

ANTIPASTI

Bruschetta VE L	9.00	Carpaccio L	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 Gran Biraghi Italian hard cheese	
Caprese V	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 VE L	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 salads - colourful, fresh and crunchy. With handpicked ingredients and homemade dressings.

Cesare	18.50	Mista piccola VE L	10.50
Cos lettuce, croûtons and Gran Biraghi Italian hard cheese – best enjoyed with our homemade Caesar dressing		Mix of leafy salads with cherry tomatoes and carrots	
Surf & Turf L	25.50	Rucola con Gran Biraghi V	13.50
Tender beef fillet and prawns on a mix of leafy salads with cherry tomatoes and roasted vegetables, topped with Gran Biraghi Italian hard cheese and our homemade rocket-mustard dressing		Rocket salad and Gran Biraghi Italian hard cheese	
Mista V L	18.50	Niçoise L	22.50
Mix of leafy salads with cherry tomatoes, carrots, radishes, zucchini, red onions, mushrooms, spring onions, cucumber, bell pepper and Gran Biraghi Italian hard cheese		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 VE L Rocket-Mustard L French Caesar

INSALATA MINI

Only in combination with a main dish.

Insalata mini VE L	5.50
Various leafy salads with carrots and cherry tomatoes	

DRESSINGS DELLA CASA

Balsamico VE L Rocket-Mustard L

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 G	4.50
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 (*)

labelfaitmaison.ch

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 **Shopyland**, Industriestrasse 10, 3321 Urtenen-Schönbühl
Vapialino **Thun**, Talackerstrasse 62, 3604 Thun
Vapialino **Bern Ostring** *Coming Soon*, Gantrischstrasse 44, 3006 Bern
Vapialino **Landquart Fashion Outlet** *Coming Soon*, Tardisstrasse 20a, 7302 Landquart



@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



Campanelle



Spelt Campanelle



Penne



Linguine



Airplane



Fusilli



Spaghetti



Tagliatelle



Pappardelle



Ravioli


















Spelt Spaghetti



Zoodles 
+ 3.50

PASTA

VERDURE

All’arrabbiata   with Penne	19.50	Al tartufo  with Linguine	22.50
Spicy homemade tomato sauce		Creamy sauce with truffle and a hint of diced white onion	
Pomodoro   with Campanelle	17.50	Pesto rosso   with Fusilli	20.50
Homemade tomato sauce		Fresh cherry tomatoes and roasted pine nuts in homemade tomato pesto, topped with Gran Biraghi Italian hard cheese	
Aglio e Olio   with Spaghetti	17.50	Pesto basilico   with Fusilli	20.50
Fresh garlic in olive oil with chili and parsley		Homemade basil pesto with roasted pine nuts and Gran Biraghi Italian hard cheese	
Crema di funghi  with Fusilli	22.50	Ravioli con ricotta e rucola 	23.50
Fresh mushrooms and oyster mushrooms, enhanced with white wine, cream and fresh parsley		Homemade ricotta-rocket-ravioli with fresh cherry tomatoes, garlic slices, rocket salad and roasted pine nuts in a light sauce	
Ratatouille   with Penne	22.50		
Fresh Mediterranean vegetables in homemade tomato sauce			

DAL MARE

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

Extras

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

CARNE

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

LASAGNE & RISOTTO

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

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

DAL MARE

Gamberi e rucola	25.50	Tonno	22.50
Prawns, rocket salad and black olives on homemade tomato sauce and mozzarella		Tuna and red onions on homemade tomato sauce and mozzarella	

CARNE

Salame	21.50	Capricciosa	23.50
Salami Napoli on homemade tomato sauce and mozzarella		Prosciutto, fresh mushrooms, artichokes and black olives on homemade tomato sauce and mozzarella	
Crudo	24.50	Toscana	23.50
Parma ham and Gran Biraghi Italian hard cheese on homemade tomato sauce and mozzarella		Spicy pepperoni salami, black olives and tomatoes marinated in fresh herbs on homemade tomato sauce and mozzarella	
Diavolo	23.50	Surf & Turf	25.50
Spicy pepperoni salami, fresh bell peppers and red onions on homemade tomato sauce and mozzarella		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 Gran Biraghi Italian hard cheese and rosemary	
Diavolo originale	24.50	Al tartufo	22.50
Spicy pepperoni salami, bell peppers, onions, capers, anchovies and black olives on homemade tomato sauce and mozzarella		Crispy baked pizza with truffle cream, cooked ham and finished with sliced Gran Biraghi Italian hard cheese	
Tropicale	23.50		
Prosciutto und frische Ananas auf hausgemachter Tomatensauce und 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			

Vegetarian  Vegan  Lactose-free  Gluten-free 

VAPIANO

