

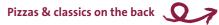


STARTER & SALAD	U	SPRING SPECIALS	Un]]
MIXED LEAF SALAD with bread croutons	CHF 9.50	SPRING SALAD mixed leaf salad with goat's cheese, marinated artichokes, black olives and nuts	CHF 21.50
MIXED SALAD mixed leaf salad with cucumber, tomatoes, corn, carrots and slices of egg	12.50	INSALATE GAMBERONI lamb's lettuce and rocket salad with sautéed black tiger shrimps and chili served with fried pineapple cubes, vinaigrette and coloured crisps Main course	21.50 29.50
CAPRESE TOWER ripe ramati tomatoes with mozzarella di bufala, rocket, toast and rocket-basil pesto,	15.50	PIZZA ASPARAGOS (BIANCA) Mozzarella, Ramatini tomatoes, green asparagus, mascarpone, raw ham	
MIMOSA SALAD crispy lamb's lettuce salad with bacon & egg on balsamic cream	15.50	and parmesan TERIYAKI CHICKEN	25.50
FIOR DI CAPRA fresh goat cheese with salad, fig mustard, almond slivers and toast	15.50	japanese speciality with chicken strips sweet and sour, teriayaki sauce, served in pineapple with jasmine rice	32.50
FOCACCIA CLASSICA crispy pizza dough flatbread with olive oil and rosemary SPECIALE with mozzarella di bufala, raw ham, ramati tomatoes, rocket, olive oil	11.50 24.50	SPARGELSALATmixed leaf salad with green asparagus, sautéed mushrooms, ramatini tomatoes and raspberry dressingStarterMain course	18.50 25.50
GAMBAS AL AJILLO fried black tiger prawns with garlic, ginger, chili, olive oil, lemon grass and kefir-lime leaves	22.50	LINGUINE PRIMAVERA with green asparagus, mushrooms, Ramatini tomatoes and cream sauce	26.50
ASPARAGUS CREAM SOUP with green asparagus, cream and almond slivers	13.50	ASPARAGUS RISOTTO grainy white wine risotto with green asparagus, burrata cream and herbs	26.50
GNOCCO FRITTO italian starter with deep-fried pizza dough, burrata, coppa,		with spring potatoes, green asparagus and Bernaise sauce	34.50
green asparagus and mustard cream MULETSPLÄTTLI Bresaola, juicy raw ham and Tyrolean bacon, Engadine mountain cheese with	21.50	FILETTO DI MAIALE pork fillet wrapped in bacon with asparagus risotto, roasted almonds and mustard sauce	34.50

26.50 per person

 $\label{lem:ask-our-staff} Ask\ our\ staff\ about\ ingredients\ in\ our\ dishes\ that\ may\ cause\ allergies\ or\ intolerances.$ They know and will be happy to inform you!

 $^{^{\}ast}$ May be produced with non-hormonal growth promoters such as antibiotics.



Rustico bread, pickles and silver onions - Engadine fast food ...





NOSTRE PIZZE		CLASSICS	WO.
NAPOLETANA tomatoes, mozzarella, capers, anchovies, oregano	CHF 18.50	SALAT MULETS fried chicken strips, bacon, egg, tomatoes, garnished with Grana Padano shavings	CHF
HAWAII tomatoes, mozzarella, shoulder of ham, pineapple, curry	22.00	on mixed leaf salad and rocket PIZOKEL BACON «SILVAPLANA»	24.50
INFERNO		homemade Pizokel with diced bacon, strips of vegetables and cream	25.50
tomatoes, mozzarella, spicy salami, garlic, chilli, onions	20.50	PIZOKEL VEGETABLES «VEGI» homemade Pizokel with lots of vegetables and cream	25.50
BUFALA & CRUDO tomatoes, mozzarella, buffalo mozzarella, raw ham, rocket-basil cream	25.50	SOLO'S BURGER	
VALTELLINESE tomatoes, mozzarella, bresaola, marinated mushrooms, rocket, Grana Padano	25.50	120 grams of juicy beef burger with lots of cheese, bacon, lettuce, tomatoes, fried onion homemade green curry sauce, served with crispy country fries	24.50
RUSTICA		DELUXE BURGER 180 gram delux angus beef burger with country bun, with lots of cheese, bacon,	
tomatoes, mozzarella, spicy salami, onions, rocket, marinated mushrooms, garlic oil	24.50	tomatoes, coleslaw, cucumber, fried onions and homemade bbq sauce, served with crispy country fries	29.50
QUATTRO STAGIONI tomatoes, mozzarella, mushrooms, shoulder of ham, artichokes, black olives	22.50	ÄLPLER RÖSTI golden hash brown gratinated with Raclette cheese, with crispy bacon and fried egg	24.50
VERDURA tomatoes, mozzarella, zucchini, aubergine, cherry tomatoes, rocket	24.50	CORDON BLEU MULETS	
SPAZZACAMINO tomatoes, mozzarella, mascarpone, spicy salami, Grana Padano, rocket	24.00	crispy breaded escalope of pork, stuffed with cured ham, alpine cheese from the Grisons and red hot chilli, served with golden brown fried country fries	34.50
TONNO		ENTRECÔTE TRADITIONAL tenderly grilled entrecote with spring potatoes, green asparagus & bernaise sauce	39.50
tomatoes, mozzarella, tuna, onions, capers TIROLESE	21.50	TAGLIATA «MULETS»	
tomatoes, mozzarella, mushrooms, marinated mushrooms, Raclette cheese & bacon from Tirol	23.50	tender grilled beef entrecôte with rocket and marinated artichokes, balsamic cream and Grana Padano shavings	39.50
LAKE SIDE	25.50		& ,
tomatoes, mozzarella, spinach, mascarpone, cured ham, Grana Padano GIPSY	25.50	DESSERT	1
tomatoes, mozzarella, spicy salami, gorgonzola and marinated mushrooms	23.50	WARM CHOCOLATE CAKE warm chocolate soufflé with vanilla ice cream and whipped cream	12.50
CRUDAIOLA mozzarella, buffalo mozzarella, Grana Padano, rocket, cherry tomatoes & black olives	23.50	TIRAMISÙ homemade, Italian speciality	10.50
CORVATSCH buffalo mozzarella, cherry tomatoes, bacon from Tirol, marinated mushrooms, truffle oil, rocket	25.50	HOMEMADE CAKES ask us about the current varieties	8.50
COPPA ROMANA tomatoes, mozzarella, coppa, marinated mushrooms, rocket, artichokes	22.50	ELISABETH'S NUT CAKE homemade nut cake with lots of walnuts, honey and caramel pieces	8.50
BURRATINA & COPPA tomatoes, mozzarella, coppa, burrata, rocket-basil cream	23.50	APRICOT PARFAIT with marinated diced apricots, amaretto and cream	10.50
CICCIO RICCIO tomatoes, mozzarella, sausage, french fries	21.50	Of course you may also order small pizzas (reduction CHF 2.–)	