

## Businesslunch - Monday

### Dish of the day

1. Mixed Salad Fr. 39.--  
Scallops of Veal with  
Marsala-wine sauce  
Green noodles
2. Mixed Salad Fr. 39.--  
Fillet-beefsteak  
Carpaccio warm  
Boletus mushrooms
3. Mixed salad Fr. 39.--  
Homemade mixed Ravioli  
(our specialty with meat  
filling)
4. Mixed Salad Fr. 39.--  
Homemade Ravioli with  
Boletus mushrooms,  
Spinach & Ricotta filling
5. Mixed Salad Fr. 41.--  
Grilled Shrimps  
Fine green noodles
6. Mixed Salad Fr. 39.--  
Calf's liver Venetian style  
with polenta

### Daily menu

Sautéed porcini mushrooms

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Mixed salad

Sliced veal fry with  
onions Homemade  
fine noodles

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Homemade cassata  
Fr. 59.--

Without dessert Fr.  
Fr. 52.--

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### Daily plate

Mixed salad  
Sliced veal fry  
with onions  
Homemade fine  
noodles

Fr. 41.--

## Businesslunch - Tuesday

### Dish of the day

1. Mixed Salad                      Fr. 39.--  
Scallops of Veal with  
Marsala-wine sauce  
Green noodles
2. Mixed Salad                      Fr. 39.--  
Fillet-beefsteak  
Carpaccio warm  
Boletus mushrooms
3. Mixed salad                      Fr. 39.--  
Homemade mixed ravioli  
(our specialty with meat  
filling)
4. Mixed Salad                      Fr. 39.--  
Homemade ravioli with  
Boletus mushrooms,  
Spinach & Ricotta filling
5. Mixed Salad                      Fr. 41.--  
Grilled Shrimps  
Fine green noodles
6. Mixed Salad                      Fr. 39.--  
Calf's liver Venetian style  
with polenta

### Daily menu

Parma ham

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Mixed Salad

Veal fillet with lemon  
sauce Homemade fine  
noodles

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Ice soufflé with  
Grand-Marnier

Fr. 59.—

Without dessert

Fr. 52.--

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### Daily plate

Mixed Salad

Veal fillet with lemon  
sauce Homemade fine  
noodles

Fr. 41.--

## Businesslunch - Wednesday

### Dish of the day

1. Mixed Salad                      Fr. 39.--  
Scallops of Veal with  
Marsala-wine sauce  
Green noodles
2. Mixed Salad                      Fr. 39.--  
Fillet-beefsteak  
Carpaccio warm  
Boletus mushrooms
3. Mixed salad                      Fr. 39.--  
Homemade mixed ravioli  
(our specialty with meat  
filling)
4. Mixed Salad                      Fr. 39.--  
Homemade ravioli with  
Boletus mushrooms,  
Spinach & Ricotta filling
5. Mixed Salad                      Fr. 41.--  
Grilled Shrimps  
Fine green noodles
6. Mixed Salad                      Fr. 39.--  
Calf's liver Venetian style  
with polenta

### Daily menu

Ravioli  
Casa Ferlin

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Mixed salad

Veal picatta  
with mushroom  
Mixed vegetables

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Chocolate  
Mousse Angelo

Fr. 59.--

Without dessert

Fr. 52.--

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### Daily plate

Mixed salad

Veal picatta  
with mushroom  
Mixed vegetables

Fr. 41.--

## Businesslunch - Thursday

### Dish of the day

1. Mixed Salad Fr. 39.--  
Scallops of Veal with  
Marsala-wine sauce  
Green noodles
2. Mixed Salad Fr. 39.--  
Fillet-beefsteak  
Carpaccio warm  
Boletus mushrooms
3. Mixed salad Fr. 39.--  
Homemade mixed ravioli  
(our specialty with meat  
filling)
4. Mixed Salad Fr. 39.--  
Homemade ravioli with  
Boletus mushrooms,  
Spinach & Ricotta filling
5. Mixed Salad Fr. 41.--  
Grilled Shrimps  
Fine green noodles
6. Mixed Salad Fr. 39.--  
Calf's liver Venetian style  
with polenta

### Daily menu

Beef carpaccio

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Mixed salad

Scallops of veal  
with  
creamsauce  
with homemade  
pappardelle

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Zabaglione with  
Marsala

Fr. 59.--

Without dessert

Fr. 52--

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### Daily plate

Mixed salad

Scallops of veal  
with  
creamsauce  
with homemade  
pappardelle

Fr. 41.--

## Businesslunch - Friday

### Dish of the day

1. Mixed Salad Fr. 39.--  
Scallops veal with  
Marsala-wine sauce  
Green noodles
2. Mixed Salad Fr. 39.--  
Fillet-beefsteak  
Carpaccio warm  
Boletus mushrooms
3. Mixed salad Fr. 39.--  
Homemade mixed ravioli  
(our specialty with meat  
filling)
4. Mixed Salad Fr. 39.--  
Homemade ravioli with  
Boletus mushrooms,  
Spinach & Ricotta filling
5. Mixed Salad Fr. 41.--  
Grilled Shrimps  
Fine green noodles
6. Mixed Salad Fr. 39.--  
Calf's liver Venetian style  
with polenta

### Daily menu

Mixed ravioli

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Mixed fish meunière  
(panfried with lemon)  
Fresh spinach leaves

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Panna cotta

Fr. 59.--

Without dessert

Fr. 52.--

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### Daily plate

Mixed salad  
Mixed fish meunière  
(panfried with lemon)  
Fresh spinach leaves

Fr. 41.--