



It is our pleasure to present our new creations  
and tried and tested classics to you.

You can expect a culinary journey consisting of the finest regional products  
paired with plenty of Italianità.

Let yourself be inspired on our marvellous terrace with a view of Lake  
Lucerne and the surrounding mountain peaks. Enjoy culinary specialities  
and exquisite dishes from selected Italian regions.

## PRIMI PASSI

### PIATTO DI ANTIPASTI FOR 2 OR MORE PEOPLE P/P 23

Tavolata platter with olives, antipasti, cheese, Parma ham, fried sage leaves with anchovy paste, olive-caper tapenade, focaccia from the pizza oven

### TENERA INSALATA SPOLPATA 17

Young salad with fresh herbs italian dressing and homemade granola

### CARPACCIO DI MANZO 29

Beef carpaccio, fried caper berries, olive oil, roasted pepper, sea salt flakes, shaved Pecorino

### INSALATA DI INDIVIA 18

Colorful endive salad with red and white chicory, Gorgonzola, chili peppers, grapefruit, marinated apricots, and mustard seeds

### PANZANELLA CON BURRATA 26

Colourful tomatoes with cucumber, watermelon and burrata with fresh basil and lemon dressing

## INTERMEZZI

### SPAGHETTI ALLA CHITARRA

19 / 24

Spaghetti with light lemonsauce with liscio black pepper and roasted hazelnuts  
With mussels

+4.50

### VESUVIO

19 / 24

With salsiccia, tomatosauce, pecorino, and raw marinated fennel

We source our pasta from the Faella manufactory in Gragnano. Even today, only the best grains from the Campania region are used for the high-quality pasta. The careful production of the dough, the pressing of the pasta using bronze moulds and the gentle drying process over 60 hours guarantee a pasta experience in a class of its own.

### RAVIOLI DI BRASATO DI MANZO

24 / 32

Braised beef ravioli with Ricotta, lime oil, jus, artichoke, and young basilic

### DA LAGO

### SALVELINUS

45

With colourful chard, white polenta with mint and parsley, served with herb salad  
with fresh flowers

## FUORI DALLA ROCCIA CALDA

The meat on the hot stone,

### FILETTO DI MANZO \*

Swiss beef fillet refined by Luma

150 / 200 g

46 / 62

### ENTRECÔTE

Swiss beef entrecôte with a nice fat edge

250 g

56

### VITELLO \*

Swiss saddle of veal refined by Luma

200 g

58

### AGNELLO

Rack of lamb fillet

200 g

46

\*The LUMA meat maturation process is unique and results in meat of incredible tenderness, juiciness and flavour. Our beef and veal is exclusively from Swiss animals

served with your choice of two sauces,

- Choron sauce with tomato dust
- Gremolata of parsley, marjoram, oregano, lovage
- Hertenstein butter with medteranean base

und Ihre zwei Beilagen zur Auswahl.

- Aranchini with tomato sugo
- French fries with homemade potato seasoning
- Coloured cauliflower roasted in chamomile nut butter
- Colourful leaf salad with fresh herbs and granola plus Italian dressing

## PIZZA

### ROSSO

Juicy tomatoes, harvested when fully ripe and cooked into a fruity sauce, meet crispy pastry. Experience the perfect harmony of melt-in-the-mouth mozzarella and aromatic tomatoes - a flavour experience that will transport you to Italy.

### BUFFALINA

22

Tomato sauce, buffalo mozzarella, olive oil and basil

### TRÜFFEADELLA

28

Tomato sauce, truffle mortadella, stracciatella cheese, truffle oil and black pepper

### BIANCA

Our Pizza Bianca will tempt you with creamy mascarpone that melts on tender pizza dough. Refined with fresh herbs and the best ingredients, it is a poem for gourmets.

### DIAVOLA

26

Spicy salami, red onions, chili flakes, pink peppercorns, and olive oil

### SCAMORZA

24

Scamorza, Guanciale, red onions, cherrytomatoes , oliv oil

### SAISONALE

### ESTATE

24

Whipped mascarpone, fresh figs, artichoke, tarragon, pecorino, lime oil

With Italian cured ham

+ 4

## DOLCI

TIRAMISU HERTENSTEIN 12

Delicate mascarpone cream, strong espresso, and a hint of amaretto

PANNA COTTA 12

With Frangelico, berries and mint gel

AFFOGATO AL CAFFÉ 9

Espresso with a scoop of vanilla ice cream

SFOGLIATELLE 5

The crispy, creamy finish, perfect with coffee

## GELATO

Per scoupe 5

With whipped cream 1

VANIGLIA, CIOCCOLATO, NOCCIOLA, CARAMELLO, YOGURT-LIMONE,  
FRAGOLA, SORBETTO AL LIMONE, CAFE BIANCO

Vanilla, chocolate, hazelnut, caramel, yoghurt-lime  
Strawberry sorbet, lemon sorbet, white chocolat

## BAMBINI

<b>PIZZA RIDERE</b> 🍃	14
Children's pizza with tomato sauce, mozzarella and basil	
<b>PASTA E BASTA</b>	14
Long or short pasta to choose	
With tomato sauce 🍃	+2
With Bolognese	+4
<b>PICATTA MILANESE</b>	22
Swiss chicken piccata with cherry tomato sauce, fusilli and bim broccoli	

## Dear Guests

Our staff will be happy to inform you upon request about ingredients in our dishes that may cause allergies or intolerances.

## Declaration

Chicken	Swiss
Veal/Beef	Swiss
Pork	Swiss
Fish	Swiss
Lamb	Ireland
Vegetarian	