

Zigolini

PIZZA · PASTA · BAR



ENG

Restaurant

Appetizers

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

Tavolozza "Valtellinese" 25.00

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

Tavolozza "Parma" 25.00

90g of Parma ham "Slega" PDO aged for 20 months.

Tavolozza "Cheese" 25.50

Variety of soft, semi-hard and hard cheeses, seasonal jam, Ticino honey and flavored pepper from Valle Maggia.



La Classica Tatar 34.50

Beefsteak Tatar Svizzero "il Classico"
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



House wine Mövenpick

Merlot from Mendrisiotto

They are on the Mendrisiotto Hills our rows of Merlot are planted. Thanks to the particular lake-mountain microclimate which makes the wines elegant and intense.

10cl 5.90

La Coccia

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

Coccia Reale 23.50

Grilled Black Tiger (VN) prawns, lettuce leaves, tomato, carrots, grilled courgettes, green beans, croutons, Italian dressing, sesame seeds.



Coccia Chicchirichì 27.50

Strips of grilled chicken breast marinated in rosemary, lettuce leaves, crispy smoked bacon, tomato, red onion rings, black olives, Grana Padano, croutons, seasoned with balsamic sauce, pumpkin seeds.



Coccia Falafel 24.50

Chickpea meatballs, lettuce leaves, tomato, carrots, grilled courgettes, green beans, croutons, topped with yogurt and curry sauce, sesame seeds.



Vegetarian dishes

Vegan Tatar 29.50

Tatar of broad beans, beetroot, tomato, capers, onions on grilled courgettes.



Polpette 24.50

Chickpea meatballs (falafel) on pumpkin cream, grilled courgettes and aubergines, sesame seeds and pumpkin.

Rösti Ortolana 27.00

Agria potatoes grated and browned in a pan, aubergines, courgettes, Trevisana tomatoes, peppers, raclette cheese and a fried egg.



Breaded vegetable nuggets 24.00

Breaded vegetable nuggets, Leaf salad, tomato, carrots, grilled courgettes, green beans, seasoned with yogurt and curry sauce, sesame seeds.



Classic Mövenpick

Mövenpick Duetto 32.50

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



Soup

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

Soup of the day prepared with fresh and seasonal ingredients, respecting the product and tradition, our collaborators will gladly inform you. 15.00



I Risotti

Prepared with ingredients selected for you.

Risotto "Ticinese" 25.00

Carnaroli risotto with creamed parmigiana with Gottardo cheese and boiled Luganega of the Castello sausage factory.



Risotto Porcini 25.00

Carnaroli risotto with sautéed porcini mushrooms, creamed with Alpe Gottardo cheese.



Risotto Carciofi 25.00

Carnaroli risotto, sautéed artichokes creamed with Alpe Gottardo cheese.



Pasta

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

Portion 21.50

Small portion 17.50

Pescatore

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



Carbonara

Eggs, strips of smoked bacon, Grana Padano.



Bosco

Sautéed porcini mushrooms, Grana Padano cream and smoked bacon.



Melanzana

Grilled aubergines, tomato sauce, Grana Padano and buffalo mozzarella morsels.



Bufalina

Fresh tomatoes, tomato sauce and chunks of buffalo mozzarella.



Carciofi

Sautéed artichokes, luganighetta, cream and Grana Padano.



Restaurant

Fish

Salmon 28.50

Grilled salmon slice, grilled vegetables and potato croquettes.



Prawns Black Tiger "Café de Paris" 34.50

Black Tiger prawn tails, Café de Paris herb butter, white rice with butter.

Grilled Black Tiger Prawns 34.50

Grilled Black Tiger prawn tails with grilled vegetables and buttered white rice.

Sea Bass 34.50

Sea bass fillets with sautéed artichokes, dried tomatoes and white rice with butter.

From Grill

Chicken breast 26.50

Swiss, 140g

Veal paillard 39.50

Swiss, 140g

Rib-Eye 38.50

Swiss, 300 gr

Side Dishes

French fries 5.50



Mashed potatoes 4.50



Rösti 5.50



Grilled vegetables 4.50

White rice 2.50

Meat

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

La "Viennese" 41.50

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



Lo sminuzzato alla "Zurighese"

Chopped veal with cream sauce, champignons mushrooms and white wine.



Portion 140g 35.50

Small portion 100g 26.50

"Il Bratwurst originale Olma" 19.00

Grilled veal sausage with stewed onions and brown sauce.



Cordon bleu Ticinese 29.50

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



Cordon bleu Gabbiano 39.50

Cordon bleu of veal rump with Gottardo Alpe cheese, rustic Ticinese cooked ham.



Rösti

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

Rösti Carbonara 24.00

Agria potatoes grated and browned in a pan, slices of grilled Ticino smoked bacon and two fried eggs.



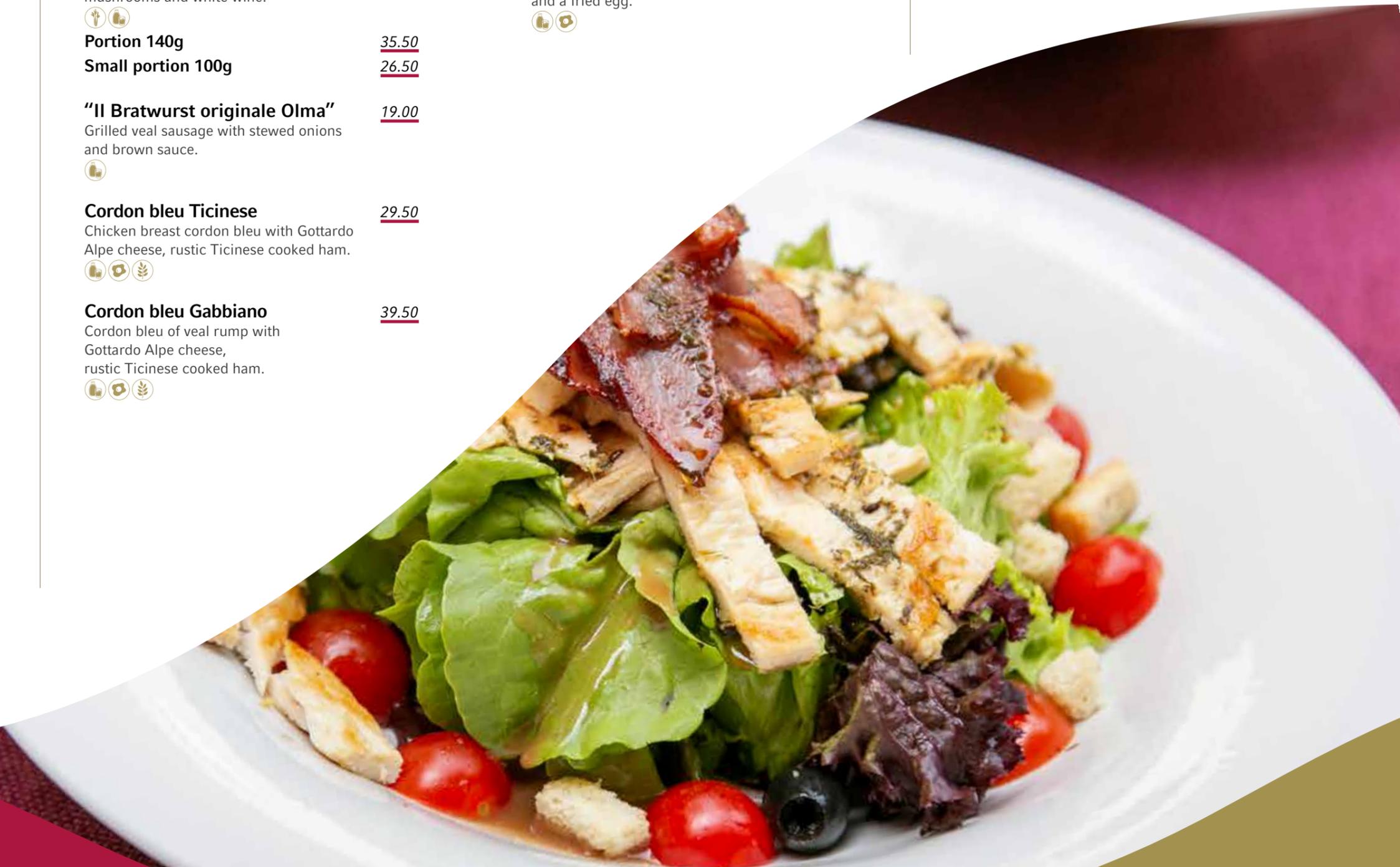
Rösti Contadina 26.50

Agria potatoes grated and browned in a pan, slice of Ticinese cooked ham, alp cheese and a fried egg.



Rösti Luganighetta 26.00

Agria potatoes grated and browned in a pan, grilled luganighetta, Alpe Gottardo cheese and sautéed mixed mushrooms.



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 25.00

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



Berna 17.50

Mozzarella, stewed onions and smoked bacon.



Zurigo 17.00

Mozzarella, Agria potatoes, stewed onions and champignons mushrooms.



Ticino specials

In this period we offer the Luganiga Ticinese

Luganighetta 21.00

Tomato, mozzarella, and luganighetta.



Fuganighetta 19.50

Tomato, mozzarella, luganighetta and button mushrooms.



Sfiziosa 21.00

Tomato, mozzarella, luganighetta, peppers and onions.



Pataghetta 21.00

Tomato, mozzarella, luganighetta and french fries.



Occhio di bue 20.00

Tomato, mozzarella, luganighetta, egg and black pepper.



Zigolini specials

Prepared with selected ingredients to tickle your palate

Loto 18.00

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



Bucaneve 25.00

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



Ninfea 16.50

Tomato, mozzarella, aubergines, parmesan and caper fruit.



Primula 20.00

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



Tuna 18.50

Tomato, mozzarella, tuna in oil and red onion.



Trevisana 17.00

Tomato, mozzarella, Trevisana and flakes of Grana Padano.



Hawaii 20.00

Tomato, mozzarella, cooked ham and fresh pineapple.



Verde 19.00

Cherry tomatoes, mozzarella, zucchini and rocket.



Tiger 24.00

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



Funghi 17.00

Tomato, mozzarella and champignon mushrooms.



Carbonara 20.00

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



Mediterraneo 19.00

Tomato, mozzarella, anchovies, oregano and dried tomatoes.



Our Classics

Thin, crispy with ingredients fresh and Mediterranean!

Zigolini 15.00

Tomato and mozzarella.



Prosciutto e zola 18.00

Tomato, mozzarella, Ticino cooked ham and gorgonzola.



Prosciutto 17.00

Tomato, mozzarella and Ticinese cooked ham.



Prosciutto crudo 23.50

Tomato, mozzarella and Ticinese del Castello ham.



Prosciutto e funghi 18.50

Tomato, mozzarella, Ticino cooked ham, champignon mushrooms.



Romana 17.00

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



Vegetariana 18.00

Tomato, mozzarella, courgettes, aubergines, peppers.



Napoli 16.50

Tomato, mozzarella and anchovies.



Pugliese 16.00

Tomato, mozzarella and red onion.



Touring 18.50

Tomato, mozzarella, cooked ham, olives, mushrooms.



Quattro formaggi 18.00

Tomato, mozzarella, Alpine cheese, gorgonzola and parmesan.



Piccante 17.50

Tomato, mozzarella and spicy salami.



Pizza Child

Margherita 9.00

Tomato, mozzarella and basil.



Craft Beers in the bottle

Bioggio Beer Workshop

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 blond 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!”

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