



~~MASSERIA~~ SUD



For all who love surprises, we serve a tavolata menu created from a selection of our favourite dishes.

SMALL DISHES

Our small dishes are served as starters and can be enjoyed either shared in the center of the table or individually, just as you prefer.

Not in the mood for pasta? Then we recommend 4–5 small dishes for 2 people.

Sourdough focaccia (v) olive oil	4.50
Treviso Radicchio salad (v) peas & pecorino	16
Stracciatella (v) heirloom tomatoes & smoked almonds	17
Zucchini flowers (v) ricotta & spicy mayo	19
Tuna Crudo buttermilk horseradish sauce & cherry tomatoes	22
Beef Tartar egg yolk crème & caper leaves (80g 120g)	24 36
Vitello tonnato our style	29.50

RAPIDO

FRIED AUBERGINE (V) romesco sauce & buffalo ricotta	29.50
BEEF TAGLIATA caramelised onion & seasonal salad	44

PASTA FATTA IN CASA

Pici (v) cacio e pepe	22 28
Trombette Pasta (v) pistachio pesto & burratina	25 31
Conchiglie ragù & basil	25 32
Ricotta Gnocchi lobster bisque & datterini tomatoes	26 33
Small seasonal salad (v)	+ 9.50
Small soup (v)	+ 9.50



All Prices incl. 8.1 % VAT in CHF

Meat:

Switzerland – Veal, Beef,
Pork rib
Italy – `Nduja

Fish:

Italy – Baby Squid
Vietnam – Tuna Crudo
Canada – Lobster
Greece – Seabass

Bread:

Switzerland – Focaccia & Milk
Bread

V = Vegetarian

For information concerning
allergies or intolerances please
ask our team.



**CHILDREN UP TO 12
YEARS EAT PASTA
FOR CHF 9**



SÜD



DOLCI

Gelati of choice (per scoop)	6.50
Affogato espresso & ice cream	9.50
Tiramisu	16

WATER

sparkling still 0.5 L	5
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SÜD DRINKS

SÜD Spritz	16
campari, elderflower liquor & sparkling wine	
Seasonal Spritz	16.50
Seasonal changing spritz	
Vermouth Spritz	15.50
white vermouth, crémant & soda	
Green Breeze	17
gin, cucumber, lemon & vanilla	
PALOMA	18
tequila & pink grapefruit soda	
Negroni classico Negroni bianco	16
bitter, vermouth & gin	
Bellini	13
peach & sparkling wine	
Espresso Martini	16.50
espresso, vodka & coffee liqueur	



0.0 %

Almost Aperol	14
orange blossom, tonic & bitter 0.0%	
Ruby Sour	14.50
mid ruby rush 0.0%	
Pink Panther Fizz	15
alcohol free gin, seasonal jam, mint & soda	
Fresh & Cool	15.50
cucumber, lemon cordial & soda	
Nogroni	16
alcohol free gin, vermouth 0.0% & bitter 0.0%	
I love you so matcha	16
matcha, grapefruit, tonic & soda	



WINE BY THE GLASS

BUBBLES

Villabianca Trebbiano, Buonariva	10
Champagne Influence , PN, Ch, PM, Minière F&R	19

WHITE

Misto Mare Alois Lageder	10
Rami Grecanico & Insolia, COS	11.50
Les Demi - Muids Romorantin, Cyrille Sevin	12
L'un dans l'autre Païen, Chasselas, C. Abbet	12.50

ROSÉ

Etna Rosato Tenuta delle Terre Nere	12
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RED

Chaminé Syrah etc., Cortes de Cima	9
Palistorti di Valgiano Sangiovese, Merlot, Syrah	11
Salgemma Nero d'Avola	12
Chinon Rouge Signature CF, Domaine F. Gasnier	12
Cholfirst Pinot Noir, Weingut Besson-Strasser	12.50

BRANDS

GINGER GURU Lemonade 3 dl	6
Cola 3.3 dl	6.50
Cola Zero 3.3 dl	6.50
Sanbitter 1 dl	6
Chinotto Lurisia 2.75 dl	6

HOMEMADE

Ice Tea 3 dl	6
Seasonal Lemonade 3 dl	5.50
Apple Juice 3 dl	6

BIRRA

Ichnusa	
non Filtrata 5% 3.3 dl	7.50
Adler Bräu Panix Perle 3 dl	6.50
from the tap 5.2 %	
Adler seasonal beer 2.9 dl	7.50
special seasonal beer 4.8 %	
Adler Bräu Fridolin Kundert 2.9 dl	7.50
special dark beer 5.0 %	
Lola Beer alcohol free 3.3 dl	7.50
INGWR Panaché 3 dl	6.50

