



Zigolini

PIZZA · PASTA · BAR

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Mövenpick house wine

MERLOT DEL MENDRISIOTTO

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

10cl 5.90

Prices are in CHF and 8.1% VAT included

Allergens, intolerances and celiac disease:
one of our collaborators is at your disposal
to provide any support or additional information

Appetizers



TAVOLOZZA VALTELLINESE 60g of Valtellina dried flank steak, aged for 60 days and sliced very thinly on the spot with our Berkel machine.
CHF 25.00

TAVOLOZZA PARMA 90g of “Slega” PDO Parma ham, aged for 20 months.
CHF 25.00

TAVOLOZZA CHEESE A variety of soft, semi-hard, and hard cheeses, seasonal jam, Ticino honey, and pepper flavored in the Maggia Valley.
CHF 25.00

Coccia

COCCIA REALE Grilled Black Tiger Prawns (VN), leaf lettuce, tomato, carrots, grilled courgettes, green beans, croutons, Italian dressing, sesame seeds.
CHF 23.50

COCCIA CHICCHIRICHÌ Grilled chicken breast strips marinated in rosemary, lettuce leaves, crispy smoked bacon, tomato, red onion rings, black olives, Grana Padano, bread croutons, dressed with balsamic sauce, pumpkin seeds.
CHF 27.50

COCCIA FALAFEL Chickpea balls, leaf lettuce, tomato, carrots, grilled zucchini, green beans, croutons, topped with yogurt and curry sauce, sesame seeds.
CHF 24.50

COCCIA CAPRESE Buffalo mozzarella bites, cherry tomatoes, wild rocket, extra virgin olive oil and basil.
CHF 21.00

Classic Movenpick

MÖVENPICK DUETTO Irish smoked salmon variation, fresh salmon marinated (NO) with dill served with capers, red onion rings, horseradish foam, Lidingoe sauce and slices of French brioche bread.
CHF 32.50

Vegetarian dishes

CHICKPEA MEATBALLS (FALAFE) On cream of the day, grilled courgettes, natural yogurt, sesame seeds and pumpkin.
CHF 24.50

Soup

The soup of the day varies daily. Our staff will be happy to inform you.

SOUP OF THE DAY prepared with fresh and seasonal ingredients, respecting the product and the tradition.
CHF 15.00

Pasta

PESCATORE Spaghetti, Black Tiger prawns, fresh tomatoes, tomato sauce, and wild arugula leaves in extra virgin olive oil.
CHF 21.50

CARBONARA Spaghetti, eggs, smoked bacon strips, Grana Padano.
CHF 21.50

BOSCAIOLA Short pasta with porcini mushrooms and Grana Padano cream.
CHF 21.50

ORTOLANA Short pasta, eggplant, zucchini, Trevisana cheese, tomato sauce, oregano and buffalo mozzarella bites.
CHF 21.50

ORIENTALE Short pasta with chicken pieces, curry sauce, and fresh pineapple cubes.
CHF 21.50

CREMOSA Short pasta, Trevisana cheese, goat’s gorgonzola, and Ticinese luganighetta.
CHF 21.50

Risotto

RISOTTO CASTELLO Carnaroli risotto with Parmesan, creamed with Alpe Gottardo cheese and boiled luganiga sausage from the Castello del Salumificio.
CHF 26.00

RISOTTO NOSTRANO Carnaroli risotto, Ticinese luganighetta morsels, red radicchio and Alpe Gottardo cheese.
CHF 26.00

RISOTTO BOSCO Carnaroli risotto, porcini mushrooms creamed with Alpe Gottardo cheese.
CHF 25.00

RISOTTO MERAVIGLIA Carnaroli risotto, cherry tomatoes, grilled shrimp tails, and buffalo mozzarella bites.
CHF 29.50



Meat

For the preparation of these dishes we mainly choose only Swiss meat

LA VIENNESE Slice of French veal rump, finely pounded and breaded with flour, eggs, and grated white bread.
CHF 41.50

LO SMINUZZATO ALLA ZURIGHESE Minced veal with cream sauce, mushrooms and white wine.
Porzione 140g CHF 35.50 - 100g CHF 26.50

IL BRATWURST ORIGINALE OLMA Grilled veal sausage with stewed onions and brown sauce.
CHF 19.00

CORDON BLEU TICINESE Chicken breast breaded with flour, eggs, and grated white bread, Alpe Gottardo cheese, rustic Ticino cooked ham.
CHF 29.00

CORDON BLEU GABBIANO Veal rump breaded with flour, eggs, and grated white bread, Alpe Gottardo cheese, rustic Ticino cooked ham
CHF 40.00

Rösti

RÖSTI CARBONARA Grated and pan-fried “Agria” potatoes, slices of grilled Ticinese smoked bacon and two fried eggs.
CHF 24.00

RÖSTI CONTADINA Grated and pan-fried “Agria” potatoes, slices of Ticinese cooked ham, Alpine cheese, and a fried egg.
CHF 26.50

RÖSTI TATAR Grated and pan-fried Agria potatoes, minced raw beef, seasoned with extra virgin olive oil, Grana Padano shavings, and wild rocket leaves.
CHF 35.00

RÖSTI ORTOLANA Grilled eggplant, zucchini, peppers, Trevisana cheese, Alpe Gottardo cheese and a fried egg.
CHF 27.50

Fish

SALMON Grilled salmon steak, grilled vegetables, and potato croquettes.
CHF 28.50

GAMBERI CAFÉ DE PARIS Black Tiger prawn tails, “Café de Paris” herb butter served with rice
CHF 34.00

PERSICOTTO Perch fillets with butter and sage on saffron-flavored Carnaroli risotto
CHF 33.00

Tatar

The classic Tatar raw meat of finely minced beef rump

THE CLASSIC TATAR Prepared fresh at your table, seasoned to your liking with anchovies, cucumbers, capers, mustard, onion, parsley, and egg yolk. Served with French brioche and whipped Swiss butter.
CHF 34.50
CHF 37.50 - Served with Cognac, Whisky or Calvados.

From the Plate

CHICKEN BREAST 140g
CHF 26.50

VEAL PAILLARD 140g
CHF 39.50

RIB EYE 300g
CHF 39.50

Side dishes

FRENCH FRIES
CHF 5.50

MASHED POTATOES
CHF 4.50

RÖSTI
CHF 5.50

GRILLED VEGETABLES
CHF 4.50

WHITE RICE
CHF 2.50



PIZZA

Ticinesi

LUGANIGHETTA Tomato, mozzarella and luganighetta.
CHF 19.50

FUGANIGHETTA Tomato, mozzarella, luganighetta, champignon mushrooms.
CHF 21.50

SFIZIOSA Tomato, mozzarella, luganighetta, peppers and onions.
CHF 21.00

PATAGHETTA Tomato, mozzarella, luganighetta and french fries.
CHF 21.00

OCCHIO DI BUE Tomato, mozzarella, luganighetta, egg and black pepper.
CHF 20.00

Buffalo mozzarella

TENORE Buffalo Raw buffalo mozzarella, fresh tomato, olives, anchovies, oregano, spicy salami, parmesan.
CHF 24.50

AIUOLA Raw buffalo mozzarella, rocket, cherry tomatoes, raw ham and parmesan.
CHF 27.00

ZINGARA Raw buffalo mozzarella, tomato, tuna, onions and peppers.
CHF 23.00

FATTORE Tomato, raw buffalo mozzarella, cooked ham, spicy salami, black olives and champignon mushrooms.
CHF 25.00



Zigolini specials

LOTO Tomato, mozzarella, tomato, cherry and Grana Padano.
CHF 18.00

BUCANEVE Tomato, mozzarella, mascarpone, wild rocket and Pio Tosini Parma ham.
CHF 25.00

NINFEA Tomato, mozzarella, aubergines, parmesan and caper fruit.
CHF 16.50

PRIMULA Tomato, mozzarella, spicy salami, champignons, capers and grana padano flakes.
CHF 20.00

TUNA Tomato, mozzarella, tuna in oil and red onion.
CHF 18.50

TREVISANA Tomato, mozzarella, Trevisana and Grana Padano flakes.
CHF 17.00

HAWAII Tomato, mozzarella, cooked ham and fresh pineapple.
CHF 20.00

VERDE Cherry tomatoes, mozzarella, courgettes and rocket.
CHF 19.00

TIGER Tomato, mozzarella, mascarpone, rocket and Black Tiger prawns.
CHF 24.00

FUNGHI Tomato, mozzarella and champignon mushrooms.
CHF 17.00

CARBONARA Tomato, mozzarella, rolled bacon, egg, parmesan and black pepper.
CHF 20.00

MEDITERRANEO Tomato, mozzarella, anchovies, oregano, dried tomatoes.
CHF 19.00

TREVI Tomato, mozzarella, trevisana and bacon.
CHF 20.00

VALTELLINESE Tomato, mozzarella, dried meat, rocket, Grana.
CHF 26.50

DELIZIA Tomato, mozzarella, dried meat, porcini mushrooms, grana.
CHF 28.50

CIPOTTONO Tomato, mozzarella, tuna, peppers, onions and black olives.
CHF 21.00

TRE SALUMI Tomato, mozzarella, luganighetta, bacon, spicy salami.
CHF 26.00



Our Classics

- ZIGOLINI** Tomato and mozzarella
CHF 15.00
- PROSCIUTTO E ZOLA** Tomato, mozzarella, ham, Ticino cooked ham and gorgonzola.
CHF 18.00
- PROSCIUTTO** Tomato, mozzarella and Ticinese cooked ham.
CHF 17.00
- PROSCIUTTO CRUDO** Tomato, mozzarella and ticino raw ham from the Castello.
CHF 23.50
- PROSCIUTTO E FUNGHI** Tomato, mozzarella, Ticinese cooked ham, champignon mushrooms.
CHF 18.50
- ROMANA** Tomato, mozzarella, anchovies, capers, black olives and basil.
CHF 17.00
- VEGETARIANA** Tomato, mozzarella, courgettes, aubergines, peppers.
CHF 18.00
- NAPOLI** Tomato, mozzarella and anchovies.
CHF 16.50
- PUGLIESE** Tomato, mozzarella and red onion.
CHF 16.00
- TOURING** Tomato, mozzarella, cooked ham, olives, champignons.
CHF 18.00
- QUATTRO FORMAGGI** Tomato, mozzarella, Alpe cheese, gorgonzola and parmesan.
CHF 18.00
- PICCANTE** Tomato, mozzarella and spicy salami.
CHF 17.50

Pizzas of the Cantons

- GRIGIONE** Tomato, mozzarella, Grisons dried meat, Grana Padano.
CHF 25.00
- BERNA** Mozzarella, stewed onions and smoked bacon.
CHF 17.50
- ZURIGO** Mozzarella, Agria potatoes, stewed onions and champignons mushrooms.
CHF 17.00

Four Cheeses

- QUATTRO FORMAGGI UOVO** Mozzarella, alp cheese, gorgonzola, Grana and a fried egg.
CHF 19.50
- QUATTRO FORMAGGI CIPOLLA** Mozzarella, stewed onions and smoked bacon, alp cheese, gorgonzola and Grana
CHF 19.00
- QUATTRO FORMAGGI PORCINI** Mozzarella, alp cheese, gorgonzola, Grana and porcini mushrooms.
CHF 21.00
- QUATTRO FORMAGGI PICCANTE** Mozzarella, alp cheese, gorgonzola, Grana and spicy salami.
CHF 21.00

Craft beers in bottles

- Bioggio Beer Workshop*
- 90 NOVE 33CL** - alc 4.6% - Classic pale ale style beer
CHF 5.50
- INNAH 33CL** - IPA style beer
CHF 5.50
- KREMLIN 33CL** - Imperial Russian stout style beer
CHF 6.50
- MITHRA 33CL** - Irish red ale style beer
CHF 6.50
- DRAGRÀ 33CL** - alc 6% - Beer with Swiss malts and chestnuts
CHF 6.50
- BISBINO 33CL** - alc 45% - Crazy blonde beer - beer from unfiltered organic production
CHF 4.50





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

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