

# PASTA

Fresh tastes best. That is why we prepare all of our sauces in-house. The same is true for our pasta and our ravioli. They are freshly made in our glassed-in Manifattura. Each type of pasta has its own character.

## VEGETARIANO

- ALL' ARRABBIATA WITH PENNE** V I 18.50  
Spicy homemade tomato sauce.
- POMODORO WITH CAMPANELLE** V I 17.50  
Homemade tomato sauce.  
| with Mozzarella +2.00 | with baby spinach leaves +3.00  
| with rocket salad +2.00
- AGLIO E OLIO WITH SPAGHETTI** V I 17.50  
Fresh garlic in olive oil with chili and parsley.  
| with tender beef fillet +6.00
- CREMA DI FUNGHI WITH FUSILLI** 22.50  
Fresh mushrooms and oysters mushrooms, refined with white wine, cream and fresh parsley.  
| with tender turkey breast +5.00 | with tender beef fillet +6.00
- RATATOUILLE WITH PENNE** V I 22.50  
Fresh Mediterranean vegetables in homemade tomato sauce.  
| with prawns +6.00 | with tender beef fillet +6.00

## VERDURE

- PESTO ROSSO WITH FUSILLI** 19.50  
Fresh cherry tomatoes and roasted pine nuts in homemade pesto, topped with Grana Padano D.O.P..
- PESTO BASILICO WITH FUSILLI** I 19.50  
Homemade basil pesto with roasted pine nuts and Grana Padano D.O.P..
- RAVIOLI CON RICOTTA E RUCOLA** 23.50  
Homemade ricotta-rocket-ravioli with fresh cherry tomatoes, rocket salad and roasted pine nuts in a light sauce.

## DAL MARE

- GAMBERI WITH CAMPANELLE** I 25.50  
Fried prawns, spring onions and fresh tomatoes in homemade tomato sauce.
- THAITALY WITH CAMPANELLE** 25.50  
An exotic creation with marinated salmon, fresh mango and spring onions in a Thai curry sauce with fresh ginger. Black sesame seeds and lime complete the dish.
- GRANCHI DI FIUME WITH CAMPANELLE** 25.50  
Crayfish with sugar peas, carrots, zucchini and spring onions in homemade lobster sauce.
- GAMBERI E SPINACI WITH LINGUINE** 26.50  
Prawns and homemade basil pesto refined with cream and Grana Padano D.O.P. and tossed with fresh baby spinach leaves.

## CARNE

- BOLOGNESE WITH FUSILLI** 22.50  
Italian beef and pork ragout, finely sliced onions, carrots and homemade tomato sauce.
- TACCHINO PICCANTE WITH CAMPANELLE** I 24.50  
Tender turkey breast, pak choi and bell pepper in homemade orange-chili sauce.
- CARBONARA WITH PENNE** 23.50  
Bacon and onions in a cream sauce with egg and Grana Padano D.O.P..  
| with tender turkey instead of bacon +3.00  
| with salmon instead of bacon +3.00
- RAVIOLI CON CARNE** I 23.50  
Homemade ravioli bolognese filling in light tomato sauce.
- FILETTO DI MANZO E RUCOLA WITH CAMPANELLE** I 25.50  
Tender beef fillet, fresh vegetables and mushrooms with white wine and rocket salad.
- FILETTO DI MANZO CON VINO ROSSO WITH FUSILLI** 25.50  
Tender beef fillet, fresh vegetables and mushrooms with red wine and cream.

# RISOTTO

Our seasonally changing risotto dishes are displayed at the pasta stations or you can simply ask one of our cooks. g

# ZOODLES

Enjoy our zoodles as a gluten-free alternative to traditional pasta. The zucchini spaghetti can be combined with any of our homemade pasta sauces. g

# LASAGNE

The classic - homemade lasagna with spicy beef and pork ragout filling, fresh basil, creamy bechamel sauce, aromatic Grana Padano D.O.P and crispy mozzarella crust. Available at the pizza station.

## EVERYTHING. JUST THE WAY I LIKE IT.

Would you like to add special touches to your favourite dish? Do you follow a particular diet? Then you have come to the right place. Vegan, vegetarian, food intolerances - we will cook everything for you exactly the way you like it.

Ask our Vapianisti, or simply refer to these symbols for guidance:

- V Totally vegan, totally tasty.
- I A lactose-free treat.
- g We can prepare gluten-free dishes for you. Please inform our Vapianist when you order.

# EXTRAS

Create your very own favourite dish with our extras.

Salmon	+6.00	Tender beef fillet	+6.00
Prawns	+6.00	Tender turkey breast	+5.00
Crayfish	+6.00		

# KIDS

DEAR KIDS (UNDER THE AGE OF 12)  
GREAT VAPIANO KIDS' PASTA & PIZZA IS AVAILABLE FOR ALL KIDS DIRECTLY FROM OUR COOKS. PLEASE ASK ONE OF OUR VAPIANISTI.

# PIZZA

Our pizza dough is newly made every day here in the Vapiano - from fresh yeast, fine flour, pure water, olive oil and sea salt, before we finally top it with many good ingredients.

## VEGETARIANO

- VERDURE** 22.50  
Homemade grilled vegetables and fresh mushrooms on tomato sauce and mozzarella.
- MARGHERITA** 17.50  
Homemade tomato sauce and mozzarella.  
| with fresh mushrooms +2.00 | with Prosciutto +4.00

## VERDURE

- RUCOLA** 22.50  
Rocket salad and Grana Padano D.O.P. on homemade tomato sauce and mozzarella.
- PESTO CON SPINACI** 19.50  
Fresh baby spinach leaves and marinated tomatoes on creamy pesto sauce, with mozzarella.  
| with prawns +6.00 | with salmon +6.00

- BRUSCHETTA** 22.50  
Tomatoes marinated in garlic and extra virgin olive oil with rocket, Grana Padano D.O.P. on tomato sauce and mozzarella.
- DELL' ALPE** 23.50  
Mild gorgonzola, Grana Padano D.O.P., Scamorza smoked cheese, semi-dried tomatoes, fresh figs, rocket and mozzarella.

## DAL MARE

- GAMBERI E RUCOLA** 25.50  
Prawns, rocket salad and black olives on homemade tomato sauce and mozzarella.
- TONNO** 21.50  
Tuna and red onions on homemade tomato sauce and mozzarella.

## CARNE

- SALAME** 21.50  
Salami napoli on homemade tomato sauce and mozzarella.
- CRUDO** 24.50  
Parma ham and Grana Padano D.O.P. on homemade tomato sauce and mozzarella.
- DIABOLO** 23.50  
Spicy pepperoni salami, fresh bell pepper and red onions on homemade tomato sauce and mozzarella.
- DIABOLO ORIGINALE** 24.50  
Spicy pepperoni salami, bell pepper, onions, capers, anchovies and black olives on homemade tomato sauce and mozzarella.
- TROPICALE** 23.50  
Prosciutto and fresh pineapple on homemade tomato sauce and mozzarella.
- PROSCIUTTO E FUNGHI** 23.50  
Prosciutto, and fresh mushrooms on homemade tomato sauce and mozzarella.
- CALZONE** 23.50  
Spicy pepperoni salami, Prosciutto and fresh mushrooms on homemade tomato sauce and mozzarella.
- CAPRICCIOSA** 23.50  
Prosciutto, fresh mushrooms, artichokes and black olives on homemade tomato sauce and mozzarella.
- TOSCANA** 23.50  
Spicy pepperoni salami, black olives and in fresh herbs marinated tomatoes on homemade tomato sauce and mozzarella.
- PIZZA SURF & TURF** 25.50  
Two small pizzas on one plate. One with tomato sauce, mozzarella, cherry tomatoes and arugula, served with king prawns, the other with pesto cream sauce, mozzarella, mushrooms and fillet of beef, served with Grana Padano D.O.P. and rosemary.

# VAPIANO

## INSALATA

Our salads – colourful, fresh and crunchy.  
With handpicked ingredients and homemade dressings.

### Vapianisti recommend

- CESARE** 18.50  
Cos lettuce, Croûtons, Grana Padano D.O.P., which tastes best with our homemade Cesare Dressing.  
| with tender turkeybreast +5.00
- SURF N'TURF** 25.50  
Tender beef fillet and prawns on a mix of leafy salads and roasted vegetables, with Grana Padano D.O.P. and our homemade rocket-mustard dressing.
- MISTA** 18.50  
Mix of leafy salads, cherry tomatoes, carrots, radishes, zucchini, red onions, mushrooms, spring onions, cucumber, bell pepper and Grana Padano D.O.P.
- MISTA PICCOLA** 10.50  
Mix of leafy salads, cherry tomatoes and carrots.
- RUCOLA CON PARMIGIANO** 13.50  
Rocket salad and Grana Padano D.O.P.
- NIÇOISE** 21.50  
A mix of leafy salads, tuna, black olives, cherry tomatoes, red onions, blanched green beans, potatoes and a boiled egg, which tastes best with our homemade French dressing.

**V** Fresh and crunchy and vegan **on request**.

### DRESSINGS DELLA CASA

Balsamic	<b>V</b> <b>I</b>	French
Rocket-mustard	<b>I</b>	Cesare

### EXTRAS ZU ALLEN SALATEN

Tuna	+2.50	Tender beef fillet	+6.00
Salmon	+6.00	Tender turkey breasts	+5.00
Prawns	+6.00		

## INSALATA MINI

A small, fresh and tasty side dish to go with your main course.  
Available at all cooking stations.

### ONLY IN COMBINATION WITH A MAIN DISH

- INSALATA MINI** **V** **I** 5.50  
Mix of leafy salads, carrots, and cherry tomatoes in combination,  
| with our homemade balsamic dressing  
| with our rocket-mustard dressing

## DOLCI

Irresistible  
and homemade.

### AT OUR BAR

#### Vapianisti recommend

- TIRAMISU** 5.00  
Homemade tiramisù with espresso, amaretto, grappa, pernod, cacao and savoiardi crackers.
- CREMA DI FRAGOLA** 5.00  
Homemade mascarpone cream with fresh strawberries.
- PANNA COTTA** 5.00  
Homemade, with fruity strawberry sauce.
- CHEESECAKE** 6.00  
Creamy homemade cheesecake with strawberry sauce.
- DEATH BY CHOCOLATE** 7.00  
Homemade chocolate cake.
- FIRENZINI** 3.00  
Homemade Florentines with Grand Cru Chocolate.



Saisonal

### YOU CAN FIND US 4 TIMES IN GERMAN SWITZERLAND

#### 2 X IN ZÜRICH:

VAPIANO AT BELLEVUE, RÄMISTRASSE 8, 8001 ZÜRICH  
VAPIANO SIHL CITY, KALANDERPLATZ 9, 8045 ZÜRICH

#### 1 X IN BERN:

VAPIANO AT POSTPARC, BOGENSCHÜTZENSTRASSE 9, 3008 BERN

#### 1 X IN BASEL:

VAPIANO AT KIRSCHGARTEN, STERNENGASSE 19, 4051 BASEL

*Chi va piano, va sano e va lontano*

# VAPIANO



*Chi va piano  
va sano,  
e va lontano*

## ANTIPASTI

For sharing, enjoying, with wine or simply to accompany your favourite pasta. Our antipasti. Authentically Italian, and always prepared with passion!

- BRUSCHETTA** **V** **I** 9.00  
Crisply roasted ciabatta with tomatoes, marinated in garlic and in extra virgin olive oil.
- CAPRESE** 17.50  
Cherry tomatoes with buffalo mozzarella, basil and rocket salad.
- CARPACCIO** **I** 21.50  
Thinly sliced beef fillet with fresh mushrooms, rocket salad and Grana Padano D.O.P..

## ZUPPE

Our homemade soups: perfect before pasta, with a salad or served with a crispy bruschetta.

- TOMATO SOUP** **V** **I** SMALL 6.50  
Soup made from sun-ripened tomatoes, refined with aromatic basil. LARGE 9.50
- SOUP OF THE SEASON** SMALL 6.50  
Soup from our specials menu card inspired by seasons. LARGE 9.50