



MENU

PINSE

Oil and rosemary 	CHF 12
Burrata and cherry tomatoes 	CHF 18
Ham, Burrata, and cherry tomatoes	CHF 20
Prosciutto, Burrata, and cherry tomatoes	CHF 24

CHARCUTERIE
AND CHEESE BOARDS

Cheese Clock 	CHF 22
Prealpino blue goat cheese, Vaccino del Gottardo (cow cheese), Emmentaler, and Grana Padano d.o.p., with honey and onion chutney	
Selection of cured meats	CHF 25
With Parma prosciutto, Salame Felino, Mortadella, Ticino jerky and Pancetta tesa (lean bacon)	
Mixed platter	CHF 30

 Vegetarian
 VEGAN

TO SHARE

Cantabrian anchovies chf 25

Served with Buffalo Burrata and
Toasted white bread with butter

Shrimp Tacos chf 16

With marinated cabbage,
lime, and Guacamole

Pulled Pork Tacos chf 16

With marinated cabbage,
lime, and Guacamole

Chicken Nuggets chf 15

Served with lettuce and sweet
paprika mayonnaise

STARTERS

Pecorino Flan  chf 16

On a cream of broccoli
and Taggiasca olives

Chickpea balls  chf 18

With seasonal vegetables
and goat yogurt

Baccalà mantecato chf 22

Whipped cod served on crispy
polenta with cherry tomatoes

Roasted octopus chf 28

Octopus tentacle on a
chickpea cream with rosemary
and shellfish caramel

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 Vegan

CALAMELIDE

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FIRST COURSES

- Homemade Pappardelle** chf 22
with Swiss beef ragout
- Black Cabbage Soup**  chf 16
with cabbage and cannellini beans
- Iberian Carbonara Schiaffoni** chf 21
Savoury zabaglione, crispy guanciale
and Pecorino Romano cheese
- Risotto with Delica pumpkin** chf 24
Castelmagno cheese fondue
and liquorice
- Spaghetti “alla chitarra”** chf 20
with Pike perch sauce

POLENTA

- Polenta “concia”** chf 22
Polenta cooked in butter
and cheese
- Polenta with deer stew** chf 22
- Polenta with Swiss
beef ragout** chf 22

Extras:

- Zola slice chf 10
Sautéed mushrooms chf 12



MAIN COURSES

Beef Rib Eye

served with baked potatoes and
Ticino merlot reduction

CHF 40

Lostallo salmon

served with lentils and beetroot

CHF 30

BURGERS

Cheeseburger

Swiss beef burger, lettuce,
tomatoes, pickles, and cheddar
cheese

CHF 24

Veggie burger 

Legumes and vegetable patty,
seasoned with guacamole
and confit cherry tomatoes




CHF 20

(served with fries)

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SIDE DISHES

- Cannellini beans**  VEGAN chf 6
with rosemary
- Black Cabbage**  VEGAN chf 6
with chili
- Baked Potatoes**  VEGAN chf 6
/french Fries
- Green salad** chf 6

SALADS

- Caesar's salad** chf 18
Wavy lettuce, datterini
tomatoes, chicken breast,
Caesar sauce, crispy bacon,
Grana Padano shreds, croutons



DESSERTS

Crème brûlée

with yogurt and vanilla

CHF 10


Chocolate lava cake

with citrus compote and
thyme ice cream

CHF 12

Tiramisù “del Cala”

CHF 12

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Origin of meat
Switzerland, Italy

Origin of sea fish
Mediterranean Sea and Atlantic Ocean

Fish intended for raw consumption
undergoes a temperature abatement
process.

All details on substances that may
cause allergies or other un wanted
reactions will be provided by our
staff upon request.