

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.

- |  |       |
|--|-------|
| <b>Antipasti Tavolata!</b>   | 29.00 |
| Best selection of our antipasti from the counter   Garden Salad<br>Beetroot Caprese   Caponata Siciliana  <br>"Eden" Gamberi aglio e olio  |       |
| <b>Pasta, Pasta Tavolata!</b>  | 38.00 |
| Carbonara Spaghetti alla Chitarra  <br>Salsiccia-Bolognese Tagliatelle  <br>Cacio & Pepe Spaghetti alla Chitarra   Ravioli al burro con salvia   |       |
| <b>Facile – the simple Tavolata</b> <i>à discrétion</i>  | 57.00 |
| Best selection of our antipasti from the counter   Garden Salad  <br>Beetroot Caprese   Caponata Siciliana   Pulpo alla Luciana<br>Followed by a big pasta journey with Spaghetti alla Chitarra &<br>Tagliatelle.<br>Finishing off with a variation from our dessert kitchen.  |       |
| <b>Perfetto – the generous Tavolata</b> <i>à discrétion</i>  | 69.00 |
| Best selection of our antipasti from the counter   Garden Salad  <br>Beetroot Caprese   Cauliflower & stracciatella   Caponata al forno  <br>Pulpo alla Luciana   Tatar with Swiss Beef   Gamberi aglio e olio.<br>Followed by a big pasta journey with Spaghetti alla Chitarra,<br>Tagliatelle & Ravioli with different sauces.<br>Finishing off with a variation from our dessert kitchen. |       |
| <b>Superiore – the complete Tavolata</b> <i>à discrétion</i><br><b>mit meat oder fish</b>  | 98.00 |
| Complement the "Perfetto" tavolata for the main course<br>with Fillet of Appenzel veal or zander fillet.<br>We love it with spinach leaves, cherry tomatoes al forno &<br>homemade herb butter.<br>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.

served with homemade, oven-fresh focaccia (CH)

CHOOSE AT THE COUNTER, PRICE PER 100g

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

with salumi / cheese 14.00  
vegan 10.00

**Antipasti misti della focacceria** 150 gr | 250 gr  
starter / main course / meat and - or cheese 21.00 | 35.00  
the best antipasti chosen by us  
Vegan 16.50 | 31.50

**Burrata al naturale** 22.50  
a kind of mozzarella from Apulia,  
just even creamier, served with pepper and fleur de sel

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

**Roasted cauliflower & stracciatella\*** 19.50  
\*creamy heart of burrata from Puglia  
refined with spinach leaves & hazelnut

# Starters

served with homemade, oven-fresh focaccia (CH)

STARTER | MAIN COURSE

**Betroot Caprese** 18.50 | 23.50  
Liquid, creamy heart of burrata from Apulia  
with beetroot carpaccio & Cime di Rapa

**Caponata Siciliana** 17.50 | 22.50  
a warm, southern Italian ratataouille  
with pine nuts & raisins

**Garden salad** 11.50  
with seasonal vegetables &  
our Italian house dressing

**Gamberi aglio e olio** 22.50 | 32.00  
Black Tiger Prawns  
(from the protected mangrove forests, Pacific VNM)  
with olive oil, garlic, chili & rosemary

**Pulpo alla Luciana** 23.00 | 33.00  
Luciana-style pulpo (IT), a typical recipe of  
Neapolitan cuisine, served in a pot with olives,  
capers, tomato sauce, garlic & chili

**Tatar vom Schweizer Rind** 100g | 180g  
Italian marinade on a Parmesan-cream-mirror 24.00 | 33.50  
with herb oil & seasonal truffle

# Salad Bowls

Colorful lettuce with homemade dressing ...

<b>Gamberi</b> 🌱 🌱 fried Back Tiger prawns (from the protected mangrove forests, Pacific VNM) with chili & garlic, served with a fruity mango chutney	28.00
<b>Italiana</b> 🌱 🌱 🌱 with sundried tomatoes, balsamic-champignons & olives	24.00
<b>Planted Chicken</b> 🌱 🌱 🌱 roasted planted chicken (produced in Switzerland) marinated with lemons, rosemary & thyme with a light, vegan sour cream	26.00
<b>Pollo e avocado</b> 🌱 fried Swiss chicken breast strips with red Thai curry marinade & a light sour cream-ginger dip	26.00

# Pasta fatta in casa

gluten-free pasta on request, min. 10min cooking time

MAIN COURSE | STARTER

<b>Ravioli con bietola &amp; Ricotta di Pecora</b> al burro con salvia (sage butter)	22.50   27.50
<b>Spaghetti alla Chitarra Carbonara</b> 🌱 with egg yolk and pecorino cream & crispy guanciale (IT)	20.00   27.00
<b>Spaghetti alla Chitarra Pomodoro</b> 🌱 tomato sauce with cherry tomatoes + Burrata CHF 5.50	18.50   23.50
<b>Spaghetti alla Chitarra Cacio &amp; Pepe</b> pecorino-Espuma with flower, long & Szechuan pepper	19.00   25.00
<b>Tagliatelle Salsiccia-Bolognese</b> House-Salsiccia (beef, CH), tomato sauce	19.50   27.00
<b>Tagliatelle all'Amatriciana</b> 🌱 Tomato sauce with cherry tomatoes crispy guanciale (IT) & pecorino	21.00   28.00
<b>Risotto</b> 🌱 with porcini and prosecco Riserva San Massimo rice, with 24-month matured parmesan & mountain butter	22.00   27.00

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!

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

## 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.

<b>Corn-fed poulard breast from Alpstein</b> (CH) juicy grilled corn-fed poulard breast with jus	28.50
<b>Tagliata di Manzo</b> (CH) 🇨🇭 pink roasted entrecôte of Appenzell beef with rocket, grana & cherry tomatoes	47.00
<b>Zander fillet</b> (CH) 🇨🇭 fried zander fillet from Lake Maggiore served with pumpkin cream & Hazelnut	42.00

### CHOOSE YOUR FAVORITE SIDE DISH

colorful lettuce  
homemade spaghetti alla chitarra  
winter vegetables  
risotto

each additional side dish + 5.50

## Dessert

all our desserts are homemade

<b>Pana cotta in a jar</b> ☼ served with seasonal topping	7.50
<b>Chocolate cake</b> with molten center (15 min. baking time) with a scoop of ice cream* of your choice	9.50 14.50
<b>Tiramisu classico in a jar</b>	7.50
<b>Toblerone-chocolate-mousse in a jar</b> ☼	7.50

JUST SOMETHING SMALL TO SNACK ON ?

<b>Amaretti</b> ☼ filled with savory chocolate	5.50
<b>Brownie</b> our classic with nuts with sour-cream ice cream	6.50 11.50
<b>Homemade ice cream</b> according to season, per scoop your hosts will be happy to inform you about this	5.00
<b>Poppy seed cake</b> ☼ our juicy favorite	6.50
<b>Pastel de Nata</b> Puff pastry tartlets filled with vanilla cream Portuguese-style recipe	6.50
<b>Banana-chocolate-muffin</b> ☼☺	5.50

## Kaffee

<b>Caffè Crema</b>	4.90
<b>Caffè Latte</b> Schale	5.70
<b>Cappuccino</b>	5.70
<b>Caffè Freddo</b>	6.00
<b>Caffè Baileys</b>	7.50
<b>Espresso / Ristretto</b>	4.90
<b>Espresso Corretto</b>	7.50
<b>Espresso Doppio</b>	6.00
<b>Espresso Macchiato</b>	5.10
<b>Latte Macchiato</b>	6.90
<b>Ovi / Chocolate</b> hot or cold	5.50

## Tee

<b>Earl Grey</b>	5.50
<b>Greek mountain tea with orange</b>	
<b>Rooibos Vanille</b>	
<b>Verveine</b>	
<b>Green tea</b>	
<b>Lucky mushroom fruit tea</b>	
<b>Fresh mint Tea</b>	30 cl   5.50 50 cl   8.50
<b>Fresh ginger-lemongrass tea</b> with Toggenburg honey	30 cl   6.00 50 cl   9.00
<b>Chai Latte</b> homemade	7.00

OUR TEA IS ORGANIC & COMES FROM TEE-ZEIT  
IN WEINFELDEN.  
OUR MILK COMES FROM APPENZELL.

# Drinks



ON TAP 30 cl | 50 cl | 100 cl

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

## BOTTLES

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

## WITHOUT ALCOHOL

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

## WITH ALCOHOL

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

our  
favorite!

# Beer



## DRAFT BEER

**Appenzeller Quöllfrisch** 4.8% Vol.  
made from pilsner malt & three different hop varieties from Stammheim & the Hallertau

30 cl | 5.00  
50 cl | 7.80

**Panaché mit Appenzeller Quöllfrisch** 2.5% Vol.  
sweet / sour

30 cl | 5.00  
50 cl | 7.80

## BOTTELED BEER

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

33 cl | 5.50

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

33 cl | 6.90

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

50 cl | 7.90

**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 malt & 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"

TAKE-AWAY



focacceria.ch