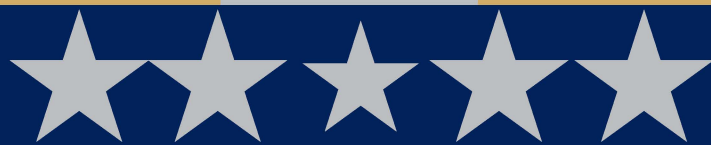




Del Gusto



R I S T O R A N T E
P I Z Z E R I A

APERITIVI E BITTER

	VOL.%		
CRODINO	0	9.5 CL	05.00
SANBITTER	0	9.5 CL	05.00
PROSECCO	8.5	10 CL	08.00
BRACCO DI GAIA	6.5	10 CL	06.50
CAMPARI	23	4 CL	08.00
MARTINI Rosso/BIANCO	16,5	4 CL	08.00
CYNAR	16.5	4 CL	08.00
AVERNA	34	4 CL	08.00
AMARO RAMAZOTTI	30	4 CL	08.00
APPENZELLER	29	4 CL	08.00
APEROL	11	4 CL	08.00
PASTIS 51	45	4 CL	08.00
APEROL SPRITZ	11	4 CL	12.00

BEER

DRAFT BEER

	25 CL	04.90
CALANDA	25 CL	04.90
PANACHEE		

BOTTLED

	33 CL	04.90
CALANDA (ALKHOLFREI)	33 CL	06.00
MORETTI	50 CL	06.50
BURGDORFER HELLES BURGDORFER	50 CL	07.00
AEMME	33 CL	06.00
ERDINGER		

COLD DRINKS

BOTTLED

VALSER	50 CL	06.00
VALSER SILENCE (PIATTA)	50 CL	06.00
CHINOTTO	20 CL	05.00
COCA COLA	33 CL	05.00
COCA COLA ZERO	33 CL	05.00
RIVELLA ROSSO	33 CL	05.00
RIVELLA BLU	33 CL	05.00
RIVELLA VERDE	33 CL	05.00
SCHWEPPE'S BITTER LEMON / TONIC	20 CL	05.00
FANTA	33 CL	05.00
SUCCO DI MELA	33 CL	05.00
MELA CORTECCIA	33 CL	05.00
SUCCO D'ARANCIA	20 CL	05.50
SUCCO DI LIMONE	20 CL	05.50
SUCCO DI POMODORO	20 CL	05.50

STARTERS

BRUSCHETTE

Slices of toasted bread, diced tomatoes with garlic, mozzarella and oregano 13.50

SICILIAN ARANCINI

Rice bundles stuffed with mortadella and peas and peas, breaded and fried 13.50

HOUSE ANTIPASTI

A selection of our Italian appetizers, let us surprise you! 23.50

BEEF CARPACCIO

Beef carpaccio with slices of Grana Padano cheese and fresh mushrooms, arugula, extra virgin olive oil and lemon juice 21.50

MOZZARELLA DI BUFALA CON POMODORO E BASILICO
Buffalo mozzarella with a fresh tomato and basil 19.50

PROSCIUTTO CRUDO E BURRATA
Prosciutto crudo and burrata on a bed of arugula 24.50

MUSSELS MARINARA STYLE
Mussels with fresh tomatoes, parsley, garlic and chilies 20.50

CLAMS IN WHITE SAUCE
Clams with parsley, garlic and chilies 20.50

POLYPUS SALAD WITH POTATOES
Calamari, boiled potatoes, sun-dried tomatoes, celery leaves and lemon juice 24.50

SALADS

GREEN SALAD

Green salad 9.00

TOMATO AND ONION SALAD
Tomato salad with onions 10.50

MIXED SALAD

Mixed salad 11.00

FORMENTINO SALAD
Lamb lettuce with egg, bacon and bread croutons 13.50

ROCKET SALAD AND GRANA PADANO

Arugula salad with slices of parmesan cheese, balsamic vinegar and olive oil 12.50

HOUSE SALAD
Mixed leaf salad with our delicious burrata cheese, date tomatoes and strips of fried chicken 24.00

SUPPORT/SUPREME/SOUP

TOMATO CREAM Homemade tomato soup 14.50

SEA SOUP
Fresh soup with various fish and seafood 18.50

VEGETABLE SOUP

Fresh vegetable soup 14.50

PASTA

	As a starter	Main Meal		As a starter.	Main Meal
SPAGHETTI CON POMODORO FRESCO E BASILICO With fresh tomato sauce and basil	16.50	19.50	GNOCCHI AL PESTO With homemade pesto sauce	19.50	22.50
SPAGHETTI AL PESTO Spaghetti with a fine homemade basil sauce	17.50	20.50	GNOCCHICON GOROGONZOLA E NOCI With gorgonzola cream sauce and tree nuts	20.50	23.50
SPAGHETTI ALLA BOLOGNESE Mit Rindshackfleisch und Tomatensauce	18.00	21.00	GNOCCHI ALLA VEGETARIANA With various seasonal vegetables and curd flakes	19.00	22.00
SPAGHETTICARBONARA With bacon cubes, cream sauce and grated Grano Padano	18.50	21.50	GARGANELLI ALL'ARRABIATA With fresh tomatoes, garlic, basil and peperoncini	20.50	23.50
SPAGHETTIVONGOLE Spaghetti with vongole, fresh herbs and cherry tomatoes	21.50	24.50	GARGANELLI AL CAPONE With shrimps, smoked salmon, tomatoes and brandy cream sauce	23.50	26.50
STROZZAPRETI RAGU E PISELLI Strozzapretti with spicy beef sauce and peas	22.50	25.50	TAGLIATELLE AI FUNGHI PORCINI TARTUFATI With porcini mushrooms, garlic, diced tomatoes, fresh herbs and cream	22.50	25.50
STROZZAPRETI AI COZZE E ZAFFERANO Strozzapreti with mussels, garlic and peterli in saffron sauce	23.50	26.50	TAGLIATELLE AL SALMONE With smoked salmon, Parsley and cream	23.50	26.50
SAPORE DI MARE Strozzapreti with giant shrimp, squid, mussels, Vongole and scampi	25.50	28.50	LASAGNE AL FORNO With spicy meat filling, tomatoes and parmesan in the Baked in the oven		25.50
GNOCCHI AL POMODORO E BASILICO Potato gnocchi with fresh tomato sauce and basil	18.50	21.50			

STUFFED PASTA

RAVIOLI ALLA PANNA
Dumplings filled with ricotta
and spinach with cream sauce 23.50 26.50

RAVIOLI BURRO E SALVIA
Dumplings stuffed with ricotta and
spinach with butter sage sauce 23.50 26.50

RISOTTO

RISOTTO ZAR
Risotto with giant shrimps 23.50 26.50

RISOTTO MILANESE
*Risotto with veal, bacon,
diced tomatoes and saffron* 24.50 25.50

RISOTTO AI PORCINI
Risotto with porcini mushrooms 23.50 26.50

RISOTTO AI FRUTTI DI MARE
*Risotto with seafood, white wine and tomato
sauce* 25.50 28.50

SECONDI PIATTI MAIN COURSE

PESCI / FISH

SALMONE CON SALSALIMONE
Salmon fillet fried in butter on a lemon sauce 34.00

SPIEDINO DI GAMBERI E
CALAMARI Grilled shrimp and calamari
skewer 35.50

FILETTI DI PERSICO ALLA
MUGNAIA Egli fillet Müllerinart 30.50

FILETTI DI ORATA ALLA LIVORNESE
SU LETTO DI VERDURA ALLA
GRIGLIA Grilled fillets of sea bream
"Livorno style" on grilled vegetables 39.00

GAMBERONI E SCAMPI ALLA
GRIGLIA
Grilled giant shrimps and scampi 42.00

GRIGLIATA MISTA DI MARE
*Various fish and seafood from the
grill* 49.00

SECONDI PIATTI

MAIN COURSE

CARNI / MEAT

SCALOPPINA DIMAIALE IMPANATA
Breaded Porkschnitzel 27.50

SCALOPPINA DIMAIALE AI FUNGHI
Porkschnitzel with creamy mushroom sauce 29.50

BISTECCA DIMAIALE MEDITERRIANO
Pork steak with garlic, rosemary and herb butter 30.00

PORK CORDON BLEU
*Filled with cheese and ham** 30.50

VEAL CORDON BLEU
*Filled with cheese and ham** 38.50

VEAL CORDON BLEU
*Tender veal with mushroom cream
sauceserved with buttered rösti* 36.50

RIZ CASIMIR
*Chicken cutlets in fruity Madras curry
sauce, served with rice and fresh fruit* 26.50

POLLO ALLA ROMANA
Chicken roman style with
hot peppers, basil and tomato sauce 28.50

PETTO DI POLLO ALLA GRIGLIA
Juicy, crispy grilled chicken breast, racy
seasoned with herb butter 29.00

FILETTO DI MANZO AI PORCINI
Grilled fillet of beef with porcini mushrooms 44.50

SCALOPPINA DI VITELLO AL
LIMONE
Veal escalope with a lemon sauce 36.50

TAGLIATA DI MANZO CON
RUCOLA E GRANA
Sliced grilled beef entrecote garnished with
arugula, parmesan shavings, cherry
tomatoes and fresh mushrooms 42.50

SALTIMBOCCA ALLA ROMANA
Veal spaetzli with sage and raw ham 39.50

PICCATA MILANESE
Veal spaetzli with egg and Parmesan fried 38.50

FEGATO DI VITELLO ALLA
VENEZIANA
Calf's liver fried in butter
with onions and sage 34.50

SIDE DISHES

**ALL MEAT AND FISH DISHES INCLUDE TWO SIDE
DISHES OF YOUR CHOICE:**

Tagliatelle, risotto, French fries, roast potatoes with rosemary, rösti, rice or vegetables
of the day.

Surcharge for 3rd side dish 5.50

PIZZAS

MARGHERITA

With tomatoes, mozzarella and oregano 18.50

MARGHERITISSIMA

With tomatoes, mozzarella cherry tomatoes, buffalo mozzarella and fresh basil 22.50

BURRATA E PESTO

With tomatoes, mozzarella cherry tomatoes, burrata and pesto 24.00

QUATTRO FORMAGGI

With tomatoes and four different cheeses 23.00

NAPOLETANA

With tomatoes, mozzarella, capers and anchovy fillets 21.50

PARMIGIANA

With tomatoes, mozzarella, eggplant and parmesan slivers 21.50

PROSCIUTTO

With tomatoes, mozzarella, ham* and oregano 21.00

PROSCIUTTO E FUNGHI

With tomatoes, mozzarella, ham* mushrooms and oregano 22.50

DOLCE GUSTO

With tomatoes, mozzarella, ham* and pineapple 22.50

CAPRICCIOSA

With tomatoes, mozzarella, ham*, artichokes, mushrooms, pepperoni, olives capers and oregano 24.50

VEGETARIANA

With tomatoes, mozzarella and fresh vegetables 21.50

QUATTRO STAGIONI

With tomatoes, mozzarella, ham*, artichokes, mushrooms, pepperoni and oregano 24.50

PICCANTE

With tomatoes, mozzarella, spicy salami, black olives and oregano 21.00

PROSCIUTTO CRUDO E RUCOIA

With tomatoes, mozzarella, raw ham and arugula 25.50

PIZZA PROSCIUTTO E SALAMI

With tomatoes, mozzarella, ham* and spicy salami 23.50

PIZZA AL TONNO

With tomatoes, mozzarella, tuna, Onions and olives 22.50

PIZZA CARBONARA

With tomatoes, mozzarella, bacon, Onions and egg 23.50

PIZZA AI FUNGHI

With tomatoes, mozzarella, mushrooms and oregano 20.50

PIZZA AL GORGONZOIA E RUCOIA

With tomatoes, mozzarella, gorgonzola and arugula 21.50

PIZZA ESOTICA

With tomatoes, mozzarella, chicken strips, curry and pineapple 24.50

Each pizza is available gluten free

GAMBERI E RUCOLA

With tomatoes, mozzarella, shrimps arugula and garlic 26.50

FRUTTIDIMARE

With tomatoes, mozzarella, various seafood and garlic 25.50

MAREEMONTI

mozzarella, giant shrimps, porcini mushrooms, and fresh basil 27.50

ROMAGNOLA

With tomatoes, mozzarella, arugula, 25.50

MARANELW

With tomatoes, mozzarella, smoked salmon and arugula 25.00

DIAVOLA

With tomatoes, mozzarella, bacon, pepperoni, onions and peperoncini 23.50

PIZZA AL CAPONE

Rolled pizza with tomatoes, mozzarella, zucchetti, eggplant and basil, garnished with raw ham, arugula, Parmesan cheese and balsamic vinegar 26.50

CALZONE FARCITO

Covered pizza with tomatoes, mozzarella, ham*, mushrooms and egg 24.00

DELPADRONE

With tomatoes, mozzarella, beef carpaccio, arugula, parmesan slices and olive oil. 26.50

Each pizza is available gluten free.

PICCOLA PIZZA / *Smaller Pizza*

2.5 cheaper

SUPPLEMENTO RUCOLA / *additional arugula*

Extra 3

*: Pork product

SOLO PER I BAMBINI
Only for children /

SPAGHETTI POMODORO With fresh tomato sauce	10.50
PIZZA MARGHERITA With tomatoes, mozzarella	11.50
PIZZA PROSCIUTTO With tomatoes, mozzarella and ham*.	12.50

SPAGHETTI AL BOLOGNESE With spicy meat sauce	12.50
IMPANATA Chicken escalope breaded with french fries	16.50
PATatine frite Serving of French fries	06.00

COMPLEANNO / BIRTH

Birthday children are invited to eat! On their birthday, you do not pay a centime for a main course that you enjoy here in our restaurant. This applies to a pizza as well as a la carte.

On reservation and with identity card!

The prices have the VAT included..

LIQUOR!

	vol. %		
	32	4 cl	8.00
Limoncello	28	4 cl	8.00
Amaretto di Saronno Vecchia	38	4 cl	8.00
Romagna ET. Nera Sambuca	40	4 cl	7.00
Molinara Baileys	17	4 cl	8.00
Williamine Morand Calvados Morin	43	4 cl	8.50
Grappa Fior de Vite Grappa	40	4 cl	8.00
Amarone	40	4 cl	8.00
Grappa Brunello	40	4 cl	10.50
Cognac Hennessy Bacardi Rum	40	4 cl	10.50
Havanna Rum	40	4 cl	10.00
Gin Gordons	40	4 cl	10.00
Wodka	40	4 cl	10.50
Ballantines	40	4 cl	10.00
Jack Daniels	40	4 cl	10.00
Chivas	40	4 cl	11.50

OPEN BEVERAGES

Coca Cola	3 dl	4.50
Sprite	3 dl	4.50
Ice Tea	3 dl	4.50
Mineral	3 dl	4.50
Tapwater	3 dl	2.00
Tapwater	5 dl	3.00
Tapwater	2 dl	gratis
Syrup for children		

COFFEE & TEA

Ristretto	4.50
Espresso	4.50
Espresso decaffeinato (without coffein)	4.50
Caffe	4.50
Caffe decaffeinato (without coffein)	4.50
Latte macchiato	4.80
Cappuccino	4.80
Ciocolata / Ovo caldo o freddo (2dl)	4.80
Espresso Corretto	6.50
Te diversi	4.50
Te Rum (2 cl)	6.50
Kaffe fertig	6.50
Kaffe Luz	6.50

All prices are inclusive of VAT.

7 Tage geöffnet.
Wir sind gerne für Sie da.

Ouvert 7 jours.
Nous sommes heureux d'être là pour vous.

Ristorante Pizzeria Del Gusto
Moserstrasse 14b
3014 Bern
Telefon 031 333 07 88
www.del-gusto.ch
info@del-gusto.ch

