

*benvenuti*

# **Food & Drinks**

# **Everything is housemade.**

This needs much time &  
every time a little bit of luck.

our promise

**Passion & pleasure for unique flavors is our motivation. Next to the hand picked italian top products that come from the region. Whenever it is possible, we strive to use as much organic produce as possible as well as using meats that have been raised and butchered in switzerland. Our passion is to search for the best raw foods & products & create tasteful dishes.**

**If you or someone in your party has food allergies please let our waitstätt know. All prices are in CHF and include 7.7% national sales tax.**

# Antipasti

OUR ANTIPASTI ARE ALL HOMEMADE. LET YOUR EYES SEDUCE YOU & COMPOSE YOUR FAVORITE SELECTION INDIVIDUALLY AT OUR COUNTER OR LET US SURPRISE YOU AT THE TABLE.

CHOOSE AT THE COUNTER, PRICE PER 100GR OUR ANTIPASTI ARE ALL

## Antipasti of your choice

with salumi / cheese

12.50

vegan

8.50

## Antipasti Starter / Main dish

18.00 | 29.50

the best antipasti put together by us

*(vegetarian or vegan on request)*

## Burrata

11.50

a kind of mozzarella from Puglia, just more creamy, with olive

## Straciatella

12.00

the liquid, creamy heart of burrata from Puglia, with olive oil

# Starters

<b>Mixed green salad</b> on our italian house dressing	10.50
<b>Burrata-Salad</b> burrata, a kind of mozzarella, simply even creamier on on peeled tomatoes with basil pesto	16.50   21.50
<b>Caponata</b> warm Southern Italian ratatouille, with pine nuts & grapes, with straciatella or vegan	16.00   25.00
<b>Feta al forno</b> gratinated feta cheese with olive oil, peperoncino, cherry tomatoes, onions & parsley	14.50   22.00
<b>Gambas al ajillo</b> Black Tiger Prawns "Eden" ( <i>from the protected mangrove- forests, Pacific VNM</i> ) with olive oil, garlic, chili & rosemary	21.00   29.00
<b>Pulpo-Salad</b> lukewarm, tender cooked pulpo (ESP), on a lime gremolata, on leaf spinach	19.00   25.00
<b>Beef Tartar</b> (CH) on a sashimi marinade on a wasabi green tea mirror with rocket, onions & apples	100gr   180gr 24.00   32.00

# Salad-Bowls

<b>Avocado</b> with avocado stripes & lemon	19.50
<b>Gambas</b> fried black tiger prawns "Eden" ( <i>from the protected mangroveforests, Pacific VNM</i> ) with chili & garlic, served with a fruity mango chutney	29.00
<b>Italiana</b> with Antipasti (pomodori secchi, mushrooms & olives)	24.50
<b>Monti</b> baked soft goat cheese with thyme honey & caramelized walnuts	25.50
<b>Pollo</b> roasted swiss chicken breast strips with red thai curry marinade & a light sour cream ginger dip	25.50
<b>Planted Chicken</b> vegan Roasted Planted Chicken (made in Switzerland) marinated with lemons, rosemary & thyme on a light vegan yogurt dip.	25.50

# Homemade Pasta

XXL  
+ 5.00

## Tagliatelle Bolognese-Salsiccia

House salsiccia (beef, CH), sugo

SMALL | NORMAL

19.00 | 26.00

## Tagliarini Carbonara

"the classic par excellence" egg, bacon & cream

19.00 | 26.00

## Tagliarini Pomodoro

our tomato sauce with cherry tomatoes

+ Burrata 5.50

18.00 | 23.00

## Tagliatelle Spinaci-Gorgonzola

with fresh spinach leaves & gorgonzola dolce

19.00 | 25.50

## Potato gnocchi (vegan & glutenfree)

with our tomato sauce with cherry tomatoes

19.00 | 25.00

## Ravioli al Burro con Salvia

Ricotta-mangold ravioli with sage butter

22.00 | 27.00

Choose  
your Pasta  
Tagliatelle,  
Tagliarini or  
Ravioli filled with  
Ricotta-  
Mangold

AL FORNO

## Lasagne-Salsiccia

Salsiccia-Bolognese (beef from the butcher Bechinger, St.Georgen),

Béchamel, homemade Lasagne sheets

(Baking time at least 15min)

20.00 | 28.00

## Parmigiana

Eggplant lasagna with tomatoes, parmesan & mozzarella cheese

(Baking time at least 15min)

19.50 | 25.00

# Meat & Fish

We attach very great importance to the quality & the origin of our products & use only meat from Switzerland.

For fish & seafood we pay attention to sustainable fishing & trust in the promises of the various labels & our experienced supplier.

<b>Beef Tagliata</b> (180gr) flashed grilled entrecôte (CH) with fleur de sel & homemade herb butter	41.50
<b>Chicken Breast</b> (180gr) juicy grilled chicken breast (CH) with homemade herb butter	26.50
<b>Tuna-Steak</b> (180gr, MDV) with an Asian vinaigrette	42.00

CHOOSE YOUR FAVORITE SIDE:

**Mixed green salad /**  
**Verdure grigliate / Spinach /**  
**Homemade tagliatelle**  
for each further side + 5.00



# Tavolata

Order together, enjoy together, because eating together makes you happier. Our dishes are perfect to share, each individual can help themselves to what they like, until everyone is full & happy. An appetizing adventure through the focacceria menu. To enjoy our tavolata with friends please calculate 1.5 hours of fun.

MINIMUM 4 PERSONS | PRICE PER PERSON

**Pasta, Pasta Tavolata!** à discrétion 38.00

Tagliarini Carbonara | Tagliatelle Bolognese |  
Tagliatelle Spinaci-Gorgonzola | Ravioli al burro con salvia

**Facile - the easy Tavolata** à discrétion 55.00

Best selection of our antipasti from the counter | seasonal salad |  
Feta al forno | Caponata al forno | Pulpo-Salad |

This is followed by a great pasta journey with tagliarini & tagliatelle  
& to finish with a variation from our dessert kitchen

**Perfetto - the generous Tavolata** à discrétion 68.50

Best selection of our antipasti from the counter | seasonal salad |  
Burrata-Salad | Feta al forno | Caponata al forno | Pulpo-Salad | Beef tatar |  
Gambas al ajillo |

This is followed by a great pasta journey with tagliarini & tagliatelle  
& Ravioli in different variants. To finish with a variation from our dessert  
kitchen

**Superiore - the Tavolata** à discrétion 92.50

**with fish or meat**

Complement the Tavolata "Perfetto" for the main course with Tagliata of  
beef or roasted Tuna steak. With this we love leaf spinach, cherry tomatoes  
al forno & homemade herb butter. The dessert variation at the end comple-  
tes this journey.



# Drinks

ON TAP 3 dl | 5 dl | 1 l

<b>Homemade Ice Tea</b> ginger-basil or hibiscus flower	5.50   7.50   13.50
<b>St.Galler water</b> sparkling or still	5.50   7.50   13.50
<b>Shorley</b> Möhl	4.50   6.90   11.00
<b>Lemonade</b> Goba	4.50   6.90   11.00

BOTTLE

<b>Gazosa</b> Ticino (CH)	35 cl   6.00
aranciata amara, grapefruit, blueberries, lemon, raspberry or tangerine	
<b>Cola, Cola Zero</b> Goba	33 cl   5.50
<b>Rivella</b> rot, blau	33 cl   5.50
<b>Ginger Ale, Tonic</b> Gents (CH)	20 cl   5.50

WITHOUT %

**Amicero-Spritz** 7.50  
Ginger-Oranges-Apéro with Soda & Ice

**Crodino** 8.00  
the alcoholfree classic from Milan with oranges & ice

**Manzoni-Spritz** 7.50  
Berry-Apéro with Soda & ice

WITH %

**focacceria Gin "FIN"** 14.00  
with Gents Tonic (CH), Lemon, rosemary, ice

**Himbeer-Thymian Gin** 14.50  
with Gents Tonic (CH), lime, thyme, ice

**Aperol Spritz** 13.00  
Aperol, Prosecco, Soda, Orange, Ice

**Campari Amalfi** 13.00  
with Bitter Lemon (CH), grapefruit, ice

Our  
favorite!

**Helga** 12.00  
mit Hibiskus, Prosecco, Soda, Eis

**Lillet Blanc Vive** 12.00  
with Gents Tonic (CH), mint, cucumber, lemon, ice

**Lillet Rose** 12.00  
with Gents Ginger Ale (CH) or lemonade, mint, orange, ice

**St.Gallen Spritz** 13.00  
the liqueur from swiss herbs, lemon balm and verbena  
with Soda & ice



# Beer

FROM APPENZELL

**from the barrel «Naturtrüb»** 4.8% Vol. 30 cl | 5.00  
A pilsner malt and three different hop variations from stammheim & hallertau brewed. 50 cl | 7.50

**Leermond** 33 cl | 5.50  
The alcohol free beer made out of three different malts & two hop variations brewed by new moon.

**Schwarzer Kristall** 6.3% Vol. 33 cl | 6.50  
The special beer with its raven black color surprises with a roasted coffee bouquet.

**Weizen** 5.2% Vol. «Organic» 50 cl | 7.50  
The fermented, cloudy wheat beer contains a higher percentage of carbonation.

FROM ST.GALLEN

**Blondine (Biergarage)** 5.2 % Vol.

33 cl | 6.50

The pretty blonde with the white top for a committed relationship.

**Pale Ale (Biergarage)** 5.2 % Vol.

33 cl | 6.50

If men knew as much about pleasure as women, then they would drink pale ale more often.

**Klosterbräu (Schützengarten)** 5.2 % Vol.

33 cl | 6.50

The cloudy St.Galler convent beer.

# **Your event. Our catering.**

**From the small apéro to a big party, our legendary risotto stirred in our parmesan wheel, salsicca from the grill to beef steaks from the smoker, everything is possible. At your place is our place - wherever you want. We place great value within our catering: the quality of our products, the consultation of our through collaboration, we can make your expectations a reality & you can profit from our professionalism.**



festlaune.ch

# Our operations at a glance

ST.GALLEN

focacceria Metzgergasse 22  
Klosterbistro Klosterhof 6e  
Festküche "Kochen & Feiern"  
Produktion Haggenstrasse 6

WIL

perron f Bahnhofplatz 6

WORLDWIDE

Festlaune "Catering"

[focacceria.ch](http://focacceria.ch)