

benvenuti

Food & Drinks

**Everything we serve
is homemade.**

This takes a lot of time and
a little bit of luck every single day.

Whenever possible, we use seasonal products
from the region and/or organic ingredients.

focacceria.ch

The way we eat with friends...

...for two: sharing instead of choosing.

Order 2-3 favorite dishes per person,
place everything in the middle of the table,
grab your fork and start your culinary journey through the focacceria.

...for four or more: that's a Tavolata.

Long tables, full plates, clinking glasses!
Enjoyment and Dolce Vita like at Nonna's in Bella Italia,
just without the dishes ;)

Tavolata

Order together, enjoy together - because sharing food simply makes people happier.

Our dishes are placed in the center of the table so everyone can serve themselves
whatever they like until everyone is full and satisfied.

Starter – Tavolata 29.00

Antipasti | Vitello tonnato | Beetroot Caprese |
Sicilian caponata | Gamberi aglio e olio

Pasta – Tavolata *à discrétion* 38.00

Carbonara Spaghetti alla Chitarra | Salsiccia-Bolognese Tagliatelle |
Spinach & Gorgonzola Tagliatelle | Ravioli al burro con salvia

Facile – the simple Tavolata *à discrétion* 57.00

Antipasti | Vitello tonnato | Beetroot Caprese |
Sicilian caponata | mediterranean Pulpo Salad |
Spinach & Gorgonzola Tagliatelle | Carbonara Spaghetti alla Chitarra |
Salsiccia-Bolognese Tagliatelle
Dessert selection from our pastry kitchen

Perfetto – the generous Tavolata *à discrétion* 69.00

Antipasti | Vitello tonnato | Beetroot Caprese |
Sicilian Caponata with stracciatella | mediterranean Pulpo Salad |
Swiss beef tartare | Gamberi aglio e olio.
Spinach & Gorgonzola Tagliatelle | Carbonara Spaghetti alla Chitarra |
Salsiccia-Bolognese Tagliatelle | Ravioli al burro con salvia
Dessert selection from our pastry kitchen

Still hungry for a main course to share? + CHF 10.00

Flank Steak

180 g special cut from pasture-raised Appenzell beef
with leaf spinach & herb butter

or

Pike-perch fillet (CH)

Pan-fried fillet from Lake Maggiore
in a guazzetto with cherry tomatoes, olives & basil

Antipasti

All our antipasti are homemade.

Choose your favorites directly from the counter or let us surprise you at the table.

Served with fresh homemade focaccia (CH).

Antipasti of your choice from the counter 🌿

with Salumi / cheese

per 100gr 14.00

vegan 🌱

per 100gr 10.00

Antipasti Misti della focacceria 🌿

Our best antipasti selection

with meat and/or cheese

150 gr | 250 gr

starter / main

21.00 | 35.00

vegan 🌱

16.50 | 31.50

Burrata al naturale 🌿

13.00

a kind of mozzarella from Apulia,

only 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

Primo Piatto

We serve fresh homemade focaccia (CH) with it.

Gluten-free focaccia available on request.

	STARTER
Beetroot Caprese 🌱 Beetroot carpaccio with apple vinaigrette creamy burrata from Apulia	19.50
Eggplant Tartare 🌱 🌱 🌱 Smoked eggplant, capers, onion vegan caper mayonnaise & focaccia	100g 180g 23.00 32.00
Gamberi aglio e olio 🌱 🌱 Black Tiger prawns "Eden" olive oil, garlic, chili & rosemary (from protected mangrove forests, Pacific VNM)	24.00
Mediterranean Pulpo Salad 🌱 Lukewarm pulpo (IT) with lime gremolata, cherry tomatoes, spinach, potatoes & beans	28.00
Swiss Beef Tartare 🌱 with sashimi marinade, spring onions & apples on a wasabi-matcha-cream served with Appenzeller butter & focaccia	100g 180g 27.00 38.00
Vitello Tonnato 🌱 Thinly sliced Swiss veal, tuna cream, capers & lemon	24.00

Salad Bowls

Colorful lamb's lettuce with our focacceria balsamic vinaigrette
perfect as a main dish or for sharing as a starter.

Avocado e Melagrane 🍷 🌱 🌿	24.00
Avocado slices with lemon, pomegranate & toasted pine nuts	
Funghi 🌱 🌿 🍷	22.50
Pan-fried mushrooms (CH) + fried bacon CHF 2.50	
Gamberi 🌱 🍷	32.00
Pan-fried Black Tiger prawns "Eden" (5 pcs) with sweet & sour mango chutney *(from the protected mangrove forests, Pacific VNM)	
Italiana 🌿 🌱 🍷	24.00
Sun-dried tomatoes, balsamic mushrooms & marinated olives	
Monti 🌱	25.50
Goat's cheese gratinated with thyme-honey & caramelized tree nuts	
Planted chicken 🌱 🌿 🍷	29.00
Pan-fried planted chicken (produced in Switzerland) marinated with lemon, rosemary & thyme, served with chimichurri	
Pollo e avocado 🌱	29.00
Pan-fried chicken breast strips (CH) with red Thai curry marinade & light sour cream-ginger dip	

For Home

Tagliatelle, Spaghetti

100g | 2.50

Ravioli

100g | 3.50

OUR HOMEMADE PASTA

We produce our pasta in our own manufactory using:

Organic wheat flour from Bruggmühle Goldach

Durum wheat semolina from Valais

Free-range eggs from Flawil

St. Gallen tap water

Handcrafted with lots of love.

CHOOSE YOUR FAVORITE SAUCE WITH YOUR
FAVORITE PASTA

Tagliatelle

Spaghetti alla Chitarra

Ravioli stuffed with chard & ricotta (+4.00)

Pasta & Risotto

Gluten-free pasta available on request (min. 10 min cooking time).

MAIN COURSE

Beetroot-Prosecco-Risotto 🍷 28.00
Organic Riserva San Massimo rice
with Taleggio cheese

Burro con Salvia Ravioli 32.00
Ricotta & chard ravioli with sage butter

Original
Roman
recipe

Carbonara Spaghetti alla Chitarra 🍷 33.00
Egg yolk, pecorino cream &
crispy guanciale (IT)

Ossobuco al Ragout (pulled) **Bianco Tagliatelle** 🍷 36.00
with saffron, lemon & white wine (Appenzeller veal)

Pomodoro Spaghetti alla Chitarra 🍷 28.00
tomato sauce with cherry tomatoes
+ burrata CHF 5.50

Salsiccia-Bolognese Tagliatelle 🍷 33.00
Beef salsiccia Bolognese (beef; Bechinger, St. Georgen)
in spiced tomato sauce

Spinaci & Gorgonzola Tagliatelle 29.00
fresh spinach & gorgonzola dolce

Tagliatelle alla Norma 🍷 29.00
Fried eggplant in tomato sauce with salted ricotta & basil

Zafferano e Pera Ravioli 34.00
Ricotta-chard ravioli with saffron sauce and pear

XS portion - CHF 5.00 | XL portion + CHF 5.00

Secondo Piatto

	MAIN COURSE
Caponata Sicilian 🌱🌾🌿 Warm, southern Italian ratataouille with pine nuts & raisins + stracciatella + CHF 4.50	24.00 28.50
Lasagne alla Salsiccia Salsiccia Bolognese (beef; Bechinger, St. Georgen), béchamel, homemade pasta sheets (min. 15 min baking time)	34.00
Parmigiana di Melanzane 🌿 Eggplant lasagne, tomato sauce, mozzarella & parmesan (min. 15 min baking time)	32.00
Corn-fed Chicken Breast* (CH) 🌾 grilled chicken breast from Alpstein with port wine jus	38.00
Planted Steak grilled* 🌿🌾🌱 with spinach & chimichurri sauce	34.00
Beef Tenderloin* 🌿 180 g, from our family-owned Demeter farm in Toggenburg with spinach & herb butter	54.00
Flank Steak* 🌿 180 g "special cut" from pasture-raised Appenzell beef with spinach & herb butter	42.00
Pike-perch fillet* (CH) Pan-fried fish from Lake Maggiore in "guazzetto" with cherry tomatoes, olives and basil	42.00

*CHOOSE YOUR FAVORITE SIDE DISH

colorful lettuce | homemade Tagliatelle | Prosecco Season Risotto |
Caponata–Sicilian ratatouille

Dolce

all our desserts are homemade

Chocolate cake	
with molten center (15 min. baking time)	9.50
choose a scoop of ice cream* of your choice	14.50
Tiramisu classic	12.00
Toblerone-chocolate-mousse ☎	12.00

JUST SOMETHING SMALL TO SNACK ON ?

Amaretti ☎	5.50
filled with savory chocolate	
Banana-chocolate-muffin ☎🍌🍷	5.50
Brownie	6.50
our classic with nuts	
with homemade sour-cream ice cream	11.50
Giolito ice cream per scoop	5.00
your hosts will be happy to inform you about the available flavors	
Mini-dessert of your choice in a glass jar	
Tiramisu classico Panna Cotta Tobleronemousse	7.50
Poppy seed cake ☎	6.50
our juicy favorite with pears	
Pastel de Nata	6.50
puff pastry tart filled with vanilla cream traditional Portuguese recipe	

Coffee

Caffè Crema	5.00
Caffè Latte Schale	5.90
Cappuccino	5.90
Caffè Freddo Espresso & milk, on the Rocks	6.50
Caffè Baileys	7.50
Espresso / Ristretto	4.90
Espresso Corretto	7.50
Espresso Doppio	6.00
Espresso Macchiato	5.10
Flat White	7.00
Latte Macchiato	6.90
Ovomaltine / Chocolate hot or cold	5.90
Babyccino with Smarties	1.00

Tea

Organic open tea from our favorite tea from St. Gallen	5.50
<ul style="list-style-type: none">• Mountain herbal tea• Fruit tea• Rooibos Vanilla• Earl Grey• Green tea• Verveine	5.50
Mint tea, freshly plucked	30 cl 6.00 50 cl 9.00
Fresh ginger-lemongrass tea	30 cl 6.00 50 cl 9.00
with Toggenburg organic honey	

OUR MILK COMES FROM APPENZELL.

Drinks



ON TAP 30 cl | 50 cl | 100 cl

Hibiscus blossom iced tea	5.80 8.20 13.80
Ginger-basil iced tea	5.80 8.20 13.80
Basil Lime Lemonade	5.80 8.20 13.80
Passion Lime Lemonade	5.80 8.20 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, "Bio-Lemonade" Rimini (IT)	35 cl 6.50
<ul style="list-style-type: none">• Blutorange• Grapefruit• Mandarine• Orange• Limone	
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

Aperitif Drinks

NON-ALCOHOLIC APERITIF

Amicero Spritz ginger-orange aperitif with soda & ice	9.00
Crodino the non-alcoholic classic from Milan with orange & ice	5.50
Ginger Spritz homemade organic ginger syrup, still water, ice, ginger & mint	9.00
Manzoni Spritz berry aperitif with soda & ice	9.00
Vaux Träublein grape juice, blackcurrant juice, barley malt Schloss Vaux sparkling wine estate, Rheingau (Germany) & organic	7.50
Virgin Basil Smash MIKKS Basil Lime, non-alcoholic gin, ice & fresh basil	9.50
Virgin Passion MIKKS Passion Lemon, soda, ice, passion fruit & lime	9.50

WITH ALCOHOL

Aperol Spritz aperol, prosecco, soda, orange & ice	13.00
Campari Amalfi with bitter lemon (CH), grapefruit & ice	13.00
focacceria Gin "FIN" with Gents Tonic (CH), lemon, rosemary & ice	14.50
Ginger Spritz homemade organic ginger syrup, Prosecco, soda, ice, ginger & mint	13.00
Helga with hibiscus, prosecco, soda & ice	12.50
Lillet Blanc Vive with Gents Tonic (CH), mint, cucumber, lemon & ice	13.00
Lillet Rose with Gents Ginger Ale (CH) or Goba Citro, mint, orange & ice	13.00
Raspberry-Thymian Gin with Gents Tonic (CH), limes, thyme & ice	14.50
St.Gallen Spritz Swiss herb liqueur, prosecco, soda & ice	13.00
Passion Spritz MIKKS Passion Lemon, Prosecco, soda, ice, passion fruit & lime	13.00



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 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.

Oldtimer Pale Ale Biergarage, St.Gallen 5.0% Vol. 33 cl | 6.90
Like an old Bentley.
Caramel notes and classic hop varieties give this full-bodied ale its balanced character.

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.

Our Promise

Passion & enjoyment of exceptional flavors are our motivation.

In addition to our carefully selected top-quality Italian products, we exclusively choose fresh and, where possible, seasonal products from the region and/or organic products from Switzerland. We use as many organic products and Swiss meat as possible, ensuring the shortest possible transport routes.

We see it as our passion and our mission to seek out and process the best raw materials and foodstuffs. All pasta, focaccia, pesto, and desserts are made in our own production kitchen in St. Gallen (CH).

Our staff will be happy to provide you with information on request about ingredients in our dishes that may cause allergies or intolerances.

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, celebrations, team events & workshops"
Manufaktur Haggenstrasse 6

Festlaune "Event & Catering"
Trauermahl.ch

THROUGHOUT SWITZERLAND



focacceria.ch