



DIO / MIO

PIZZA NAPOLETANA



ANTIPASTI

INSALATE

MIXED SALAD ^{V, GF, LF} 10

Leaf salad according to the season, corn, Datterini tomatoes, carrots

FINOCCHIO ^V 12

Fennel salad, Grana parmesan shavings, olive oil, balsamic vinegar cream

CAPRESE ^V 14

Ramato tomatoes, bufala mozzarella, basil pesto, olive crumble, and flavored bread

PRINCIPESSA ^{V, GF} 16

Tomatoes, burrata, avocado, Tropea onions, olive oil, balsamic vinegar cream, basil

ANTIPASTI TO SHARE

BRUSCHETTE 12

WITH GRILLED VEGETABLES ^{V, LF}

Grilled peppers, grilled eggplants, tomatoes on crostini/pizza bread, olive oil, garlic, sea salt, parsley, mint, basil

TAGLIERE ALL'ITALIANA 26

Fennel salami, Parma ham, mortadella, soppressata (spicy salami), spicy pecorino, bufala mozzarella, Grana parmesan, pecorino with honey, olives

ESTATE A MAZARA 28

Focaccia, Mazara red shrimp tartare, stracciatella, lemon zest, basil

PICCOLI SFIZI

SOGNO DI CARCIOFI ^{V, GF} 10

Grilled artichokes, Piennolo tomatoes, olives, stracciatella

POLPETTE AL SUGO ^{LF} 12

Meatballs, Grana Parmesan, DOP San Marzano tomatoes, basil

POLPETTE MARE E MONTI ^{LF} 12

Tuna and eggplant balls, pea purée

PARMIGIANA DI MELANZANE ^{V, GF, LF} 13

Fried eggplant, tomatoes, mozzarella, Grana Parmesan, basil.

GAMBERI ^{GF, LF} 14

Grilled prawns with aromatic red pepper sauce



PIZZA CLASSICA

MARINARA ^{V, LF} **17**

Tomato sauce, garlic, oregano, basil, olive oil

Birra Peroni (exkl.)

MARGHERITA ^V **19**

Tomato sauce, Fior di Latte mozzarella, Grana parmesan, basil, olive oil

Chinotto (exkl.)

D.O.P. MARGHERITA ^V **21**

San Marzano Tomatoes DOP, Fior di Latte mozzarella, Grana parmesan, basil, olive oil

Birra Moretti (exkl.)

ALICI ^{LF} **24**

Pizzutello tomatoes, gourmet anchovies from Cetara, olive crumble, oregano, Grana Parmesan, garlic oil, basil

White wine, Greco di Tufo (exkl.)

VEGI ^V **24**

Tomato sauce, Fior di Latte mozzarella, basil, olive oil, grilled vegetables: courgette, eggplants, yellow cherry tomatoes, artichokes, peppers

Spumante, Bosco del Merlo (exkl.)

REGINA ^V **26**

Tomato sauce, Bufala mozzarella, Bufala Bite, Piennolo tomatoes, basil, Grana parmesan shavings, olive oil

Birra Ichnusa non filtrata (exkl.)

PROSCIUTTO **25**

Tomato sauce, Fior di Latte mozzarella, cooked ham, Grana parmesan, basil

Red wine, Uno di Noi (exkl.)

TONNO **25**

Tomato sauce, Fior di Latte mozzarella, tuna, Tropea onions, olives, basil

White wine, Vermentino di Sardegna (exkl.)

CALZONE **25**

Tomato sauce, Fior di Latte mozzarella, ricotta, sweet salami, black pepper

Red wine, Montepulciano (exkl.)

PARMA **27**

Piennolo tomatoes, Fior di Latte mozzarella, Parma ham, arugula, Grana parmesan shavings

Red wine, Bricco Roche (exkl.)

Prices in CHF including VAT

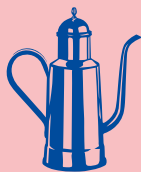
All pizzas for children: -CHF 5

V vegetarian / **LF** lactose free / Our drink recommendations

For allergies or intolerances, our team is happy to provide information.

All pizzas also available nearly gluten-free: +CHF 2.-

Laktose free Mozzarella +CHF 2.-



PIZZA SPECIALE

FIORI DI ZUCCA^V **25**

Zucchini blossoms, fior di latte mozzarella, ricotta, olive crumble, basil

 Vino Bianco, Vermentino (exkl.)


AMALFI^V **25**

Ricotta, Fior di Latte mozzarella, lemon zest, yellow cherry tomatoes, pink pepper, basil

 Spumante, Bosco del Merlo (exkl.)


4 FORMAGGI^V **26**

Gorgonzola, bufala mozzarella, fior di latte, crispy Grana Parmesan, basil, nuts, honey

 Vino Rosso, Grattamacco Bolgheri (exkl.)

DIO/MIO **26**

Tomato sauce, Fior di Latte mozzarella, fennel salami, spicy honey, basil

 Birra Ichnusa non filtrata (exkl.)

DIABOLO CALABRESE **28**

Tomato sauce, Fior di Latte mozzarella, Nduja, soppressata (spicy salami), basil

 Red wine, Bricco Paradiso (exkl.)

SALSICCIA & FRIARIELLI **28**

Smoked mozzarella, sausage, friarielli

 White wine, Vermentino (exkl.)

DON NINO^{LF} **26**

Tomatoes, rolled pancetta, Grana Parmesan, pepper, basil.

 Red wine, Aglianico del Taburno (exkl.)

NAPULÉ **30**

Brontè pistachio cream, mortadella, smoked mozzarella, yellow cherry tomatoes

 Birra Pistacchio, Heracles (exkl.)

ROASTBEEF CON TARTUFO **32**

Fior di Latte mozzarella, roast beef, burrata, truffle oil, Grana parmesan shavings, basil

 Red wine, Barolo Campè (exkl.)

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Laktose free Mozzarella +CHF 2.–

Sausage: CH, Anchovie: IT, Prawns: VNM,
Tuna: IT, Salami: IT, Roastbeef: IT, Nduja: IT,
Mortadella: IT, Parma Ham: IT, Cooked ham: IT
Pancetta ham: IT, Tuna cooked: IT
Ground beef: CH, Tartare di Gambero rosso: IT



DOLCE / CAFFÈ / TÈ / DIGESTIVI

DOLCE

BABA RUM 10

Neapolitan rum pastry

CANNOLI RICOTTA E PISTACCHIO 10

Cannoli with ricotta and pistachios

TIRAMISÙ 12

Homemade tiramisù

DELIZIA ESTIVA 13

Tart with homemade cream and seasonal fruits

TORTINO AL CIOCCOLATO 14

Chocolate cake with a liquid center and vanilla ice cream

PIZZA NOCCIOTELLA 20

Nutella, hazelnut cream, and chopped hazelnuts

 Sweet wine, La Morandina (exkl.)

GELATI 5

Vanilla, chocolate, pistachio, lemon, strawberry, mango

CAFFÈ

ESPRESSO 5

DOPPIO ESPRESSO 7

CAFFÈ SVIZZERO 5

LATTE MACCHIATO 7

CAPPUCCINO 6

CAFFÈ FREDDO 7

AFFOGATO 9

Espresso with vanilla ice cream
Matcha with pistachio ice cream

CAFFÈ CORRETTO 9

Espresso with sambuca

MATCHA

ICE MATCHA 7

MATCHA LATTE 7

MATCHA TEA 6

DIFFERENT TEAS

DIFFERENT TYPES OF TEA 5

London Tea Company,
Münchenstein

Earl Grey, elderflower, mint

DIGESTIVI

AVERNA 4 cl / 8

AMARO DEL CAPO 4 cl / 8

BRAULIO 4 cl / 8

MONTENEGRO 4 cl / 8

RAMAZZOTTI 4 cl / 8

AMARA D'ARANCIA ROSSA 4 cl / 9

JEFFERSON 4 cl / 9

LIMONCELLO AMALFI 4 cl / 9

QUAGLIA 4 cl / 10

Grappa

GRAPPA DI SANGIOVESE 2 cl / 9

PRUNO

GRAPPA DI BRUNELLO 2 cl / 12


GRAPPA DI 2 cl / 12

MOSCATO GIALLO

GRAPPA DI AMARONE 2 cl / 14

IN LEGNO

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BIBITA / BIRRA / APERITIVO

BIBITA

MINERAL WATER	3 dl / 4
Still or sparkling	5 dl / 6
	1l / 9
APFELSCHORLE	3 dl / 5
from Muttenz BL	5 dl / 7
COLA / COLA ZERO	3,3 dl / 5
CRODINO	1,75 dl / 6
GAZZOSA	2,75 dl / 6
ARANCIATA ROSSA	2,75 dl / 6
CHINOTTO	2,75 dl / 6
ICE TEA	3 dl / 5
Homemade	5 dl / 7
ESTATHÉ	4 dl / 6
Limone / Pesca	
J. GASCO	2 dl / 6
Tonic, Mediterranean Tonic, Ginger Ale, Ginger Beer, Ginger rosso Bitter	
JUICES	2 dl / 5
Orange juice, Grapefruit, Cranberry, Pineapple	
CAPRI SONNE	2 dl / 3

BIRRA

APPENZELLER	3 dl / 5
draught	5 dl / 8
MORETTI	3 dl / 6
draught	5 dl / 9
APPENZELLER	3,3 dl / 6
non-alcoholic	
APPENZELLER	3,3 dl / 6
Reisbier glutenfrei	
PERONI	3,3 dl / 6
ICHNUSA NON FILTRATA	3,3 dl / 6
MORETTI BIANCA	3,3 dl / 6
HERACLES	7,5 dl / 20
Birra Pistacchio	
EPHESTO	7,5 dl / 20
Birra Rossa	

APERITIVO

Spritz

PINK SPRITZ	13
ITALICUS SPRITZ	13
APEROL SPRITZ	13
CAMPARI SPRITZ	13
CRODINO SPRITZ	13
LIMONCELLO SPRITZ	13
HUGO	14
LILLET VIVE	14
NEGRONI SBAGLIATO	15

Spumante

PROSECCO	1 dl / 9
Col Vetoraz	7,5 dl / 63
Valdobbiadene Brut D.O.C.G. Veneto	
SPUMANTE ROSÉ BRUT	1 dl / 8
Bosco del Merlo	7,5 dl / 56
Veneto	
FRANCIACORTA	7,5 dl / 82
Ca'del Bosco Lombardia	

DRINKS

AMERICANO	14
SOPHIA	15
DIO/MIO MULE	16
NEGRONI	17
WHITE NEGRONI	17
IL MIO NEGRONI	17
BASIL SMASH	17
GIANNI IN LOVE	17
MATCHA MARTINI	17
ESPRESSO MARTINI	17
Sours	
DIO/MIO SOUR	17
LIMONCELLO SOUR	17
APEROL SOUR	17
non-alcoholic	
FRESCO	12
BREZZA	14
COCO CHANEL	14
NEGRONI	14



VINO / SPIRITUOSEN

BIANCO

By glass

CHARDONNAY 1 dl / 7
Pierpaolo Pecorari 7,5 dl / 49
Friuli, Chardonnay

VERMENTINO DI SARDEGNA DOC 1 dl / 8
Antonella Cordai 7,5 dl / 56
Sardegna, Vermentino

GRECO DI TUFO DOCG 1 dl / 9
Benito Ferrara 7,5 dl / 63
Campania, Greco di Tufo

Bottle

MOCK, SAUVIGNON DOC 7,5 dl / 49
Cantina Produttori Bolzano
Alto Adige, Sauvignon

ROERO ARNEIS DOCG 7,5 dl / 58
Malvirà
Piemonte, Renesio

VRM, VERMENTINO DOC 7,5 dl / 78
Quartomoro
Sardegna, Vermentino

ROSATO

IL FALCHETTO DOC 1 dl / 7
Santo Stefano Belbo, 7,5 dl / 49
Caret Monferrato
Piemonte, Barbera e Pinot Nero

ROSSO

By glass

MONTEPULCIANO D'ABRUZZO DOC 1 dl / 7
7,5 dl / 49
Col del Mondo
Abruzzo, Montepulciano

AGLIANICO DEL TABURNO DOCG 1 dl / 8
Fontanavecchia di Libero 7,5 dl / 56
Campania, Aglianico

UNO DI NOI IGT 1 dl / 9
Le Fonti 7,5 dl / 63
Toscana, Foglia Tonda & Merlot & Cab. Sauvignon

Bottle

UNO DI NOI IGT 7,5 dl / 63
Le Fonti 1,5 l / 132
Toscana, Foglia Tonda & Merlot & Cab. Sauvignon

PACO, ROSSO VERONESE IGT 7,5 dl / 63
Paolo Cottini 1,5 l / 132
Veneto, Corvina & Corvinone & Rondinella & Syrah

BVL, BOVALE ISOLA DIE NURAGHI IGT 7,5 dl / 76
Quartomoro
Sardegna, Bovale

BRICCO PARADISO BARBERA D'ASTI SUPERIORE 7,5 dl / 78
1,5 l / 162
Il Falchetto
Piemonte, Barbera

Bottle

IL SIGILLO AGLIANICO DEL VULTURE DOC 7,5 dl / 90
Cantine del Notaio
Basilicata, Aglianico

BRICCO ROCHE NIZZA DOCG RISERVA* 7,5 dl / 112
Il Falchetto
Piemonte, Barbera

GRATTAMACCO ROSSO BOLGHERI SUPERIORE* 7,5 dl / 135
Podere Grattamacco
Toscana, Cab. Sauvignon & Merlot & Sangiovese

BAROLO CAMPÈ, «LEONE» DOCG* 7,5 dl / 210
La Spinetta
Piemonte, Nebbiolo

SÜSSWEIN

LA MORANDINA MOSCATO D'ASTI 3,75 dl / 28
7,5 dl / 48
Morandina
Piemonte, Moscato

SPIRITUOSEN

3 cl / 6 cl

GIN BULL DOG WITH 16 / 20

GIN MALFY WITH 17 / 22
Originale, Arancia,
Limone, Rosa

VODKA SKYY WITH 14 / 18

VODKA GREY GOOSE PURE 14 / 24

RUM APPLETON ESTATE SIGNATURE BLEND WITH 16 / 20

RUM APPLETON ESTATE RARE BLEND 12 YEARS PURE 16 / 28

WHISKEY WILD TURKEY WITH 15 / 19

SINGLE MALT GLEN GRANT 10 YEARS PURE 16 / 28