

# LATINO

Restaurant & Bar

## Salads and Starters

Green salad	10.80
Artichoke salad with celery and parmigiano <sup>G.I</sup>	15.80
Mixed salad	12.80
Rucola salad with parmigiano <sup>G</sup>	13.80
Rosted shrimps on grilled vegetables <sup>B</sup>	18.80 / 28.80
Quinoa salad with avocado and tomatoe	14.80 / 24.80
Bufala - mozzarella with tomatoe <sup>G</sup>	15.80 / 25.80
Avocado and shrimp salad <sup>B</sup>	16.80 / 26.80

Large sommer salad in a bowl  
 (mixed greens with zucchini, tomatoe, cucumber,  
 mozzarelline and olives ) <sup>G-7</sup>

for 2 persons or more p.p. 15.80

Gazpacho 10.80

Prosciutto crudo San Daniele with mozzarella di Bufala <sup>G</sup>	18.80 / 31.00
Beef carpaccio with parmesan cheese <sup>G</sup>	19.80 / 32.00
Beef carpaccio with rucola salad & parmesan cheese <sup>G</sup>	20.80 / 33.00
Octopus carpaccio <sup>n</sup>	18.80 / 31.00
Vitello tonnato <sup>C, D-2, 3, 5</sup>	22.80 / 33.80

Our veal and beef is Agrinatura certified

# LATINO

Restaurant & Bar

## Homemade pasta

Freshly produced every day

### Fettuccine della casa

(parma ham, morels, tomatoes and mascarpone) <small>A.C.G</small>	33.00
Tortelloni stuffed with ricotta and spinach on sage butter <small>A.C.G</small>	29.00
Gnocchi pasticcio (creamy tomato sauce) <small>A.C.G</small>	26.00
Ravioli stuffed with veal <small>A.C</small>	32.00
Ravioli stuffed with artichokes <small>A.C</small>	29.00

Reduction of Sfr. 5.00 as a starter

## Spaghetti - Penne - Risotto

Spaghetti bolognese <small>A</small>	25.00
Spaghetti with shrimp, garlic and chili <small>A.B</small>	33.00
Spaghetti alle vongole veraci <small>A.N</small>	33.00
Penne all' arrabbiata <small>A</small>	23.00
Penne with rucola, olives and parmigiano <small>A.G-7</small>	24.00
Risotto with artichoke <small>G</small>	31.00

Reduction of Sfr. 5.00 as a starter

Penne and Spaghetti we also serve gluten free

# LATINO

Restaurant & Bar

## Meat and Chicken

Our veal and beef is Agrinatura certified

Veal chop (300g) with sage	48.00
Grilled veal paillard	39.00
Beef filet (230g) with garlic, sage, rosemary	51.00
Tagliata di manzo with rucola (beef entrecôte in slice)	43.00
Veal escalopes with lemon sauce <sub>A</sub>	41.00
Veal tenderloin with morel cream sauce and fettuccine	48.00
Grilled lamb chops with fresh herbs	36.00
Chicken breast filet with grilled vegetables	31.00
Roasted baby chicken (takes 30 min.)	32.00

## Fish

Pan fried sole with lemon sauce <sub>D, G</sub>	49.00
Seabass filet with rosemary, spinach and fried potatoes <sub>D</sub>	46.00
Gamberoni in tegamino <sub>B</sub>	42.00
Pikeperch with lemon sauce <sub>D, G</sub>	36.00

## Side Dishes

Potatoes with thyme	6.50
Pistachio rice, saffron risotto <sub>A</sub>	6.50
Homemade fettuccine <sub>A, G</sub>	7.00
Vegetables, spinach	7.00

## Dessert

small

Chocolate mousse c.g.-6	10.80	13.80
Chocolate cake with double cream c.g.L	8.80	11.80
Tiramisu c.g.-6	11.80	14.80
Mascarpone cream with berries g	11.80	14.80
Ice coffee g.L-6	7.80	9.80
Caramel flan g		12.80
Affogato al caffè g-6		7.80
Strawberries with whipped cream g		12.80
Panna Cotta with raspberry sauce g		12.80
Fresh pineapple		10.80
Cassata g		9.80
Sourcream ice cream with blueberry sauce g		11.80

## Sorbet

Lemon, grapefruit, mango		
raspberry, blood orange, apricot	per scoop	4.50
Blood orange sorbet with Prosecco		12.80
Lemon sorbet with Vodka		13.80

## Ice cream

3 Dai-Dai, pieces of icecream (cream, coffee, chocolate)		
with coffee or espresso g-6		9.00
A piece of Dai - Dai		2.50
Stracciatella, chocolate, vanilla, coffee,		
sour cream, strawberry g.L-6	per scoop	4.50
	with whipped cream	1.50

## Dessertwine

Passito Arneis,		
Bric du Liun DOC	10 cl	9.80

