

A·n e tt

restaurant

Anett's menu of the day

Let us surprise you with our daily menu

Menu 59



„Surprisingly different. Surprisingly fancy.“

Anett`s favorites

Tatar of Simmental beef
with homemade brioche and chive mayonnaise
17 €

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Homemade tagliolini
with "Buerre Blanc" and black truffle
21 €

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Fregola Sarda
with "Breton" lobster
(2 persons)
24 € per preson

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1000g Frick cut of Simmental beef -
from Frick butchery and agriculture
(2 Persons)
39 € per person

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Classic Tiramisù
8 €

REAL NEAPOLITAN PIZZA

- # High crispy crust
- # Best ingredients
- # UNESCO World Heritage
- # Fresh ingredients
- # The dough is left to rest for 48 hours

MARINARA

origano | tomato sauce | garlic | olive oil | 9

MARGHERITA

basil | tomato sauce | mozzarella | 10

PAESINA

basil | tomato sauce | mozzarella |
ham – Frickhof | 13

PICCANTE

basil | tomato sauce | mozzarella |
salame Napoli | 13

MEDITERRANEA

basil | tomato sauce | cold buffalo mozzarella |
caper leaves | taggiasche olives | 14

NAPOLETANA

basil | tomato sauce | mozzarella |
cantabrian anchovies | 13

FORESTA

basil | without tomato sauce | mozzarella |
preserved porcini mushrooms | parsley pesto |
yellow tomatoes | pecorino romano | 15

BUONGUSTAIO

basil | tomato Sauce | buffalo mozzarella |
tuna | caper | 15

TREVIGIANA

basil | mozzarella | radicchio | onion | brie | 15

PRIMAVERA

basil | tomato sauce | mascarpone | turnip greens |
yellow Tomatoes | homemade salsiccia finocchiona | 15

SAN BUFALA

basil | tomato sauce | buffalo mozzarella |
San Daniele "raw" ham | 15

ORTOLANA

basil | tomato sauce | grilled peppers |
arugula | burrata | 15

CAPRICCIOSA

basil | tomato sauce | mozzarella | ham "Frickhof" |
preserved porcini mushrooms | artichokes | 15