



1865 RISTORANTE

STARTERS

- Il Vitello Tonnato** 🍴 Veal slices with tuna sauce, potato mimosa with delicate mayonnaise, cucumbers, tomatoes and black olives powder
24
- La Selezione** 🍴 Speck of wild boar, San Daniele ham, chamois salami, venison bresaola, spicy salami, Bregaglia cheese, Brie, Pecorino Romano, prunes jam and walnuts
30
- La Tartare** 🍴 Beef fillet in crudity seasoned with oil, salt, pepper, served with capers, gherkins, egg yolk, mustard and toasted bread
150 gr – 200 gr
38 - 48
- La Caprese** 🍴 Buffalo mozzarella from Campania PDO (125 gr), Barlotti – Battipaglia, three types of tomato, crispy bread waffle *
22* (26 CHF with San Daniele ham)
- L'Uovo Fondente** 🍴 Poached egg, potato machè on cream cheese and truffle oil
14
- Il Gambero** 🍴 Fried prawns in tempura with battered vegetables and tartar sauce
20

SALADS *

SMALL / BIG

- L'insalata** 🍴 Iceberg salad, radicchio, rocket salad and Italian dressing
8 / 12
- Montericco** 🍴 Lollo salad with cherry tomatoes, corn, carrots, cucumbers, olives and italian dressing
10 / 14
- Cesar** 🍴 Lettuce, Belgian endive, croutons, parmesan flakes, roasted chicken bites and bacon, cesar dressing*
14 / 18
- Cetarese** 🍴 Castelfranco salad, radicchio, rocket salad, cherry tomatoes, tuna, anchovies of Menaica, Taggiasche olives and lemon oil emulsion
18

SOUPS

- La Vellutata** 🍴 Pumpkin and beans cream, chestnuts, tarallo crumble and croutons
15
- Le Cipolle** 🍴 Braised onions with Emmental and paprika crouton
15
- Il Brodo** 🍴 Vegetable bouillon with croutons
10
- Il Pomodoro** 🍴 Fresh tomatoes
14
- I Legumi** 🍴 Mixed legume soup with ground mushroom balls
16



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FIRST COURSES

- Lo Spaghettono** 🍴 Fresh "Spaghettoni" pasta with San Marzano tomato sauce, pecorino cheese cream, pine nuts and basil
20
- Gli Gnocchi** 🍴 Homemade potato gnocchi with broccoli cream, provola foam and spicy salami
20
- La Pappardella** 🍴 Fresh homemade Pappardelle pasta with porcini mushrooms, sausage and hazelnuts
28
- Il Pizzocchero** 🍴 Whole buckwheat pasta, potatoes, savoy cabbage, casera cheese and parmesan cheese
22
- Il Pacchero** 🍴 Fresh Paccheri pasta with wild boar ragout and cacioricotta cheese
24
- La Lasagnetta Bianca** 🍴 Homemade lasagna, béchamel, porcini, cheese and basil
26
- Il Risotto** 🍴 Carnaroli rice with Sforzato wine, radicchio, pears, gorgonzola cheese and walnuts
22

MEAT COURSES

- Il Filetto** 🍴 Beef fillet (250 gr) with three peppers sauce, turmeric and potatoes fondants
56
- La Tagliata** 🍴 Sliced entrecote beef (250 gr) with Parmesan cheese cream, potatoes cake porcini flan
46
- Il Maialino** 🍴 Pork fillet (200 gr) covered with pork cheek lard and glazed with Porto wine, sautéed "friarielli" (broccoli) and crispy potato sticks
38
- Il Cervo** 🍴 Sliced Venison entrecote with herbs, grilled polenta and blueberry sauce
44
- La Costoletta** 🍴 Grilled lamb chops, mustard sauce and smashed potatoes and leeks
38
- Il Pollo** 🍴 Boneless chicken thigh, grilled with herbs, served with mashed potatoes and red onion confit
30

FISH COURSES

- Il Salmone** 🍴 Salmon filet in sesame crust with Prosecco gravy and braised escarole
40
- Il Branzino** 🍴 Sea bass turban stuffed with prawn mousse on cream of endive and baked potatoes
38

FONDUE* (MIN. 2 PERSONS)

Classic Fondue
p.P. 30

Engadin Fondue
p.P. 36*

**Dairy Sennerei - Pontresina*



1865 RISTORANTE

HOME MADE DESSERT COMBINED WITH COCKTAILS

TIRAMISÙ

Tiramisù with Ginseng biscuit, caramel and amaretti

GOD FATHER: Scotch Whisky and Amaretto
Disaronno

ESPRESSO MARTINI: Vodka, coffee liquor,
espresso, sugar

BAVARESE

White chocolate Bavarese with hazelnut heart and chocolate crumble

OLD FASHION: Whiskey, sugar, Angostura
Bitter

WHITE RUSSIAN: Vodka, coffee liquor, sugar,
milk, cream

CHEESECAKE

Cheesecake with butter biscuit and berry jam

ANGEL FACE: Gin, apricot Brandy, Calvados

OLD FASHION: Whiskey, sugar, Angostura
Bitter

CROSTATINA

Shortcrust pastry with lemon curd, berries and pear compote

MARY PICKFORD: Rum, maraschino, pineapple
jus, granadine syrup

ORGASMO SHOT: Triple sec, Bayles, Grand
Marnier

CAPRESE

Chocolate cake with almond flour and vanilla ice cream

ORGASMO SHOT: Triple sec, Bayles, Grand
Marnier

ESPRESSO MARTINI: Vodka, coffee liquor,
espresso, sugar

MELE

Warm apple and almonds pie with custard

AMARETTO SOUR: Amaretto Disaronno,
lemon jus, sugar

ORGASMO SHOT: Triple sec, Bayles, Grand
Marnier

Price for the desert is CHF 12 and for cocktails CHF 15 each

ICE CREAM SCOOP / ICE CREAM CUP

4 / 10

FRUTTA

Sliced seasonal fresh fruit

10