

Zigolini

PIZZA · PASTA · BAR



ENG

Restaurant

Appetizers

Main course, appetizer or as an accompaniment to a good glass of wine selected by Mövenpick Caves.

Tavolozza "Valtellinese" 23.95
60 g di carne secca punta d'anca della Valtellina, stagionata 60 giorni e tagliata sottilissima al momento con la nostra Berkel.

Tavolozza "Parma" 23.95
90 g of Parma ham "Slega" DOP aged 20 months.

Tavolozza "Cheese" 24.95
Variety of soft, semi-hard and hard cheeses, seasonal jam, Ticino honey and flavored pepper from the Maggia Valley.



Tuna fish 28.55
tuna tartar, capers, anchovies, pine nuts, oregano and dried tomatoes.



La Coccia

Our coccia is synonymous with freshness, seasonality and always looking for healthy and high quality products.

Coccia Reale 22.55
Grilled Black Tiger (VN) prawns, leaf salad, tomato, carrots, grilled courgettes, green beans, croutons, Italian dressing, sesame seeds.



Coccia Chicchirichì 26.95
Grilled chicken breast strips marinated with rosemary, leaf salad, crispy smoked bacon, tomato, red onion rings, black olives, Grana Padano, croutons, topped with Balsamic sauce, pumpkin seeds.



Coccia Falafel 23.95
Chickpea balls, leaf salad, tomato, carrots, grilled courgettes, green beans, croutons, topped with yogurt and curry sauce, sesame seeds.



Tatar

La Classica Tatar 32.50
Beefsteak Tatar Swiss "the Classic"
Freshly prepared at the table, seasoned to your liking with anchovies, cucumbers, capers, mustard, onion, parsley and egg yolk. Served with French brioche and whipped Swiss butter.
Served with Cognac, Whiskey or Calvados. + 3.00



Classico Mövenpick

Mövenpick Duetto 31.55
Variation of Irish smoked salmon, fresh salmon marinated (NO) in dill accompanied with capers, red onion rings, horseradish mousse, Lidingo sauce and slices of French brioche bread.



Soup

The traditional soup varies daily.
Our collaborators will be happy to inform you.

Pumpkin 14.50
Pumpkin, potatoes, finely blended onions, porcini mushrooms, crispy smoked bacon, pumpkin seeds and croutons.



I Risotti

Prepared with ingredients selected for you

Risotto "Ticinese" 24.55
Carnaroli risotto with parmigiana creamed with Gottardo cheese and boiled lukaniga from the Castello salami factory.



Pasta

Fresh homemade pasta with durum wheat flour, soft wheat and eggs from hens reared in Ticino. In our restaurant you can rediscover the taste of eating homemade pasta, rediscovering the ancient flavors of the past with fresh, seasonal and local products.

Portion 19.95
Small portion 15.95

Pescatore
Black Tiger prawns, tomato, tomato sauce and wild rocket leaves in extra virgin olive oil.



Carbonara
Eggs, strips of smoked bacon, Grana Padano.



Verza
Stewed cabbage, Agria potatoes, sage, butter and Alpine cheese.



Porcino
Sautéed porcini mushrooms, Grana Padano cream and crispy smoked bacon.



Ortolana
Eggplant, zucchini, trevisana and tomato sauce.



Parmigiana
Grilled aubergines, buffalo mozzarella, parmesan, oregano and tomato.



Parma
Mascarpone cream, strips of Parma ham



Bufalina
Fresh tomato, extra virgin olive oil, buffalo mozzarella



Wine of the Year Mövenpick

2019 Via Cent Colección

Spain - CastillaLeón
Bodegas Cent
Tierra del Vino de Zamora DO,
Viñas del Cent
Scores 18.5/20 • 15% Vol

10cl 6.00.-

75cl 42.-

Restaurant

Fish

European bass 38.55

Sea bass fillet on grilled vegetables and potato croquettes



Perch 29.50

Perch fillets with butter and sage on Parmesan risotto



From the Plate

"Black Tiger" prawn tails per hectogram 17.55

It is a large shrimp, the largest among the common ones on the market: it can weigh up to 130g



Petto di pollo 25.55

Switzerland, 140g

Paillard di vitello 37.95

Switzerland, 140g

Side Dishes

Chips 4.55



Rösti 3.95



White rice or baked potato 1.55

Grilled vegetables 3.55

Meat

For the preparation of these dishes we only choose Swiss meat. "Olma" is a large cattle fair in the canton of Sangallo

La "Viennese" 39.95

Slice of French rump of veal finely beaten and breaded with flour, eggs and grated white bread.



Lo sminuzzato alla "Zurighese"

Veal mince with cream sauce, champignon mushrooms and white wine.



Portion 140g 33.95

Small portion 100g 24.55

"Il Bratwurst originale Olma" 17.50

Grilled veal sausage with stewed onions and brown sauce.



Cordon bleu Ticinese 26.95

Chicken breast cordon bleu with Alpe Gottardo cheese, rustic Ticino cooked ham.



Cordon bleu gabbiano 39.95

Veal rump cordon bleu with Alpe Gottardo cheese, rustic Ticino cooked ham.



Rösti

Main course, appetizer or as an accompaniment to a good glass of wine selected by Mövenpick Caves.

Rösti "Carbonara" 23.55

Grated and browned "Agria" potatoes in a pan, grilled smoked bacon slices and two fried eggs.



Rösti "Contadina" 25.55

Grated and browned "Agria" potatoes in a pan, slices of Ticino cooked ham, Gottardo cheese and a pan-fried egg.



Rösti "Ortolana" 25.55

Grated and browned "Agria" potatoes in a pan, with grilled courgettes, aubergines and Trevisana, Gottardo cheese and a pan-fried egg.



Pizza

Prices are in CHF and include 7.7% VAT
Dear guests, for information concerning allergens and additives, you can contact our collaborators.

Pizzas from the Swiss Cantons

Grigione 23.95

Mozzarella tomato, dried meat Graubünden and flakes of Grano Padano.



Berna 15.95

Mozzarella, stewed onions and bacon smoked.



Zurigo 15.55

Mozzarella, Agria potatoes, stewed onions and champignons mushrooms.



Ticino Specials

In this period we propose the Luganiga Ticinese

Luganighetta 19.95

Tomato, mozzarella, and luganighetta.



Fuganighetta 18.55

Tomato, mozzarella, luganighetta and champignon mushrooms.



Sfiziosa 19.85

Tomato, mozzarella, luganighetta, peppers and onions.



Pataghetta 19.85

Tomato, mozzarella, luganighetta and fries.



Occhio di bue 18.85

Tomato, mozzarella, luganighetta, egg and black pepper.



Specials by Zigolini

Prepared with selected ingredients to whet your palate

Loto 16.95

Tomato, mozzarella, cherry tomatoes and flakes of Grano Padano.



Bucaneve 23.95

Tomato, mozzarella, mascarpone, wild rocket and Pio Tosini Parma ham.



Ninfea 14.95

Tomato, mozzarella, eggplant, parmesan and caper fruit.



Primula 18.95

Tomato, mozzarella, spicy salami, champignon mushrooms, capers and flakes of Grano Padano.



Tuna 17.55

Tomato, mozzarella, tuna in oil and red onion.



Trevisana 15.95

Tomato, mozzarella, trevisana and flakes of Grano Padano.



Hawaii 18.95

Tomato, mozzarella, cooked ham and fresh pineapple.



Verde 17.85

Cherry tomatoes, mozzarella, zucchini and rocket.



Tiger 22.55

Tomato, mozzarella, mascarpone, rocket and Black Tiger prawns.



Funghi 15.55

Tomato, mozzarella and champignon mushrooms.



Carbonara 18.95

Tomato, mozzarella, rolled bacon, egg, Grana Padano and black pepper.



Mediterraneo 17.95

Tomato, mozzarella, anchovies, oregano and dried tomatoes.



Our Classics

Thin, crunchy with ingredients fresh and Mediterranean!

Zigolini 13.95

Tomato and mozzarella.



Prosciutto e zola 16.95

Tomato, mozzarella, Ticino cooked ham and gorgonzola.



Prosciutto 15.95

Tomato, mozzarella and Ticino cooked ham.



Prosciutto crudo 21.95

Tomato, mozzarella and Ticinese raw ham from the Castello.



Prosciutto e funghi 17.55

Tomato, mozzarella, Ticino cooked ham, champignon mushrooms.



Romana 14.55

Tomato, mozzarella, anchovies, capers, black olives and basil.



Vegetariana 16.95

Tomato, mozzarella, seasonal vegetables



Napoli 15.95

Tomato, mozzarella and anchovies



Pugliese 14.55

Tomato, mozzarella and red onion.



Touring 17.55

Tomato, mozzarella, cooked ham, olives, champignons.



Quattro formaggi 16.95

Tomato, mozzarella, cheese from the Alps, gorgonzola and parmesan.



Piccante 15.95

Tomato, mozzarella and spicy salami.



Pizza Child

Margherita 8.00

Tomato, mozzarella and basil.



Craft beers in bottles

Officina della Birra di Bioggio

90 Nove 33cl - alc 4.6% 5.50

Classic pale ale style beer

Innah 33cl 5.50

Ipa style beer

Kremlin 33cl 6.50

Imperial russian stout style beer

Mithra 33cl 6.50

Irish red ale style beer

Dragrà 33cl - alc 6% 6.50

Beer with Swiss malts and chestnuts

Bisbino 33cl - alc 45% 4.50

Crazy blonde beer - production beer unfiltered organic



“Come and find out
the new service
Take Away
of Mövenpick Restaurant
and enjoy our cuisine
directly
in your house!”

 +41 91 682 53 31