



Theo Randall's™

ITALIAN KITCHEN

ANTIPASTI Starters


Salumi Misti; Italian cold cut specialties and pickled vegetables <small>GOM</small>	18.00
Tomato soup <small>GL</small>	12.00
Beef Tartare with homemade pickles and egg yolk cream <small>ACFHLM</small>	20.50 90g 35.50 160g
Lukewarm beef carpaccio with olives, tomatoes, parmigiano and rocket salad <small>HLG</small>	24.50 60g
Burrata with fried baby broccoli and ox-heart tomatoes <small>G</small>	19.00
Mixed leaf salad with pomegranate, fennel and carrot <small>AML</small>	14.00 
Rocket salad with fried mushrooms, cashew nuts and parmigiano <small>HG</small>	16.00 

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PRIMI Pasta & Risotto

	Small	Large
Risotto with braised trevisano, baby spinach and pine nuts <small>G H L (Vegan possible)</small>	25.00	29.50
Fregola Sarda pasta with Mediterranean vegetables, rocket salad <small>G H L A (Vegan possible)</small>	23.00	27.50 
Ravioli filled with ricotta, swiss chard, rocket salad and spinach with sage butter <small>G A Z</small>	28.00 5 pcs.	32.00 9 pcs.
Tagliatelle with slow cooked beef ragout <small>A L C</small>	29.00	34.00
Tagliarini with bacon, pecorino cheese and confit egg yolk <small>A L C G Z</small>		32.00

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PIZZA prepared with Theo Randall's 24-hour proved sourdough recipe



MARGHERITA	Tomato sauce, fior di latte, basil <small>AG</small>	18.00
VEGETARIANA	Tomato sauce, fior di latte, bell pepper, courgette, eggplant, basil <small>AG</small>	19.00
SALAME e BURRATA	Fior di latte, spicy salami, burrata and olives <small>AG</small>	24.00
QUATTRO FORMAGGI	Tomato sauce, fior di latte, gorgonzola, scamorza, parmesan <small>AG</small>	23.00
QUATTRO STAGIONI	Tomato sauce, fior di latte, mushrooms, artichokes, olives, peppers <small>AG</small>	24.00
PARMA	Tomato sauce, fior di latte, mascarpone, Parma ham <small>AGZ</small>	26.00
GAMBERONI	Tomato sauce, prawns, ricotta cheese, garlic, lemon zest <small>AGB</small>	29.00

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SECONDI Main courses

Roasted Halibut fillet with baby beetroots, green asparagus and plum tomatoes <small>GL</small>	38.00	
Fillet of Salmon with homemade pickles, infused with an herbal stock <small>AFL</small>	33.00	
Veal cheeks, braised 24 hours in red wine sauce, with parsnip <small>AFL</small>	44.00	
Roasted corn fed chicken, filled with Parma ham and mascarpone with an eggplant and fennel ragout <small>ACGZLF</small>	33.00	
Lamb loin with a herb crust, cima di rapa and sweet potatoes <small>ALFG</small>	39.00	
Beef Tenderloin from the Grill	49.00	180g
Rib eye steak from the Grill	43.00	250g

Grilled steaks will be served with either Café de Paris butter or a Red wine jus and your choice of side dish priced by CHF 6.00 each.

CONTORNI

Sides each 6.00

Italian spinach / fennel – eggplant ragout / mixed garden salad
Tagliarini / Züri French Fries / Risotto

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DOLCI Desserts

Italian lemon tart <small>ACGH</small>	12.00
Lukewarm chocolate cake with Raspberry Sorbet <small>ACGH</small>	12.00
Panna Cotta with seasonal topping <small>AGHZ</small>	12.00
Homemade Tiramisu <small>CG</small>	12.00
Sorbet	4.00 per scoop
Lemon	
Mango	
Green Apple	
Raspberry	
Ice cream <small>CG</small>	4.00 per scoop
Pistachio	
Dark chocolate	
Vanilla	
Coffee	

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Declaration

A Cereals containing gluten, namely wheat (such as spelled and Khorasan wheat), rye, barley, oats or hybrid strains

B crustaceans and products derived from them

C Poultry eggs and products derived from them

D Fish and products derived from them

E Peanuts and products derived from them

F Soybeans and products derived from them

G Milk of mammals and products derived from them (including lactose)

H Nuts and products thereof, in particular almonds, hazelnuts, walnuts, kasha nuts, pecan nuts, Brazil nuts, pistachios, Macadamia or Queensland nuts

L celery and derived products Mustard and products derived from them

M Mustard and products derived from them


N sesame seeds and products derived from them

O sulfur dioxide and sulfites

P Lupins and products derived from them

R Molluscs such as snails, clams, cuttlefish and products derived from them

Z Pork

 **FAST & FRESH** These dishes are very nutritious and quickly prepared.

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