

# LATINO

Restaurant & Bar

## Salads and Starters

Spinach salad with poached egg	14.80 / 24.80
Quinoa salad with dried tomatoes, spinach, peas and pine nuts vegan	14.80 / 24.80
Bufala - mozzarella with tomatoes	15.80 / 25.80
Avocado and shrimp salad	16.80 / 26.80
Green salad	10.80
Mixed salad	12.80
Rocket salad with parmigiano	13.80
Large spring salad in a bowl (mixed greens with green asparagus, sprouts, radish, mozzarelline & olives) for 2 persons or more	p.p. 15.80
Green asparagus soup vegan	10.80
Prosciutto crudo San Daniele with mozzarella di Bufala	18.80/31.00
Beef carpaccio with parmesan cheese	19.80/32.00
Beef carpaccio with rocket salad & parmesan cheese	20.80/33.00
Octopus salad	18.80/30.00

Our veal and beef is **AGRI NATRURA** certified

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## Homemade pasta

Freshly produced every day

### Fettuccine della casa

(parma ham, morels, tomatoes and mascarpone)	32.00
Tortelloni stuffed with ricotta and spinach on sage butter	29.00
Gnocchi pasticcio (creamy tomato sauce)	26.00
Ravioli stuffed with veal	32.00
Ravioli al limone	32.00
Ravioli stuffed with lentils vegan	29.00

Reduction of Sfr. 5.00 as a starter

## Spaghetti - Penne - Risotto

Spaghetti bolognese	25.00
Spaghetti with shrimp, garlic and chili	33.00
Spaghetti alle vongole veraci	33.00
Penne all' arrabbiata vegan	23.00
Penne with green asparagus, peas, broccoli & pomodorini vegan	24.00
Risotto with green asparagus	

Reduction of Sfr. 5.00 as a starter

Penne and Spaghetti we also serve gluten free

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## Meat and Chicken

Our veal and beef is **AGRI NATURA** certified

Veal chop (300g) with sage	49.00
Grilled veal paillard	39.00
Beef filet (230g) with garlic, sage, rosemary	51.00
Tagliata di manzo with rucola (beef entrecôte in slice)	44.00
Veal escalopes with lemon sauce	42.00
Veal tenderloin with morel cream sauce and fettuccine	49.00
Grilled lamb chops with fresh herbs	36.00
Chicken breast filet with spring vegetables	32.00
Roasted baby chicken (takes 30 min.)	33.00

## Fish

Pan fried sole with lemon sauce	49.00
Seabass filet with rosemary, spinach and fried potatoes	46.00
Gamberoni in tegamino	43.00
Pikeperch with lemon sauce	36.00

## Side Dishes

Spring potatoes with thyme	6.50
Pistachio rice, saffron risotto	6.50
Homemade fettuccine	7.00
Vegetables, spinach	7.00

## Dessert

small

Chocolate mousse	10.80	13.80
Chocolate cake with double cream	8.80	11.80
Tiramisù	11.80	14.80
Mascarpone crème with wild berries	11.80	14.80
Caramel flan		12.80
Affogato al caffè		7.80
Panna Cotta with raspberry sauce		12.80
Fresh pineapple		10.80
Cassata		9.80
Sour cream ice cream with blueberry sauce		11.80

## Sorbet

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

## Ice Cream

3 Dai Dai (Cream, Coffee or Chocolate) with a coffee or espresso		9.00
A piece of Dai Dai		2.50
Ice cream: Stracciatella, chocolate, vanilla	per scoop	4.50
Sour cream, coffee or strawberry	with whipped cream	1.50
Vegan Ice cream: Chocolate & Espresso	perscoop	4.50

## Dessert wine

Passito Arneis,	
Bric du Linn DOC 10cl	9.80

