

benvenuti

Food & Drinks

Everything is housemade.

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

For
2 or more
food lovers!
Price per
person

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.

Antipasti Tavolata: 29.00

Best selection of our antipasti from the counter | Garden Salad
Seasonal Caprese | Caponata Siciliana |
"Eden" Gamberi aglio e olio

Pasta, Pasta Tavolata: 38.00

Carbonara Spaghetti alla Chitarra |
Salsiccia-Bolognese Tagliatelle |
Cacio & Pepe Spaghetti alla Chitarra | Ravioli al burro con salvia

Facile – the simple Tavolata *à discrétion* 57.00

Best selection of our antipasti from the counter | Garden Salad |
Seasonal Caprese | Caponata Siciliana | Pulpo alla Luciana
Followed by a big pasta journey with Spaghetti alla Chitarra &
Tagliatelle.
Finishing off with a variation from our dessert kitchen.

Perfetto – the generous Tavolata *à discrétion* 69.00

Best selection of our antipasti from the counter | Garden Salad |
Seasonal Caprese | Melanzana al forno | Caponata al forno |
Pulpo alla Luciana | Tatar with Swiss Beef | Gamberi aglio e olio.
Followed by a big pasta journey with Spaghetti alla Chitarra,
Tagliatelle & Ravioli with different sauces.
Finishing off with a variation from our dessert kitchen.

Superiore – the complete Tavolata *à discrétion* 98.00 **mit meat oder fish**

Complement the "Perfetto" tavolata for the main course
with Fillet of Appenzell veal or zander fillet.
We love it with spinach leaves, cherry tomatoes al forno &
homemade herb butter.
Finishing off with a variation from our dessert kitchen.

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 100g


Best selection of our antipasti from the counter freshly sliced & assorted

mit salumi / cheese 14.00
vegan  10.00

Antipasti misti della focacceria 150 gr | 250 gr
starter / main course 21.00 | 35.00
the best antipasti chosen by us
(vegetarian or vegan on request)

Burrata  22.50
a kind of mozzarella from Apulia, just even creamier,
with roasted mushrooms, pumpkin seed oil & pine nuts

Prosciutto dolce di Parma & Stracciatella  24.50
italian cured ham with the liquid, creamy heart of
burrata from Apulia

Stracciatella  19.50
the liquid, creamy heart of burrata from Apulia,
with roasted cauliflower, spinach & hazelnuts

Starters

served with homemade fresh focaccia (CH)

	STARTER MAIN COURSE
Caponata Siciliana (V) (P) a warm, southern Italian ratataouille with pine nuts & raisins	17.50 22.50
Seasonal Caprese (V) Liquid, creamy heart of burrata from Apulia with beetroot carpaccio & Cime di Rapa	18.50 23.50
Garden salad, mixed (V) (P) (A) with seasonal vegetables & our Italian house dressing	11.50
Gamberi aglio e olio (V) (A) Black Tiger Prawns (from the protected mangrove forests, Pacific VNM) with olive oil, garlic, chili & rosemary	22.50 32.00
Melanzana al Forno (V) eggplant gratinated with sheep's ricotta & mint oil	19.00 24.50
Pulpo alla Luciana (V) (A) Luciana-style pulpo (IT), a typical recipe of Neapolitan cuisine, served in a pot with olives, capers, tomato sauce, garlic & chili	23.00 33.00
Tatar vom Schweizer Rind (V) (A) Italian marinade on a Parmesan-cream-mirror with herb oil & seasonal truffle	100g 180g 26.50 35.00

Salad Bowls

Colorful lettuce with homemade dressing ...

Gamberi 🌱 🐠 fried Back Tiger prawns (from the protected mangrove forests, Pacific VNM) with chili & garlic, served with a fruity mango chutney	28.00
Italiana 🌱 🥒 🐠 with sundried tomatoes, balsamic-champignons & olives	24.00
Planted Chicken 🌱 🥒 🐠 roasted planted chicken (produced in Switzerland) marinated with lemons, rosemary & thyme with a light, vegan sour cream	26.00
Pollo e avocado 🌱 fried Swiss chicken breast strips with red Thai curry marinade & a light sour cream-ginger dip	26.00
Romana with crispy guanciale (IT), a yogurt-pecorino dressing & egg roe	25.00
Toscana with warm, sautéed black cabbage, a yogurt-parmesan dressing & focaccia crumbs (CH)	20.00

Pasta fatta in casa

Choose your pasta:

Tagliatelle, Spaghetti alla Chitarra or
Ravioli con bietola & Ricotta di Pecora

MAIN COURSE | STARTER

Carbonara Spaghetti alla Chitarra (A) with egg yolk and pecorino cream & crispy guanciale (IT)	27.00 20.00
Pomodoro Spaghetti alla Chitarra (A) tomato sauce with cherry tomatoes + Burrata CHF 5.50	23.50 18.50
Ravioli con bietola & Ricotta di Pecora with pioppini mushrooms, fungi jus & herb oil	29.00 24.00
Ravioli con bietola & Ricotta di Pecora al burro con salvia (sage butter)	25.00 22.00
Salsiccia-Bolognese Tagliatelle Haus-Salsiccia (Rind, CH), Tomatensugo	27.00 19.50
Risotto (V) with porcini and prosecco Riserva San Massimo rice, with 24-month matured parmesan & mountain butter	27.00 22.00
all'Amatriciana Tagliatelle (A) Tomato sauce with cherry tomatoes crispy guanciale (IT) & pecorino	28.00 21.00
Cacio & Pepe Spaghetti alla Chitarra (A) pecorino-Espuma with flower, long & Szechuan pepper	25.00 19.00

XL
+5.00

Al forno

Discover our delicious oven specialties.
Let yourself be seduced by the fresh flavors of Italy and enjoy
an unforgettable taste experience!

Caponata Siciliana al forno a warm, southern Italian ratataouille with pine nuts, raisins & stracciatella	26.50 19.50
Gnocchi alla sorrentina  with tomato sauce with cherry tomatoes, mozzarella & parmesan <i>(min. 15 min baking time)</i>	25.00 16.00
Lasagna alla Salsiccia salsiccia-bolognese (beef; Bechinger, St. Georgen), béchamel, lasagne sheets from our pasta cuisine <i>(min. 15 min baking time)</i>	29.50 21.00
Parmigiana di Melanzane  eggplant lasagne with tomato sauce, mozzarella & parmesan <i>(min. 15 min baking time)</i>	26.00 19.80

Meat & Fish

We pay great attention to the quality & origin of our products & use Swiss meat wherever possible. When it comes to fish & seafood, we pay attention to sustainable fishing & trust the promises of the various labels & our suppliers.

Appenzell roe deer- & deer fillet (CH) (A)	47.00
medium roasted, with sautéed king oyster mushrooms with a deer jus	
Fillet of Appenzell veal (CH) (A)	49.00
medium roasted, with a fine pepper and wild berry jus	
Corn-fed poulard breast from Alpstein (CH) (A)	28.50
juicy grilled corn-fed poulard breast with jus	
Zander fillet (Lake Maggiore - CH) (A)	42.00
fried zander fillet from Lake Maggiore served with pumpkin cream & Hazelnut	

CHOOSE YOUR FAVORITE SIDE DISH

colorful lettuce
homemade spaghetti alla chitarra
autums vegetables
risotto

each additional side dish + 5.50

Drinks



ON TAP 30 cl | 50 cl | 100 cl

Hibiscus blossom iced tea	5.50 7.90 13.80
Ginger-rosemary iced tea	5.50 7.90 13.80
St.Galler water sparkling or still	4.50 6.90 11.00
Shorley Möhl	4.80 7.20 11.00
Citro Goba	4.80 7.20 11.00

BOTTLES

Galvanina "The original from Italy" oranges, grapefruit, lemon, mandarin, blood orange	35 cl 6.50
Cola Goba	33 cl 5.50
Cola zero Goba	33 cl 5.50
Rivella rot, blau	33 cl 5.50
Ginger Ale Gents (CH)	20 cl 5.50
Tonic Gents (CH)	20 cl 5.50

WITHOUT ALCOHOL

Amicero Spritz ginger-orange aperitif with soda & ice	8.00
Crodino the non-alcoholic classic from Milan with orange & ice	7.50
Manzoni Spritz berry aperitif with soda & ice	8.00

WITH ALKOHOL

focacceria Gin "FIN" with Gents Tonic (CH), lemon, rosemary & ice	14.50
Raspberry-Thymian Gin with Gents Tonic (CH), limes, thyme & ice	14.50
Aperol Spritz aperol, prosecco, soda, orange & ice	12.00
Campari Amalfi with bitter lemon (CH), grapefruit & ice	12.50
Helga with hibiscus, prosecco, soda & ice	12.00
Lillet Blanc Vive with Gents Tonic (CH), mint, cucumber, lemon & ice	12.50
Lillet Rose with Gents Ginger Ale (CH) or Goba Citro, mint, orange & ice	12.50
St.Gallen Spritz Swiss herb liqueur, prosecco, soda & ice	12.00

our
favorite!

Beer



DRAFT BEER

Appenzeller Quöllfrisch 4.8% Vol. 30 cl | 5.00
made from pilsner malt & three different 50 cl | 7.80
hop varieties from Stammheim &
the Hallertau

Panaché mit Appenzeller Quöllfrisch 2.5% Vol. 30 cl | 5.00
sweet / sour 50 cl | 7.80

BOTTELED BEER

Misty Cave Appenzell 0% Vol. 33 cl | 5.50
Discover the non-alcoholic "Misty Cave"
with a subtle dry hopping, spicy aroma &
naturally cloudy character.
Are you feeling adventurous?

Schwarzer Kristall Appenzell 6.3% Vol. 33 cl | 6.90
The unique beer with its thunderstorm
black color surprises with a
roasted coffee bouquet.

Weizen Appenzell 5.2% Vol. «Bio» 50 cl | 7.90
The top-fermented, naturally cloudy wheat
beer from the Appenzeller region.

Blondine Biergarage, St.Gallen 5.2% Vol. 33 cl | 6.90
The cool blonde with a white top for a refreshing long-term relationship.
Slightly fruity, tart and dry.

Pilot Pale Ale Biergarage, St.Gallen 5.2% Vol. 33 cl | 6.90
Typically English, malty, fruity, fine & it has more pearls than the Queen.

Klosterbräu Schützengarten, St.Gallen 5.2% Vol. 33 cl | 6.90
A naturally cloudy amber beer. The beauty of this beer under a creamy, rich head.
Fine mald & fruity notes.

ITALIAN SPECIALTY BEERS IN A PROSECCO BOTTLE

Tenute Collesi Chiara (Italy) 6% Vol. 50 cl | 9.50
The harmonious & fruity taste gives the palate with an immediate feeling of freshness, which finishes with cider notes.

Tenute Collesi Rossa (Italy) 8% Vol. 50 cl | 9.50
Unmistakable character with a long persistent aroma, sweet taste enriched with mineral notes.

unser promise

Passion & pleasure in special flavors
is our motivation.

In addition to our carefully selected top Italian products, we opt exclusively for fresh & preferably seasonal products from the region. In compliance with the shortest transportation route, we use as many organic products & Swiss meat as possible.

We see it as our passion & our task to find & process the best raw materials & food & to process them. All pasta, focaccia, pesto & desserts are made in our own production kitchen in St.Gallen (CH).

About ingredients in our dishes, that can trigger allergies or intolerances, our staff will be happy to inform you on request.

lactose-free



| gluten-free



vegan



All prices are in CHF & incl. 8.1% VAT.

Our locations at a glance

ST.GALLEN

focacceria Metzgergasse 22

Klosterbistro Klosterhof 6e

Festküche "cooking & celebrating"

production Haggenstrasse 6

SWISS-WIDE

Festlaune "Catering"

focacceria.ch