



BEAU-RIVAGE
DA DOMENICO

STARTERS

	Small portion	Big portion
LA BRUSCHETTA Toasted bread rubbed with garlic, sprinkled with, tomato, basil and olive oil		9.00
LA CARNE CRUDA ALBESE (100 GR.) Tartar of Alba Veal perfumed with black truffle and truffle oil, served on parmesan cream-sauce		29.00
IL CARPACCIO DI MANZO CON RUCOLA E SCAGLIE DI PARMIGIANO Finely sliced raw beef with oil, lemon and slivers of Parmesan and rocket salad		22.50
L'INSALATA AI FRUTTI DI MARE CON SALICORNIA Seafood salad with sea asparagus		25.50
L'ANTIPASTO MISTO ALL'ITALIANA Variety of Italian starters		23.00
ANTIPASTO CALDO: MILLEFOGLIE DI MELANZANE SU COULIS DI POMODORO Eggplant parmigiana		19.50
TENTACOLI DI POLPO (COTTO IN CBT) ALLA GRIGLIA SU CREMA DI FAVE, GURANITI CON PEPERONE CRUSCO Grilled octopus tentacles (cooked sous-vide) on fava bean cream, garnished with crispy sweet pepper		26.50
GAMBERONI IN CROSTA DI PANE ALLE ERBE SU INSALATA DI CECI King prawns in bread crust with herbs on chickpeas salad		26.00
IL VITELLO TONNATO CLASSICO Finely sliced veal with tuna sauce		27.00



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SOUP

Small
portion

Big
portion

CREMA DI POMODORO PROFUMATA ALLA GRAPPA

Tomato soup smelled with grappa

12.00

CREMA DI CAROTE CON NOCI TOSTATE

Carrot soup with toasted nuts

12.00

PEPATA DI COZZE

Mussels in a white wine and lemon broth with garlic and parsley,
served with garlic bread

19.50

SALAD

INSALATA VERDE

Green salad

9.00

INSALATA MISTA

Mixed salad

11.00

**INSALATA DI RUCOLA CON SCAGLIE DI
PARMIGIANO E POMODORINI CILIEGIA**

Rocket salad with Parmesan, cherry tomatoes and balsamico vinegar

12.00

BURRATA DI PUGLIA SU DATTERINI

Burrata cheese salad with dates tomatoes and basil

19.50

CAPRESE CON MOZZARELLA DI BUFALA

Buffalo mozzarella with tomatoes, basil and extra-virgin olive oil

18.00

**CAPRINO GRATINATO CON PANE ALLE ERBE
SU CARPACCIO DI POMODORI**

Finely sliced tomatoes with gratin of caprino cheese and rocketpesto

15.50



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PASTA AND RISOTTO

	Small portion	Big portion
SPAGHETTI AGLIO, OLIO, PEPERONCINO E POMODORINI CILIEGIA Spaghetti with garlic, extra-virgin olive oil, chilly pepper and Cherry tomatoes	15.50	20.50
SPAGHETTI ALLE VONGOLE VERACI Spaghetti with clams, chilly pepper and extra-virgin olive oil	23.50	28.50
TAGLIERINI ALLA CREMA DI LIMONE, BASILICO E PEPERONCINO Taglierini with lemon cream-sauce, chilly pepper and basil	18.50	23.50
RAVIOLI DI BURRATA, POMODORINI, BASILICO Ravioli of Burrata cheese, cherry tomatoes, basil	21.50	25.50
PENNE SCAMPI DEL CORSARO Penne with scampi, clams, shrimps, wodka, tomato and rocket salad	25.50	29.50
PENNE DELLO CHEF Penne with a stew of beef tenderloin, porcini mushrooms and tomato-meat cream-sauce perfumed with truffle oil	25.50	29.50
TAGLIATELLE AI PORCINI TRIFOLATI, TIMO E SALSICCIA Tagliatelle with porcini mushrooms, thyme, fresh sausage, garlic and extra-virgin olive oil	21.50	26.50
RAVIOLI RIPIENI DI MAZZANCOLLE SERVITI AL BURRO E LIMONE E GRANELLA DI PISTACCHI Ravioli filled with shrimp, served with a butter-lemon sauce and pistachio crumbs	25.50	29.50
RISOTTO ALLE ZUCCHINE E MENTA CON CREMA DI ZUCCHINE, MANTECATO AL MASCARPONE, GUARNITO CON ZUCCHINE FRITTE Zucchini and mint risotto with zucchini cream, refined with mascarpone, garnished with fried zucchini	18.50	23.50
LASAGNE ALL'EMILIANA(MAIALE E MANZO) Lasagne emilia style with meat sauce (Porc and Beef)	17.50	22.50

Preise in CHF inkl. MwSt.



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FISH

	Small portion	Big portion
I GAMBERONI ALLA GRIGLIA Grilled king prawns served with lemon risotto		43.00
I GAMBERONI INDIAVOLATI «BEAU-RIVAGE» Roasted king prawns with chilly pepper, garlic, basil, cherry tomato and cognac served with tagliolini		44.00
TRANCIO DI TONNO ALLA GRIGLIA CON CAPONATA DI VERDURE Slice of grilled tuna served with vegetable caponata		44.00
I FILETTI DI SPIGOLA IN CROSTA DI ZUCCHINE CON PINOLI E POMODORINI Fillets of sea bass with zucchini crust, pine kernel and cherry tomatoes served with lemon risotto	32.50	37.50
LA FRITTURA DI CALAMARI Fried dish of squid served with tartare sauce and fried vegetables	27.50	32.50
FOR ANY EXTRA CONTOUR		7.50

**DEPENDING ON THE FRESH MARKET SUPPLY
WE RECOMMEND YOU MORE FISH SPECIALTIES.**



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MEAT

	Small portion	Big portion
LA TAGLIATA DI MANZO ALLA GRIGLIA Grilled beef entrecote served with rocket salad and parmesan and Rosemary potatoes		43.00
IL FILETTO DI MANZO ALLA GRIGLIA Grilled fillet of beef served with spinach and croquette potatoes		47.00
IL FILETTO DI MANZO AI PORCINI TRIFOLATI Roasted fillet of beef with porcini mushrooms, served with parmesan risotto		49.00
LA FINISSIMA DI VITELLO ALLA GRIGLIA Grilled slice of veal served with grilled vegetables and rosemary potatoes		39.50
LA SCALOPPINA DI VITELLO AL LIMONE Escalope of veal served with lemon sauce and tagliatelle	35.00	39.50
IL FEGATO DI VITELLO AL BURRO CON PORCINI, SALVIA E ROSMARINO Veal liver and porcini mushrooms with butter-sage and Rosemary sauce served with redwine risotto	34.00	39.00
CARRE' D'AGNELLO AL BURRO, AGLIO E ROSMARINO Rack of lamb with butter, garlic and Rosemary sauce served with spinach and croquette potatoes		45.00
LA COSTATA DI VITELLO ALLA GRIGLIA CON BURRO ALLE ERBE Grilled Veal chop-steak (ca. 350 gr), served with country french fries, grilled vegetables and herbs butte		55.00
FOR ANY EXTRA CONTOUR		7.50



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FORNARIN

AL ROSMARINO, SALE E OLIO EXTRA VERGINE

Pizzabread with rosemary, salt and extra-virgin olive oil

Small
portion

Big
portion

9.00

AL PROSCIUTTO DI PARMA

Pizzabread with Parma ham

21.50

**CON POMODORO MOZZARELLA DI BUFALA,
RUCOLA, SALE MARINO E OLIO EXTRA VERGINE**

Pizzabread with fresh tomatoes, Buffalo mozzarella,
rocket salad and extra-virgin olive oil

19.50

PIZZA

MARGHERITA

Tomato, mozzarella cheese

13.00

17.00

NAPOLETANA

Tomato, mozzarella cheese, capers, anchovies

15.80

19.80

PAESANELLA

Tomato, mozzarella cheese, ham, mushroom

17.50

21.50

PORCINI

Tomato, mozzarella cheese, garlic, porcini mushroom

21.50

24.50

DIAVOLA

Tomato, mozzarella cheese, spicy salami, garlic

17.50

21.50

VEGETARIANA

Tomato, mozzarella cheese, squash, eggplant, peppers,
artichokes, black olives and garlic

17.50

21.50

EMILIANA

Tomato, mozzarella cheese, ham

16.50

20.50



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<i>PIZZA</i>	Small portion	Big portion
FUNGHI Tomato, mozzarella cheese, mushroom	16.50	20.50
GAMBERETTI E OLIVE Tomato, mozzarella cheese, shrimps, black olives and garlic	18.50	22.50
CALZONE RIPIENO Folded pizza with tomato, mozzarella cheese, ham, mushroom, artichokes	19.00	23.00
DOMENICO Tomato, mozzarella cheese, rocket salad, Parma ham, shivers of parmesan	21.50	25.50
BRESAOLA Mozzarella cheese, dried beef, rocket salad, shivers of parmesan, cherry tomato	21.50	25.50
CRUDO DI PARMA E MASCARPONE Tomato, mozzarella cheese, basil, Parma ham and Mascarpone cheese	21.50	25.50
MORTADELLA, BURRATA E GRANELLA DI PISTACCHI Tomatoes, mozzarella, mortadella, burrata, and pistachio crumbs	21.50	25.50

DEAR GUEST

*ABOUT INGREDIENTS IN OUR DISHES,
WHICH CAN CAUSE ALLERGIES OR INTOLERANCES,
PLEASE INFORM OUR EMPLOYEES ON REQUEST*

BEAU RIVAGE TEAM