

ANTIPASTI

Bruschetta (VE) (L) 9.00
Crispily roasted ciabatta with tomatoes, marinated in garlic and extra virgin olive oil

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
A soup made from sun-ripened tomatoes, enhanced with balsamic vinegar and basil

"Soup of the season" 6.50 / 9.50
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
Cos lettuce, croûtons and Gran Biraghi Italian hard cheese – best enjoyed with our homemade Caesar dressing

Surf & Turf (L) 25.50
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

Mista (V) (L) 18.50
Mix of leafy salads with cherry tomatoes, carrots, radishes, zucchini, red onions, mushrooms, spring onions, cucumber, bell pepper and Gran Biraghi Italian hard cheese

DRESSINGS DELLA CASA

Balsamico (VE) (L) Rocket-Mustard (L) French Caesar

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

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
Homemade tiramisù with espresso, amaretto, grappa, Pernod, cacao and savoiardi biscuits

Crema di fragola (Saison) 6.00
Our homemade mascarpone with fresh strawberries

Panna cotta 6.00
Homemade panna cotta, with fruity strawberry sauce

Cheesecake 7.00
Creamy homemade cheesecake with strawberry sauce

Death by chocolate 7.00
Homemade chocolate cake

Firenzini (G) 4.50
Homemade Florentines with Swiss Grand Cru chocolate

ENGLISH

WELCOME TO



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



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 **Shoppyland**, 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

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 19.50	Spicy homemade tomato sauce
Pomodoro (VE) (L) with Campanelle 17.50	Homemade tomato sauce
Aglio e Olio (VE) (L) with Spaghetti 17.50	Fresh garlic in olive oil with chili and parsley
Crema di funghi (V) with Fusilli 22.50	Fresh mushrooms and oyster mushrooms, enhanced with white wine, cream and fresh parsley
Ratatouille (VE) (L) with Penne 22.50	Fresh Mediterranean vegetables in homemade tomato sauce

DAL MARE

Gamberi (L) with Campanelle 26.50	Fried prawns, spring onions and fresh cherry tomatoes in homemade tomato sauce
Thaitaly (L) 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 round off the dish



CARNE

Bolognese (L) with Fusilli 23.50	Italian beef and pork ragù, finely sliced onions, carrots and homemade tomato sauce
Tacchino piccante (L) with Campanelle 24.50	Tender turkey breast, pak choi and bell pepper in a homemade orange-chili sauce*
Carbonara with Penne 23.50	Bacon and onions in a cream sauce with egg and Gran Biragli Italian hard cheese
Turkey instead of bacon + 4.00 Salmon instead of bacon + 5.00	

LASAGNE & RISOTTO

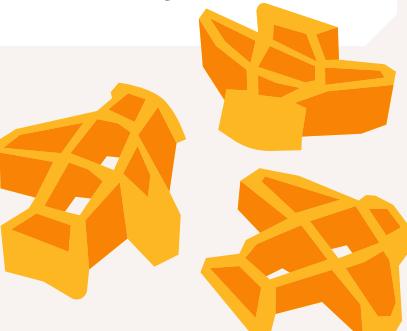
Lasagne 24.50	The classic – homemade lasagne with spicy beef and pork ragù filling, fresh basil, creamy béchamel sauce, aromatic Gran Biragli Italian hard cheese and a crispy mozzarella crust
Available at the pizza station	

VAPIANO kids

For kids up to 12 years old 12.50

- PASTA
- Pomodoro (V)
- Butter & cheese (V)
- Bolognese (L)

- PIZZA
- Margherita (V)
- Salame
- Prosciutto e funghi



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

VAPIANO

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) 17.50	Homemade tomato sauce and mozzarella
Also available as a vegan option	
Funghi 19.50	Homemade tomato sauce and mozzarella, topped with fresh mushrooms
Verdure (V) 22.50	
Homemade grilled vegetables and fresh mushrooms on tomato sauce and mozzarella	
Also available as a vegan option	
Rucola 22.50	Rocket salad and Gran Biragli Italian hard cheese on homemade tomato sauce and mozzarella

DAL MARE

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

CARNE

Salame 21.50	Salami Napoli on homemade tomato sauce and mozzarella
Crudo 24.50	
Parma ham and Gran Biragli Italian hard cheese on homemade tomato sauce and mozzarella	
Diavolo 23.50	
Spicy pepperoni salami, fresh bell peppers and red onions on homemade tomato sauce and mozzarella	
Diavolo originale 24.50	
Spicy pepperoni salami, bell peppers, onions, capers, anchovies and black olives on homemade tomato sauce and mozzarella	
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	