

## ANTIPASTI

VITELLO TONNATO  
ROASTED VEAL SERVED COLD WITH MOZZARELLA AND TUNA MOUSSE,  
DRIED CAPERS  
27.-

GAMBERO ROSSO E MELOGRANO  
CITRUS MARINATED RED KING PRAWNS, POMEGRANATE JUICE,  
MOZZARELLA AND SQUID WITH BASIL  
38.-

TARTARA DI MANZO E TARTUFO NERO  
BEEF TARTARE AND RED TURNIP WITH BLACK TRUFFLE  
29.-

FOIE GRAS, PETTO D'ANATRA E GELATO AL PARMIGIANO  
FOIE GRAS AND DUCK BREAST, PARMESAN ICE-CREAM  
32.-

MOZZARELLA IN CARROZZA  
FRIED MOZZARELLA WITH CAPERS AND ANCHOVIES  
21.-

CAPELANTE, AMATRICIANA E PATATE  
PANFRIED SCALLOPS, AMATRICIANA SAUCE AND MASHED POTATOES  
32.-

POLIPO GRIGLIATO  
GRILLED OCTOPUS, CRISPY GREEN BEANS,  
PEPPER SAUCE  
29.-

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## PASTA E RISOTTO

TORTELLI DI RICOTTA E BUFALA <sup>▼\*</sup>  
RICOTTA CHEESE AND BUFFALO MOZZARELLA TORTELLO,  
TOMATO AND BASIL OIL  
Starter 24.- / Main course 32.-

GNOCCHI DI CASTAGNE AI FUNGHI <sup>▼\*</sup>  
CHESTNUT GNOCCHI STUFFED WITH MUSHROOMS, SPINACH CREAM  
Starter 26.- / Main course 34.-

AGNOLOTTI ALLA BOLOGNESE <sup>\*</sup>  
AGNOLOTTI WITH BOLOGNESE SAUCE, GRATINATED PARMESAN CHEESE  
Starter 26.- / Main course 36.-

CAPPELLETTO ALLA CARBONARA E TARTUFO NERO <sup>\*</sup>  
CAPPELLETTI CARBONARA WITH BLACK TRUFFLE SALSIFY  
Starter 28.- / Main course 46.-

FETTUCCINE DI GRANO DURO  
FETTUCCINE WITH LOBSTER AND CHERRY TOMATOES  
Starter 35.- / Main course 58.-

FREGOLA ALLA BARBABIETOLA E COSCIA D'ANATRA BRASATA  
FREGOLA WITH BEETROOT AND BRAISED DUCK LEG  
Starter 29.- / Main course 39.-

RISOTTO ALLA PUTTANESCA E MERLUZZO "BLACK COD" SCOTTATO  
RISOTTO PUTTANESCA STYLE WITH CODFISH  
Starter 32.- / Main course 48.-

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## L'ACCADEMIA

## PESCE

SOGLIOLA ALLA MUGNAIA  
SOLE MEUNIERE, GRATINATED CARDBONS WITH SPECK,  
BERNAISE SAUCE WITH BLACK TRUFFLE  
62.-

BRANZINO IN CROSTA DI PATATE  
SEA BASS IN POTATO CRUST,  
ZUCCHINI PUREE AND GRATINATED MUSSELS  
54.-

COREGONE ALLA MORTADELLA  
ROASTED POLLAN WITH MORTADELLA AND CHESTNUT TAGLIERINI  
42.-

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## CARNE E POLLAME

AGNELLO E PEPPERONI  
LAMB FILLET WITH PEPPERS,  
CRUNCHY JERUSALEM ARTICHOKES AND TAMARIN JUICE  
45.-

GALLETTO ALLA DIAVOLA  
ROASTED COCKEREL WITH HERBS AND CHILLY,  
BREAD GNOCCHI AND FRIGGITELLI "PEPPERS" COOKED IN ASH  
39.-

SELLA DI CAPRIOLO  
ROAST ROE SADDLE, SARDINIAN PUMPKIN CULURGIONES  
AND RED CABBAGE  
54.-

FIorentina (2 pers.)  
T-BONE STEAK, GRILLED POLENTA, TOMATO STUFFED WITH TALEGGIO  
AND SAMPHIRE, BORLOTTI BEANS "UCCELLETTO" STYLE  
112.- (650gr) From 30 minutes waiting

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<sup>▼</sup> PIATTO VEGETARIANO VEGETARIAN DISH

<sup>\*</sup> PASTA FATTA IN CASA HOMEMADE PASTA  
SU DOMANDA PASTA SENZA GLUTINE GLUTEN FREE PASTA

OUR FISH COMES FROM  
ATLANTIC: SEABASS, SOLE, COD  
SWITZERLAND: POLLAN

OUR MEAT COMES FROM  
SWITZERLAND: BEEF, VEAL, COCKEREL  
IRELAND: LAMB  
AUSTRIA: ROE

PLEASE INFORM THE MAITRE D'HOTEL ABOUT YOUR DIETARY REQUIREMENTS

Price includes service and VAT

## GLI STORICI D'ITALIA

### PER COMINCIARE

CAPONATA SICILIANA, MISTICANZA AL BALSAMICO <sup>▼</sup>  
SICILIAN SALAD WITH SEASONAL VEGETABLES, PINENUTS AND BALSAMIC  
18.-

CARPACCIO DI TONNO  
RED TUNA CARPACCIO, ENDIVE AND TREVISE SALAD  
29.-

PIATTO DELL'ORTO <sup>▼</sup>  
COMPOSITION OF VEGETABLES  
23.-

BURRATA E PINZIMONIO DI VERDURE <sup>▼</sup>  
BURRATA CHEESE AND BASIL PISTOU SALAD  
28.-

PARMIGIANA DI MELANZANE <sup>▼</sup>  
LAYERED EGGPLANT WITH MOZZARELLA, BASIL AND TOMATO SAUCE  
24.-

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

ZUPPA DI ZUCCA E AMARETTI  
PUMPKIN SOUP FLAVORED WITH AMARETTIS  
21.-

### PER CONTINUARE

GNUDI DI RICOTTA E SPINACI <sup>▼\*</sup>  
SAUTEED SPINACH AND RICOTTA GNOCCHIS WITH GORGONZOLA SAUCE  
32.-

RISOTTO AI FUNGHI  
MUSHROOM RISOTTO WITH ARUGULA SALAD  
38.-

TONNO ALLA GRIGLIA  
GRILLED TUNA, TOMATOES AND TAGGIASCHE OLIVES  
48.-

CALAMARO RIPIENO E MALTAGLIATI ALLE COZZE  
GRILLED SQUID WITH HERBS, MALTAGLIATI WITH MUSSELS  
42.-

GUANCIA DI MANZO AL BAROLO  
BEEF CHEEK BRAISED WITH BAROLO, SAFFRON RISOTTO  
42.-

COTOLETTA ALLA MILANESE  
VEAL CUTLET MILANESE STYLE, CRISPY POTATOES  
52.-

### PER FINIRE

TIRAMISU  
TIRAMISU WITH COFFEE COOKIES  
17.-

BABA NAPOLETANO AL RUM  
RUM BABA, VANILLA CUSTARD  
16.-

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



# L'ACCADEMIA

## FORMAGGI

PIATTO DI FORMAGGI

CHEESE PLATTER

16.-

## DOLCI

CRÈME BRÛLÉE ALLE MELE

APPLE CRÈME BRÛLÉE

16.-

DELIZIA GIANDUJA ALLE NOCCIOLE DEL PIEMONTE E CIOCCOLATO CARMELIA

GIANDUJA DELIGHT WITH PIEMONT HAZELNUTS AND CARAMEL CHOCOLATE

18.-

PANNA COTTA DI BUFALA, INSALATA DI FRAGOLE E POMODORINI AL BALSAMICO

BUFFALO PANNA COTTA, STRAWBERRIES AND TOMATOES WITH BALSAMICO

17.-

BABÀ NAPOLETANO AL RHUM

RUM BABA, CUSTARD

18.-

CASSATA SICILIANA GELATO ALLA STRACCIATELLA E FRAGOLE

CASSATA WITH STRACCIATELLA ICE-CREAM AND STRAWBERRIES

17.-

TIRAMISU AL PISTACCHIO

PISTACHIO TIRAMISU

17.-

TIRAMISU AL BISCOTTO CAPPUCCINO

TIRAMISU WITH CAPPUCCINO BISCUIT

17.-

SELEZIONE DI GELATI O SORBETTI

ICE-CREAM OR SORBET SELECTION

16.-

CAFFÈ GOURMAND ALL'ITALIANA

ITALIAN "CAFÉ GOURMAND"

18.-

ANANAS FRESCA

FRESH PINEAPPLE

14.-

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## DIGESTIVI

MOSCATO DI NOTO, DOLCE NOTO, CANTINA MODICA, 2016

SICILIA, CÉPAGE MOSCATO

(10cl) 12.-

LIMONCELLO

(Vol.32%)

(4cl) 12.-

GRAPPA ANTICA RISERVA 5 ANS, NONINO

(Vol.43%)

(4cl) 20.-

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