

benvenuti

Welcome to the Osteria Vista

Fresh wood fired pizza is our speciality. Fine pasta, Mediterranean meat and fish dishes are completing the varied menu, which is entirely devoted to theme "Bella Italia".

We wish you a pleasant stay and "buon appetito"!

The Osteria Vista Team

If you have a food intolerance or allergy, please ask for our separate menu in which the most common allergens are listed.

Asparagus Season



Enjoy the short Swiss asparagus season and our dishes with delicious variations.

Did you know that green asparagus turn green in daylight, while white asparagus are already pricked in the ground? Asparagus are generally very low in calories and contain valuable ingredients, such as potassium, vitamin C, E and B.

primi piatti

Tris di bruschette 3 pieces / 12

- 3 slices of bruschette at your own choice:
- "The classic" with tomatoes, garlic and basil
 - Gorgonzola, walnut and honey
 - Bresaola (IT) and basil pesto
 - Parma ham (IT), parsley, thyme, lemon juice & olive oil

Insalatiera verde 11
Salad bowl with green salad

 Zuppa di asparagi 12
Asparagus cream soup

Insalatiera mista 13
Salad bowl with mixed salad

Insalata caprese 16
Tomato salad with mozzarella di bufala and basil

Prosciutto di Parma 19
Finely sliced Parma ham (IT, 80 g, matured for 24 months)

Antipasto misto 20 / 30
Parma ham (IT), grilled vegetables, Insalata Caprese & olives

Carpaccio di manzo "alla sarda" 22 / 32
Beef carpaccio with lemon mascarpone cream, rocket, Pecorino and fregola sarda (traditional Sardinian pasta)

Tatar di manzo "Marina" 25 / 35
Beef tartare with baguette and olive tapenade

pasta

Pasta e basta!

You can choose between spaghetti, torchiette * or gnocchi:



spaghetti



homemade torchiette



potato gnocchi

Pomodoro / arrabbiata 16 / 23

Tomato sauce / tomato sauce with red chilli peppers

Aglio e olio 16 / 23

Garlic, red chilli peppers, cherry tomatoes and olive oil

Alle 5 pi 18 / 25

Cream, tomato sauce, parmesan, parsley and pepper

Carbonara 18 / 25

Bacon, onions and egg

 **Alla primavera** 18 / 25

Green asparagus, cherry tomatoes and fresh herbs

Con pollo, funghi e panna 19 / 26

Cream, chicken and mushrooms

Con ragù alla bolognese 19 / 26

The classic Italian meat sauce

"Osteria Vista" 23 / 30

Prawns and lobster cream sauce

pasta

Spaghetti alla cupola

Served in pizza dough

- Curry cream sauce, chicken and peas 34

- Tomato sauce, prawns, onions & herbs 36

Crespelle ripiene di ricotta e spinaci 24

Crêpes with spinach, ricotta and tomato sauce gratinated with mozzarella

Lasagne al forno 25

The classic lasagne with minced beef


Risotto al limone con gamberoni e rucola 25 / 32

Lemon risotto with giant prawns and rocket

Ravioli con piselli e menta 25 / 32

Peas and mint ravioli with cherry tomatoes and olive oil



 * We do serve gluten-free penne on request.

pizze classiche

Margherita Tomatoes and mozzarella	15 / 17
Ai funghi Tomatoes, mozzarella, fresh mushrooms	16 / 18
Napoli Tomatoes, mozzarella, capers, anchovies (MA)	17 / 19
Prosciutto Tomatoes, mozzarella, ham	17 / 19
Al tonno Tomatoes, mozzarella, tuna, onions, garlic	17 / 19
Hawaii Tomatoes, mozzarella, ham, pineapple	17 / 19
Diavolo Tomatoes, mozzarella, spicy salami (IT)	17 / 19
Prosciutto e funghi Tomatoes, mozzarella, ham, fresh mushrooms	17 / 19
Ortolana Tomatoes, mozzarella, spinach, fresh mushrooms, zucchini, cherry tomatoes	19 / 21
Quattro stagioni Tomatoes, mozzarella, ham, fresh mushrooms, artichokes, olives	19 / 21
Calzone (turn over pizza) Tomatoes, mozzarella, ham, fresh mushrooms	20 / 22
Salmone Tomatoes, smoked salmon (NO), mascarpone, rocket	22 / 24

pizze marina

Rosario Tomatoes, mozzarella, potatoes, gorgonzola, onions	18 / 20
Angelo Tomatoes, mozzarella, bacon, egg, onions	19 / 21
Della casa Tomatoes, mozzarella, grilled artichokes, Pecorino with pepper and Calabrian spicy salami (IT)	22 / 24
Norma Tomatoes, eggplant, salted ricotta, basil	22 / 24
Bettina Tomatoes, mozzarella, mascarpone, Parma ham (IT), eggplant, onions	26 / 28
Dello chef Tomatoes, mozzarella, beef carpaccio, rocket, Parmesan shavings, truffle oil	26 / 28
Pollo Tomatoes, mozzarella, mascarpone, broccoli and chicken	26 / 28
Manzo Tomatoes, mascarpone, beef fillet strips (AU), summer truffle	29 / 31
Sorpresa – for 2 persons Let us surprise you!	46

pizze bianche

Bufala Mozzarella di bufala, cherry tomatoes, basil, olive oil	22 / 24
Gamberi e rucola Cherry tomatoes, mozzarella, prawns, rocket	22 / 24
4 formaggi Mozzarella, Pecorino, Gorgonzola, Parmesan	22 / 24

carne

Filetto di manzo con burro alle erbe 54

Beef tenderloin (180 g) with homemade herb butter french fries and spinach leaves

Scaloppine di vitello al limone 44

Veal escalope (150 g) with lemon sauce, tagliolini and seasonal vegetables

“Vistaburger” 31

Beef Burger (150 g) in a homemade pizza bread with bacon, onions and french fries

Saltimbocca “al vino porto” 33

Pork escalope (130 g) with sage and Parma ham (IT), port wine jus, saffron risotto and seasonal vegetables

Fegato di vitello alla Veneziana 37

Fine cut calf's liver (150 g) with onions and saffron risotto

pesce

Pesce persico fritto 33

Baked perch fillets (DE) with tartar sauce, new potatoes and leaf spinach

Bistecca di tonno 40



Fried tuna steak (200 g / PH) with rosemary potatoes and asparagus ragout

dolci

Panna cotta ai frutti di bosco 12

Homemade panna cotta with wild berries

Cannoli “Toblerone” 15

Cannoli filled with ricotta-toblerone cream, served with marinated strawberries

Profiteroles 14

Cream puff filled with vanilla cream, chocolate sauce and whipped cream

Tiramisù „Osteria” 14

Homemade tiramisù

Torta al cioccolato 14

Lukewarm chocolate cake with yoghurt ice cream and whipped cream

Sinfonia di dolci „Osteria Vista” 18

Let us surprise you!

gelati

Gelati e sorbetti

Take a look at our ice cream card

All prices in CHF, incl. VAT.

Unless otherwise stated:

Beef, veal, chicken and pork: CH / fish & shrimps: TH, VN.

On request we also serve you gluten-free bread.