

# 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

## 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 Chicchirichi 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 courgette cream, grilled courgettes, natural yoghurt, sesame seeds and pumpkin

### 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 Movenpick

### 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

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

## Riso Loto 100% Ticinese

### Risotto Castello 26.00

Parmesan, Luganega from the Salumificio of boiled Castello.

### Risotto Bosco 26.00

Creamed sautéed porcini mushrooms with Alpe cheese.

### Risotto Meraviglioso 24.50

Cherry tomato, morsels of buffalo mozzarella, drops of basil pesto.

## 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 21.50

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

### Carbonara 21.50

Eggs, strips of smoked bacon, Grana Padano.

### Bufalina 21.50

Fresh tomatoes, tomato sauce and chunks of buffalo mozzarella.

### Porcino 21.50

Sautéed porcini mushrooms and Parmesan cream.

### Ortolana 21.50

Aubergines, courgettes, Trevisana, fresh tomato, tomato sauce and oregano.

### Verde 21.50

Cream of broccoli and smoked salmon.



## 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

# Restaurant

## Fish

- Salmon** 🍷🍴🌿 28.50  
Grilled salmon slice, grilled vegetables and potato croquettes.
- Perch** 🍷🍴🌿 32.00  
Parmesan risotto, perch fillets with butter and sage.
- European bass** 🍷🍴🌿 34.00  
Grilled sea bass fillets, sautéed courgettes 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.

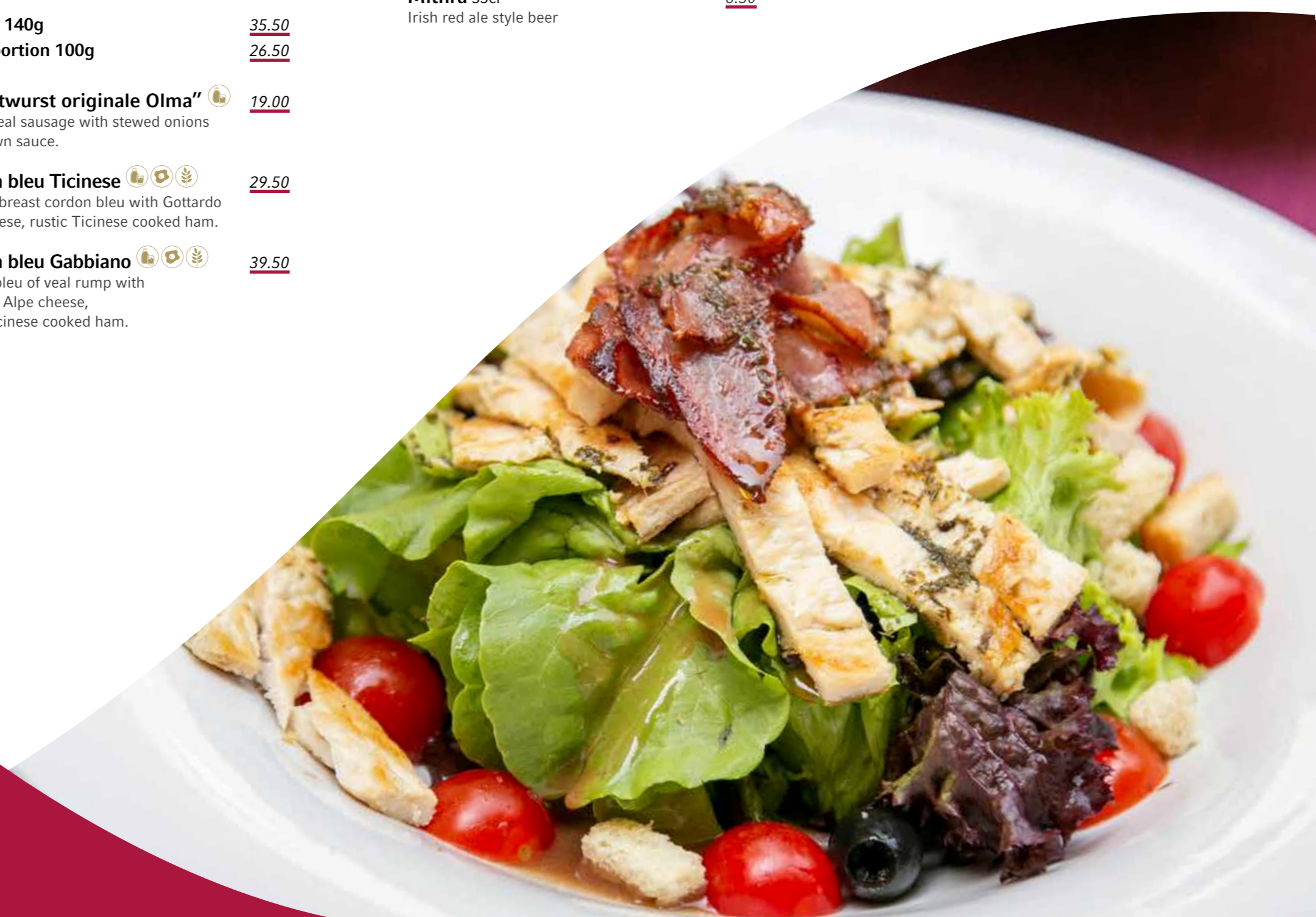
- La "Viennese"** 🍷🍴🌿 41.50  
Slice of French veal rump finely beaten and breaded with flour, eggs and grated white bread.
- Lo sminuzzato alla "Zurighese"** 🍷🍴 35.50  
Chopped veal with cream sauce, champignons mushrooms and white wine.
- Portion 140g** 35.50  
**Small portion 100g** 26.50
- "Il Bratwurst 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.

## 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



# Pizze

Prices are in CHF and include 8.1% VAT  
Dear guests, for information concerning allergens and additives, you can contact our collaborators.

## Four cheeses

**Four cheeses egg**    19.50

Mozzarella, alp cheese, gorgonzola, parmesan and a fried egg.

**Four cheeses onion**   19.00

Mozzarella, stewed onions and smoked bacon.

**Four porcini cheeses**   21.00

Mozzarella, alp cheese, gorgonzola, parmesan and porcini mushrooms.

**Four spicy cheeses**   21.00

Mozzarella, alp cheese, gorgonzola, parmesan and spicy salami.

## Mozzarella cheese of Buffalo

**Tenor Hoax**     24.50

Raw buffalo mozzarella, fresh tomato, olives, anchovies, oregano, spicy salami, parmesan.

**Aiuola Bufala**   27.00

Raw buffalo mozzarella, rocket, cherry tomatoes, raw ham and parmesan.

**Zingara Bufala**    23.00

Raw buffalo mozzarella, tomato, tuna, onions and peppers.

**Fattore Bufala**    25.00

Tomato, raw buffalo mozzarella, cooked ham, spicy salami, black olives and champignon 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.

## 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.

## Zigolini specials

Prepared with selected ingredients to tickle your palate

**Loto**    18.00

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

**Tuna**    18.50

Tomato, mozzarella, tuna in oil and red onion.

**Trevisana**    17.00

Tomato, mozzarella, Trevisana and flakes of Grano 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, Grano Padano and black pepper.

**Mediterraneo**     19.00

Tomato, mozzarella, anchovies, oregano and dried tomatoes.

**Trevi**   20.00

Tomato, mozzarella, Trevisana and bacon.

**Valtellinese**   26.50

Tomato, mozzarella, dried meat, rocket and Grano Padano flakes.

**Delizia**   28.50

Tomato, mozzarella, dried meat, porcini mushrooms and Grano Padano flakes.

**Cipottono**     21.00


Tomato, mozzarella, tuna, peppers, onions and black olives.

**Tre Salumi**   26.00

Tomato, mozzarella, luganighetta, bacon, spicy salami.

## 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.



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

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