LA FAMIGLIA
AROSA

ITALIENER MIT HERZ.

All pizzas are made with Italian
San Marzano tomatoes and
fior di latte mozzarella
Dough rested for 72–80 hours,
baked in a wood-fired oven
with Toggenburg beech wood.
♥ We especially recommend these dishes.

Please ask our service team about
allergens. One bill per table, please –
thank you. All prices in CHF incl. VAT.

Online menu
Scan the QR code

PIZZA

Maldini 31
Buffalo mozzarella, Parma ham & rocket

Funghi 19
Mushrooms & oregano

Prosciutto e Funghi 26
Ham, mushrooms & oregano

Prosciutto 25
Ham & oregano

Capricciosa 29
Mushrooms, ham, egg,
olives & artichokes

Ortolana 27
Grilled courgettes, aubergine, peppers,
olives & onions

Antonio 31
Baked Parma ham, onions & garlic

Diavola 26 ♥
Spicy Ventricina salami & chilli honey

Tonno 26
Onions & Bonito del Norte –
the finest Spanish tuna

Can Xanet 26
Ham & fresh pineapple

Calzone Ripieno 26
Filled pizza with mushrooms & ham

Napoletana 24
Anchovies, capers & oregano

Salame 24
Fine Ticino salami & oregano

Margherita 15
Basil

Marinara 14 vegan
Red pizza without cheese,
tomatoes, garlic & oregano

PIZZE BIANCHE

Boscaiola bianca 24
Mushrooms, onions, Gorgonzola & oregano

Tonno bianca 29 ♥
Sour cream, fior di latte, Bonito del Norte,
olives, capers & red onions

On request, all pizzas except the Calzone with gluten-free dough (+4)

Product origins

Beef	Switzerland	Mozzarella	Italy
Veal	Switzerland	Ventricina	Italy
Chicken	Switzerland	Parma ham	Italy
Ham	Switzerland	Salsiccia	Italy
Salami	Switzerland	Salumi	Italy
Bread	Switzerland	Anchovies & octopus	FAO 27
Tuna	FAO 27	Fish	FAO 37

ANTIPASTI

Tagliere La Famiglia 39
Parma ham, salumi, Parmesan & olives
– ideal for sharing

Vitello tonnato 27
Wafer-thin veal with
tuna sauce, capers & lemon

Mozzarella di bufala e pomodoro 22
Marinated cherry tomatoes, basil,
red onions & black olives

Insalata di polpo 28
Octopus, grilled peppers, cherry tomatoes,
red onions & pepper cream

Bruschette caprese 20
Buffalo mozzarella, tomatoes,
basil & rocket

Acciughe al limone 17 ♥
Cantabrian anchovies with Amalfi lemon

Carpaccio di manzo 26
Parmesan, rocket, lemon & olive oil

Prosciutto di Parma 18
Aged 24 months

Pane alla pizzaiola 12 vegan
From the wood-fired oven
with oregano, garlic & tomato

PIZZE SPECIALI

Inverno 32 ♥
Salsiccia, radicchio & Gorgonzola

Verdura Fresca 24 vegan
Carrots, pickled onions,
garlic & courgette cream

Black Diamond 36
Mushrooms, salsiccia & black truffle

Campania 30
Creamy stracciatella di burrata,
rocket & red pesto

Quattro Formaggi all'Alpina 32
Fior di latte, Gorgonzola, Parmesan,
Arosa mountain cheese, pear & thyme

Lukaso 35
King prawns, onions, garlic & chilli honey

SECONDI

Tagliata di filetto di manzo 48
Sliced beef fillet with rocket,
cherry tomatoes & Parmesan

Filetto alla Stroganoff 58 ♥
Strips of beef fillet in stroganoff sauce
with homemade tagliarini

Brasato al Barolo 46
Tender braised beef in Barolo,
with grilled aubergine & gnocchi

Scaloppine di pollo 34
Pan-fried chicken, Parmesan sauce & spaghetti

Filetto di branzino 44
Skin-on sea bass with lemon sauce,
grilled vegetables & rosemary gnocchi

PASTA

Gnocchi al tartufo 36 ♥
Stracciatella, Parmesan & truffle sauce

Spaghetti al ragù bianco 28
White veal bolognese

Penne alla vodka 21
Tomato sauce with cream & a splash of vodka

Ravioli di zucchine alla menta 26
Courgette & mint, in lemon-tomato butter

Spaghetti ai gamberi 36
Giant prawns, garlic & chilli

Spaghetti aglio e olio 22 vegan
Garlic, olive oil & chilli

INSALATE & ZUPPA

Insalata valeriana 18
Lamb's lettuce, pomegranate, egg & croutons

Insalata mista 14 vegan
Mixed green salad

Insalata trevigiana 18
Bittersweet with pear & Gorgonzola

Insalatona, from 3 people 12 p.p.
Rocket, Parmesan, tomato & croutons

Vellutata di piselli 14
Velvety whipped green pea soup