

Monday – Sunday

9.30 – 15.30

# ROTHORN

*Ristorante Pizzeria*

## Menu

### Starters

<b>Bruschetta</b>	CHF	9.00
Tomatoes, basil and olive oil		
<b>Antipasto misto all'italiana</b>	CHF	29.00
<b>Small portion</b>	CHF	19.00
Parma ham, bresaola, salami, olives, buffalo mozzarella und pecorino cheese		
<b>Vitello tonnato con capperi</b>	CHF	29.00
<b>Small portion</b>	CHF	19.00
Thinly sliced veal with a tuna mayonnaise and capers		
<b>Carpaccio di manzo</b>	CHF	29.00
<b>Small portion</b>	CHF	19.00
Beef carpaccio with rucola, parmesan and champignons		

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### Salads

<b>Caprese</b>	CHF	22.00
<b>Small portion</b>	CHF	17.00
Buffalo mozzarella. cherry tomatoes and basil		
<b>Dolce vita</b>	CHF	31.00
Rocket, king prawns, dried tomatoes and smoked salmon		
<b>Insalata verde (Green salad)</b>	CHF	16.00
<b>Small portion</b>	CHF	8.00
<b>Insalata mista (Mixed salad)</b>	CHF	19.00
<b>Small portion</b>	CHF	10.00

## Soups

<b>Minestrone</b> Italian vegetable soup	CHF	14.50
<b>Zuppa di pomodoro e basilico</b> Tomato soup with basil	CHF	14.50
<b>Zuppa del giorno</b> Soup of the day	CHF	14.00

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## Pasta

<b>Fettuccine del capitano</b> Ribbon noodles with king prawns and safran sauce	CHF	34.50
<b>Trilogia di pasta alla moda dello chef</b> Three types of pasta chef's style	CHF	32.00
<b>Spaghetti al ragù della nonna</b> Spaghetti bolognese	CHF	26.00
<b>Spaghetti alla carbonara</b>	CHF	29.00
<b>Spaghetti pomodoro e basilico</b> Spaghetti with tomato sauce and basil	CHF	21.00
<b>Farfalle al salmone</b> «Butterfly»-pasta with salmon	CHF	27.00
<b>Gnocchi al gorgonzola</b> Gnocchi-pasta with gorgonzola sauce	CHF	28.00
<b>Penne al pesto</b> Penne-pasta with basil pesto and parmesan	CHF	25.00
<b>Lasagne della casa</b>	CHF	29.00
<b>Tortellini ricotta e spinaci al burro e salvia</b> With spinach, butter and sage	CHF	28.00

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## Risotto

<b>Risotto gamberi e rucola</b> Risotto with king prawns and rocket	CHF	34.00
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## Main courses

Side dishes: fried potatoes, French fries, pasta or vegetables of the day

<b>Scaloppine di vitello al limone</b>	CHF	42.00
Thinly sliced veal escalopes with lemon sauce		
<b>Saltimbocca di vitello alla romana</b>	CHF	46.00
Thinly sliced veal escalopes Roman style, Parma ham and sage		
<b>Tagliata di manzo alla griglia, rucola e parmigiano</b>	CHF	49.00
Sliced pink roasted beef entrecôte on a bed of rocket with parmesan cheese		
<b>Bistecca fiorentina</b>	CHF	52.00
Grilled T-bone steak		
<b>Cotoletta di pollo impanata</b>	CHF	33.00
Breaded chicken breast		
<b>Gamberoni giganti alla griglia</b>	CHF	45.00
Grilled king prawns with garlic and extra virgin olive oil		

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## Pizza

<b>Pizza San Biagio</b>	CHF	28.50
Mozzarella, tomato sauce, rocket, parmesan, cherry tomatoes, Parma ham		
<b>Pizza Prosciutto e funghi</b>	CHF	28.00
Mozzarella, tomato sauce, ham, champignons		
<b>Pizza Quattro stagioni</b>	CHF	28.50
Mozzarella, tomato sauce, ham, champignons, olives, artichokes		
<b>Pizza Capricciosa</b>	CHF	28.50
Mozzarella, tomato sauce, ham, champignons, artichokes		
<b>Pizza Diavolo</b>	CHF	28.00
Mozzarella, tomato sauce, spicy salami, pepperoncini		
<b>Pizza Gamberoni</b>	CHF	29.00
Mozzarella, tomato sauce, king prawns		
<b>Pizza Prosciutto</b>	CHF	27.00
Mozzarella, tomato sauce, ham		
<b>Pizza Hawaii</b>	CHF	28.00
Mozzarella, tomato sauce, ham, pineapple		
<b>Pizza al Tonno</b>	CHF	27.00
Mozzarella, tomato sauce, tuna, onions		
<b>Pizza Margherita</b>	CHF	23.00
Mozzarella, tomato sauce, basil		
<b>Pizza Padrino</b>	CHF	27.00
Mozzarella, tomato sauce, Parma ham		

<b>Pizza Napoli</b>	CHF	24.00
Mozzarella, tomatoes, anchovies, olives		
<b>Pizza al Salmone</b>	CHF	28.00
Mozzarella, tomato sauce, onions, capers, smoked salmon		
<b>Pizza alla Veneziana</b>	CHF	27.50
Mozzarella, tomato sauce, bacon, onions, spinach, egg		
<b>Pizza Deliziosa</b>	CHF	29.50
Buffalo mozzarella, tomato sauce, cherry tomatoes, basil		
<b>Pizza Milano</b>	CHF	28.00
Mozzarella, tomato sauce, garlic, peperoni, olives, salami, oregano		
<b>Pizza Siciliana</b>	CHF	26.00
Mozzarella, tomato sauce, anchovies, capers, olives, aubergines		
<b>Pizza Gorgonzola</b>	CHF	24.00
Mozzarella, tomato sauce, gorgonzola		
<b>Pizza Marinara</b>	CHF	23.00
Tomato sauce, garlic, oregano		
<b>Calzone</b>	CHF	27.00
Mozzarella, tomato sauce, ham		
<b>Pizza Biancaneve</b>	CHF	28.00
Buffalo mozzarella and cured ham		
<b>Pizza quattro fromaggi</b>	CHF	27.00
Mozzarella, tomato sauce, gorgonzola, parmesan, pecorino		
<b>Focaccia</b>	CHF	16.00
- We are also happy to serve you mini pizzas: price reduction	CHF	3.00
- Pizza to share, extra charge	CHF	6.00

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**Children's menu**  
+ 1 glass of syrup  
+ 1 scoop of vanilla ice cream

<b>Piccola Pizza Margherita</b>	CHF	12.00
Mozzarella, tomato sauce, basil		
<b>Piccola Pizza Prosciutto</b>	CHF	12.00
Mozzarella, tomato sauce, ham		
<b>Spaghetti Pomodoro</b>	CHF	12.00
Spaghetti with tomato sauce		
<b>Plain spaghetti</b>	CHF	12.00
<b>Spaghetti Carbonara</b>	CHF	12.00
<b>Spaghetti Bolognese</b>	CHF	12.00

## Dessert

<b>Sinfonia della casa</b>	CHF	18.00
Tiramisu, Panna cotta, chocolate cake, vanilla ice cream, filled cream puffs		
<b>Tiramisu</b>	CHF	12.00
<b>Panna cotta con frutti di bosco</b>	CHF	14.00
Panna cotta with wild berries		
<b>Profiteroles</b>	CHF	14.00
Filled cream puffs with chocolate sauce		
<b>Torta del giorno</b>	CHF	9.50
Cake of the day		
<b>Vanilla ice cream (1 scoop)</b>	CHF	4.00
<b>+ whipped cream</b>	CHF	1.50

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## Soft drinks by the glass

<b>Valser mineral water sparkling 5 dl</b>	CHF	6.00
<b>Coca Cola, Fanta, Sprite, Ice tea, Spezi</b>		
3 dl	CHF	4.70
5 dl	CHF	6.60
<b>Zermatter water</b>		
3 dl	CHF	3.00
5 dl	CHF	5.00
1 l	CHF	10.00

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## Soft drinks by the bottle

<b>Valser mineral water still 5 dl</b>	CHF	6.00
<b>Rivella red/blue 5 dl</b>	CHF	6.60
<b>Coca Cola Zero 4.5 dl</b>	CHF	6.60
<b>Apple spritzer 5 dl</b>	CHF	6.60
<b>Kinley Tonic 2 dl</b>	CHF	5.20
<b>Bitter Lemon 2 dl</b>	CHF	5.20
<b>Sanbittèr 2 dl</b>	CHF	5.20
<b>Red Bull 5 dl</b>	CHF	7.50
<b>Orange juice 2 dl</b>	CHF	5.20
<b>Tomato juice 2 dl</b>	CHF	5.20

## Hot beverages

<b>Kaffee Crème</b>	<b>CHF</b>	<b>4.60</b>
<b>Coffee with milk</b>	<b>CHF</b>	<b>4.60</b>
<b>Espresso</b>	<b>CHF</b>	<b>4.60</b>
<b>Double espresso</b>	<b>CHF</b>	<b>6.40</b>
<b>Cappuccino</b>	<b>CHF</b>	<b>4.90</b>
<b>Latte Macchiato</b>	<b>CHF</b>	<b>5.00</b>
<b>Kaffee Mélange (with cream)</b>	<b>CHF</b>	<b>5.60</b>
<b>Milk hot/cold</b>	<b>CHF</b>	<b>3.60</b>
<b>Chocolate/Ovomaltine</b>	<b>CHF</b>	<b>4.90</b>
<b>Chocolate Mélange (with cream)</b>	<b>CHF</b>	<b>6.00</b>
<b>Diverse teas</b>	<b>CHF</b>	<b>4.60</b>
<b>Apple punch, wild berries punch, rum punch</b>	<b>CHF</b>	<b>4.90</b>

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## Hot beverages with alcohol

<b>Mulled wine, Jager tea, tea rum</b>	<b>CHF</b>	<b>7.50</b>
<b>Corretto</b>	<b>CHF</b>	<b>6.50</b>
<b>Kaffee fertig/Kaffee Lutz</b>	<b>CHF</b>	<b>7.50</b>
<b>Schümli Pflümli</b>	<b>CHF</b>	<b>9.50</b>
<b>Coffee Amaretto</b>	<b>CHF</b>	<b>11.00</b>
<b>Coffee Rothorn</b>	<b>CHF</b>	<b>11.00</b>
<b>Irish Coffee</b>	<b>CHF</b>	<b>11.00</b>
<b>Choco with rum and cream</b>	<b>CHF</b>	<b>9.50</b>
<b>Chocumba</b>	<b>CHF</b>	<b>9.50</b>

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## Beer on tap

<b>Valaisanne Lager / Valaisanne Panaché</b>		
3 dl	<b>CHF</b>	<b>5.00</b>
5 dl	<b>CHF</b>	<b>7.50</b>

## Bottled beer

<b>Feldschlösschen Hopfenperle 3.3 dl</b>	<b>CHF</b>	<b>6.00</b>
<b>Feldschlösschen alcohol free 3.3 dl</b>	<b>CHF</b>	<b>6.00</b>
<b>Schneider Weisse wheat beer 5 dl</b>	<b>CHF</b>	<b>8.50</b>

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## Aperitifs

<b>Corno Rosso (Specialità della casa)</b>	<b>CHF</b>	<b>12.00</b>
<b>Martini Bianco / Rosso 4cl</b> 15 Vol.-%	<b>CHF</b>	<b>7.00</b>
<b>Campari 4 cl</b> 23 Vol.-%	<b>CHF</b>	<b>7.00</b>
<b>Fernet-Branca 4 cl</b> 39 Vol.-%	<b>CHF</b>	<b>7.00</b>
<b>Ramazzotti 4cl</b> 30 Vol.-%	<b>CHF</b>	<b>7.00</b>
<b>Appenzeller 4 cl</b> 39 Vol.-%	<b>CHF</b>	<b>7.00</b>
<b>Aperol Spritz</b>	<b>CHF</b>	<b>11.00</b>

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## Spirits / Long drinks

<b>Bols Gin 4 cl</b> 37.5 Vol.-%	<b>CHF</b>	<b>9.00</b>
<b>Vodka Stolichnaya red 4 cl</b> 40 Vol.-%	<b>CHF</b>	<b>9.00</b>
<b>Rum rugal blanco especial 4 cl</b> 40 Vol.-%	<b>CHF</b>	<b>9.00</b>
<b>Johnny Walker red 4 cl</b> 40 Vol.-%	<b>CHF</b>	<b>9.00</b>
<b>Soft drinks as a mixer</b>	<b>CHF</b>	<b>4.00</b>
<b>Four Roses</b>	<b>CHF</b>	<b>9.00</b>

## Champagne

### Moët & Chandon Brut Impérial

2 dl	CHF	35.00
7.5 dl	CHF	120.00

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## Prosecco

### Prosecco Albino Armani

1 dl	CHF	8.50
7.5 dl	CHF	49.00

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## White wines Valais

### Fendant AOC, Soleil du Valais (Varone Vins)

7.5 dl	CHF	44.00
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### Petite Arvine AOC Valais (Château Lichten, Rouvinez Vins)

7.5 dl	CHF	55.00
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### Johannisberg AOC Valais (Goutte d'Or, Varone Vins)

7.5 dl	CHF	49.00
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### Fendant (Domaines Chevaliers)

7.5 dl	CHF	42.00
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## Red wines Valais

### Pinot Noir AOC Valais (Varone Vins)

7.5 dl	CHF	49.00
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### Humagne Rouge AOC Valais (Réserve de Administrateurs Cave St. Pierre)

7.5 dl	CHF	57.00
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### Ruistal Assemblage AOC Valais (Varone Vins)

7.5 dl	CHF	62.00
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### Pinot Noir de Salquenens (Domaines Chevaliers)

7.5 dl	CHF	56.00
5 dl	CHF	38.00

### Cornalin Patrimoine (Domaines Chevaliers)

5 dl	CHF	46.00
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### Gamay Vielle Vignes Patrimoine (Domaines Chevaliers)

7.5 dl	CHF	61.00
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### Dole de Chevaliers (Domaines Chevaliers)

7.5 dl	CHF	49.00
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## White wines Italy

<b>Gavi di Gavi DOCG (Piemonte, Villa Sparina)</b>		
7.5 dl	CHF	49.00
<b>Pinot grigio, il Vignale (Veneto, IGT Veneto)</b>		
7.5 dl	CHF	46.00

## Red wines Italy

<b>Sito Moresco, Langhe DOC (Piemonte, Angelo Gaja)</b>		
7.5 dl	CHF	89.00
<b>Barbaresco DOCG (Piemonte, Angelo Gaja)</b>		
7.5 dl	CHF	255.00
<b>Barolo Castiglione DOCG (Piemonte, Vietti)</b>		
7.5 dl	CHF	84.00
<b>Monsordo Rosso, Langhe DOC (Piemonte, Caretto)</b>		
7.5 dl	CHF	68.00
<b>Magari, Bolgheri DOC (Toscana, Ca'Marcanda di Angelo Gaja)</b>		
7.5 dl	CHF	89.00
<b>Brunello di Montalcino DOCG (Toscana, Casanova di Neri)</b>		
7.5 dl	CHF	86.00
<b>Poggio al Grillo, Bolgheri DOCG (Toscana, Ceralti)</b>		
7.5 dl	CHF	49.00
<b>Tignanello, Toscana IGT (Toscana, Antinori)</b>		
7.5 dl	CHF	159.00
<b>Chianti classico DOCG (Toscana, Castello di Monsanto)</b>		
7.5 dl	CHF	54.00
<b>Sassicaia Bolgheri DOC (Toscana, Tenuta San Guido)</b>		
7.5 dl	CHF	285.00
<b>ColleMassari Riserva Montecucco DOC (Toscana, Castello ColleMassari)</b>		
7.5 dl	CHF	54.00
1.5 l	CHF	108.00
<b>Valpolicella classico Superiore Ripasso DOC (Veneto, Musella)</b>		
7.5 dl	CHF	61.00
<b>Amarone della Valpolicella DOC (Veneto, Cuslanus)</b>		
7.5 dl	CHF	88.00

<b>Primitivo di Manduria DOC (Puglia, Santera Leone de Castris)</b>		
7.5 dl	CHF	49.00

<b>Benuara, IGP Sicilia (Sicilia, Cusumano)</b>		
7.5 dl	CHF	48.00

### White wines by the glass

<b>Fendant AOC, Soleil du Valais (Varone Vins)</b>		
1 dl	CHF	8.00
2 dl	CHF	14.00
3 dl	CHF	21.00
5 dl	CHF	31.00

<b>Pinot grigio, il Vignale (IGT Veneto)</b>		
1 dl	CHF	9.00
2 dl	CHF	16.00
3 dl	CHF	23.00
5 dl	CHF	36.00

<b>Johannisberg AOC Valais, Goutte d'Or (Varone Vins)</b>		
1 dl	CHF	9.00
2 dl	CHF	16.00
3 dl	CHF	23.00
5 dl	CHF	36.00

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### Red wines by the glass

<b>Pinot Noir AOC Valais (Varone Vins)</b>		
1 dl	CHF	8.00
2 dl	CHF	14.00
3 dl	CHF	21.00
5 dl	CHF	31.00

<b>Bolgheri DOC (Poggio al Grillo, Ceralti)</b>		
1 dl	CHF	9.00
2 dl	CHF	16.00
3 dl	CHF	23.00
5 dl	CHF	36.00

<b>Primitivo di Manduria DOC (Santera, Leone de Castris)</b>		
1 dl	CHF	9.00
2 dl	CHF	16.00
3 dl	CHF	23.00
5 dl	CHF	36.00

## Digestifs

<b>Cynar</b>	<b>CHF</b>	<b>7.00</b>
<b>Grappa di Brunello, barrique 2 cl</b> 42 Vol.-%	<b>CHF</b>	<b>10.00</b>
<b>Grappa di Barolo 2 cl</b> 42 Vol.-%	<b>CHF</b>	<b>9.00</b>
<b>Grappa di Tignanello 2 cl</b> 42 Vol.-%	<b>CHF</b>	<b>14.00</b>
<b>Grappa fior di vite 2 cl</b> 40 Vol.-%	<b>CHF</b>	<b>8.00</b>
<b>Amaretto 2 cl</b> 28 Vol.-%	<b>CHF</b>	<b>7.00</b>
<b>Limoncello 2 cl</b> 32 Vol.-%	<b>CHF</b>	<b>7.00</b>
<b>Averna 4 cl</b> 29 Vol.-%	<b>CHF</b>	<b>7.00</b>
<b>Abricotine 2 cl</b> 43 Vol.-%	<b>CHF</b>	<b>7.00</b>
<b>Pflümli 2 cl</b> 43 Vol.-%	<b>CHF</b>	<b>7.00</b>
<b>Kirsch 2 cl</b> 41 Vol.-%	<b>CHF</b>	<b>7.00</b>
<b>Williamine 2 cl</b> 43 Vol.-%	<b>CHF</b>	<b>7.00</b>
<b>Calvados 2 cl</b> 42 Vol.-%	<b>CHF</b>	<b>8.00</b>
<b>Rémy Martin Cognac 2 cl</b> 40 Vol.-%	<b>CHF</b>	<b>10.00</b>
<b>Génépi 2 cl</b> 38 Vol.-%	<b>CHF</b>	<b>7.00</b>

**Meat declaration:** beef/Australia\* and Switzerland, veal/Switzerland, chicken/Switzerland, pork/Switzerland

\*May have been produced using hormonal and/or not-hormonal performance enhancers such as antibiotics.

For allergens please ask our staff members.