

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.

Tuna Tatar 26.00
With extra virgin olive oil, dried tomatoes, olives and oregano

Vitello tonnato 27.00
Veal rump cooked at low temperature, tuna sauce, capers and sweet paprika

Cold Roast Beef 32.00
Beef rump cooked at low temperature, rocket, Grana Padano flakes, potato croquettes and tartar sauce

Tavolozza "Melone" 25.00
60 g of "Slega DOP" Parma ham aged 20 months and fresh melon

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.

Coccia Caprese 21.00
Chunks of buffalo mozzarella, cherry tomatoes, wild rocket. Extra virgin olive oil and basil

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

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

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.

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 Small portion 21.50 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.

Bufalina
Fresh tomatoes, tomato sauce and chunks of buffalo mozzarella.

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

Pesto Genovese
Basil pesto, potatoes and green beans.

Luganighetta
Luganighetta morsels, sautéed porcini mushrooms and cream

Melanzana
Grilled aubergines, tomato, buffalo mozzarella, oregano and Grana Padano



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.

Shrimp Café de Paris 36.00

Black Tiger prawn tails au gratin with Café de Paris herb butter, served with buttered white rice

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.

Rösti

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, slices of Ticinese cooked ham, Alpe cheese and a fried egg.

Rösti Ortolana 🥔🌿 27.00

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

Rösti Boletus 🥔🌿 39.00

Grated and browned "agria" potatoes in a pan, chopped raw beef, seasoned with extra virgin olive oil, sautéed porcini mushrooms and flakes of grana padano.

Rösti Tatar 🥔 38.00

Agria potatoes grated and browned in a pan, chopped raw beef, seasoned with extra virgin olive oil, wild rocket and Grana Padano flakes

Tatar

Beef Tatar "Pesto" 🥔🌿 36.50

Chopped raw beef, garnished with black Taggiasca olives, dried tomatoes, toasted pine nuts and pesto sauce

Beef Tatar "Café de Paris" 🥔 36.50

Raw minced beef, gratinated with herb butter.

Classic 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

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, smoked bacon, alp cheese, gorgonzola and Grana

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 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.

Trevi   20.00

Tomato, mozzarella, Trevisana and bacon.

Valtellinese   26.50

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

Delizia   28.50

Tomato, mozzarella, dried meat, porcini mushrooms and Grana 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!”

 +41 91 682 53 31