

MACCARÒ

AUTHENTIC ITALIAN CUISINE

M E N U

COLD STARTERS

Parmigiano Platter

Parma Ham, Coppa, Felino Salami, Parmigiano Reggiano PDO, and focaccia

CHF 24.00.-

Buffalo Mozzarella and Confit Cherry Tomatoes

CHF 19.00.-

Homemade toasted brioche & Wagyu Bresaola

CHF 27.00.-

Vitello tonnato

Piedmontese Veal from Casa Vercelli

CHF 25.00.-

Beef Carpaccio

Meschun, celeriac, hazelnuts, red fruits, and Parmigiano

CHF 24.00.-

Burrata and Parma Ham

CHF 21.00.-

HOT STARTERS

Eggplant Parmigiana

CHF 19.00.-

Beef Meatballs in Tomato Sauce

CHF 24.00.-

Grilled Octopus

Served on a crumble of sun-dried tomatoes, Calabrian Spianata, almonds, and zucchini coulis

CHF 26.00.-

Buffalo mozzarella in carrozza

Breaded and fried mozzarella with tomato coulis

CHF 23.00.-

Egg at 63°, like a Carbonara

CHF 24.00.-

Neapolitan Fritto Misto

Potato croquettes | Arancino | Mini fried pizza with tomato sauce and mozzarella

CHF 21.00.-

*Our team will be happy to inform you about any potential allergens or ingredients that could cause intolerances.
Our dishes are fresh, homemade, and cooked to order; we thank you for your patience in case of any wait.*

LA PASTA

The Gentile di Gragnano IGP pasta used by our chef Mathieu Bruno is a symbol of Italian savoir-faire. Made following traditional methods with high-quality durum wheat and dried at low temperatures, it achieves an incomparable texture. Our team prepares it with passion, so that every bite tells the story of Italy and its love for pasta. All our pasta dishes are made to order to ensure freshness and quality. We thank you for your patience.

MARE

Spaghettoni alle vongole
White wine, garlic, and parsley
CHF 30.00.-

Mezze maniche rigate Maccaro
Shellfish bisque, tuna tartare, lemon, and burrata cream
CHF 32.00.-

Spaghettoni allo Scoglio
Mussels, clams, octopus, baby cuttlefish, and tomatoes
CHF 34.00.-

TERRA

Rigatoni with Meatballs and Burrata
Beef meatballs, burrata, and tomato sauce
CHF 26.00.-

Gnocchi Stuffed with Pulled Wild Boar
Sage sauce & Parmesan
CHF 29.00.-

Spaghettoni cacio e pepe
Pecorino, Parmesan & pepper
CHF 24.00.-

Spaghettoni alla Nerano
Zucchini cream and zucchini chips
CHF 25.00.-

Spaghettoni with Seasonal Truffle, Taleggio Fondue & Hazelnuts
CHF 36.00.-

RISOTTO

"Rossini" Risotto
Foie gras scaloppine, port wine sauce, and seasonal truffle
CHF 38.00.-

SECONDI

TERRA

Angus Beef Entrecôte (200g)

CHF 39.00.-

Beef Fillet (200g)

CHF 46.00.-

Hérens Beef Ribeye (200g)

CHF 39.00.-

Wagyu Hamburger

Salad, confit cherry tomatoes, basil mayonnaise & buffalo mozzarella

CHF 59.00.-

*All our meats, except the hamburger, are halal.
All our meats are served with fries and salad.*

The default cooking for our meats is rare, to best release all flavors and keep the meat juicy.

MARE

Fritto misto

Shrimps, calamari, joels, vegetables

CHF 36.00.-

Italian-Style Tuna Tataki

Tomatoes, garlic, chili peppers, capers, olives, anchovies & potatoes

CHF 42.00.-

Scallops on Red Wine Risotto with Lemon and Basil

CHF 41.00.-

PRODUCTS ORIGIN

Wagyu Bresaola: Italy

Pork: Switzerland

Beef: Switzerland & Argentina

Albacore Tuna: FAO 71, Pacific Ocean

Scallops: North-West Atlantic, FAO 21

Octopus: Spain

Clams: France

Langoustines: FAO 27, Netherlands

Mussels: France

Joels: FAO 04, Arctic Ocean

Shrimps: FAO 71, Pacific

Calamari: Spain

Bread: Homemade

TOP 50 EUROPEAN PIZZAS

*Our pizzas are among the best in Europe, a recognition that celebrates our passion and standards.
Prepared by our Chef Guido Palladino in respect of tradition, our dough
rests for at least 48 hours, ensuring a light, airy, and highly digestible texture. Artisanal mastery, exceptional
ingredients, and perfect baking make for a simply unforgettable pizza.*

CLASSIC PIZZAS

Margherita

San Marzano PDO tomatoes, Fior di Latte, basil & extra virgin olive oil (drizzled raw)

CHF 18.00.-

Buffalo Margherita

San Marzano PDO tomatoes, fresh buffalo mozzarella, basil & extra virgin olive oil (drizzled raw)

CHF 22.00.-

Diavola

San Marzano PDO tomatoes, mozzarella, spicy salami & extra virgin olive oil (drizzled raw)

CHF 22.00.-

Mortadella, Burrata & Pistachio

Fior di Latte, Bologna IGP mortadella, pistachio pesto, burrata, chopped pistachios & extra virgin olive oil (drizzled raw)

CHF 25.00.-

Napoli

San Marzano PDO tomatoes, garlic, capers, anchovies, basil & extra virgin olive oil (drizzled raw)

CHF 21.00.-

Parma

*Yellow base, buffalo mozzarella, Parma Ham PDO, confit yellow cherry tomatoes,
Parmigiano Reggiano PDO shavings, basil & extra virgin olive oil (drizzled raw)*

CHF 26.00.-

La Nonna

*San Marzano PDO tomatoes, beef meatballs, fresh basil, fresh buffalo stracciatella
& extra virgin olive oil (drizzled raw)*

CHF 27.00.-

Provola & Pepper

San Marzano PDO tomatoes, smoked provola, black pepper, basil & extra virgin olive oil (drizzled raw)

CHF 22.00.-

Parmigiana

*Eggplant cream with tomato sauce, Fior di Latte, Parmigiano Reggiano mousse,
confit cherry tomatoes, eggplant chips & confit basil*

CHF 25.00.-

Broccoli & Sausage

Double-cooked friarielli, sausage, nduja reduction & cacioricotta

CHF 26.00.-

IL PADELLINØ

The pan pizzas by our chef Guido Palladino embody the perfect alliance between tradition and indulgence. Our dough rests for a long time before being baked in a small metal pan, giving it a thicker yet soft interior and a delightfully crispy exterior.

PADELLINØ PIZZAS

Padellinø Capricciosa

Yellow tomato sauce, Fior di Latte, smoked cooked ham, confit cherry tomato pesto, black olive powder, grilled artichokes, basil & extra virgin olive oil

CHF 25.00.-

Padellinø with Fresh Tuna

Crispy sesame dough, stracciatella, fresh tuna tartare, sweet-and-sour red onions, dill & extra virgin olive oil (drizzled raw)

CHF 27.00.-

Padellinø Nerano

Zucchini cream base, Fior di Latte, zucchini chips, confit basil, Provolone del Monaco PDO mousse

CHF 24.00.-

Padellinø Truffle

Stracciatella & seasonal truffle

CHF 32.00.-

Padellinø Lasagna

Fior di Latte, Bolognese ragù, tomato reduction & Parmigiano Reggiano cream

CHF 28.00.-

KIDS SUGGESTIONS

Spaghetti with tomato sauce

CHF 12.00.-

Baby Margherita Pizza

CHF 14.00.-

Breaded chicken cutlet & fries

CHF 16.00.-

DESSERTS

Tiramisu

CHF 12.00.-

White Chocolate & Pistachio Fondant with Mascarpone Ice Cream (20 min)

CHF 15.00.-

Vanilla Crème Brûlée

CHF 14.00.-

Berry Panna Cotta

CHF 12.00.-

Lemon Sorbet with Limoncello

CHF 10.00.-

Coppa Amarena

Amarena ice cream, almond caramel crunch & chocolate

CHF 15.00.-

Coppa Fresca

Vanilla ice cream, strawberries, blueberries, peaches & raspberry coulis

CHF 15.00.-

GELATI

Amarena, Coffee, Bacio Della Veneta, Latte Macchiato, Stracciatella,
Pistachio, Tiramisu, Amaretto

SORBETTI

Chocolate, Lemon, Prosecco

La boule

CHF 5.00.-

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