

TO SHARE

Chicken nuggets chf 15
with sweet paprika mayonnaise

Shrimp tacos chf 16
marinated cabbage, lime and avocado

Cantabrian anchovies chf 28
served with farmhouse bread and
buffalo Burrata cheese

STARTERS

Andalusian gazpacho chf 14
with seasonal vegetables

Caprese chf 20
with three tomatoes and buffalo
Burrata cheese

Salmon tartare chf 24
with avocado guacamole and
cherry tomatoes

Octopus carpaccio chf 27
with saffron potatoes, crispy celery
and tomato confit

COLD CUTS

Selection of cold cuts chf 45

(for 2 persons)

with Culaccia, Salame Felino, Mortadella
slow food and Ticino dried meat

Cheese Clock chf 22

Blue Goat Prealpine, Vaccino del
Gottardo, Emmentaler and Grana Padano
d.o.p., accompanied by honey and
apple - onion chutney

FIRST COURSES

Potato gnochetti chf 18

with tomato sauce, basil, burrata
cheese and pine nuts

**Iberian carbonara
schiaffoni** chf 20

salted eggnog, crispy Iberian cheek
and Manchego pecorino cheese

Trofiette chf 21

with homemade Ligurian pesto

Spaghetti alla Chitarra chf 27

with clams



CALAMELIDE.CH

SIDE DISHES

- Salad chf 6
French fries / baked potatoes chf 6

SALADS

Caesar chf 18
lettuce nice, cherry tomatoes, chicken breast, caesar dressing, crispy bacon, slices of Grana Padano cheese , bread croutons

Sardinian fregola with seafood chf 26
shellfish, vegetables, lemon essence and basil

California chf 20
salad , cherry tomatoes, black and white sesame seeds, avocado, shrimps

Nizzarda chf 20
salad, tuna fillet in oil, boiled eggs, green beans, potatoes, Taggiasca olives and cherry tomatoes

MAIN COURSES

- Breaded cutlet** chf 24
with sourdough bread and Turin breadsticks,
served with rocket and cherry tomatoes
- Veal tuna** chf 26
swiss rump steak, cooked at low temperature
- Entrecote** chf 40
served with baked potatoes
- Fillet of sea bass** chf 30
baked served with seasonal vegetables
- Mixed fried food** chf 34
with squid, shrimps and salt cod, lime and ginger
mayonnaise

BURGERS

- Cheeseburger** chf 24
beef burger and Patanegra, lettuce nice,
tomatoes, pickled gherkins, cheddar
- Veggie Burger** with legumes and vegetables chf 24
topped with Guacamole and confit tomatoes

(served with french fries)

DESSERT

Sorbets chf 7

strawberry, lemon, green apple

Sliced fruit chf 10

Marinated pineapple carpaccio chf 10

Tiramisù by CALA chf 12

with artisan coffee ladyfingers

Pavlova chf 12

meringue and wild berries

Ice cream

(3 chf 1 ball, 5 chf 2 balls, 7 chf 3 balls)

cream, chocolate, pistachio, hazelnut



CALAMELIDE.CH

LUNCH MENU

For vegans and vegetarians:
just ask the staff, who will propose
a solution to your liking.

Origin of meat:
Swiss, Italy

Origin of fish:
Mediterranean and Atlantic
Fish intended to be eaten raw, is treated
using the blast chilling technique

Details on substances that may cause
allergies or other undesirable reactions
are available from the staff.