

# 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.

## 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, Lidongo sauce and slices of French brioche bread.

## Soup

The soup of the day varies daily, our employees will gladly inform you.

**Soup of the day** 15.00  
Soup of the day prepared with ingredients fresh and seasonal, respecting the product and of the translation.

## La Coccia

**Coccia Reale** 23.50  
Grilled Black Tiger (VN) prawns, leaf salad, tomato, carrots, grilled courgettes, green beans, croutons of bread, Italian seasoning, sesame seeds.

**Coccia Chicchirichi** 27.50  
Grilled chicken breast strips marinated in rosemary, leaf salad, crispy smoked bacon, tomato, red onion rings, black olives, Grana Padano, croutons, topped with Balsamic sauce, pumpkin seeds.

**Coccia Falafel** 24.50  
Chickpea meatballs, lettuce leaves, tomato, carrots, grilled courgettes, green beans, croutons, topped with yogurt sauce and curry, sesame seeds.

## 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

**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.

**Cremosa**  
Strips of raw ham and mascarpone.

**Orto**  
Grilled aubergines, tomato, Grana Padano and oregano

## Riso Loto 100% Ticinese

**Risotto Castello** 25.50  
Carnaroli risotto with parmesan, creamed cheese from Alpe Gottardo and boiled luganiga from the Castello salami factory.

## Vegetarian dishes

**Vegan Tatar** 29.50  
Tatar of broad beans, beetroot, tomato, capers, onions on grilled courgettes.

**Polpette** 24.50  
Chickpea meatballs (falafel), on soup of the day, grilled courgettes, natural yogurt, 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.



## 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

## 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**    29.00  
Chicken breast cordon bleu with Gottardo Alpe cheese, rustic Ticinese cooked ham

**Cordon bleu Gabbiano**    40.00  
Veal rump cordon bleu with Gottardo Alp cheese, rustic Ticinese cooked ham

**Ossobuco alla Ticinese**    36.00  
Ticino-style veal ossobuco on Carnaroli risotto with saffron, creamed with Alpe Gottardo cheese.

## Tatar

**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

## Fish

**Salmon**    28.50

Grilled salmon slice, grilled vegetables and potato croquettes.

**Shrimp Café de Paris** 36.00

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

**Perch**   34.00

Perch fillets with butter and sage on Carnaroli risotto with Parmigiana creamed with Alpe Gottardo cheese

## 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.

## 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

## Craft Beers in the bottle

Bioggio Beer Workshop

**90 Nove** 33cl - alc 4.6% 5.50  
Classic pale ale style beer

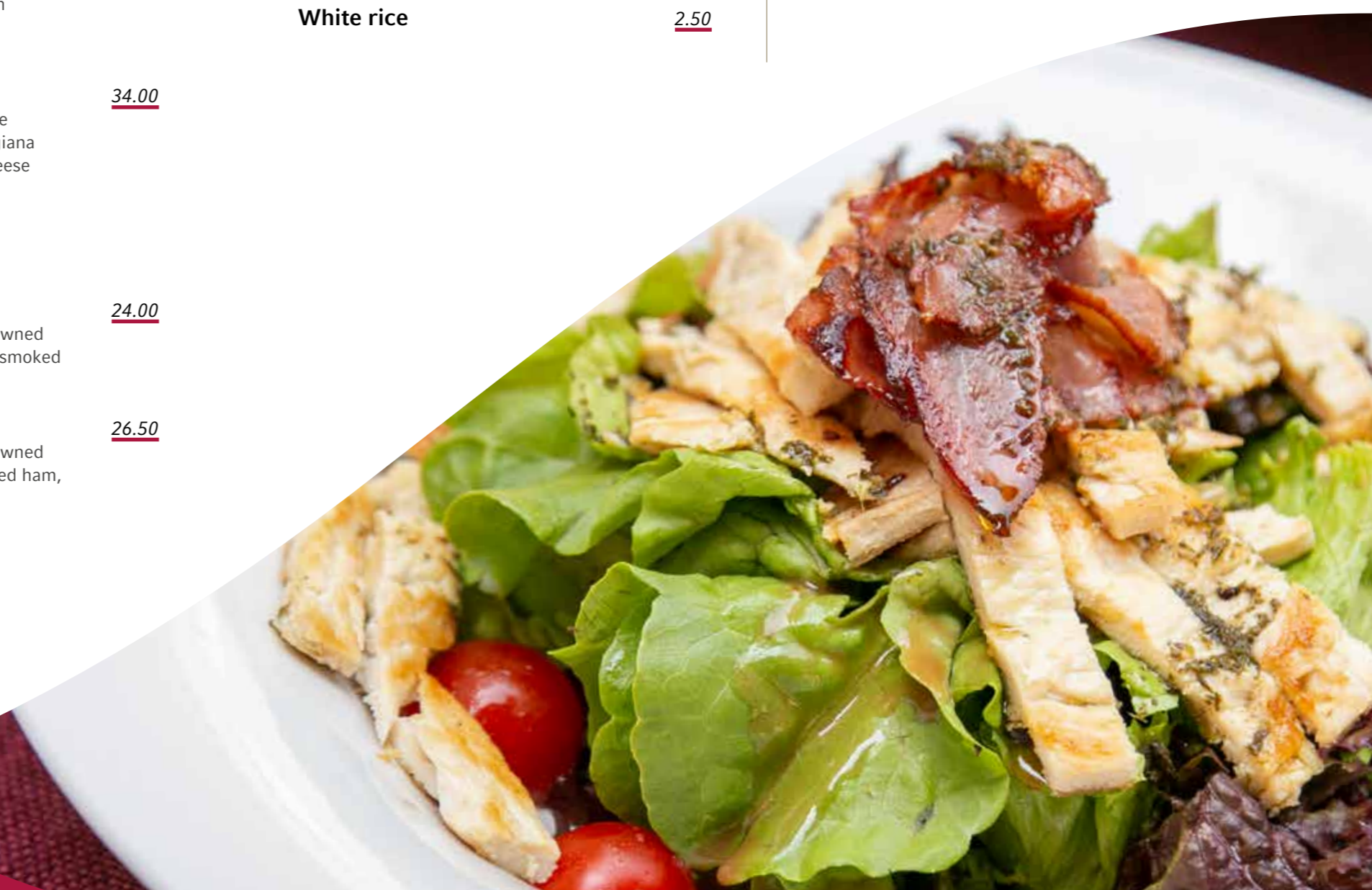
**Innah** 33cl 5.50  
Ipa style beer

**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**   19.50

Tomato, mozzarella, and luganighetta.

**Fuganighetta**   21.50

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!”**

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