

ANTIPASTI

Bruschetta  	9.00	Carpaccio 	21.50
Crisply roasted ciabatta with tomatoes, marinated in garlic and extra virgin olive oil		Thinly sliced beef fillet with fresh mushrooms, rocket salad and Italian hard cheese Gran Biraghi	
Caprese 	17.50		
Cherry tomatoes with buffalo mozzarella, basil and rocket salad			

ZUPPE

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

Tomato soup  	6.50 / 9.50	"Soup of the season"	6.50 / 9.50
A soup made from sun-ripened tomatoes, enhanced with balsamic vinegar and basil		Soup from our specials menu, inspired by the seasons	

INSALATE

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

Cesare 	18.50	Mista piccola  	10.50
Cos lettuce, croûtons and Italian hard cheese Gran Biraghi — best enjoyed with our homemade Caesar dressing		Mix of leafy salads with cherry tomatoes and carrots	
Surf & Turf 	25.50	Rucola con Gran Biraghi	13.50
Tender beef fillet and prawns on a mix of leafy salads with cherry tomatoes and roasted vegetables, topped with Italian hard cheese Gran Biraghi and our homemade rocket-mustard dressing		Rocket salad and Italian hard cheese Gran Biraghi	
Mista  	18.50	Niçoise 	21.50
Mix of leafy salads with cherry tomatoes, carrots, radishes, zucchini, red onions, mushrooms, spring onions, cucumber, bell pepper and Italian hard cheese Gran Biraghi		A mix of leafy salads with tuna, black olives, cherry tomatoes, red onions, blanched green beans, potatoes and a boiled egg — best enjoyed with our homemade French dressing	

DRESSINGS DELLA CASA

Balsamico   Rocket-Mustard  French Caesar

INSALATA MINI

Only in combination with a main dish.

Insalata mini  	5.50
Various leafy salads with carrots and cherry tomatoes	

DRESSINGS DELLA CASA

Balsamico   Rocket-Mustard 

DOLCI

You can find our homemade desserts at our bar.

Tiramisù della casa	6.00	Cheesecake	7.00
Homemade tiramisù with espresso, amaretto, grappa, Pernod, cacao and savoiardi biscuits*		Creamy homemade cheesecake with strawberry sauce	
Crema di fragola <i>Saisonal</i>	6.00	Death by chocolate	7.00
Our homemade mascarpone with fresh strawberries		Homemade chocolate cake	
Panna cotta	6.00	Firenzini 	3.00
Homemade panna cotta, with fruity strawberry sauce		Homemade Florentines with Swiss Grand Cru chocolate	

The Fait Maison Label recognises restaurants that prepare all or most of their food in their own kitchens. It promotes the craft of gastronomy and meets consumers' desire for transparency. It fights against the standardization of taste and promotes regionality and seasonality



The dishes on this menu are prepared entirely on site using raw products and ingredients traditionally used in the kitchen in accordance with the criteria of the "Fait Maison" label, with the exception of products with a star (*)

YOU CAN FIND US IN

Vapiano am **Bellevue**, Rämistrasse 8, 8001 Zürich

Vapiano **Sihlcity**, Kalanderplatz 9, 8045 Zürich

Vapialino **Spreitenbach**, Industriestrasse 160, 8957 Spreitenbach

Vapialino **Shoppyland**, Industriestrasse 10, 3321 Urtenen-Schönbühl

Vapialino **Thun Coming Soon**, Talackerstrasse 62, 3604 Thun



@vapiano_schweiz

ALL PRICES IN CHF INC. VAT

ENGLISH

WELCOME



MENU

THE HOME OF FRESH PASTA

Fresh tastes best. That’s why we make our sauces ourselves — just like our pasta and ravioli. Everything is prepared right here in our open pasta manufactory. Every pasta has its own character.

OUR PASTA VARIETIES



PASTA

VERDURE

All'arrabbiata VE L with Penne Spicy homemade tomato sauce	18.50	Pasta al tartufo VE L with Linguine Creamy sauce with truffle and a hint of diced white onion	21.50
Pomodoro VE L with Campanelle Homemade tomato sauce	17.50	Pesto rosso VE L with Fusilli Fresh cherry tomatoes and roasted pine nuts in homemade tomato pesto, topped with Italian hard cheese Gran Biraghi	19.50
Aglio e Olio VE L with Spaghetti Fresh garlic in olive oil with chili and parsley	17.50	Pesto basilico VE L with Fusilli Homemade basil pesto with roasted pine nuts and Italian hard cheese Gran Biraghi	19.50
Crema di funghi V with Fusilli Fresh mushrooms and oyster mushrooms, enhanced with white wine, cream and fresh parsley	22.50	Ravioli con ricotta e rucola V Homemade ricotta-rocket-ravioli with fresh cherry tomatoes, garlic slices, rocket salad and roasted pine nuts in a light sauce	23.50
Ratatouille V with Penne Fresh Mediterranean vegetables in homemade tomato sauce	22.50		

DAL MARE

Gamberi L with Campanelle Fried prawns, spring onions and fresh cherry tomatoes in homemade tomato sauce	25.50	Granchi di fiume with Campanelle Crayfish with snow peas, carrots, zucchini and spring onions in homemade lobster sauce	25.50
Thaitaly with Campanelle An exotic creation with marinated salmon, fresh mango and spring onions in a Thai curry sauce with fresh ginger. Black sesame seeds and lime round off the dish	25.50	Gamberi e spinaci with Linguine Prawns and homemade basil pesto, enhanced with cream and Italian hard cheese Gran Biraghi, tossed with fresh baby spinach leave	26.50

Extras

- Salmon +8.00
- King prawns +7.00
- Beef fillet +8.00
- Turkey breast +6.00

CARNE

Bolognese with Fusilli Italian beef and pork ragù, finely sliced onions, carrots and homemade tomato sauce	22.50	Ravioli con carne Homemade ravioli with Bolognese filling in a light homemade tomato sauce	23.50
Tacchino piccante L with Campanelle Tender turkey breast, pak choi and bell pepper in a homemade orange-chili sauce	24.50	Filetto di manzo e rucola L with Campanelle Tender beef fillet, fresh vegetables and mushrooms with white wine and rocket salad	25.50
Carbonara with Penne Bacon and onions in a cream sauce with egg and Italian hard cheese Gran Biraghi Turkey instead of bacon + 4.00 Salmon instead of bacon + 5.00	23.50	Filetto di manzo con vino rosso L with Fusilli Tender beef fillet, fresh vegetables and mushrooms, finished with red wine and cream	26.50

LASAGNE & RISOTTO

Lasagne The classic – homemade lasagne with spicy beef and pork ragù filling, fresh basil, creamy béchamel sauce, aromatic Italian hard cheese Gran Biraghi and a crispy mozzarella crust Available at the pizza station	24.50	Risotto Our seasonally changing risotto dishes are displayed at the pasta stations — or simply ask one of our chefs	
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VAPIANO | kids

For kids up to 12 years old 12.50

PASTA

Pomodoro VE

Butter & cheese V

Bolognese

PIZZA

Margherita V

Salame

Prosciutto e funghi

PIZZA

It goes without saying that we make our pizza dough fresh every morning using yeast, flour, water, a little olive oil and salt. And of course, you can top it exactly the way you like!

VERDURE

Margherita V Homemade tomato sauce and mozzarella Also available as a vegan option	17.50	Pesto con spinaci Fresh baby spinach leaves and marinated tomatoes on a creamy pesto sauce with mozzarella	19.50
Funghi Homemade tomato sauce and mozzarella, topped with fresh mushrooms	19.50	Bruschetta Tomatoes marinated in garlic and extra virgin olive oil, served with rocket salad and Italian hard cheese Gran Biraghi on tomato sauce and mozzarella	22.50
Verdure V Homemade grilled vegetables and fresh mushrooms on tomato sauce and mozzarella Also available as a vegan option	22.50	Dell' alpe Mild Gorgonzola, Italian hard cheese Gran Biraghi, Scamorza smoked cheese, semi-dried tomatoes, fresh figs, rocket salad and mozzarella	23.50
Rucola Rocket salad and Italian hard cheese Gran Biraghi on homemade tomato sauce and mozzarella	22.50		

DAL MARE

Gamberi e rucola Prawns, rocket salad and black olives on homemade tomato sauce and mozzarella	25.50	Tonno Tuna and red onions on homemade tomato sauce and mozzarella	21.50
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CARNE

Salame Salami Napoli on homemade tomato sauce and mozzarella	21.50	Capricciosa Prosciutto, fresh mushrooms, artichokes and black olives on homemade tomato sauce and mozzarella	23.50
Crudo Parma ham and Italian hard cheese Gran Biraghi on homemade tomato sauce and mozzarella	24.50	Toscana Spicy pepperoni salami, black olives and tomatoes marinated in fresh herbs on homemade tomato sauce and mozzarella	23.50
Diavolo Spicy pepperoni salami, fresh bell peppers and red onions on homemade tomato sauce and mozzarella	23.50	Surf & Turf 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 beef fillet, served with Italian hard cheese Gran Biraghi and rosemary	25.50
Diavolo originale Spicy pepperoni salami, bell peppers, onions, capers, anchovies and black olives on homemade tomato sauce and mozzarella	24.50	Al turtufo Crispy baked pizza with truffle cream, cooked ham and finished with sliced Italian hard cheese Gran Biraghi	21.50
Tropicale Prosciutto und frische Ananas auf hausgemachter Tomatensauce und Mozzarella	23.50		
Prosciutto e funghi Prosciutto and fresh mushrooms on homemade tomato sauce and mozzarella	23.50		
Calzone Spicy pepperoni salami, prosciutto and fresh mushrooms on homemade tomato sauce and mozzarella	23.50		

Vegetarian V Vegan VE Lactose-free L Gluten-free G

VAPIANO