

# LATINO

Restaurant & Bar

## Salads and Starters

Green salad	10.80
Mixed salad	12.80
Rucola salad with parmesan cheese <sup>a</sup>	13.80
Quinoa salad with pear, nuts, pomegranate and Feta	14.80 / 24.80
Spinach salad with warm ceps	18.80 / 28.80
Bufala - mozzarella with tomatoes <sup>a</sup>	15.80 / 25.80
Avocado and shrimp salad <sup>B</sup>	16.80 / 26.80
Roasted shrimps on grilled vegetables <sup>B</sup>	18.80 / 28.80

Large autumn salad in a bowl  
(mixed greens with mushrooms, bacon, croûtons,  
pecorino and olives) <sup>A, G-2, 3, 5, 7</sup>  
for 2 persons or more

p.p. 15.80

Zuppa di zucca (pumpkin soup) 10.80

Fresh figs with Prosciutto crudo San Daniele with mozzarella di Bufala <sup>a</sup>	18.80/31.00
Beef carpaccio with parmesan cheese <sup>a</sup>	19.80/32.00
Beef carpaccio with rucola salad and parmesan cheese	20.80/33.00
Beef carpaccio with warm ceps	22.80/35.00
Octopus carpaccio <sup>n</sup>	18.80/31.00
Bresaola with parmesan cheese and rucola salad <sup>a-2</sup>	17.80/30.00

Our veal and beef is Swiss Agrinatura certified

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## Homemade pasta

Freshly produced every day

### Fettuccine della casa

(parma ham, morels, tomatoes and mascarpone) A.C.G	33.00
Tortelloni stuffed with ricotta and spinach on sagebutter A.C.G	29.00
Gnocchi pasticcio (creamy tomato sauce) A.C.G	26.00
Ravioli stuffed with veal A.C	32.00
Ravioli filled with ceps A.C	32.00

Reduction of Sfr. 5.00 as a starter

## Spaghetti - Penne - Risotto

Spaghetti with tomato sauce A	
Spaghetti bolognese A	25.00
Spaghetti with shrimp, garlic and chili A.B	33.00
Spaghetti alle vongole veraci A.11	33.00
Linguine mare e monti (shrimps and ceps) A.B	33.00
Penne all' arrabbiata A	23.00
Penne with rocket, olives and parmigiano A.G-7	24.00
Risotto with pumpkin G	28.00

Reduction of Sfr. 5.00 as a starter

Penne and Spaghetti we serve also gluten free

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## 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 <small>a</small>	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 <small>d.g</small>	49.00
Seabass filet with rosemary, spinach and fried potatoes <small>d</small>	46.00
Gamberoni in tegamino <small>b</small>	42.00
Pikeperch with lemon sauce <small>d.g</small>	36.00

## Side Dishes

Potatoes with thyme	6.50
Pistachio rice, saffron risotto <small>a</small>	6.50
Homemade fettuccine <small>a.g</small>	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 creme with wild berries g	11.80	14.80
Ice coffee g.l-6	7.80	9.80
Caramel flan g		12.80
Affogato al caffe g-6		7.80
Panna Cotta with raspberry sauce g		12.80
Fresh pineapple		10.80
Cassata g		9.80
Sour cream ice cream with blueberry sauce g		11.80
Fig gratin with vanilla ice cream c.g		13.80

## Sorbet

Lemon, Grapefruit, Mango	per scoop	4.50
Raspberry, blood orange, apricot		
Blood orange sorbet with Prosecco		12.80
Lemonsorbet with Vodka		13.80

## Ice Cream

3 Dai Dai (Cream, Coffee or Chocolate)		
with a coffee or espresso g-6		9.00
A piece of Dai Dai		2.50
Stracciatella, chocolate, vanilla	per scoop	4.50
Sour cream, coffee or strawberry g.l-6	whipped cream	1.50

## Dessert wine

Passito Arneis,	
Bric du Lion DOC	
10cl	9.80

