

### Anti Pasta

30 <b>Melanzana Gratinata</b> gratined aubergine with sour cream, cheese	13.50
31 <b>Frittata del Abruzzo</b> Egg omelette, garlic, tomatoes, zucchini	13.50
32 <b>Cacik</b> homemade yogurt with cucumber and garlic	8.50
33 <b>Hummus</b> – Chickpeas–puree, olive oil, lemon juice	7.50

### Zuppe– Soups

40 <b>stracciatella</b> , boullion with egg and parmesan	7.50
41 <b>Minestrone</b> vegetable soup	7.50
42 <b>Zuppa di Tomato</b> Tomato Soup	7.50



### Insalate

50 <b>Insalata Verde</b> fresh green salad	6.50
51 <b>Insalata mista</b> mixed salad	9.50
52 <b>Rucola</b> arugula with parmesan and balsamic	9.50
53 <b>Insalata di Mais</b> corn salad with egg	9.50
54 <b>Insalata Gigante</b> Large mixed salad with egg	16.50
55 <b>Insalata Greca grand</b> Greek salad, tomatoes, cucumbers, peppers, feta cheese, olives	16.50
56 <b>Gusto Mondiale</b> course Grilled Vegetables spicy salami, prosciutto di crudo and olives	½ 14.50 19.50
57 <b>Carpaccio di Manzo</b> thinly sliced –Beef tenderloin, parmesan cheese Split, olive oil, roquette	½ 19.50 23.50
58 <b>Bruschetta</b> small pizza toasts with tomatoes, basil, garlic, olive oil. and vineger	½ 7.50 13.00



**Ask us for smaller portions for seniors and figure concious**



Ristorante la Vela

### Vitello -Veal

- 70 **Scaloppine al Limone**, veal escalope with fine lemon sauce, pasta, vegetables 32.50
- 71 **Involtini di vitello** veal steak stuffed with spinach  
with fine gorgonzola sauce Safran risotto, vegetables 33.50
- 72 **Wiener Schnitzel** 33.50  
Breaded veal cutlet, fries and a wedge lemon
- 73 **Kalbsgeschnetzeltes after Zurich art**, served with hash browns 31.50
- 74 **Kalbpicatta** with spaghetti Napoli, vegetables 32.50
- 75 **Mix Grill Platt** Beef, Veal, Chicken and Pork Stuffed  
Grilled vegetables and french fries 69.00



### Filetto-Beef

- 80 **Beef steak** grilled, Café de Paris with french fries, vegetables 30.50
- 81 **Filetto di manzo\*** alla Griglia grilled filet of beef, Cafe de Paris, vegetables 36.50
- 82 **Filetto di manzo al Peppe Verde\***, filet of beef grilled with  
green peppercorn sauce, vegetables 37.50
- 83 **Filetto ai porcini\*** filet of beef with wild mushrooms sauce, vegetables 38.50

**\* Please choose: risotto, spinach, pasta, rice, french fries, polenta**

### Maiale -Pork

- 90 **Pork chops** with mushroom cream sauce and noodles, vegetables 23.50
- 91 **Pork Cordon Bleu** with french fries or butter pasta, vegetables 24.50
- 92 **Breaded pork chops** with french fries or butter pasta 23.50

### Pollo Chicken

- 93 **Chicken chops** with mushroomcremsauce and pasta 23.50
- 94 **Chicken Cordon Bleu**, with Feta, spanicfrench fries and vegetablesq 24.50
- 95 **Chicken stuffed** Café de Paris from grill with mixed salat 23.50



Ristorante la Vela

## Our Classics

100 <b>Lammgigot</b> kebab marinated with rosemary, Café de Paris, rice, vegetables	26.50
101 <b>Lamb chops</b> marinated with rosemary, spicy sauce served with rice	36.50
102 <b>lamb stew</b> with Aubergine, Zuchine, sweet pepper from the oven and rice	24.50
103 <b>Auberginegondel</b> filling Beefmincemeat with rice, yoghurt	23.50
104 <b>Imam Gondol</b> eggplant with vegetable stuffing, rice, yoghurt	21.50
105 <b>Riz Casimir</b> -sliced chicken with curry and pineapple served in rice ring	25.50

## Pesce-Fish

110 <b>Al Diavolo Prawns</b> chilli-peppers-garlic, tomato sauce served with rice	25.50
111 <b>Salmon steak</b> with seasonal vegetables and rice	26.50
112 <b>Perch fillets</b> in beer batter with tartar sauce, boiled potatoes and spinach	26.50



## Risotto

120 <b>Risotto Funghi e Prosciutto</b> , fresh mushrooms, olives, ham	21.50
121 <b>Risotto Olivo, Zucchini e Pommodori</b> tomato, zucchini, olives	19.50
122 <b>Risotto Milanese</b> with saffron and spinach	19.50
123 <b>Piccante Risotto</b> with veal meat, artichokes with spicy tomato sauce	23.50



## For Bambinos

Sp Bolognese	12.50
Tortellini pano	12.50
Pizza Margeritta	11.50
Schnipo	16.50



Ristorante la Vela

## La Pasta

130	<b>Spaghetti Napoli</b> , al Pesto, Bolognese	17.50
133	<b>Spaghetti con Aglio-Olio</b> garlic, olive oil, chilli peppers	17.50
134	<b>Spaghetti Carbonara</b> with bacon, egg, cream sauce,	17.50
135	<b>Spaghetti all`Amatricinana</b> onion, bacon and Tomatensauce	17.50
136	<b>La Vela spaghetti</b> veal, fresh champignon, onions in Rosa cream sauce	20.50
137	<b>Penne Arrabiata</b> Pepperoncini-tomato sauce, hot chillis	17.50
138	<b>Penne all`Calabrese</b> with ham, onion and tomatensauce	18.50
139	<b>Homemade lasagna al forno</b> with beef mincemeat filling, cheese	18.50
140	<b>Ravioli</b> stuffed al pesto with cheese and pesto sauce	17.50
141	<b>Tris di Ravioli Ravioli</b> three different vegetarian ravioli served with butter, basil and tomatoes	21.50
142	<b>Tortellini alla panna</b> filled with meat, with a fine cream sauce	18.50
143	<b>Tortellini "Theresa"</b> with fresh champignon stuffed with meat and ham sauce	19.50
144	<b>Tagliatelle all`Tonno</b> with onions, capern and tuna	18.50
145	<b>Gnocchi</b> al Gorgonzola chesse sauce	18.50
<b>Cucina vegetariana</b>		
181	<b>La Vela Teller</b> Grilled zucchini, eggplant slices, green peppers, served with feta, hummus, olives, garlic and olive oil lightly	21.50
182	<b>Cannelloni Ricotta e Spinaci</b> Ricotta and Spinach Cannelloni gratined with chesee from the oven	19.50
183	<b>Roasted Vegetable</b> plate with fried Egg	19.50
184	<b>Breaded Eggplannt</b> Spaghett with Tomatensauce	19.50





Ristorante la Vela

## Pizza

-all Pizzas with tomatoensauce, mozzarella, oregano

grenn salat to start

161 <b>Pizza Margherita</b>	17.50
162 <b>Pizza Prosciutto</b> ham	19.50
163 <b>Pizza Prosciutto Funghi</b> fresh champignons	19.50
164 <b>Pizza Napolitane</b> with anchovies and capers	19.50
165 <b>Pizza Quatro Stagioni</b> with ham, olives, artichokes, champignons	20.50
166 <b>Pizza Al Tonno</b> ,with tuna fish, onions and olives	19.50
167 <b>Pizza Milanese</b> extant Gorgonzola and ham	19.50
168 <b>Pizza Quatro Formaggio</b> - Gorgonzola, Feta, Gruyère, Mozzarella	19.50
169 <b>Pizza Caporale</b> with spicy salami	19.50
170 <b>Pizza Hawaiiian</b> with pineapple and ham	19.50
171 <b>Pizza Verdura</b> -season vegetables	19.50
172 <b>Pizza Matriciana</b> - bacons, onions, champignons	20.50
173 <b>Pizza Rustica</b> with chicken, onions, sweet peppers	20.50
174 <b>Pizza Calzone</b> - "The Wrapped" with ham, mushrooms and eggs	20.50
175 <b>Pizza La Vela</b> with veal, onion and capers	23.50
176 <b>Pizza Parma prosciutto</b> with air dried ham	23.50
177 <b>Oriental Pizza</b> with mincemeed -Lahmacun parsley	20.50
178 <b>Peynirli pide</b> fine feta cheese and	19.50
179 <b>Facaccia</b> -without cheese, with Tomaten, Basill, Oliven	19.50

## Pizza



**Pizza to take away Fr. 14:00**



**Ristorante la Vela**

### **Hot Drinks**

Coffee cream, bowl, espresso	4.20
Kafi melange	4.80
Cappucino	4.80
Latte	4.80
Warm Schoki or Ovo	4.80
Various Tees	4.20
Double Espresso	6.10
Kaffi Lutz / Kafi Fertig with 40% alcohol	6.90

### **Cold drinks served by the glass**

	<b>3 dl</b>	<b>5 dl</b>
Mineral water, Coca Cola, Sprite, Icetea	3.90	5.90
Lemonade, apple juice, apple juice, Rivella	3.90	5.90
Ritter Gold Apple juice 4% alcohol	4.50	5.90

### **Cold drinks in bottles**

	<b>3 dl</b>	<b>5 dl</b>
Mineral Water	4.50	5.90
Coca Cola Light, Zero	4.50	
Orangina, Fanta, Sinalco	4.50	
Rivella Red / Blue / Green / Yellow	4.50	
Rammseier, Süssmost	4.50	
Schweppes Tonic / Bitter Lemon	4.50	
Tomato Juice 2 dl	4.50	
Orange juice 2 dl	4.50	

### **Beers**

	<b>3 dl</b>	<b>5 dl</b>
Stange Felschlösschen Hopfenperle	4.40	6.30
Shante sweet (citro) or sour	4.40	6.30
Flütli / Herrgöttli 2 dl	3.80	
Alcohol Free Felschlösschen	5.00	
Felschlösschen Bottle		6.50
Franziskaner wheat beer / Schneider Weiss / Urtrüb		7.00

No beer and wine under 16 years, no Sprittisen under 18 years.  
Our staff may ask for a ID with age data.



**Ristorante la Vela**

	<b>vol% cl</b>	<b>CHF</b>
<b>Appetizers</b>		
Prosecco, brut	12	7.50
Cynar	16.5	6.50
Campari	23	6.50
Martini, White / Red	15	6.50
Appenzeller	29	6.50
Raki 45	7.50	
<b>Liquers</b>		
Bailey	17	6.50
Amaretto	28	6.50
Bacardi Rum	37.5	6.50
Vodka Red	24	8.00
Gordon Dry Gin	37.5	9.00
<b>Sipirits</b>		
Cherry	40	6.50
Williams	43	6.50
Fernet Branca	42	6.50
Calvados	40	7.50
Vielle Prune	40	7.50
Ramy Martin	40	8.50
<b>Grappas</b>		
Fior di Vite	40	6.50
Grappa 903	42	7.50
Grappa Nardini Riserva	50	8.50
Sibona Grappa Moscato, Barolo	42	8.50
<b>Whiskeys</b>		
Ballantines	40	8.50
Jack Daniels	40	12.00
Chivas Regal	40	13.00

Additionally with soda or orange juice 1 CHF

No beer and wine under 16 years, no Sprints under 18 years.

Our staff may ask for a ID with age data.