

Benvenuti da Intenso

IN
TEN
SO

**Thomas Saurino et le chef Ciro Guarino
vous proposent un voyage culinaire italien avec des
produits d'exception et des plats authentiques
notamment de la Côte d'Amalfi.**

**Vous pouvez retrouver tous les produits de la carte dans
notre boutique pour continuer ce voyage
dans le Bel Paese, chez vous.**

*Thomas Saurino and Chef Ciro Guarino offer you
an Italian culinary journey with
exceptional products and authentic dishes
especially from the Amalfi Coast.
You can find all the products from the menu in
our shop, to continue this journey
in the Bel Paese, at home.*

BUONA DEGUSTAZIONE

Thomas Saurino



Breakfast

Sweet Breakfast Light

1 French croissant (nature/ chocolate /creme)

1 Hot drink (Coffee/Cappuccino/Tea)

7,5.- CHF

Add: Orange juice + 3.- CHF

Healthy Breakfast Light

1 Portion bircher-müesli

or

1 Portion

seasonal fruits salad

or

1 Portion soy yogurt + red fruits and mix of seeds

1 Hot drink (Coffee/Cappuccino/Tea)

8,5.- CHF

Add: Orange juice + 3.- CHF

Salty Breakfast Light

1 portion of Spinach quiche

or

Smoked salmon avocado toast

or

Avocado toast with small tomatoes

1 Hot drink (Coffee/Cappuccino/Tea)

10.- CHF

Add: Orange juice + 3.- CHF

Breakfast Small

1 French croissant (nature/ chocolate /creme)

1 Fruit salad

1 Portion of Spinach quiche

1 Hot drink (Coffee/Cappuccino/Tea)

1 Orange juice

1 Still or Sparkling water

20.- CHF

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Power Breakfast

1 French croissant (nature/ chocolate /creme)

1 Fruit salad

1 Portion of Bircher Müsli

1 Portion of Spinach quiche

1 Hot drink (Coffee/Cappuccino/Tea)

1 Orange juice

1 Still or Sparkling water

25.- CHF



IN
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Breakfast Premium (Buffet)

Sweet:

French croissant (nature/ chocolate /creme)

Neapolitan sfogliatelle

Dolce di Amalfi

*Traditional Dolce d'Amalfi cake with lemon from
Amalfi IGP served with a lemon cream*

Fruit salad

Dried fruit

Salty

Spinach quiche

Smoked salmon avocado toast

Avocado toast with small tomatoes

Drinks

Coffee

Cappuccino

Tea

Orange juice

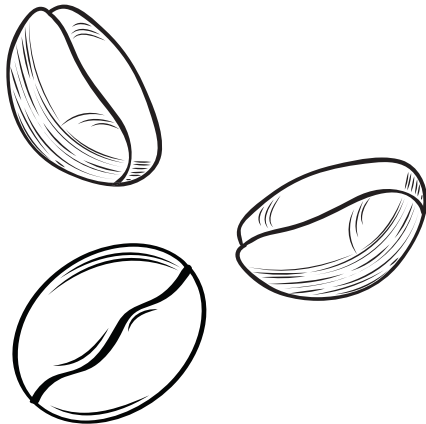
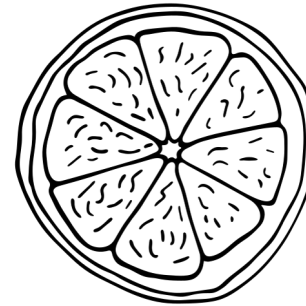
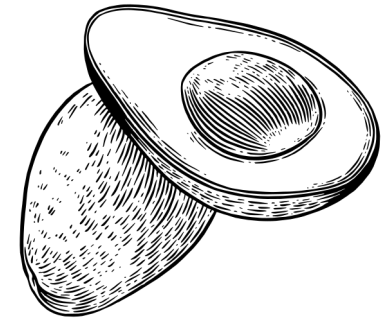
Still and Sparkling water

35.- CHF

Breakfast à la carte

Compose your own menu:

Hot Drink (Coffee / Tea / Cappuccino)	4.-
Still and Sparkling water	3.-
Orange juice	5.-
Soft Drink (Coca cola/Coca cola zero/Orange soda/Iced tea)	4.-
Pancake	4.-
French croissant (nature/ chocolate /creme)	3.-
Neapolitan Sfogliatelle	3.-
Dolce di Amalfi cake	4.-
<i>Traditional Dolce d'Amalfi cake with lemon from Amalfi IGP served with a lemon cream</i>	
Fruit Salad	5.-
Spinach quiche	6.-
Smoked salmon avocado toast	8.-
Avocado toast with small tomatoes	7.-
Bircher-müesli	6.-
Selection of dried fruits	6.-
Soy yogurt, red fruits and mix of seeds	6.-



1. Coffee Break Smart

Drinks

Coffee / Tea
Still and Sparkling water

Selection of dried fruits

12.- CHF

3. Coffee Break Salty light

Drinks

Coffee / Tea
Cappuccino
Still and Sparkling water

Salty

Focaccia Focaccia with bresaola della Valtellina Punta
d'Anca, rocket salad and Parmesan cheese DOP 30 months

Spinach quiche

16.- CHF

Coffee Break

2. Coffee Break Sweet light

Drinks

Coffee / Tea
Cappuccino
Still and Sparkling water

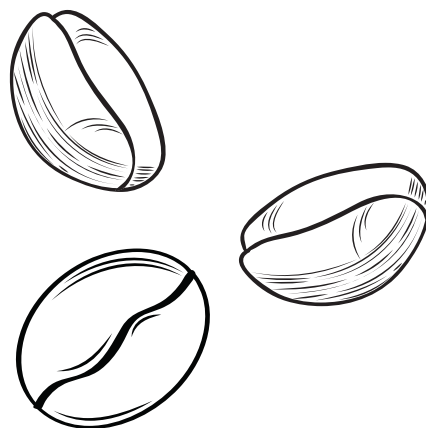
Sweets:

Dolce di Amalfi cake

*Traditional Dolce d' Amalfi cake with lemon from
Amalfi IGP served with a lemon cream*

Neapolitan Sfogliatelle

14.- CHF



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Coffee Break

4. Coffee Break Salty medium

Drinks

Coffee / Tea
Cappuccino
Still and Sparkling water

Food

Focaccia Focaccia with bresaola della Valtellina Punta
d'Anca, rocket salad and Parmesan cheese DOP 30 months

or

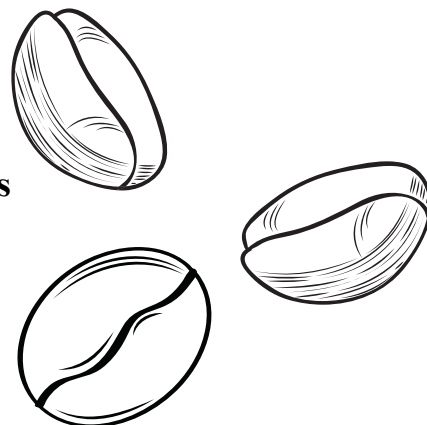
Focaccia with smoked salmon and goat cheese

or

Focaccia with grilled vegetables

Spinach quiche
Seasonal fruit skewers

18.- CHF



5. Coffee Break Premium

Drinks

Coffee / Tea
Cappuccino
Still and Sparkling water

Food

Focaccia Focaccia with bresaola della Valtellina Punta
d'Anca, rocket salad and Parmesan cheese DOP 30 months

or

Focaccia with smoked salmon and goat cheese

or

Focaccia with grilled vegetables

Spinach quiche
Seasonal fruit skewers
Dolce di Amalfi cake

20.- CHF

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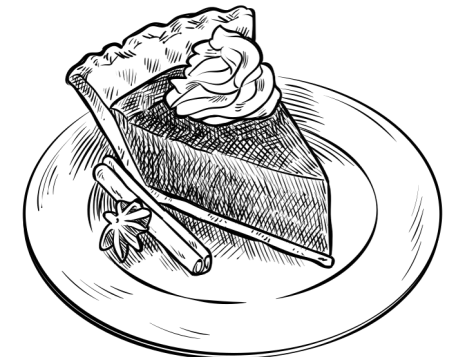


Coffee Break à la carte

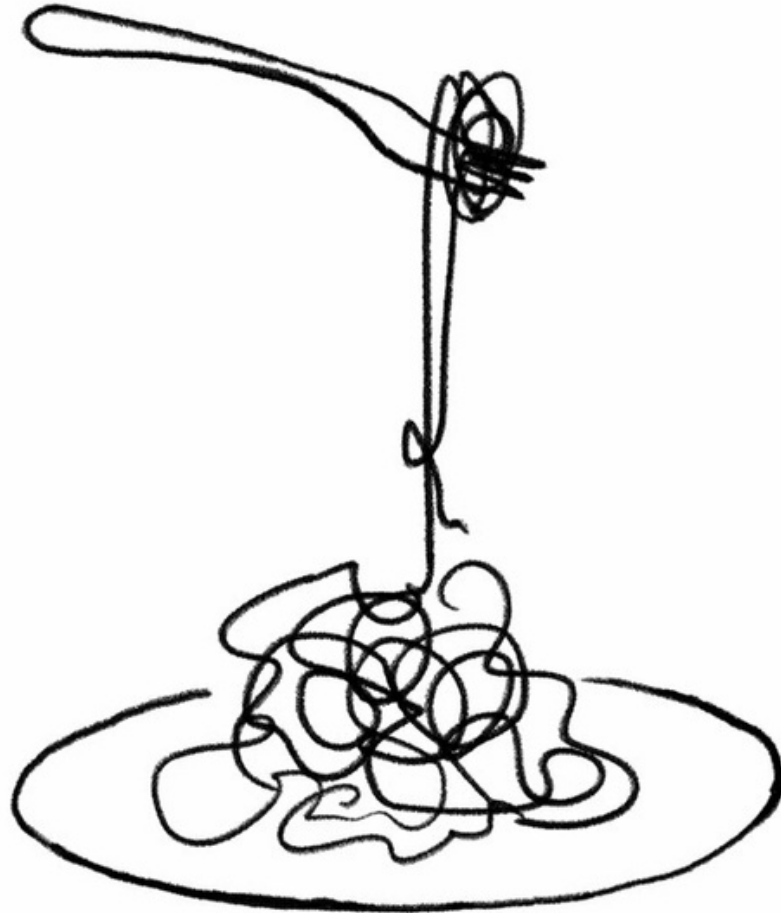
Compose your own menu:

Hot Drink (Coffee / Tea / Cappuccino)	4.-
Still and Sparkling water	3.-
Soft Drink (Coca cola/Coca cola zero/Orange soda/Iced tea)	4.-
Neapolitan Sfogliatelle	3.-
Dolce di Amalfi cake	4.-
<i>Traditional Dolce d' Amalfi cake with lemon from Amalfi IGP served with a lemon cream</i>	
Selection of dried fruits	6.-
Seasonal fruit skewers	5.-
Spinach quiche	6.-
Focaccia with olive oil and salt flower	2.-
Focaccia with grilled vegetables	2.5.-
Focaccia Focaccia with bresaola della Valtellina Punta d'Anca, rocket salad and Parmesan cheese DOP 30 months	3.-
Focaccia with smoked salmon and goat cheese	3.-
Focaccia with Avocado cream, smoked salmon and pink peppercorns	3.-

IN
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Business Lunch



IN
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1 . Business Lunch Light

1 PLAT
+
STARTER OR DESSERT
+
STILL OR SPARKLING WATER
35.- CHF

2. Business Lunch

1 STARTER
+
PLAT
+
DESSERT
+
STILL OR SPARKLING WATER
40. - CHF

3. Business Lunch Plus

AMOUSE BOUCHE
+
STARTER
+
PLAT
+
DESSERT and COFFE
+
1 SOFT DRINK OR
STILL OR SPARKLING WATER
55. - CHF

Business Lunch Options:

STARTERS

- Burrata d'Andria PDO, tomatoes datterino and basilic 
- Parma ham DOP 18 months and buffalo mozzarella campana
- DOP Bresaola della Valtellina Punta d'Anca, rocket salad and Parmesan cheese DOP 30 months
- Assorted seasonal grilled vegetables 
- Neapolitan eggplant Parmigiana
- Crudités salad 
- Soup of the week 
- Cesar salad
- Quinoa salad (quinoa, Parmigiano Reggiano PDO and Modena balsamic vinegar PGI)
- Octopus and potato salad

PLAT

- Gnocchi “alla sorrentina” 
- Saffron risotto 
- Penne with Genoese pesto
- Rigatoni alla bolognese
- Traditional lasagna
- Paccheri with tomato sauce 
- Fillet of sea bass with seasonal vegetables
- Chicken supreme with rosemary sauce
- Cesar salad
- Octopus and potato salad
- Bresaola della Valtellina Punta d'Anca, rocket salad and Parmesan cheese DOP 30 months
- Beef tartare à la piemontaise

DESSERT

- Chocolate Caprese tart
- Lemon Caprese tart
- Dolce di Amalfi cake
*Traditional Dolce d' Amalfi cake
with lemon from Amalfi IGP
served with a lemon cream*
- Traditional tiramisù
- Pastiera napoletana
- Seasonal fruits salad

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Drink Selection:

Unlimited Wine Selection Smart

Red wine: Le Volte Tenuta dell'Ornellaia Toscana IGT

White wine: Fiano di Avellino Terredora DOCG

Rosé wine: Lacrimarosa Mastroberardino DOC

30.- CHF



Unlimited Wine Selection Premium

UNLIMITED WINE + PROSECCO

Red wine: Le Volte Tenuta dell'Ornellaia Toscana IGT

White wine: Fiano di Avellino Terredora DOCG

Rosé wine: Lacrimarosa Mastroberardino DOC

Sparkling Wines: Prosecco Superiore

35.- CHF

IN
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Luxury Selection

UNLIMITED WINE + CHAMPAGNE GLASS

Red wine: Le Volte Tenuta dell'Ornellaia Toscana IGT

White wine: Fiano di Avellino Terredora DOCG

Rosé wine: Lacrimarosa Mastroberardino DOC

Champagne: Laurent-Perrier Brut

40.- CHF



Drink Selection:

Unlimited soft drinks selection

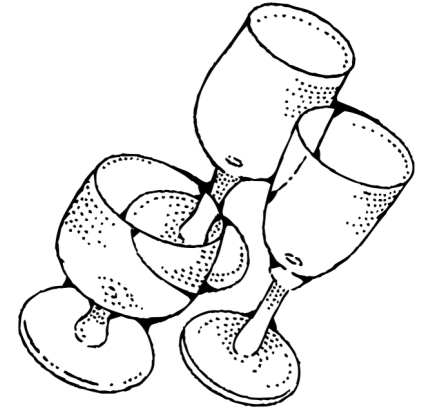
Coca cola

Coca cola zero

Orange soda

Iced tea

12.- CHF



Unlimited soft drinks and water selection

Coca cola

Coca cola zero

Orange soda

Iced tea

Still and Sparkling water

18.- CHF

Unlimited Water selection:

Still and Sparkling water

10.- CHF

IN
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Cocktail - Finger food

COCKTAIL 1

4 FINGER FOOD'S SERVINGS

Red wine: Le Volte Tenuta dell'Ornellaia Toscana IGT
White wine: Fiano di Avellino Terredora DOCG
Rosé wine: Lacrimarosa Mastroberardino DOC

35.- CHF

Add : Unlimeted Water + 5.- CHF

COCKTAIL 2

*2 COCKTAIL'S SERVINGS
2 FINGER FOOD'S SERVINGS*

Red wine: Le Volte Tenuta dell'Ornellaia Toscana IGT
White wine: Fiano di Avellino Terredora DOCG
Rosé wine: Lacrimarosa Mastroberardino DOC

Coca cola

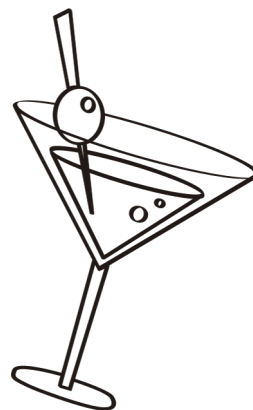
Coca cola zero

Orange soda

Iced tea

Add: Unlimeted Water + 5.- CHF

45. - CHF



COCKTAIL 3

*3 COCKTAIL'S SERVINGS
3 FINGER FOOD'S SERVINGS*

Red wine: Le Volte Tenuta dell'Ornellaia Toscana IGT
White wine: Fiano di Avellino Terredora DOCG
Rosé wine: Lacrimarosa Mastroberardino DOC

55.- CHF

Add : Unlimeted Water + 5.- CHF

COCKTAIL 4

*3 COCKTAIL'S SERVINGS
4 FINGER FOOD'S SERVINGS*

Red wine: Le Volte Tenuta dell'Ornellaia Toscana IGT
White wine: Fiano di Avellino Terredora DOCG
Rosé wine: Lacrimarosa Mastroberardino DOC

Coca cola

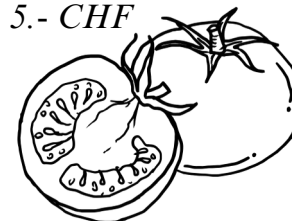
Coca cola zero

Orange soda

Iced tea

Add : Unlimeted Water + 5.- CHF

65. - CHF



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Cocktail ~ Finger food

COCKTAIL 5

4 COCKTAIL'S SERVINGS

6 FINGER FOOD'S SERVINGS

LIVE COOKING PLAT

Red wine: Le Volte Tenuta dell'Ornellaia Toscana IGT

White wine: Fiano di Avellino Terredora DOCG

Rosé wine: Lacrimarosa Mastroberardino DOC

Coca cola

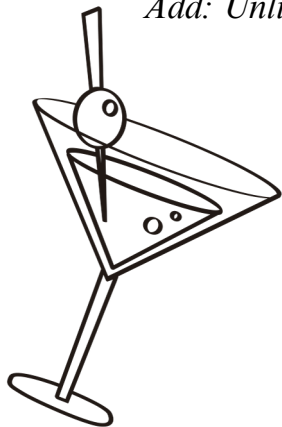
Coca cola zero

Orange soda

Iced tea

85.- CHF

Add: Unlimeted Water + 5.- CHF



COCKTAIL 6

5 COCKTAIL'S SERVINGS

7 FINGER FOOD'S SERVINGS

LIVE COOKING PLAT

DESSERT

Red wine: Le Volte Tenuta dell'Ornellaia Toscana IGT

White wine: Fiano di Avellino Terredora DOCG

Rosé wine: Lacrimarosa Mastroberardino DOC

Coca cola

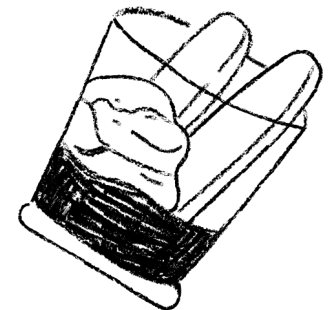
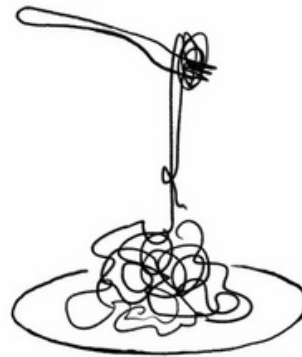
Coca cola zero

Orange soda

Iced tea

95. - CHF

Add: Unlimeted Water + 5.- CHF



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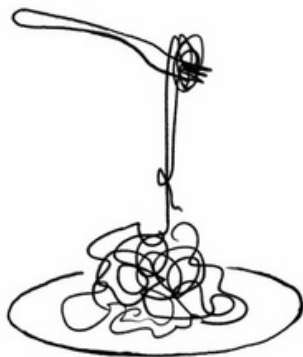
COCKTAIL

- Verrine of Vitello tonnato
- Verrine of Tuna tartare Sicilian style
- Verrine of Prawn cocktail
- Verrine of Beef tartare à la piemontaise
- Verrine of Andria DOP burrata and datterino tomatoes
- Verrine of Octopus salad
- Verrine of Quinoa salad
- Verrine of Panzanella Toscana

FINGER FOOD

- Canapé with Parma ham and taggiasche olive tapenade
- Canapé with smoked salmon and lime cream
- Canapé with grilled courgettes and goat's cheese cream
- Crunchy basket with avocado cream and dried tomatoes
- Crunchy basket with tuna cream and anchovies
- Focaccia with grilled vegetables
- Focaccia with bresaola della Valtellina Punta d'Anca, rocket salad and Parmesan cheese DOP 30 months
- Focaccia with smoked salmon and goat cheese
- Focaccia with Parma ham DOP 18 months and buffalo mozzarella campana DOP
- Focaccia with tuna and buffalo mozzarella campana DOP
- Tramezzini (Sandwich) tuna and anchovies
- Tramezzini (Sandwich) ham and cheese
- Skewers with mozzarella pearls and datterino tomatoes
- Skewers with seasonal grilled vegetables
- Skewers with mortadella cube and pecorino cheese

Cocktail - Finger food Options:



LIVE COOKING PLAT

- Saffron Risotto
- Lemon Risotto
- Truffle Risotto (+10.CHF)
- Trofie with Genoese pesto
- Paccheri with tomato sauce
- Rigatoni with tomato sauce and octopus
- Penne all'arrabbiata

DESSERT

- Verrine of Traditional Tiramisù
- Verrine of Traditional Babà of Naples
- Verrine of Dolce di Amalfi cake (*Traditional Dolce d' Amalfi cake with lemon from Amalfi IGP served with a lemon cream*)
- Verrine of seasonal fruits
- salad Verrine of Lemon Caprese
- tart Verrine of Chocolate Caprese
- tart Verrine of Pastiera napoletana



ONE SHOT APERO

1 Beer or 1 glass of wine

Traditional tarallini from Puglia

Sicilian green olives

Parmigiano Reggiano DOP 24 months shavings

Salsiccia passita

15.- CHF

APERITIVO ITALIANO

1 Spritz or 1 Americano or 1 Negroni

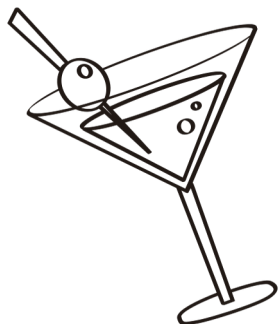
Traditional tarallini from Puglia

Sicilian green olives

Parmigiano Reggiano DOP 24 months shavings

Salsiccia passita

25. - CHF



Apero



APERO PLUS

Drinks

Still & sparkling water

Coca-cola zero

Coca-Cola

Orange juice

Red wine : Le Volte Tenuta dell'Ornellaia Toscana IGT

White wine: Fiano di Avellino Terredora DOCG

Beer: Peroni

Food

Traditional tarallini from Puglia

Sicilian green olives

Parmigiano Reggiano DOP 24 months shavings

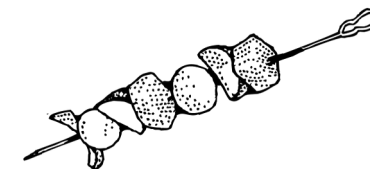
Salsiccia passita

Stuffed focaccia with olive oil and salt flower

Focaccia with grilled vegetables

Focaccia with bresaola della Valtellina Punta d'Anca,
rocket salad and Parmesan cheese DOP 30 months

45.-CHF



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APERO GOURMAND

Drinks

Still & sparkling water

Coca-cola zero

Coca-Cola

Orange juice

Red wine : Le Volte Tenuta dell'Ornellaia Toscana IGT

White wine: Fiano di Avellino Terredora DOCG

Beer: Peroni

Food

Traditional tarallini from Puglia

Sicilian green olives

Parmigiano Reggiano DOP 24 months shavings

Salsiccia passita

Stuffed focaccia with olive oil and salt flower

Focaccia with grilled vegetables

Focaccia with bresaola della Valtellina Punta d'Anca,

rocket salad and Parmesan cheese DOP 30 months

Crunchy basket with avocado cream and dried tomatoes

Crunchy basket with tuna cream and anchovies

55.-CHF

Apero



IN
TEN
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APERO RICHE

Drinks

Still & sparkling water

Coca-cola zero

Coca-Cola

Orange juice

Red wine : Le Volte Tenuta dell'Ornellaia Toscana IGT

White wine: Fiano di Avellino Terredora DOCG

Beer: Peroni

Food

Traditional tarallini from Puglia

Sicilian green olives

Parmigiano Reggiano DOP 24 months shavings

Salsiccia passita

Crunchy basket with avocado cream and dried tomatoes

Verrine of Vitello tonnato

Verrine of tuna tartare Sicilian style

Verrine of Andria DOP burrata and datterino tomatoes

Focaccia with Parma ham DOP 18 months, rocket and

Parmigiano Reggiano DOP

Stuffed focaccia with olive oil and salt flower

80.-CHF

Opera à la carte

Compose your own menu:

Still and Sparkling water Lurisia 75cl	5. -
Soft Drink (Coca cola/Coca cola zero/Orange soda/Iced tea)	4.-
Unlimited Wine Selection Smart	30.-
Unlimited Wine Selection Premium	35.-
1 Spritz / 1 Americano/ 1 Negroni	
Traditional tarallini from Puglia + Sicilian green olives + Parmigiano Reggiano DOP 24 months shavings	10.-
Salsiccia passita	5.-
Canapé with Parma ham and taggiasche olive tapenade	3.-
Canapé with smoked salmon and lime cream	3.-
Canapé with grilled courgettes and goat's cheese cream	2.5-
Crunchy basket with avocado cream and dried tomatoes	2.5-
Crunchy basket with tuna cream and anchovies	3.-
Verrine of tuna tartare Sicilian style	7.-
Verrine of Andria DOP burrata and datterino tomatoes	5.-
Verrine of Vitello tonnato	7.-
Focaccia with olive oil and salt flower	2.-
Focaccia with grilled vegetables	2.5.-
Focaccia Focaccia with bresaola della Valtellina Punta d'Anca, rocket salad and Parmesan cheese DOP 30 months	3.-
Focaccia with smoked salmon and goat cheese	3.-
Focaccia with Avocado cream, smoked salmon and pink peppercorns	3.-

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Drink Selection:

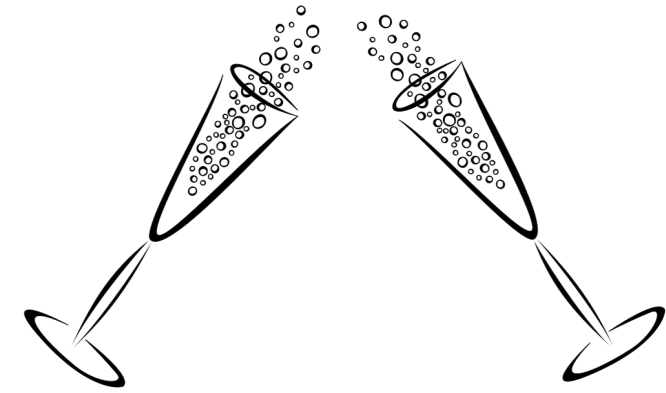
Unlimited Wine Selection Smart

Red wine: Le Volte Tenuta dell'Ornellaia Toscana IGT

White wine: Fiano di Avellino Terredora DOCG

Rosé wine: Lacrimarosa Mastroberardino DOC

30.- CHF



Unlimited Wine Selection Premium

WINE + PROSECCO

Red wine: Le Volte Tenuta dell'Ornellaia Toscana IGT

White wine: Fiano di Avellino Terredora DOCG

Rosé wine: Lacrimarosa Mastroberardino DOC

Sparkling Wines: Prosecco Superiore

35.- CHF

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Menü served at the table

Menü 2

1 STARTER

+

PASTA

+

1 PLAT

+

1 DESSERT

UNLIMITED SOFT DRINKS*

90. - CHF

Menü 1

1 STARTER

+

1 PLAT

+

1 DESSERT

+

UNLIMITED SOFT DRINKS*

80.- CHF

Menü 3

1 AMOUSE -BOUCHE

(CHOSEN BY THE CHEF)

+

2 STARTERS

+

1 PASTA

+

1 PLAT

+

1 DESSERT

+

UNLIMITED SOFT DRINKS*

100. - CHF

****Unlimited soft drinks :***

Coca cola

Coca cola zero

Orange soda

Iced tea

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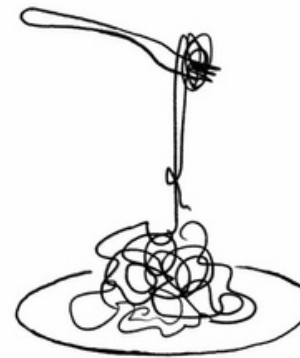
Menu served at the table Options:

STARTERS

- Burrata d'Andria PDO, tomatoes datterino and basilic 
- Parma ham DOP 18 months and buffalo mozzarella campana DOP
- Bresaola della Valtellina Punta d'Anca, rocket salad and Parmesan cheese DOP 30 months
- Beef tartare à la piemontaise
- Tuna tartare Sicilian style
- Vitello tonnato
- Ceviche of sea bass
- Octopus salad
- Neapolitan eggplant Parmigiana  
- Assorted seasonal grilled vegetables 
- Mi-cuit of tuna, caramelised red onions and crunchy seasonal salad

PLAT*

- Fillet of sea bass Grilled Octopus
- Salmon Fillet Tuna Steak Escalope
- Milanese Escalope Lemon Tagliata
- Di Manzo Chicken supreme with
- rosemary sauce Vegetarian plate
- Sliced beef steak
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* All plats are accompanied by seasonal vegetables

PASTA

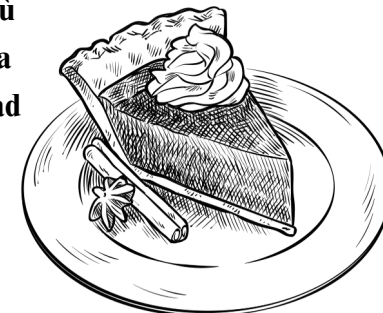
- Gnocco alla Sorrentina 
- Saffron Risotto 
- Truffle Risotto 
- Paccheri Polpo
- Rigatoni alla Bolognese
- Rigatoni prawns, rocket And cherry tomatoes
- Trofie with Genoese pesto 
- Lemon and clam Risotto
- Risotto Sant Jacques
- Paccheri alla Nerano 
- Orecchiette alla Carloforte
- Traditional lasagna

DESSERT

- Chocolate Caprese tart
- Lemon Caprese tart
- Dolce di Amalfi cake

(Traditional Dolce d'Amalfi cake with lemon from Amalfi IGP served with a lemon cream)

- Traditional tiramisù
- Pastiera napoletana
- Seasonal fruits salad



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*Un'esperienza culinaria
italiana*

Thomas Saurino