



# 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

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



# Appetizers

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**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

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**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

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

CHF 32.50

# Vegetarian dishes

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

CHF 24.50

# Soup

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*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

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**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

**VERDE ROSSO** Spaghetti, courgettes, Black Tiger prawns and cherry tomatoes

CHF 21.50

**ORTOLANA** Short pasta, grilled eggplant, tomato sauce, oregano, Grana Padano, and buffalo mozzarella bite

CHF 21.50

**POMO** Short pasta, fresh tomato, tomato sauce, dried tomato and buffalo mozzarella bites

CHF 21.50

**CURRY** Short pasta, curry sauce, and Ticinese Luganighetta bites

CHF 21.50

**POLPETTONE** Short pasta, beef and pork meatballs cooked for a long time in tomato and Parmesan sauce

CHF 21.50

**PICCANTINO** Spaghetti, anchovies, capers, black olives, chili pepper and tomato sauce

CHF 21.50

# Risotto

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**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

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*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

**VEAL CHEEK** braised in Merlot Roncobello, cooked at low temperature, porcini mushrooms, mashed potatoes  
CHF 37.00

# Rösti

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**RÖSTI CARBONARA** Grated and pan-fried "Agrida" potatoes, slices of grilled Ticinese smoked bacon and two fried eggs.  
CHF 24.00

**RÖSTI CONTADINA** Grated and pan-fried "Agrida" potatoes, slices of Ticinese cooked ham, Alpine cheese, and a fried egg.  
CHF 26.50

**RÖSTI TATAR** Grated and pan-fried Agrida 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

# Tatar

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*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.

# Fish

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**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

# From the Plate

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**CHICKEN BREAST** 140g

CHF 26.50

**VEAL PAILLARD** 140g

CHF 39.50

**RIBEYE** 300g

CHF 39.50

# Side dishes

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**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

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**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

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**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

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**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

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**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

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**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

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**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

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*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 4,5% - Crazy blonde beer - beer from unfiltered organic production

CHF 4.50

**VALONA 33CL** - alc 6% - Unfiltered beer

CHF 5.50

**SPECIALINA 33CL** - alc 4,6% - Golden lager

CHF 5.50





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

 **+41 91 682 5331**