CAESAR'S
RESTAURANT

Wine menu

Wine menu

Non-alcoholic wine

AUTHENTIC TASTE
0%
ALCOHOL

White

		FOODPAIRING	10 cl | CHF
STEINBOCK *Hofstätter | Tramin Sütirol Riesling*	The alcohol is extracted from the base wine using a vacuum process at a low temperature, whereby the primary flavours are retained. Straw yellow in colour with greenish reflections in the glass, with aromas of white pulp and citrus fruits. Soft with balanced acidity.	Aperitif, light starters and fish dishes	6 75 cl | CHF 39

Sparkling

		FOODPAIRING	10 cl | CHF
STEINBOCK SPARKLING *Hofstätter | Tramin Sütirol Riesling*	The alcohol is extracted from the base wine using a vacuum process at a low temperature, whereby the primary flavours are retained. Straw yellow in colour with greenish reflections in the glass, with aromas of white pulp and citrus fruits. Soft with balanced acidity.	Aperitif or generally for light dishes	6 75 cl | CHF 39

Rosé

		FOODPAIRING	10 cl | CHF
MODERATO CUVÈ *Bataillard | Rothenburg Cabernet Sauvignon/ Cabernet Franc*	Cuvée Originale Le Rouge 0.0% with a slightly peppery bouquet and tantalising notes of black fruit. On the palate, flavours of black fruits and a pleasant fullness, complemented by subtle woody nuances and soft tannins that end in a gentle, pleasant finish.	Risottos and subtle meat dishes	6 75 cl | CHF 39

Beer

Officina della birra - Bioggio

		FOODPAIRING	10 cl | CHF
BIRRA LUGANO *Golden Lager | gluten free* *Alc. 4,6%*	A bright golden lager, fresh and smooth, with a light and elegantly floral finish. The aroma is defined by delicate malt notes and a hint of classic bread crust on the nose. A balanced and timeless beer, perfect as an aperitif or as a harmonious companion to the entire meal	Light appetizers, salads, white meat, and mildly spicy soft cheese	33 cl | 8

Officina della birra - Bioggio

		FOODPAIRING	10 cl | CHF
INNAH *India Pale Ale |* *Alc. 6%*	Bright in color, rich in fine hops and malts that give it an intense body with floral and citrus aromas and a pleasant bitter finish.	Spicy, savory, hot, and cold dishes, as well as dishes containing vinegar.	33 cl | 8

Officina della birra - Bioggio

		FOODPAIRING	10 cl | CHF
MITHRA *Irish Red Ale |* *Alc. 5,6%*	This typical Irish beer has an intense purple color, a caramel-like flavor, and a strong hoppy taste, yet it is gentle and balanced on the palate	Meat appetizers, medium-bodied risottos, grilled red meat, and medium-aged cheeses	33 cl | 8

Officina della birra - Bioggio

		FOODPAIRING	10 cl | CHF
KREMLIN *Imperial Stout |* *Alc. 9%*	This stout has a pronounced note of coffee and chocolate, a slight licorice flavor, and an impenetrable black color that contrasts with a creamy and delicate foam	Smoked meat, seafood and shellfish, caprese salad, oily foods, light and rich desserts	33 cl | 9

Beer

Officina della birra - Bioggio

		FOODPAIRING	10 cl | CHF
SIX ROW *Fortified Ale |* *Alc. 15%*	Brick-red in color with a full, structured body, this beer is born in the cellars of the historic brewery of Bellinzona, where it matures in Bourbon barrels. Fortified with the addition of beer distillate, it develops a rich, liqueur-like body. Intensely malty, with pronounced Bourbon notes, smooth and velvety – offering an elegant drinking experience.	Almond brittle, chocolates with cherries, game in sauce	10 cl | 15 50 cl | 63

Matasci - Tenero

		FOODPAIRING	10 cl | CHF
VERZASCA WEIZEN *Weizen |* *Alc. 4.5%*	Orange in color with a delicate cloudiness and fine foam. Aromas of ripe bananas and cloves. Fruity, light and refreshing blend of barley and wheat malt with apricot fragrance	Salads, asparagus, fresh cheese, raw salmon, seafood, fried fish	33 cl | 8.5

Matasci - Tenero

		FOODPAIRING	10 cl | CHF
IGA AMERICANA *Italian Grape Ale |* *Alc. 5,8%*	Amber color with white, compact foam. Ticino malt, combined with American grape must, gives it a delicate honey flavor with notes of fresh bread crust and wild berries	Appetizers, mildly aged cheeses, and risottos	33 cl | 9
IGA MERLOT *Italian Grape Ale |* *Alc. 6%*	Golden yellow in color with a fine white head and aromas of grapes and bread crust. Ticino malt and Merlot grapes give it a red fruit flavor with a delicate acidity	Aperitifs and light appetizers, pasta dishes without tomato sauce, white meat, and risotto	33 cl | 9

Hanssens - Dworp/Belgio

		FOODPAIRING	10 cl | CHF
OUDE KRIEK *Lambic alla frutta |* *Alc. 6%*	A barrel aged sour cherry beer also known as cherry lambic or kriek brewed using traditional methods. It stands out for its harmonious balance of lively acidity, intense fruit character and delicate complexity, as well as its striking ruby red color	Very versatile: with aperitifs, light starters, fruity soups, and creamy desserts	75 cl | 29

Wine by the glass

White Brissago

		FOODPAIRING	10 cl | CHF
BIANCO *Chiappini Vini | Brissago* *80% Chardonnay* *20% Pinot Bianco und Doral*	A fresh and fruity blend of Chardonnay and Pinot bianco with a touch of Doral grape. Fruity with a flavour of exotic banana. The firm acidity gives it a special freshness.	Tapas and antipasti, light warm starters and risottos	8.5
L'IGHER *Zanini Vini | Brissago* *Petite Arvine, Merlot*	Brissago's rising star: Fabio Zanini. His white wine creation with fruity tones. Flavour: dry but powerful.	Fish starters, and light pasta	7.5

Spumante Brissago

		FOODPAIRING	10 cl | CHF
BRIOSO BRUT *Zanini Vini | Brissago* *Merlot Spumante*	100% Merlot grapes pressed white. Classic method. Matured for 12 months on its own yeasts. Straw yellow in colour with light green reflections. Dry and very elegant on the palate.	Aperitif, lake and sea fish	13

White Ticino

		FOODPAIRING	10 cl | CHF
CONVIVIO *Chardonnay | Viognier* *Monticello | Mendrisio* *Barrique*	The batonnage method produces a tropical, fresh wine. Citrus fruits, pineapple, peach and vanilla are its flavours. Barrique ageing gives it the finishing touch.	Meat starters, and white meat dishes	10
CHERUBINO DOC *Fratelli Matasci | Tenero* *Merlot del Ticino*	Pale straw yellow in colour. Delicate notes on the nose, reminiscent of exotic fruit and floral scents. Quite full-bodied, soft and flattering on the palate.	Lakefish, light starters and fresh cheese	7.5

Rose Brissago/Ticino

		FOODPAIRING	10 cl | CHF
ROSA DI LUNA *A. Delea | Losone* *Rosato Ticinese*	A light-coloured rosé wine with strong aromas on the nose, reminiscent of ripe wild berries. It has a slight initial sweetness on the palate and is full-bodied and elegant. An exceptionally fruity, harmonious and aromatic rosé with a long-lasting finish.	Mediterranean risottos, salads, prawns and cream cheese	8
TERRA DEL SOLE *Cantina Ghidossi* *Merlot Rosato Ticinese*	Grapes from the Malcantone vineyards. Alcoholic fermentation at a controlled temperature to ensure the preservation of aromatic complexity. Freshness of raspberries and wild strawberries	Light starters with vegetables and fish, salads and warm fish dishes	8

Wines by the glass

Red / Brissago

		FOODPAIRING	10 cl | CHF
MACHIA *Chiappini Vini | Brissago Merlot del Ticino*	Dark ruby red, earthy bouquet with notes of cinnamon and aniseed. Fruit-accentuated with tannins. Complex structure.	Antipasti, pasta dishes and hard cheese	7
TRIANGOLO *Zanini Vini | Brissago Merlot del Ticino*	Brissago's new discovery and rising star Fabio Zanini: Merlot grapes from Brissago and Terre di Pedemonte. Beautiful, fruity bouquet Flavour: dry, strong with fruity aromas.	Veal, lamb and savoury pasta dishes	7
PAGLIACCI *Zanini Vini | Brissago Merlot – Cabernet Franc Barrique*	Barrique-aged top wine with a rich bouquet. Aged for 12 months in barrels and 12 months in the bottle. Flavour: full and rich with powerful tannins.	Dried meat and matured cheese, braised meat	10

Red / Ticino

		FOODPAIRING	10 cl | CHF
INCANTO *Monticello | Mendrisio Merlot Barrique*	Merlot from the Mendrisiotto aged for 16 months in barriques. Ruby red in colour, with a scent of red fruit and vanilla	Hearty starters with meat such as tartare or carpaccio, Grilled beef	8.5
RISERVA DEL CARMAGNOLA DOC *Vinicola Carlevaro | Bellinzona Merlot del Ticino*	Colour: ruby red, purple reflections. Bouquet: wild berries, black fruit, cassis, spice and pepper. Flavour: full, dry, round, fruity and good acidity.	Flavoursome Meat dishes, mountain cheese	10
SASSARIENTE *F.lli Matasci | Tenero Merlot del Ticino*	Rich bouquet, typical Ticino Merlot. Full and harmonious body, long-lasting flavour.	Braised meat Beef and game dishes	8

Anniversary wine

		FOODPAIRING	cl | CHF
BLEND 50 *Schuler Weine | Seewen Barrique*	Sunstar birthday cuvée made from Pinot Noir, Humagne Rouge, Merlot, Barbera and Nebbiolo. Matured for 12 months in high-quality oak, acacia, larch and chestnut barriques. Beautiful ruby red colour with bright reflections. Fine spice, roasted notes, cardamom, black and red berries	Lamb dishes and matured hard cheese	300 cl | 190 150 cl | 90 10 cl | 7

Wines by the glass

With the innovative **'Coravin' process**, you can also enjoy very fine wines by the glass!
Look out for this symbol:

Open wines with the Coravin / White

		FOODPAIRING	10 cl | CHF
PAGLIACCI BIANCO *Zanini Vini | Brissago* *Merlot bianco Barrique* *DOC*	Fruity and intense Merlot bianco from Brissago. Strong and tropical wine flavour with light barrique tones.	Meat starters and white meat dishes	11
L'IGHER BARRIQUE *Zanini Vini | Brissago* *Bianco svizzero I.G.T.* *Petite Arvine, Merlot, Kerner*	Brissago's Aufsteiger: Fabio Zanini. Seine Weissweinkreation mit fruchtigen Tönen. Geschmack: trocken, aber kraftvoll.	Fischvorspeisen,und leichte Teigwaren	12
BIANCO ROVERE *Guido Brivio |* *Mendrisio Ticino DOC* *Merlot Barrique*	Pressed from red Merlot grapes. The wine ferments and matures for eight months in French oak barrels, which gives it greater complexity. Mirabelle plum and citrus tones and a fine woody note on the nose. Broad and soft on the palate.	White meat, shellfish, poultry, hard cheese	12

Open wines with the Coravin / Red

		FOODPAIRING	10 cl | CHF
OTTO MARZO *Fratelli Matasci | Tenero* *Merlot del Ticino*	Very harmonious, typical Ticino Merlot from our Brissago winemaker Gio Chiappini. Aged for 12 months in barriques with a light vanilla flavour. Beautiful, round finish.	Game dishes, beef, Matured cheese	14
NERO *Chiappini Vini | Brissago* *Merlot del Ticino Barrique*	100% Merlot from over 45-year-old stems. Very low yields make it a rarity. Harvested after advanced ripening and matured in barriques. Flavour: Intense and invitingly fruity. Distinctive body on the finish	Game and beef dishes. Raw red meat	12
PAGLIACCI *Zanini Vini | Brissago* *Merlot – Cabernet Franc* *Barrique*	Barrique-aged top wine with a rich bouquet. Aged for 12 months in barrels and 12 months in the bottle. Flavour: full and rich with powerful tannins.	Dried meat and matured cheese, braised meat	12
SASEL *Zanini Vini | Brissago* *Merlot-Barbera-Galotta* *Barrique*	The top wine from Fabio Zanini from Brissago. Matured for 24 months in new barrels and 12 months in the bottle. Ruby red in colour with a very long, pleasant finish.	Grilled red meat. Strong risottos and mature cheese.	16

Wines by the glass

Open wines with the Coravin / Red

		FOODPAIRING	10 cl | CHF
ZERO ZERO *Chiappini Vini | Brissago* *Merlot del Ticino affinato in Barrique 22 mesi*	The best from the House of Chiappini is a ruby-red, wonderfully berry and ripe wine. Pleasantly fruity sweetness and a long finish.	Grilled red meat, beef or game tartare	15
CERUS BIO SUISSE *Vino biologico* *Bianchi | Arogno* *Barrique*	Interspecific variety from the Cabernet Sauvignon family, 13 months in barrique, garnet red colour, aromas of ripe red fruit, balanced acidity and tannins.	Hearty red meat dishes such as beef or lamb	12
SIRIO BARRIQUE *Cant. Matasci | Tenero* *Merlot Barrique*	Merlot from selected grapes. Ruby red colour. Has fine woody notes on the nose. Solid structure with present tannins.	Game dishes, beef, lamb, mature cheese	13
ULTIMA GOCCIA *Chiodi Vini | Ascona* *Merlot del Ticino affinato in Barrique*	Colour: dense purple red. Bouquet: fruity, red fruit, spicy, elegant and complex. Flavour: balanced structure, soft, ripe and elegant tannins, fruity, long finish.	Lamb and game meat, savoury pasta dishes	14
PRESTIGE *Cantina Il Cavaliere | Contone Merlot del Ticino* *Barrique*	Ripe character with soft, complex tannins. Partial drying of the grapes in the vats to intensify the flavour, aroma and aromas. Full-bodied and expressive on the palate.	Game, lamb and beef, mature cheese	19
TRENTASEI TICINO D.O.C. *Gialdi Vini | Mendrisio* *Goldmedaille WM Merlot* *Barrique*	Top Ticino product: 100% Merlot from very old selected vines exclusively from Ticino. Processed according to the Bordeaux method and vinified for 36 months in oak barrels. Deep ruby red in colour, very intense.	Game, red meat, mature cheese, meditation wine	25
MARCHESI ANTINORI *Marchesi Antinori | Firenze* *Tenuta Tignanello* *Chianti Classico*	Assemblage of Sangiovese, Cabernet Sauvignon, Merlot and Syrah. Ruby red colour with aromas of plum fruit and chocolate. Nice body in the mouth with soft tannins.	Mediterranean starters, pasta dishes and game meat	14

Dessertwine open with Coravin

		FOODPAIRING	CHF
PASSITO BIO BIANCO DI NOTO *Planeta | Sicilia*	100% Moscato Bianco. Explosive flavours of exotic fruits, jasmine and candied citrus fruits, complex and easy to love at the same time.	Desserts or after a meal	14

White wine

Brissago

		FOODPAIRING	cl | CHF
BIANCO *Chiappini Vini | Brissago 80% Chardonnay 20% Pinot Bianco und Doral*	The Bianco is a fresh and fruity blend of Chardonnay and Pinot bianco with some Doral grapes. The flavour of the wine is fruity with a hint of exotic banana. The firm acidity gives it a special freshness.	Aperitif, light starters and fish dishes	75 cl | 52
L'IGHER *Zanini Vini | Brissago Bianco svizzero I.G.T. Petite Arvine, Merlot*	Brissago's rising star: Fabio Zanini. His white wine creation with fruity tones. Flavour: dry but powerful.	Fish starters, and light pasta	75 cl | 52
PAGLIACCI BIANCO *Zanini Vini | Brissago Merlot bianco Barrique DOC*	Fruity and intense Merlot bianco from Brissago. Strong and tropical wine flavour with light barrique tones.	Meat starters, and white meat dishes	75 cl | 66
L'IGHER BARRIQUE *Zanini Vini | Brissago Bianco svizzero I.G.T. Petite Arvine, Merlot, Kerner*	Brissago's rising star: Fabio Zanini. His top white wine creation with fruity and light barrique tones. Flavour: Harmoniously powerful.	Hearty starters Poultry, savoury risottos	75 cl | 72

Tessin

		FOODPAIRING	cl | CHF
CHERUBINO DOC *Fratelli Matasci | Tenero Merlot del Ticino*	Pale straw yellow in colour. Delicate notes on the nose, reminiscent of exotic fruit and floral scents. Quite full-bodied, soft and flattering on the palate.	Lakefish, light starters and fresh cheese	75 cl | 49
PRELUDIO *Chiodi Vini | Ascona Ticino DOC Bianco di Merlot*	Bouquet: intense, fine, floral, with a hint of exotic fruit. Flavour: dry, spicy, slightly lively, full-bodied, persistent, harmonious with an aftertaste of bitter almond	Aperitif, delicious pasta	75 cl | 47
CONVIVIO *Chardonnay | Viognier Monticello | Mendrisio Barrique*	The batonnage method produces a tropical, fresh wine. Citrus fruits, pineapple, peach and vanilla are its flavours. Barrique ageing gives it the finishing touch.	Meat starters, and white meat dishes	75 cl | 66
IL CHARDONNAY *Angelo Delea | Losone Bianco Ticinese DOC*	Refined in new 400 litre oak barrels for 8 months. Colour: straw white. Aroma: citrus fruit and bergamot. Flavour: consistent and persistent. Development: very fruity and wide to the nose and mouth.	Generally with fish, soft and slightly matured cheese	75 cl | 62
BUCANEVE DOC *Cantina Sociale | Giubiasco weisser Merlot*	Pale straw yellow in colour. Delicate notes on the nose, reminiscent of exotic fruit and floral scents. Quite full-bodied, soft and flattering on the palate.	Freshwater fish, light starters and fresh cheese	75 cl | 42

White wine

Tessin

		FOODPAIRING	cl | CHF
TERRE ALTE *Gialdi Vini SA | Mendrisio Ticino DOC bianco di Merlot*	A white merlot wine full of character, with superficial aromas of red berries, menthol and roasted notes. Fresh, fruity and complex. Full-bodied with a medium structure and well-balanced tannins.	Aperitif and light starters	75 cl | 45
APOCALISSE DOC *Angelo Delea | Losone Chardonnay, Semillon, Merlot*	Assemblage of 3 grapes. Modern winemaking, fresh wine, fragrant and with an aromatic note of these grapes.	Mediterranean starters, sea and ocean fish	75 cl | 48
BIANCO ROVERE *Guido Brivio | Mendrisio Ticino DOC Merlot Barrique*	Pressed from red Merlot grapes. The wine ferments and matures for eight months in French oak barrels, which gives it greater complexity. Mirabelle plum and citrus tones and a fine woody note on the nose. Broad and soft on the palate.	White meat, shellfish, poultry, hard cheese	75 cl | 74 37.5 cl | 41
ALMA BIO SUISSE *Vino bianco biologico Bianchi | Arogno*	80% Johanniter 20% Solaris. Fresh wine with a light minerality, slightly reminiscent of toasted notes and citrus fruits, elegant and fine, best with starters and fish.	Hearty starters and fish dishes	75 cl | 71

Italy

		FOODPAIRING	cl | CHF
ROERO ARNEIS DOCG *Azienda Belcolle | Verduno Piemont*	Belcolle vinifies this single-varietal Arneis in steel tanks so that it retains its marvellous fruit. It has an aroma of citrus fruits, pears and almonds and is fresh on the palate with a lovely acidity	Fish dishes, salads	75 cl | 45
SCAIA *Tenuta St. Antonio Colognola Venezien*	Wonderful bouquet: white acacia flowers, jasmine and a refreshing aroma of citrus fruits, pineapple, apple, pear and mango. Flavour: fresh and pleasant thanks to its pronounced acidity. The balance of softness and spiciness make it inviting and fascinating.	Raw fish, fruity soups, mouldy cheese and vegan cuisine	75 cl | 39
GEWÜRZTRAMINER *Cantina Hofstätter Bozen Südtirol*	Intense, bright straw-yellow colour. Compact and distinctive aroma with hints of dried flowers and rose petals. Rich and complex on the palate with a dense body, yet fresh and lively.	Crustaceans, strong starters, Asian cuisine or as an aperitif	75 cl | 47
PINOT GRIGIO *Cantina Hofstätter Bozen Südtirol*	A classic, expressive Pinot Grigio with a bright straw-yellow colour and coppery nuances. Complex on the nose with aromatic, fruity notes, with a particularly pronounced aroma of juicy pears. It is well-structured on the palate, with a finely balanced interplay of fruit and acidity and a pleasant spiciness.	Fish starters and light pasta dishes	75 cl | 38

Rose wines

Brissago

		FOODPAIRING	cl | CHF
ROSINA *Chiappini Vini* *Merlot, Bondola*	This rosé wine is characterised by its attractive colour and reveals itself through a bright salmon colouring. Remarkable finesse and harmonious floral and fruity aromas.	With spicy or exotic dishes	75 cl | 52

Tessin

		FOODPAIRING	cl | CHF
ROSA DI LUNA *A. Delea | Losone* *Rosato Ticinese*	A light-coloured rosé wine with strong aromas on the nose, reminiscent of ripe wild berries. It has a slight initial sweetness on the palate and is full-bodied and elegant. An exceptionally fruity, harmonious and aromatic rosé with a long-lasting finish.	Mediterranean risottos, salads, prawns and cream cheese	75 cl | 48
TERRA DEL SOLE *Cantina Ghidossi* *Rosato Ticinese*	Merlot rosé, made from grapes from the Malcantone vineyards. Fresh and fruity flavour of raspberries and wild strawberries.	Aperitif, light raw and cooked fish starters	75 cl | 54
FIOR D'AUTUNNO *Arnaboldi | Ascona* *Rosato Ticinese 100% Merlot*	Fruity and fresh Merlot Rosato. Bright pink colour, fruity bouquet, fresh notes, lively.	Hearty salads, light meat dishes and fish dishes with sauce	75 cl | 47

Brissago

		FOODPAIRING	cl | CHF
ROSINA *Chiappini Vini* *Merlot, Bondola*	This rosé wine is characterised by its attractive colour and reveals itself through a bright salmon colouring. Remarkable finesse and harmonious floral and fruity aromas.	With spicy or exotic dishes	75 cl | 52

Tessin

		FOODPAIRING	cl | CHF
ROSA DI LUNA *A. Delea | Losone* *Rosato Ticinese*	A light-coloured rosé wine with strong aromas on the nose, reminiscent of ripe wild berries. It has a slight initial sweetness on the palate and is full-bodied and elegant. An exceptionally fruity, harmonious and aromatic rosé with a long-lasting finish.	Mediterranean risottos, salads, prawns and cream cheese	75 cl | 48
TERRA DEL SOLE *Cantina Ghidossi* *Rosato Ticinese*	Merlot rosé, made from grapes from the Malcantone vineyards. Fresh and fruity flavour of raspberries and wild strawberries.	Aperitif, light raw and cooked fish starters	75 cl | 54
FIOR D'AUTUNNO *Arnaboldi | Ascona* *Rosato Ticinese 100% Merlot*	Fruity and fresh Merlot Rosato. Bright pink colour, fruity bouquet, fresh notes, lively.	Hearty salads, light meat dishes and fish dishes with sauce	75 cl | 47

Red wines

Brissago

		FOODPAIRING	cl | CHF
CENTOVALLI *Chiappini Vini | Brissago Merlot del Ticino Barrique*	From the Centovalli, lightly matured in barriques. Very harmonious and balanced. Typical Merlot from the Sopraceneri.	Raw ham, risottos and braised meat	75 cl | 66
BRISSAGO *Chiappini Vini | Brissago Merlot del Ticino Barrique*	Manual harvest. Soft maceration for 12 hours before fermentation. Mass warming to start fermentation with selected yeasts. Fresh, fruity and smooth.	Complex meat dishes, hearty starters	75 cl | 66
MACHIA *Chiappini Vini | Brissago Merlot del Ticino*	Dark ruby red, earthy bouquet with notes of cinnamon and aniseed. Fruit-accentuated with tannins. Complex structure.	Antipasti, pasta dishes and hard cheese.	75 cl | 49
OTTO MARZO *Chiappini Vini | Brissago Merlot del Ticino affinato in Barrique*	Very harmonious, typical Ticino Merlot from our Brissago winemaker Gio Chiappini. Aged for 12 months in barriques with a light vanilla flavour. Beautiful, round finish.	Antipasti, pasta dishes and hard cheese	75 cl | 81
NERO *Chiappini Vini | Brissago Merlot del Ticino Barrique*	100% Merlot from over 45 year old stems. Very low yields make it a rarity. Harvested after advanced ripening and matured in barriques. Flavour: Intense and invitingly fruity. Distinctive body on the finish.	Game and beef dishes dishes. Raw red meat	75 cl | 72
ZERO ZERO *Chiappini Vini | Brissago Merlot del Ticino affinato in Barrique 22 mesi*	The best from the House of Chiappini is a ruby-red, wonderfully berry and ripe wine. Pleasantly fruity sweetness and a long finish.	Grilled red meat, beef or game tartare	75 cl | 91
SASEL *Zanini Vini | Brissago Merlot-Barbera-Galotta Barrique*	The top wine from Fabio Zanini from Brissago. Matured for 24 months in new barrels and 12 months in the bottle. Ruby red in colour with a very long, pleasant finish	Grilled red meat. Strong risottos and mature cheese	75 cl | 91
PAGLIACCI *Zanini Vini | Brissago Merlot –Cabernet Franc Barrique*	Barrique-aged top wine with a rich bouquet. Aged for 12 months in barrels and 12 months in the bottle. Flavour: full and rich with powerful tannins.	Dried meat and matured cheese, braised meat	75 cl | 66
TRIANGOLO *ZaniniVini | Brissago Merlot del Ticino*	Brissago's new discovery and rising star Fabio Zanini: Merlot grapes from Brissago and Terre di Pedemonte. Beautiful, fruity bouquet Flavour: dry, strong with fruity aromas.	Veal, lamb and savoury pasta dishes	300 cl | 94 75 cl | 49 50 cl | 36

Red wine

Tessin

		FOODPAIRING	cl | CHF
ROSSO DI LUNA *Angelo Delea | Losone* *Merlot di Losone*	Colour: ruby red with violet reflections. Aroma: intense and fruity. Pleasantly good persistence. Perfect with risotto.	Rabbit, generally white meat Risotto with mushrooms	75 cl | 48
SELEZIONE D'OTTOBRE *F.lli Matasci | Tenero* *Merlot*	Light and classic Ticino Merlot. Fruity, fresh bouquet, ruby red colour, harmonious and balanced body.	Risottos, pasta dishes with meat, white meat	75 cl | 44 50 cl | 33 37.5 cl | 25
LA MURATA VITI *Vinicola Carlevaro | Bellinzona Merlot del Ticino*	Grapes from the Bellinzona area matured in steel tanks. It is of high quality and has been awarded the VITI seal of quality by the cantonal inspection committee every year.	Grilled meat, roasts, salami and cheese	150 cl | 91 75 cl | 44
TRE TERRE *Chiodi Vini | Ascona* *Merlot del Ticino*	Colour: ruby red, purplish reflections. Bouquet: wild berries, black fruits, chassis, spicy and pepper. Flavour: full, dry, round, fruity and good acidity	Beef, veal Hearty pasta	150 cl | 106 75 cl | 61 50 cl | 43
RISERVA DEL CARMAGNOLA DOC *Vinicola Carlevaro | Bellinzona, Merlot del Ticino*	Colour: ruby red, purple reflections. Bouquet: wild berries, black fruit, cassis, spice and pepper. Flavour: full, dry, round, fruity and good acidity.	Flavoursome Meat dishes, mountain cheese	75 cl | 66
SIRIO BARRIQUE *Cant. Matasci | Tenero* *Merlot Barrique*	Merlot from selected grapes. Ruby red colour. Has fine woody notes on the nose. Solid structure with present tannins.	Game dishes, beef, lamb, mature cheese	75 cl | 77
SASSO CHIERICO *Ten. Sasso Chierico | Gudo* *Merlot del Ticino*	The hillside vineyards are in Gudo. Clayey soils, sandy in the hills, but rich in granite gneiss. Matured in steel vats and then left in the bottle for at least 6 months. Beautiful expression of the Gudo terroir.	Ticino cold cuts with cheese, savoury pasta dishes	75 cl | 66
SASSARIENTE *Cantina Settemaggio | M.Carasso, Barrique*	Rich bouquet, typical Ticino Merlot. Full and harmonious body, long-lasting flavour.	Braised meat Beef and game dishes	75 cl | 51 50 cl | 38
IRTI COLLI IGT *Cantina Settemaggio | M.Carasso* *Barrique*	100% Merlot from the hills of Monte Carasso, matured in large oak barrels. Intense and long-lasting flavour.	Pasta dishes with vegetables or meat	75 cl | 59
PASSIONI *Merlot* *Monticello/Mendrisio*	A ruby-red wine that reveals the characteristic notes of this grape variety on the nose alone. A soft and lively wine.	Savoury risottos and Ticino dishes	75 cl | 49
CERUS BIO SUISSE *Bianchi | Arogno* *Barrique*	Interspecific variety from the Cabernet Sauvignon family, 13 months in barrique, garnet red, aromas of ripe red fruit, balanced acidity and tannins.	Hearty red meat dishes such as beef or lamb	75 cl | 71

Red wine

Tessin

		FOODPAIRING	cl | CHF
MERLOT PIAZ BIO SUISSE *Bianchi | Arogno Barrique*	100% Merlot extracted in a wooden vat for 40 days, 15 months in barrique, fresh, fruity and spicy, balanced structure and tannins	Delicate starters with meat and hearty risottos	75 cl | 76
INCANTO *Monticello | Mendrisio Merlot Barrique*	Merlot from the Mendrisiotto aged for 16 months in barriques. Ruby red in colour, with a scent of red fruit and vanilla.	Hearty starters with meat, grilled red meat	75 cl | 62
ULTIMA GOCCIA *Chiodi Vini | Ascona Merlot del Ticino affinato in Barrique*	Colour: dense purple red. Bouquet: fruity, red fruit, spicy, elegant and complex. Flavour: balanced structure, soft, ripe and elegant tannins, fruity, long finish.	Lamb and game meat, savoury pasta dishes	75 cl | 85
SASSO CHIERICO RISERVA *Ten. Sasso Chierico | Gudo Barrique*	100% Merlot from the hills around Gudo aged in 500 litre barrels for 15 months. Elegant, fruity wine. Rich and harmonious flavour.	Game, red meat, lightly matured cheese	75 cl | 91
EMOZIONI *Merlot | Cabernet Sauvignon Monticello | Mendrisio Barrique*	Cabernet grapes are matured in barriques, giving them an intense ruby red colour with berry aromas and vanilla	Savoury pasta dishes, red meat	75 cl | 55
ROMPIDEE *Chiodi Vini | Ascona Merlot del Ticino Barrique*	Colour: dense purple red. Bouquet: intense nose, with aromas of wild berries, ripe fruit, liquorice and vanilla. Flavour: dry, powerful with lots of ripe tannins.	Game, lamb and beef, mature cheese	75 cl | 99
PRESTIGE *Cantina Il Cavaliere | Contone Merlot del Ticino Barrique*	Ripe character with soft, complex tannins. Partial drying of the grapes in the vats to intensify the flavour, aroma and aromas. Full-bodied and expressive on the palate.	Wild, Lamm und Rind, gereifter Käse	75 cl | 116
QUATTROMANI *Brivio, Delea, Gialdi, Tamborini Merlot del Ticino Barrique*	4 well-known winegrowers have worked together to created an outstanding wine. Bordeaux red in colour with garnet reflections. Fresh, slightly spicy and emphasised by fruity notes. Full-bodied, with a pleasant aroma.	Red meat, mushrooms, truffles	75 cl | 109
RAMPEDA TICINO D.O.C. *Fratelli Meroni | Biasca Barrique*	100% selected Merlot grapes from the hills of Rampeda. Aged for 18 months in oak barrels. Ruby red with raspberry, blackcurrant and cherry aromas. Fresh and warm flavour.	Red meat, game dishes	75 cl | 99

Red wine

Tessin

		FOODPAIRING	cl | CHF
MÒMÒ *Angelo Delea | Losone* *Barrique*	Merlot delle Colline del Mendrisiotto Generous and rich on the palate. Matured for 12 months in oak barrels. Dark red colour with purple reflections.	Savoury starters, hearty pasta	75 cl | 49
GIORNICO D'ORO *Gialdi Vini SA | Mendrisio* *Merlot del Ticino*	Intense ruby red colour. Complex, harmonious and of good intensity. Notes of cherries and blackberries, as well as flavours of menthol and roasted notes. Full-bodied and well-structured, with ripe, juicy tannins and a long finish.	Beef tartare, pasta dishes, poultry	75 cl | 64 50 cl | 44
RONCAIA *Vinattieri | Ligornetto* *Merlot del Ticino Barrique*	Has the typical fruity Merlot flavours with a slight smoky note and is harmonious and balanced on the palate. Berries and vanilla on the nose.	Meat dishes, strong starters, mature cheese	75 cl | 64 37.5 cl | 35
RONCOBELLO *Valsangiacomo | Mendrisio* *Merlot delle Colline del Monte Generoso*	Dark cherry red, strong, aromatic and ripe berry bouquet with notes of juniper. Powerful on the palate with ripe fruit and earthy notes. Rounded tannins	Pasta and risottos, veal and cheese	75 cl | 61
SAN CARLO *Angelo Delea | Losone* *Merlot, Cabernet Franc* *Barrique*	Grapes from the Locarnese, matured for 12 months in oak barrels. Intense wine, complex and fine with an elegant note and rich flavour.	Game dishes, strong meat dishes	75 cl | 66
CASTELLO DI MORCOTE D.O.C *Tenuta Castello di Morcote* *Barrique*	90% Merlot, 10% Cabernet Franc matured in Morcote for 12 months in French oak barrels. Matured in French oak barrels for 12 months. Ruby red, rich and complex aroma with cherry flavours, full and elegant on the palate.	Game meat, mushrooms, innards	75 cl | 99
SASSI GROSSI *Gialdi Vini | Mendrisio* *Merlot del Ticino* *Barrique*	Deep, rich ruby red colour. Harmonious, intense and complex bouquet. Notes of plums and blueberries. Very long-lasting finish.	Strong Meat dishes, mature cheese	75 cl | 109 150 cl | 195
LIGORNETTO *Vinattieri | Ligornetto* *Merlot del Ticino* *Barrique*	Ruby red colour with garnet accents. Typical Merlot bouquet of ripe plums. Very fine and elegant attack, malty notes. Animating and perfectly balanced.	Steaks, feathered game	75 cl | 104
MERLOT DEL MAGO *Castello di Cantone | Rancate Delea Vini* *Barrique*	100% Merlot, aged for 22 months in barrique barrels. Super site with a very rich bouquet. Very round, typical Merlot.	Strong Meat dishes, mature cheese	75 cl | 94
RUBRO *F.lli Valsangiacomo |* *Chiasso Merlot del Ticino* *Barrique*	Limited production from the best grapes from old vines. Matured for at least 18 months in new French oak barrels. Oak barrels for at least 18 months. Noble wine of the top class.	Strong Meat dishes, mature cheese	75 cl | 99

Red wine

Tessin

		FOODPAIRING	cl | CHF
TRENTASEI TICINO D.O.C. *Gialdi Vini | Mendrisio* *Goldmedaille WM Merlot 2015* *Barrique*	Top Ticino product: 100% Merlot from very old selected vines exclusively from Ticino. Processed according to the Bordeaux method and vinified for 36 months in oak barrels. Deep ruby red in colour, very intense.	Wildfleisch, rotes Fleisch, gereifter Käse, Meditations-wein	75 cl | 166
VINATTIERI *Vinattieri | Ligornetto* *Merlot del Ticino* *Barrique*	Top product from Vinattieri Ticinesi. Purple-red, very fleshy wine. Intense aroma of leather, tobacco, sweet spices, cinnamon, liquorice, coffee cream. Good balance of freshness and suppleness. Very long finish.	The most important meat dishes, mild Alpine cheese	75 cl | 198

Italien – Piemont

		FOODPAIRING	cl | CHF
BAROLO DOCG MONFORTE D'ALBA *Rocche dei Manzoni* *Barrique*	100% Nebbiolo grapes. Aged for 3 years in oak barrels and 1 year in the bottle. Garnet red in colour with an intense bouquet of Marasca cherries and cocoa.	Veal, beef, savoury pasta dishes	75 cl | 116
NEBBIOLO LANGHE *Bricco Maiolica DOCG* *Piemonte*	A young, elegant and smooth wine, easy to drink, but also for classic convivial moments. Matured for 10 months in stainless steel and bottled in July after the harvest.	Light starters and pasta dishes	75 cl | 46

Italien – Toskana

		FOODPAIRING	cl | CHF
NOBILE DI MONTEPULCIANO *Tenuta Vallocaia, Bindella* *Sangiovese DOCG*	Ruby-red wine with a flavour of blackberries, cherries and roasted notes. Beautiful tannins and a long finish.	Flavoursome Italian starters	75 cl | 61
MARCHESI ANTINORI *Marchesi Antinori | Firenze* *Tenuta Tignanello* *Chianti Classico*	Assemblage of Sangiovese, Cabernet Sauvignon, Merlot and Syrah. Ruby red colour with aromas of plum fruit and chocolate. Nice body in the mouth with soft tannins.	Pasta dishes, savoury risottos	75 cl | 79
CHIANTI CLASSICO DOCG *Castello di Meleto | Toscana* *Sangiovese, Merlot*	This fascinating, great wine shines with a strong ruby red colour, the nose is filled with finesse and aromas of berries and herbs, underlaid with a hint of spice.	Risottos, hard cheese	75 cl | 47
PÈPPOLI CHIANTI CLASSICO *Marchesi Antinori | Firenze*	Deep ruby red in the glass. Fruity flavour with notes of cherries and raspberries. Balanced with lively acidity and soft tannins. Balanced on the palate with a long-lasting finish.	Pasta dishes, savoury risottos	75 cl | 52

Red wine

Italien – Toskana

		FOODPAIRING	cl | CHF
«HEBA» MORELLINO DI SCANSANO *95% Sangiovese | 5% Syrah* *Fattoria di Magliano*	The Heba has a dark cherry red colour. Fresh, typical varietal aroma with fine spicy notes. Berry-fruity structure and full body with a fruity sweetness and fine acidity. Filigree tannin flavour.	Veal, mild cheese	75 cl | 55
LE VOLTE DELL' ORNELLAIA IGT *Tenuta Ornellaia | Toscana* *Barrique*	The different grape varieties Merlot, Sangiovese and Cabernet Sauvignon are fermented separately. The young wine matures for 10 months in 2-4 year old barriques, which were previously used for the vinification of Ornellaia.	Pasta dishes with meat, rabbit	75 cl | 66
SASSICAIA *Tenuta San Guido* *Bolgheri Sassicaia |* *Toscana, Barrique* ***2018***	Sassicaia is a treasure trove of wine. It saw the light of day in 1948, when Mario Incisa della Rocchetta harvested from his newly planted Cabernet vines for the first time. The nobleman was probably thought to be very quirky at the time, as the first twenty vintages were only intended for the family's private consumption. Let us surprise you.	Noble meat dishes	75 cl | 410

Italien – Venetien

		FOODPAIRING	cl | CHF
AMARONE DELLA VALPOLICELLA *Corte Giara | Cantina Allegrini, Barrique*	Allegrini's Amarone is an icon for an entire region. Dark fruit flavours and a bouquet of spices accompany the stunningly elegant body through to the long finish.	Grilled red meat	75 cl | 93

Italien – Sizililen

		FOODPAIRING	cl | CHF
LAMURI DOCG *Nero Avola* *Tasca Almerita* *Barrique*	The Nero d'Avola grapes for this wine are grown on high hillsides. The time spent in barrique barrels of different ages imparts soft and elegant tannins, so the wooden character is never overpowering. Lamùri, Sicilian for love, gives it its name.	Mediterranean meat dishes, hearty fish dishes	75 cl | 46

Red wine

Frankreich

		FOODPAIRING	cl | CHF
CHÂTEAU CLARKE LISTRAC AC *Baron Rothschild | Bordeaux, Merlot, Cabernet Sauvignon, Barrique*	In the glass, the Clarke sparkles a deep purple-red colour, and the nose is filled with the refined aromas of black berries with spicy components and a hint of oak.	Entrecôte, lamb, hard cheese	75 cl | 91

Continental

		FOODPAIRING	cl | CHF
CARABANTES *Chile | Aconcagua Shiraz | Vina von Siebenthal*	Complex flavour with various red berries and floral aromas of violets. A wine with a gently sweet and fresh start with good volume and pleasing tannins. Very pleasant finish.	Poultry, lamb, beef	75 cl | 65

Sparkling wine

Spumanti Tessin/Italien

		FOODPAIRING	cl | CHF
NOIR BRUT SPUMANTE *Bianco Delea Vini | Losone*	Ticino Chardonnay and Pinot Noir grapes. Long fermentation in autoclaves using the Charmat method. Maturation on yeasts for 30 months.	Fish dishes, white meat, Mediterranean risottos	75 cl | 56
FRANCIACORTA BOSIO *Bosio | Corte Franca*	10% Pinot Noir 90% Chardonnay. Straw yellow in colour with light greenish reflections, it has a typical bouquet of floral aromas and yeasts; on the palate it is soft, fresh and complex.	Aperitif, white meat dishes, fish	75 cl | 77
PAGLIACCI BRUT *Zanini Vini | Brissago Merlot Spumante*	The 'sparkling wine' from Brissago produced using the Charmat - method. Slightly fruity bouquet but still nice and dry and light.	Aperitif, light starters, fish dishes	75 cl | 56 10 cl | 8.5
BRIOSO BRUT *Zanini Vini | Brissago Merlot Spumante*	100% Merlot grapes pressed white. Classic method. Matured for 12 months on its own yeasts. Straw yellow in colour with light green reflections. Dry and very elegant on the palate.	Aperitif, lake and sea fish	75 cl | 77 10 cl | 13
MOSCATO DOC CERETTO BIO *Cantina Ceretto, Alba*	The Moscato Piemonte DOC from Ceretto is a favourite of many ladies in particular. Very aromatic with fine and clear muscat and floral tones in the fragrance, subtly sweet and tingling on the tongue.	Creamy desserts, cakes, digestifs	37.5 cl | 29

Frankreich / Champagner

		FOODPAIRING	cl | CHF
LAURENT PERRIER BRUT *Champagne | Reims Chardonnay, Pinot Noir, Pinot Meunier*	Fresh champagne with full-bodied fruit flavours. Aged for 3 years. Top champagne with a flavour of green apple, medlar and quince. The bouquet has light floral scents. The finish is long-lasting and flavoursome. It goes well with fish dishes and seafood platters.	Aperitif, Poultry dishes, Fish	37.5 cl | 57 75 cl | 94 150 cl | 198 Magnum