homemade pizza dough	Switzerland
Glutenfree pizza dough	Italy

Allergens

- (1) **Cereals containing gluten**, in particular wheat, such as spelt and khorasan wheat, kamut, rye, barley, oats or hybrid strains thereof, and products thereof
- (2) **Milk** and products thereof (including lactose)
- (3) **Eggs** and products derived therefrom
- (4) **Soya beans** and products thereof
- (5) **Peanuts** and products thereof
- (6) **Nuts**: walnuts, cashew nuts, hazelnuts, macadamia nuts, Australnuts or Queensland nuts, almonds, Brazil nuts, pecans, pistachios and products thereof.
- (7) **Celery** and products thereof
- (8) **Mustard** and products thereof
- (9) **Sulphur dioxide and sulphites**
- (10) **Molluscs** and products derived therefrom
- (11) **Fish** and products thereof
- (12) **Crustaceans** and products thereof
- (13) **Sesame seeds** and products thereof
- (14) **Lupins** and products thereof

All prices are in CHF and inclusive taxes

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dieci