

benvenuti

Food & Drinks

Everything is homemade.

This needs much time &
every time a little bit of luck.

our promise

Passion & pleasure for unique flavors is our motivation. Next to the hand picked italian top products that come from the region. Whenever it is possible, we strive to use as much organic produce as possible as well as using meats that have been raised and butchered in switzerland. Our passion is to search for the best raw foods & products & create tasteful dishes.

If you or someone in your party has food allergies please let our waitstätt know. All prices are in CHF and include 7.7% national sales tax.

Antipasti

Treat your eyes and your stomach and compose your favorite selection at the counter with the help of our staff. Or let us surprise you.

As apéro-portion each 6.50
Olives / Champignons / Parmesan Reggiano /
Semi-Dried Cherry Tomatoes

Antipasti as an appetizer 17.50
we suggest 150 g per person

Antipasti as main course 28.50
we suggest 250 g per person

OR CHOOSE YOUR FAVORITE SELECTION AT THE COUNTER
PRICE PER 100 g

Antipasti 11.50
with meat or cheese
vegan 8.50

Starters

Burrata	10.50
An Italian style mozzarella, just a bit creamier, with olive oil	
Carpaccio di Bresaola	24.50
Bresaola (Beef) from Veltlin (IT) with olive oil, parmesan, tomatoes, basil & arugula	
Carpaccio di Parma dolce	24.50
Parma Ham (IT), aged 18 months on the bone, with olive oil, parmesan, tomatoes, basil & arugula	
Caponata	15.50 25.00
Traditional Sicilian ratatouille, with pine nuts & dried grapes, ovenbaked Scamorza (<i>smoked mozzarella</i>)	
Feta al forno	13.50 22.00
Baked Feta with olive oil, peperoncino, cherry tomatoes, onions & parsley (<i>approx. 15 min baking time</i>)	
Gambas al ajillo	19.50 28.00
Black Tiger Shrimps (<i>from the safe Mangroven Forest, Pacific, VNM</i>) with olive oil, garlic, chili & rosemary	
Parmigiana	16.50 26.00
eggplant-lasagne with tomatoes, parmesan & mozzarella (<i>approx. 15 min baking time</i>)	
Beef Tartare	23.50 32.00
With a sashimi marinade presented on a wasabi green tea sauce with arugula & apples <i>The swiss meat (round) is from the butchery Bechinger, St.Georgen</i>	

Our
house dressing
is also for sale!

50 cl | **9.50**

Salads

Mixed green salad

each person 9.50

with our italian house dressing

If they are 2 persons or more, it is served in a large bowl your your table.

Salat with Antipasti

12.50

small salad with Pomodori secchi & Olives

or choose your favorites at the counter.

WHAT WE LOVE MOST

Burrata-Salad

16.50 | 21.50

an Italian style Mozzarella, just a bit creamier on a bed
on a bed of peeled tomatoes, accompanied with basil pesto

Octopus-Salad

16.50 | 21.50

tenderly cooked octopus with a lime-gremolata,
placed upon a bed of spinach

CREATE YOUR OWN SALAD

Mixed green salad as our base	16.00
mixed green salad with avocado strips, with our Italian house dressing	
Antipasti	+ 4.50
with pomodori secchi, mushrooms & olives	
Avocado	+ 3.50
with more avocado strips & lemon	
Burrata	+ 5.00
an Italian style Mozzarella from Apulien, just a bit creamier	
Capra	+ 6.50
with a thyme & honey goat cheese that is baked to perfection topped with caramalized walnuts	
Funghi	+ 4.50
with balsamico-champignons (CH)	
Gamberetto	+ 11.50
grilled Black Tiger shrimps (VNM) in a chili & garlic marinade, served with mango-chutney	
Pollo	+ 7.50
grilled chicken breast (CH) in a red thai curry marinade & accompanied by a ginger infused sourcream	



Pasta

We make our pasta fresh daily:
Organic-wheatflour from the Bruggmühle
in Goldach, Walliser Hartweizengriess, organic-free
range eggs from St.Gallen & free range eggs
from Bischofszell, St.Galler tap water,
manual labor & lots of love.

KEEP THE SAUCE, BUT CHOOSE A DIFFERENT PASTA:

Tagliatelle
Spaghetti
Ravioli with chard-ricotta-filling (+4.00)

CHOOSE YOUR SIZE
SMALL | NORMAL | XXL (+ 5.00)

Ravioli al burro con salvia chard-ricotta ravioli with sage-butter	20.00 23.50
Spaghetti Salsiccia & Ginger with our homemade salsiccia (pork, CH), tomato sauce & ginger	17.00 23.00
Spaghetti Carbonara the classic hit, with a lightly scrambled egg, bacon and heavy cream	17.00 23.00
Spaghetti Pomodoro our tomatoe sauce with cherry tomatoes & basil + <i>Burrata 5.00</i>	16.00 19.50
Tagliatelle alla Bolognese beef (CH), tomatoes, carrots & fresh herbs	17.00 23.00
Tagliatelle Spinaci-Gorgonzola with fresh spinach & a mild gorgonzola dolce	16.00 19.50
vegan-gluten free Spaghetti with olive oil, garlic & Peperoncino (<i>approx. 15 min preparation time</i>)	16.00 19.50

Meat & Fish

CHOOSE YOUR FAVORITE SIDE:

Mixed green salad /
Verdure grigliate / Spinach /
Homemade tagliatelle
for each further side + 5.00

Fried Char Fillet (180gr) from the "Kundelfingerhof" (TG, CH) served with a gremolata	36.50
Beef Tagliata (180gr) flashed grilled entrecôte (CH) with fleur de sel & homemade herb butter	39.50
Chicken Breast (180gr) juicy grilled chicken breast (CH) with homemade herb butter	22.50

Tavolata

Order together, enjoy together, because eating together makes you happier. Our dishes are perfect to share, each individual can help themselves to what they like, until everyone is full & happy. An appetizing adventure through the focacceria menu. To enjoy our tavolata with friends please calculate 1.5 hours of fun.

MINIMUM 4 PERSONS | PRICE PER PERSON

Pasta, Pasta Tavolata! à discrétion 29.50
Spaghetti Carbonara | Tagliatelle Salsiccia |
Tagliatelle Spinaci-Gorgonzola | Ravioli al burro con salvia

Facile – the basic Tavolata à discrétion 48.50
the best selections of antipasti from our counter | mixed green salad |
Feta al forno | Caponata (*Sicilian ratatouille baked with scamorza*) |
octopus-salad.
As the main course we serve two types of spaghetti as well as tagliatelle.
To finish we serve a wide varitey of desserts from our dessert kitchen.

Perfetto – the generous Tavolata à discrétion 66.50
the best selections of antipasti from our counter | mixed green salad |
burrata-salad | Feta al forno | Caponata (*Sicilian ratatouille baked
with scamorza*) | beef tartare | octopus-salad | gambas al ajillo.
Then we will send you on a pasta journey with spaghetti, tagliatelle &
ravioli of different variations. To finish we serve a wide varitey
of desserts from our dessert kitchen.

Superiore – the Tavolata à discrétion 86.50
with beef or fish
compliment the Tavolata «Perfetto» as the main course with
sliced beef or tuna steak. Spinach, cherry tomatoes al forno &
homemade herb butter accompany this dish. To finish we serve
a wide variety of desserts from our dessert kitchen.



Drinks

ON TAP 3 dl | 5 dl | 1 l

Homemade Ice Tea	ginger-rosemary or hibiscus flower	5.20 6.80 12.50
Wiler water	sparkling or still	4.20 5.40 8.50
Shorley	Möhl	4.50 5.90 9.50
Citro	Goba	4.50 5.90 9.50

BOTTLE

Gazosa	Ticino (CH)	35 cl 6.00
	blueberries, lemon, raspberry or tangerine	
Orangina	Goba	33 cl 5.50
Cola, Cola Zero	Goba	33 cl 5.50
Rivella	rot, blau	33 cl 5.50
Bitter	J.Gasco	20 cl 5.50
Chinotto	J.Gasco	20 cl 5.50
Ginger Ale, Tonic, Bitter Lemon	Gents (CH)	20 cl 5.50

WITHOUT %

Season apéro 7.50
alcohol free

WITH %

Campari 8.50
with orange juice or soda, orange, ice

Ginger Breeze 11.50
with Aperol, prosecco, cucumber, Ginge Ale, ice

Lillet Blanc Vive 10.50
with Gents Tonic (CH), mint, cucumber, lemon, ice

Lillet Rose 10.50
with Gents Ginger Ale (CH) or Goba Citro, mint, orange, ice

Mojito, Caipirinha 11.50

Pimms No. 1 10.50
spicy liquor with a gin base, Gents (CH), Ginger Ale,
orange, cucumber, mint, ice

Raspberry-Thyme Gin 14.50
with Gents Tonic (CH), limes, thyme, ice

Malfy Gin Rosa Grapefruit 14.50
with Soda Rosa, rosemary, ice

Negroni 11.50
with gin, Martini rosso, Campari, ice

Pitcher
Quöllfrisch
1 L | **12.50**

Beer

FROM APPENZELL

from the barrel «Naturtrüb» 4.8% Vol. 20 cl | 3.80
A pilsner malt and three different hop variations from 30 cl | 4.80
stammheim & hallertau brewed. 50 cl | 6.80

Leermond 33 cl | 4.90
The alcohol free beer made out of three different malts &
two hop variations brewed by new moon.

Schwarzer Kristall 6.3% Vol. 33 cl | 5.50
The special beer with its raven black color surprises
with a roasted coffee bouquet.

Weizen 5.2% Vol. «Organic» 50 cl | 6.80
The fermented, cloudy wheat beer contains a higher
percentage of carbonation.

FROM WUPPENAU

Sleeping Bear 6.2% Vol.

A well-balanced and full-bodied amber ale.

33 cl | 5.80

Your event. Our catering.

From the small apéro to a big party, our legendary risotto stirred in our parmesan wheel, salsiccia from the grill to beef steaks from the smoker, everything is possible. At your place is our place - wherever you want. We place great value within our catering: the quality of our products, the consultation of our through collaboration, we can make your expectations a reality & you can profit from our professionalism.



festlaune.ch

