

SUMMER ✨ FEELING

Insalate / Salate

INSALATA DELLE DONNE DEL MERCATO

WOMEN'S MARKET salad

Various crunchy leaf and raw salad with herbs, seeds and sprouts

12.50

Salade "Niçoise"

New potatoes, green beans, black olives, artichokes, red onions and basil on a lemon dressing and pink fried tuna strips

19.50 24.50

Insalata dell'estate

Summer salad with sautéed giant prawns, chicken dice, sesame and fruits

19.50 24.50

Insalata bell' Italia

Tomato carpaccio with arugula and bufala mozzarella on Frapolli's olive oil and balsamic pearls

16.50 21.50

Insalata Gigante

Colourful Mixed salad XXL-style with Egg

19.50

Insalata del «Mare»

Assorted Salad with smoked salmon and shrimps, marinated with Dill, Lime-olive oil and Balsamic-vinegar

21.00 24.00

Insalata di servola e formaggio

Classic sausage and cheese salad with homemade mustard sauce

Easy

16.50

or garnished with colourful leaf and vegetable salad

19.50

Minestre Suppen

Minestra del giorno

Our daily seasonal soup

7.00

Crema di pomodoro al basilico

Cream of tomatoe soup with fresh cream, tomatoes and fresh basil

8.50



FRAPOLLI

«momenti di passione...»



«momenti di passione...»



FRAPOLLI
HOTEL
RESTAURANTS
CATERING

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Specialità: Antipasto misto!

Mediterranean speciality: mixed starters! All the delicious starters are presented on the table, just enjoy it!
Shrimps in butter & garlic, grilled vegetables, raw ham, fried rings of squid, melon, chunks of parmesan cheese, basil toast

Everything is laid out on the table. From 2 persons **per portion** **29.50**
We recommend 1 portion for 2 people, or 2 for 4 people etc. served until 9.30 PM

Salmone affumicato 19.00 27.00
Smoked salmon with horseradish mousse, toast and butter

Piatto di salumi Ticinesi 28.00
Plate with coppa, air-dried & cured meat, salami, bresaola, onions in vinegar, spicy chillies & olives

Tatar di Manzo SOMMERAU-TICINO 29.00 39.00
Raw minced and marinated beef, toast and butter

Carpaccio di manzo alla Piemontese 23.00 30.00
Marinated raw slices of thin beef slices with parmesan cheese on a bed of rucola salad, extra vergine olive oil and lemon

Roastbeef freddo con salsa tartara 19.00 29.00
Cold roast beef with tartar sauce
served with various crispy summer salads

Piatto di fitness a piacere Fitness plate

with fresh salads, and fried in Frapolli's extra vergine olive oil:

Breast of chicken 30.00

Veal escalope 38.00

Beef Entrecôte with Café de Paris 39.50

Tuna steak 35.00

Large shrimps 38.00

Grilled sea bass (loup de mer) on Frapolli's cold-pressed olive oil 39.50

Above dishes we serve from 11.30 am – 2.00 pm and 6.00 pm to 9.30 pm. All prices are inclusive of VAT



Mediterranean Cuisine

Pasta / Risotto / Vegi Pasta / Risotto / Vegetarian dishes

Spaghetti sugo alla Frapolli		21.00
Tomatoe spaghetti with recipe from 3 generations		
Spaghetti Aglio, Olio e Peperoncino		22.50
Spaghetti with garlic, extra vergine olive oil, spicy chillis and garden herbs		
Spaghetti alla Bolognese		23.00
Spaghetti with best meat ragout and tomatoe sauce		
Spaghetti «Sciuè Sciuè» - Specialità della Casa!		24.00
Speciality of the house - Spaghetti with diced cherry tomatoes, cheese, cream and lots of basil		
Spaghetti «Abruzzese»		29.00
Spaghetti with sliced meat of veal, cherry tomatoes, rosemary herb and olive oil		
Spaghetti «Carbonara»		23.00
Spaghetti with cream, Parmesan cheese, egg yolk and bacon		
Piatto vegetariano con variazione di verdure fresche	without fried egg	26.00
Plate of mixed fresh vegetables	with fried egg	28.00
Tagliolini al limone e pomodorini		23.00
Noodles with refreshing lemon mint, cherrytomatoes and garden herbs		
Risotto ai Funghi		25.00
Saffron risotto with mushrooms and Parmesan cheese		

SUMMER FEELING PASTA

Ravioli dello chef

Homemade ravioli filled with
Eggplants and smoked scamorza cheese
on a tomato cream and basil pesto

smal 24.50 | large 29.50

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Carne Meat dishes

Petto di pollo al limone 30.00
Chicken breast with a refreshing, light lemon sauce, vegetables

Scaloppine di vitello alla «Viennese» 38.00
Veal escalope «Viennese style» (bread crumbed and fried in butter)

Sminuzzato di vitello alla «ZURIGHESE» 44.00
Sliced veal «Zürich style» in creamy sauce, rösti potatoes, vegetables

Filetto di manzo classico 53.00
Tender Beef-filet with herb butter, vegetables

Frapolli Cordon bleu (porc/maiale) 180 g 35.00
(over 6500 portions per year!) Our topselling dish from the hotel

Cordon bleu di vitello «Mastro Aldo» 280 g 47.00
The popular veal-Cordon bleu, vegetables (over 3500 portions per year!)

Cordon bleu di vitello «Bircichino» 190 g 42.00
The original veal cordon bleu in smaller sized version - just as tasty, vegetables

Contorni Side dishes

Rice, French fries, Tomatoe spaghetti, white noodles, roast potatoes,
Risotto Parmiggiano/Saffron

Verdura Vegetables

On request with dishes without Vegetables Extra +5.50



Pizza

Margherita «LA CLASSICA»

Tomato sauce with oregano, mozzarella, basil 17.50

Funghi

Tomato sauce with oregano, mozzarella, mushrooms 21.00

Prosciutto

Tomato sauce with oregano, mozzarella, ham 22.00

Sommerau-Ticino

Tomato sauce with oregano, air dried meat, mozzarella, cherry tomatoes, rucola 22.50

Diavola

Tomato sauce with oregano, mozzarella, spicy salami and hot pepperoni 22.00

Quattro stagioni

Tomato sauce with oregano, mozzarella, mushrooms, ham, artichokes, pepperoni 22.50

O Solemio

Tomato sauce with oregano, mozzarella, bacon, fresh egg 23.00

Calzone Tradizionale

Pizza folded together with tomato sauce and oregano, mozzarella, ham, mushrooms, egg 23.00

Also available as a small portion - 3.00

Each additional supplement + 2.00

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