

*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, on a lime gremolata, on leaf spinach	19.00   25.00
<b>Beef Tartar</b> 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>	19.50
with avocado stripes & lemon	
<b>Gambas</b>	29.00
fried black tiger prawns "Eden" ( <i>from the protected mangroveforests, Pacific VNM</i> ) with chili & garlic, served with a fruity mango chutney	
<b>Italiana</b>	24.50
with Antipasti (pomodori secchi, mushrooms & olives)	
<b>Monti</b>	25.50
baked soft goat cheese with thyme honey & caramelized walnuts	
<b>Pollo</b>	25.50
roasted swiss chicken breast strips with red thai curry marinade & a light sour cream ginger dip	
<b>Planted Chicken</b> vegan	25.50
Roasted Planted Chicken (made in Switzerland) marinated with lemons, rosemary & thyme on a light vegan yogurt dip.	

# Homemade Pasta

XXL  
+ 5.00

<b>Tagliatelle Bolognese-Salsiccia</b> House salsiccia (beef, CH), sugo	SMALL   NORMAL 19.00   26.00
<b>Tagliarini Carbonara</b> "the classic par excellence" egg, bacon & cream	19.00   26.00
<b>Tagliarini Pomodoro</b> our tomato sauce with cherry tomatoes <i>+ Burrata 5.50</i>	18.00   23.00
<b>Tagliatelle Spinaci-Gorgonzola</b> with fresh spinach leaves & gorgonzola dolce	19.00   25.50
<b>Potato gnocchi</b> (vegan & glutenfree) with our tomato sauce with cherry tomatoes	19.00   25.00
<b>Ravioli al Burro con Salvia</b> Ricotta-mangold ravioli with sage butter	22.00   27.00

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

## AL FORNO

<b>Lasagne-Salsiccia</b> Salsiccia-Bolognese (beef from the butcher Bechinger, St.Georgen), Béchamel, homemade Lasagne sheets <i>(Baking time at least 15min)</i>	20.00   28.00
<b>Parmigiana</b> Eggplant lasagna with tomatoes, parmesan & mozzarella cheese <i>(Baking time at least 15min)</i>	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-rosemary or hibiscus flower	5.50   7.50   13.50
<b>Wiler water</b> sparkling or still	4.50   6.90   11.00
<b>Shorley</b> Möhl	4.50   6.90   11.00
<b>Citro</b> Goba	4.50   6.90   11.00

BOTTLE

<b>Gazosa</b> Ticino (CH)	35 cl   6.00
blueberries, lemon, raspberry or tangerine	
<b>Orangina</b> Goba	33 cl   5.50
<b>Cola, Cola Zero</b> Goba	33 cl   5.50
<b>Rivella</b> rot, blau	33 cl   5.50
<b>Bitter</b> J.Gasco	20 cl   5.50
<b>Chinotto</b> J.Gasco	20 cl   5.50
<b>Ginger Ale, Tonic, Bitter Lemon</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

**Aperol Ginger or Apple Breeze** 13.00

with Aperol, prosecco, Ginge Ale or apple juice, ice

**Campari Amalfi** 13.00

with bitter lemon (CH), grapefruit, ice

**Campari Milano** 12.00

with prosecco, cranberry juice, ice

Our  
favorite!

**Helga** 12.00

with hibiscus flower, prosecco, soda, ice

**Lillet Blanc Vive** 12.00

with Gents Tonic (CH), mint, cucumber, lemon, ice

**Lillet Rose** 12.00

with Gents Ginger Ale (CH) or Goba Citro, mint, orange, ice

**St.Gallen Spritz** 13.00

the aperitif of swiss herbs, lemon balm & - verveine,  
with prosecco & 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 WUPPENAU

**Sleeping Bear** 6.2% Vol.

33 cl | 6.50

A well-balanced and full-bodied amber ale.

**Secret Service** 6.7% Vol.

33 cl | 6.50

This fine tart ale has a strong caramel malt profile.

Goes well with strong & aromatic dishes.

**Raspberry** 5.2% Vol.

33 cl | 6.50

Even the color of this beer is reminiscent of raspberries.

Pairs well with sunshine, light food & dessert.

# **Your event. Our catering.**

**From the small apéro to a big party, our legendary risotto stirred in our parmesan wheel, salsiccia 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](http://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)

