



ANTIPASTI

BRUSCHETTE AL POMODORO V	14.8
Slices of toasted bread, tomatoes, onions, garlic, basil, olive oil	
CROSTINI «LUCE»	24.5
Slices of toasted bread, Parma ham DOP, buffalo mozzarella, white truffle oil, fresh black seasonal truffle	
ANTIPASTO EMILIA	22.5
One glass of Lambrusco Ceci, Salame Strolghino, Mortadella di Bologna IGP, Parmigiano Reggiano DOP, balsamic vinegar	
ANTIPASTO MISTO	24.5
Various specialities from the display cabinet	
BURRATINA E CULATELLO DI ZIBELLO DOP	26.5
Burrata, high quality pork ham from Emilia-Romagna	
CARPACCIO DI MANZO	26.5
Fillet of beef carpaccio with Grana Padano DOP, rocket, extra virgin olive oil, lemon juice	
ACCIUGHE DEL MAR CANTABRICO	19.5
Anchovy fillets from the Cantabrian Sea, slices of toasted bread, butter	
COCKTAIL DI GAMBERI	26.5
Shrimps served with house-made cocktail sauce	
COZZE ALLA MARINARA	28.5
Fresh mussels with white wine, tomatoes, garlic	
GRATINATO DI CROSTACEI	24.5
Scallops, mussels and scampi gratinated according to a Romagna recipe (parsley, garlic, breadcrumbs)	

Insalate

INSALATE

INSALATA VERDE V	11
Green salad	
INSALATA MISTA V	13
Mixed salad	
INSALATA DI RUCOLA CON GRANA V	16.5
Rocket salad with cherry tomatoes, Grana Padano DOP, balsamic vinegar, olive oil	
FIOR DI BUFALA CON POMODORO E BASILICO V	20.5
Buffalo mozzarella, tomatoes, extra virgin olive oil, basil	
INSALATINA DI POLPO	22.5
Squid salad with Taggiasca olives, olive oil, lemon juice	

Minestre

MINESTRE

CAPPELLETTI IN BRODO	15.8
Chicken broth with meat dumplings	
MINISTRONE V	16.5
Fresh vegetable soup	

Primi

Primi

PRIMI PIATTI

SPAGHETTI AL POMODORO V Tomato sauce, basil	small 18.5	20.8
SPAGHETTI ALLA CARBONARA Fried guanciale (cheek bacon), egg, cream, Parmesan cheese	23.2	25.5
SPAGHETTI ALLE VONGOLE Fresh clams, cherry tomatoes, garlic, parsley	26.2	28.5
PENNE ALL'ARRABBIATA V Tomato sauce, garlic, basil, fresh peppers	20.5	22.8
TAGLIATELLE ALLA BOLOGNESE Egg pasta with minced meat sauce	22.5	24.8
TAGLIATELLE AI FUNGHI PORCINI TARTUFATI V Egg pasta with porcini mushrooms, tomatoes, white truffle oil	24.5	26.8
TAGLIATELLE ALLA CREMA DI PISTACCHIO Egg pasta with pistachio cream, burrata, smoked salmon	27.2	29.5
GARGANELLI «LUCE» Egg pasta with shrimps, salmon, tomatoes, brandy cream sauce, smoked salmon	25.2	27.5
CAPPELLETTI CON CREMA DI PARMIGIANO E GUANCIALE Dumplings with meat filling, Parmesan cream, guanciale (cheek bacon)	25.2	27.5
LUNETTE TARTUFATE V Dumplings filled with cheese, truffle cream sauce, black truffle	26.2	28.5
LASAGNE VERDI ALL'EMILIANA Spinach pasta with minced meat filling, béchamel, Parmesan cheese		26.5
RISOTTO DELL'ADRIATICO White wine risotto with various seafood, fish, tomatoes		38.5

PASTA DI NOSTRA PRODUZIONE HOUSE-MADE PASTA

STROZZAPRETI BUFALA V Tomato sauce, cherry tomatoes, buffalo mozzarella, pepperoncino	25.2	27.5
STROZZAPRETI RAGÙ E PISELLI Meat sauce, green peas	25.5	27.8
STROZZAPRETI ALLO SCOGLIO Fresh clams and mussels, cherry tomatoes, peppers	29.2	31.5
GNOCCHI AL PESTO V House-made pesto sauce	23.2	25.5

We will be glad to serve gluten-free pasta on request!

Secondi Piatti

CARNI

PIATTO FIT		29.5
Large mixed salad platter with chicken breast (additional side dish not included)		
PETTO DI POLLO AL GORGONZOLA		32.5
Roasted chicken breast with raw ham, Gorgonzola cheese		
SCALOPPINE DI VITELLO AL LIMONE		43.5
Escalope of veal with a lemon sauce	small	37.5
SCALOPPINE DI VITELLO AL TARTUFO		45
Escalope of veal with a truffle cream sauce, black truffle	small	39
TAGLIATA DI MANZO «LUCE»		52
Sliced beef entrecôte from the grill, garnished with rocket, cherry tomatoes, Grana Padano DOP		
FILETTO DI MANZO ALLA ROSSINI		58
Fillet of beef on toasted bread, truffle sauce, foie gras, black seasonal truffle		
BISTECCA ALLA FIORENTINA	per 100 gr	18.5
T-bone steak from the grill from approx. 800 gr, as long as stock lasts or on advance order (side dish is charged additionally per person)		
Surcharge for herb butter		3.8

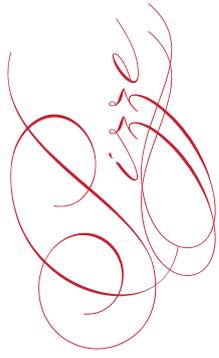
PESCI

FRITTURA DI CALAMARETTI		28.5
Small fried squid		
GAMBERONI E SCAMPI ALLA GRIGLIA		45
Giant shrimps, grilled scampi		
CODA DI ROSPO ALLA ROMAGNOLA (400 - 500 gr)		48.5
Monkfish oven-baked in the Romagna style (parsley, garlic, breadcrumbs)		
SOGLIOLA ALLA PIASTRA (600 - 700 gr)		52
Griddle-fried sole		

I CONTORNI

All meat and fish dishes are served with one of the following
side dishes of your choice: risotto, vegetables, tagliatelle,
fried potatoes with rosemary, French fries

Surcharge for second side dish		7.5
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PIZZE

VEGETARIANE

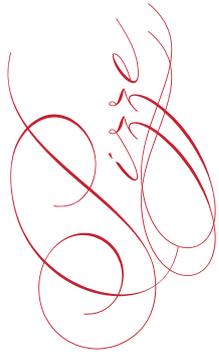
FORNARINA (as a side dish) Pizza dough, rosemary, olive oil, sea salt	10.5
MARGHERITA Tomatoes, mozzarella fior di latte	18.9
MARGHERITISSIMA Tomatoes, mozzarella fior di latte, cherry tomatoes, buffalo mozzarella, basil	26.5
GIARDINO Tomatoes, mozzarella fior di latte, mushrooms, various vegetables	26.5
BURRATA E PESTO Mozzarella fior di latte, cherry tomatoes, pesto, burrata	27.5

SALUMI E PROSCIUTTI

PROSCIUTTO E FUNGHI Tomatoes, mozzarella fior di latte, ham, fresh mushrooms	24.5
QUATTRO STAGIONI Tomatoes, mozzarella fior di latte, ham, artichokes, mushrooms, Taggiasca olives	25.8
VENTRICINA Tomatoes, mozzarella fior di latte, spicy Ventricina salami from Abruzzo	26.5
SALSICCIA PICCANTE Tomatoes, mozzarella fior di latte, spicy sausage, dried peppers, Taggiasca olives	25.2
STRACCIATELLA Mozzarella fior di latte, Mortadella di Bologna IGP, rocket, cherry tomatoes, burrata, pistachios	28.5
ROMAGNOLA Tomatoes, mozzarella fior di latte, rocket, stracchino cheese, raw ham	28.5

LE MARINARE

TONNO E CIPOLLA Tomatoes, mozzarella fior di latte, tuna, red onions	25.5
GAMBERI E ZUCCHINE Tomatoes, mozzarella fior di latte, shrimps, zucchini, garlic	27.5
FRUTTI DI MARE Tomatoes, mozzarella fior di latte, various seafood, garlic	29.5



PIZZE

SPECIALI

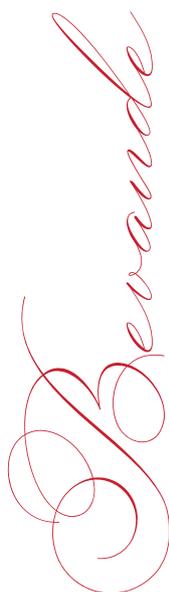
CETARA	25.8
Tomatoes, anchovy fillets from Cetara, buffalo mozzarella, Taggiasca olives, oregano	
CALZONE «LUCE»	27.5
Covered pizza with tomatoes, mozzarella fior di latte, ham, spicy salami, Gorgonzola cheese	
CALABRESE	27.5
Tomatoes, mozzarella fior di latte, N'duja (spicy spreadable salami from Calabria), burrata	
«NOSTALGIA GRISSINO»	28.5
Tomatoes, mozzarella fior di latte, rocket, bresaola, Parmesan shavings	
AMALFI	28.5
Mozzarella fior di latte, smoked salmon, rocket, zest of lemon	
DEL PADRONE	32.5
Tomatoes, mozzarella fior di latte, fillet of beef carpaccio, rocket, Grana Padano DOP	
AL TARTUFO NERO V	32.5
Mozzarella fior di latte, Grana Padano DOP, black truffle, white truffle oil	

SUPPLEMENTO / SURCHARGE

SENZA GLUTINE Gluten-free pizza	5
ROCKET	4.8
MOZZARELLA DI BUFALA	7.5
WHITE TRUFFLE OIL	3.8

We will be happy to serve the following on request:

PICCOLA PIZZA smaller pizza 2.3 cheaper



SPUMANTI E CHAMPAGNE

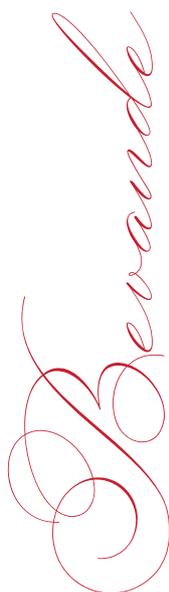
	per dl	7.5 dl
GIUSEPPE VERDI LAMBRUSCO EMILIA IGT Lambrusco, frizzante e amabile Ceci, Emilia-Romagna	7.8	49
PROSECCO SUPERIORE EXTRA DRY DOCG CONEGLIANO VALDOBBIADENE Glera, Col di Rocca, Veneto	9.5	58
MOSCATO D'ASTI DOCG Moscato Fabio Perrone, Piedmont	9.8	62
FRANCIACORTA BRUT «CUVÉE PRÉSTIGE» DOCG Pinot Noir, Chardonnay, Pinot Bianco Ca'del Bosco, Lombardy	14.8	95
CHAMPAGNE MOËT & CHANDON ROSÉ IMPÉRIAL Pinot Noir, Pinot Meunier, Chardonnay Moët & Chandon, France	16.5	110
CHAMPAGNE POL ROGER BRUT VINTAGE Pinot Noir, Chardonnay Pol Roger, France	18.5	125

APERITIVI

	vol %		
SANBITTER non-alcoholic		10 cl	5.8
CRODINO non-alcoholic		17.5 cl	8.5
WHITE WINE SPRITZER (sweet / sour)			8.5
CAMPARI	23	4 cl	8
CINZANO ROSSO	15	4 cl	8
MARTINI BIANCO	15	4 cl	8
CYNAR	16.5	4 cl	8
PASTIS 51	45	4 cl	8
Added soda		10 cl	1.5
Added orange juice		10 cl	2

LONGDRINKS

GRAND TONIC Grand Marnier Cordon Rouge 4 cl, 20 cl tonic water			13.5
BACARDI COLA Bacardi Carta Blanca 4 cl, Cola 33 cl			14.5
VODKA BITTER LEMON Skyy Vodka 4 cl, 20 cl Bitter Lemon			14.5
WHISKEY COLA Jack Daniel's No7 4 cl, 33 cl Cola			16.5
BULLDOG GIN TONIC Bulldog London Dry Gin 4 cl, 20 cl tonic water			16.5



COCKTAILS

LAMBRUSCO ON ICE Lambrusco Ceci, Cinzano Rosso		10
ROSÉ SPRITZ Rosé wine, Citro, cranberry syrup		11
LIMONCELLO SPRITZ Limoncello, Prosecco, soda		13
APEROL SPRITZ Aperol, Prosecco, soda		13
CAMPARI SPRITZ Campari, Prosecco, soda		13
SARTI LEMON Sarti Rosa, bitter lemon		13
HUGO Prosecco, elderflower syrup, soda		13
ESPRESSO MARTINI Vodka, coffee liqueur, espresso, sugar syrup		14
NEGRONI Campari, gin, Cinzano Rosso		16
MARTINI VIBRANTE & TONIC (NON ALCOLICO) Martini Vibrante, tonic		10

GIN

	vol %	4 cl
BULLDOG LONDON DRY GIN, ENGLAND	40	12
MALFY GIN ROSA, ITALY	41	14.5

VODKA

	vol %	4 cl
SKYY, SAN FRANCISCO - USA	40	10
BELVEDERE, POLAND	40	13.5

RUM

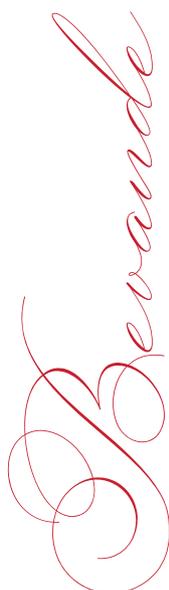
	vol %	2 cl
ZACAPA CENTENARIO XO 25 YEARS GRAN RESERVA ESPECIAL, GUATEMALA	40	16.5

TEQUILA - MEXICO

	vol %	2 cl
ESPOLON REPOSADO 100% Puro Agave	40	9.5



WHISKEY	vol %	4 cl
JACK DANIEL'S NO7 SOURMASH WHISKEY TENNESSEE - USA	40	12
WILD TURKEY 101 PROOF BOURBON WHISKEY KENTUCKY - USA	50.5	13.5
BUSHMILLS 16 YEARS SINGLE MALT IRISH WHISKEY, IRELAND	40	19.5
RED BREAST 21 YEARS SINGLE POT STILL IRISH WHISKEY, IRELAND	46	28
GLENMORANGIE SIGNET HIGHLAND SINGLE MALT SCOTCH WHISKY, SCOTLAND	46	28
HIGHLAND PARK 21 YEARS OLD SINGLE MALT SCOTCH WHISKEY, SCOTLAND	46	38.5
COGNAC - FRANCE	vol %	2 cl
BISQUIT & DUBOUCHÉ VSPO	40	10.5
HENNESSY X.O	40	18.5
HENNESSY PARADIS RARE COGNAC Le Cognac «PAR EXCELLENCE»	40	55
BRANDY	vol %	2 cl
VECCHIA ROMAGNA RISERVA TRE BOTTI, EMILIA-ROMAGNA - ITALY	40.8	10.5
TORRES JAIME I 30 YEARS RISERVA DE LA FAMILIA, PENEDEÈS - SPAIN	38	16.5
LIQUORI E DISTILLATI	vol %	2 cl
LIMONCELLO , SICILY - ITALY	28	7.5
AMARETTO DISARONNO , LOMBARDY - ITALY	28	8
SAMBUCA MOLINARI , LAZIO - ITALY	40	8
GRAND MARNIER CORDON ROUGE , COGNAC - FRANCE	40	8.5
BAILEYS , ORIGINAL IRISH CREAM, IRELAND	17	8.5
WILLIAMINE MORAND , VALAIS - SWITZERLAND	43	9.5
CALVADOS CHÂTEAU DU BREUIL VSOP, BRITTANY - FRANCE	42	9.5
VIEILLE PRUNE VEDRENNE BURGUNDY - FRANCE	40	9.5



PORTWEIN - PORTUGAL

	vol %	6 cl
PORTO OLD TAWNY 20 YEARS QUINTA DO NOVAL	20.5	14.5

AMARI - ITALIA

	vol %	4 cl
BRAULIO AMARO LOMBARDY	21	8
AVERNA SICILY	29	8
AMARO MONTENEGRO EMILIA-ROMAGNA	23	8
RAMAZZOTTI LOMBARDY	30	8
JEFFERSON AMARO IMPORTANTE CALABRIA	30	10.5

BIRRA ALLA SPINA

ANGELO PORETTI 4 LUPOLI	30 cl	5.8
FELDSCHLÖSSCHEN BRAUFRISCH / SEASONAL BEER	30 cl	5.5
GURTEN BÄRE GOLD / PANACHÉE	20 cl	4.8
GURTEN BÄRE GOLD / PANACHÉE	30 cl	5.5

BIRRA BOTTIGLIE

FELDSCHLÖSSCHEN NON-ALCOHOLIC	33 cl	6.2
DUNKLE PERLE	33 cl	6.2
SCHNEIDER WEISSE PALE WHEAT BEER	50 cl	9

BIBITE FREDDI

SAN PELLEGRINO / ACQUA PANNA	50 cl	6.5		
GAZZOSA (LIMONATA) LURISIA	27.5 cl	5.8		
ARANCIATA ROSSA LURISIA	27.5 cl	5.8		
CHINOTTO LURISIA	27.5 cl	5.8		
COCA COLA / ZERO	33 cl	5.5		
RIVELLA RED / BLUE	33 cl	5.5		
FANTA	33 cl	5.5		
RAMSEIER APPLE SPRITZER	33 cl	5.5		
ALPINESSE TONIC WATER / BITTER LEMON	20 cl	5.5		
GRANINI ORANGE JUICE / TOMATO JUICE	20 cl	5.5		
ORANGE JUICE, FRESHLY SQUEEZED	20 cl	8.5		
CITRO (non-bottled)	30 cl	4.5	50 cl	6.5
ICE TEA (non-bottled)	30 cl	4.5	50 cl	6.5
ELDERFLOWER SYRUP	30 cl	3.5	50 cl	5.5
«ACQUA DI BERNA»			50 cl	3.8
Tap water				
CORDIAL FOR CHILDREN				free of charge

Caffè e Tè

CAFFÈ E TÈ

ESPRESSO / CAFFÈ / RISTRETTO	4.9
DECAFFEINATO	4.9
MACCHIATO	5.2
DOPPIO	8
CORRETTO GRAPPA	8.5
CAPPUCCINO	5.8
LATTE MACCHIATO	6.8
CIOCCOLATA CALDA / FREDDA	5.5
TÈ DIVERSI «SIROCCO»	5.8
Gentle Blue, Jade Oolong, Green Jasmine, Verbena, Camomile Orange Blossoms, Moroccan Mint, Ginger Lemon, Red Kiss	

INFORMAZIONI

OPEN 365 DAYS A YEAR!

V PIATTI VEGETARIANI / Vegetarian dishes

ALL PRICES IN CHF incl. VAT

ALLERGENE

On request, our staff will be happy to provide you with information about ingredients in our dishes that may trigger allergies and/or intolerances.

Informazioni