



L'ACCADEMIA

ANTIPASTI

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

BURRATA ✓
BURRATA CHEESE AND SPRING VEGETABLES WITH PESTO
28.-

TARTARA DI MANZO, ASPARAGI E AVOCADO AFFUMICATO
BEEF TARTARE, ASPARAGUS AND SMOKED AVOCADO
29.-

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

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

CARPACCIO DI TONNO
RED TUNA CARPACCIO, FENNEL SALAD AND CITRUS FRUITS
29.-

PESCE

TRIGLIA ARROSTO
RED MULLET, MELTING MOZZARELLA, BLACK INK TAGLIOLINI
49.-

BRANZINO E CANNELLONI DI PESCE
ROASTED SEA BASS WITH CANNELLONI, FENNEL AND BABY ONIONS
54.-

SALMERINO ALPINO ALLA MUGNAIA
ROASTED CHAR WITH SPINACH AND CHARD, TRUFFLE MOUSSELINE SAUCE
43.-

CARNE E POLLAME

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

FILETTO DI AGNELLO E SPUGNOLE
HERBCRUSTED LAMB FILLET, STUFFED ARTICHOKE AND MORELS MUSHROOMS
55.-

FILETTO DI VITELLO E ANIMELLE
SEARED VEAL FILLET AND COFFEE VEAL SWEETBREADS, ASPARAGUS, RICOTTA AND LEMON GNOCCHI
58.-

✓ PIATTO VEGETARIANO / VEGETARIAN DISH

* PASTA FATTA IN CASA / HOMEMADE PASTA
SU DOMANDA PASTA SENZA GLUTINE / GLUTEN FREE PASTA

OUR FISH COMES FROM
ATLANTIC: SEABASS, SOLE
ICELAND: CHAR
PACIFIC: THON
CANADA: LOBSTER

OUR MEAT COMES FROM
SWITZERLAND: BEEF, VEAL, COCKEREL
AUSTRALIA: LAMB

PLEASE INFORM THE MAITRE D'HOTEL ABOUT YOUR DIETARY REQUIREMENTS

PLEASE INFORM THE MANAGER FOR ANY ALLERGIES

SERVICE AND VAT 7.7% INCLUS

THE ESSENTIALS OF ITALY

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

PER COMINCIARE

ANTIPASTO MISTO (2PERS)
CHARCUTERIE BOARD WITH ITALIAN CHEESES AND GNOCCO FRITTO
45.-

CAPONATA SICILIANA, MISTICANZA AL BALSAMICO ✓
SICILIAN SALAD WITH SEASONAL VEGETABLES AND PINENUTS
18.-

POLIPO GRIGLIATO
GRILLED OCTOPUS, CHICKPEAS, CLAMS, CUTTLEFISH TAGLIERINI
29.-

ZUPPA DI ASPARAGI ✓
ASPARAGUS SOUP WITH AN EMULSION OF SMOKED POTATOES
21.-

PARMIGIANA DI MELANZANE ✓
LAYERED EGGPLANT WITH MOZZARELLA, BASIL AND TOMATO SAUCE
24.-

FUSILLI ALLA PUTTANESCA
FUSILLI WITH PUTTANESCA SAUCE AND CONFIT TUNA
Starter 21.- / Main Course 31.-

PER CONTINUARE

GNOCCHI ALLA SORRENTINA ✓*
POTATOES GNOCCHI WITH TOMATOES AND GRATINATED SMOKED MOZZARELLA
32.-

RISOTTO AGLI ASPARAGI E SPUGNOLE
RISOTTO WITH ASPARAGUS AND MORELS MUSHROOMS
Starter 29.- / Plat 39.-

TONNO ALLA GRIGLIA
GRILLED TUNA, SEASONAL VEGETABLES CAPERS AND OLIVES
48.-

CALAMARI RIPIENI E MALTAGLIATI ALLE COZZE
STUFFED GRILLED SQUID WITH HERBS, MALTAGLIATI WITH MUSSELS
42.-

OSSOBUOCO AL BAROLO
BRAISED VEAL OSSOBUOCO AND SAFFRON RISOTTO
45.-

PER FINIRE

TORTA DELLA NONNA
SHORTCRUST PASTRY, CUSTARD CREAM, PINE NUTS AND MARINATED CHERRIES
16.-

TIRAMISU AL BISCOTTO CAPPUCCINO
TIRAMISU WITH CAPPUCCINO BISCUIT
17.-

PANNA COTTA
PANNA COTTA WITH MIX BERRIES
16.-

PASTA E RISOTTO

TORTELLI DI RICOTTA E BUFALA ✓*
RICOTTA CHEESE AND BUFFALO MOZZARELLA TORTELLI, TOMATO AND BASIL OIL
Starter 24.- / Main Course 32.-

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

AGNOLOTTI ALLA BOLOGNESE *
AGNOLOTTI FILLED WITH BOLOGNESE SAUCE, GRATINATED PARMESAN CHEESE
Starter 27.- / Main Course 37.-

CAPPELLETTO DI RICOTTA E SPINACI *
CAPPELLETTI WITH SPINACH AND RICOTTA CHEESE, BUTTER AND SAGE SAUCE
Starter 25.- / Main Course 35.-

RISOTTO PISELLI, GAMBERO ROSSO E SEPIA
RISOTTO WITH PRAWNS, GARDEN PEAS AND CUTTLEFISH
Starter 34.- / Main Course 45.-

RISOTTO SPUGNOLE E ALETTE DI POLLO ARROSTO
RISOTTO WITH MORELS MUSHROOMS AND ROASTED CHICKEN WINGS
Starter 32.- / Main Course 42.-



L'ACCADEMIA

FORMAGGI

PIATTO DI FORMAGGI
ASSIETTE DE FROMAGES
16.-

DOLCI

OPERA GIANDUIA E CAFFE
CHOCOLATE AND GIANDUIA LAYER CAKE WITH COFFEE
17.-

MERINGA AI PROFUMI ESOTICI
ILE FLOTTANTE WITH EXOTIC FLAVOURS
17.-

PANNA COTTA CON FRUTTI ROSSI
PANNA COTTA WITH MIX BERRIES
16.-

BABA NAPOLETANO CON RHUM AGRICOLO
BABA NAPOLETAN WITH AGED RHUM
17.-

CASSATA SICILIANA AL MARASCHINO, GELATO AI LAMPONI
CASSATA SICILIENNE WITH MARASCHINO, RASPBERRY ICE CREAM
17.-

TORTA DELLA NONNA
GRANDMOTHER CAKE WITH MARINATED CHERRIES
16.-

SEMIFREDDO ALLE FRAGOLE CON SORBETTO AL BASILICO
STRAWBERRY SEMIFREDDO WITH BASIL SORBET
16.-

TIRAMISU AL BISCOTTO CAPPUCCINO
TIRAMISU WITH CAPPUCCINO BISCUIT
17.-

TIRAMISU ALLE FRAGOLE
STRAWBERRIES TIRAMISU
17.-

SELEZIONE DI GELATI O SORBETTI
SELECTION OF ICE CREAMS AND SORBETS
16.-

CAFFE GOURMAND ALL'ITALIANA
ITALIAN "CAFE GOURMAND"
18.-

ANANAS FRESCA
FRESH PINEAPPLE
14.-

DIGESTIVI

VINO DOLCE RECIOTO DI SOAVE CLASSICO, LE COLOMBARE, PIEROPAN, 2012
VENETO, CÉPAGE GARGANEGA
(10 CL) 18.-

LIMONCELLO (Vol.32%)
(4 CL) 12.-

GRAPPA ANTICA RISERVA 5 ANS, NONINO (Vol.43%)
(4 CL) 20.-