

ANTIPASTI

VITELLO TONNATO
ROASTED VEAL WITH TUNA DRESSING AND CAPERS
24.-

BURRATA ▽
BURRATA CHEESE AND AUTUMN VEGETABLES WITH PESTO
26.-

TARTARA DI TONNO
TUNA TARTAR IN A CUCUMBER ROLL, CUTTLEFISH
AND MULTICOLORED CARROTS
29.-

CARPACCIO DI MANZO
BEEF CARPACCIO, WALNUT OIL SALAD AND BLACK TRUFFLE
27.-

POLIPO ALLA GRIGLIA
GRILLED OCTOPUS, MASHED CHICKPEA, GREEN PEAS VIRGIN
OIL AND CLAMS
29.-

TERRINA DI FOIE GRAS
FOIE GRAS TERRINE, CARAMELIZED APPLE, TURNIP SALAD
AND MASCARPONE
32.-

PASTA E RISOTTO

TORTELLI DI RICOTTA E BUFALA ▼*
RICOTTA CHEESE AND BUFFALO MOZZARELLA TORTELLI,
TOMATO COULIS AND BASIL OIL
Starter 24.- / Main course 32.-

LINGUINE ALLE VONGOLE
LINGUINE WITH CLAMS, GARLIC AND PARSLEY
Starter 26.- / Main course 36.-

AGNOLOTTI ALLA BOLOGNESE *
AGNOLOTTI FILLED WITH BOLOGNESE SAUCE,
GRATINATED PARMESAN CHEESE
Starter 27.- / Main course 37.-

RAVIOLO APERTO ALLE CAPESANTE
OPEN RAVIOLI WITH SCALLOPS, POTATOES FOAM,
FRENCH BEANS AND BLACK TRUFFLE
Starter 27.- / Main course 38.-

RISOTTO PÈRE E GORGONZOLA
RISOTTO WITH PEAR AND GORGONZOLA CHEESE
Starter 28.- / Main course 38.-

SPAGHETTI ALLA CHITARRA AGLIO OLIO E PEPPERONCINO
FRESH SPAGHETTI, GAMBERO ROSSO PRAWNS TARTAR,
GARLIC, VIRGIN OIL AND CHILLI PEPPER
Starter 28.- / Main course 38.-



L'ACCADEMIA

PESCE

SOGLIOLA ALLA MUGNAIA
MEUNIÈRE SOLE, SMOKED SALSIFY, CANDIED LEMON
AND CRAB FAGOTTINO
62.-

BRANZINO
ROASTED SEA BASS, BROCOLI AND SEAWEED SALAD
54.-

SALMERINO ALPINO ALLA GRIGLIA
ARCTIC CHAR FILET IN OLIVE BREAD CRUST, ROASTED
POTATOES AND SPINACH
39.-

CARNE E POLLAME

GALLETTO AL MATTONE
BONELESS COCKEREL WITH WILD MUSHROOMS,
HEN AND FOIE GRAS GRAVY
43.-

FILETTO D'AGNELLO
ROASTED LAMB FILLET, SMOKED JERUSALEM ARTICHOKE,
RICOTTA GNOCCHI AND CHARD
49.-

COSTATA DI VITELLO
ROASTED VEAL CHOP WITH CANDIED SHALLOTS, SOFT
POTATOES AND STUFFED TOMATOES WITH TALEGGIO CHEESE
58.-

CARRE DI CERVO
VENISON CHOP COOKED WITH HERBS, AUTUMN VEGETABLES,
PUMPKIN GNOCCHI AND CHESTNUTS
46.-

▼ PIATTO VEGETARIANO / VEGETARIAN DISH
* PASTA FATTA IN CASA / HOMEMADE PASTA
SU DOMANDA PASTA SENZA GLUTINE / GLUTEN FREE PASTA

OUR FISHES COME FROM:

PACIFIC: TUNA
FRANCE: SOLE
ITALIE: RED KING PRAWNS, VONGOLE
ATLANTIC: SEA BASS
ICELAND: CHAR

OUR MEATS COME FROM:

SWITZERLAND: BEEF, VEAL, CHICKEN,
IRELAND: LAMB
AUSTRIA: GAME

SERVICE AND VAT 7.7% INCLUDED

THE ESSENTIALS OF ITALY

ENJOY THE ITALIAN SPECIALS A LA CARTE
OR COMPOSE YOUR OWN MENU OF 3 DISHES FOR CHF 74.-

PER COMINCIARE

ANTIPASTO MISTO ALL'ITALIANA
ITALIAN ANTIPASTO, CURED HAM AND ITALIAN CHEESES
BOARD WITH FRIED GNOCCHI
45.- (For 2 people)

INSALATA DI RUCOLA E PARMIGIANO ▼
ROCKET SALAD WITH CHERRY TOMATOES
AND PARMESAN SHAVINGS
18.-

PARMIGIANA ▼
AUBERGINE PARMIGIANA, BUFFALO MOZZARELLA
AND TOMATO SAUCE
22.-

POLENTA GRATINATA E FUNGHI ▼
GRATINATED POLENTA WITH FONTINA CHEESE
AND WILD MUSHROOMS
Starter 28.- / Main Course 38.-

VELLUTATA DI CAVOLFIORI ▼
CREAMY CAULIFLOWER SOUP, BREAD CROUTONS
AND BASIL OIL
19.-

PER CONTINUARE

TROFIE AL PESTO GENOVESE E BURRATA DI BUFALA ▼
FRESH TROFIE WITH TRADITIONAL PESTO FROM LIGURIA
AND BUFFALO BURRATA
Starter 22.- / Main course 32.-

RISOTTO AI FUNGHI ▼*
WILD MUSHROOMS RISOTTO AND AGED PARMESAN CHEESE
Starter 28.- / Main course 38.-

CALAMARI ARROSTO
PAN-SEARED SQUIDS, FREGOLA SARDA WITH TOMATOES
AND CLAMS
46.-

TAGLIATA DI MANZO
SIRLOIN STEAK, SEASONAL VEGETABLES WITH PESTO,
ROCKET SALAD AND PARMESAN
49.-

STINCO DI CERVO
VENISON KNUCKLE WITH BAROLO, PUMPKIN RISOTTO AND
PARMESAN
39.-

PER FINIRE

TIRAMISU AL BISCOTTO CAPPUCCINO
TIRAMISU WITH CAPPUCCINO BISCUIT
17.-

SOUFFLÉ GELATO AL LIMONCELLO ARTIGIANALE
ICED SOUFFLÉ WITH HANDMADE LIMONCELLO
18.-