

Grotto & Pizzeria da Elio

Dear guests

Welcome to the Grotto & Pizzeria da Elio - in the heart of Lenzerheide.

Come and enjoy Italian classics and specialities - made with love and care from selected products.

Lean back, enjoy your time and let yourself be and let us spoil you with our culinary delights.

It's nice to have you as our guest.

We wish you "Buon Appetito"

Simon Tabellini and his team

Opening Hours

From Tuesday to Sunday from 11am - 10 pm

CONTACT

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All prices in this menu are in Swiss Francs including 7.7% VAT.

ANTIPASTI

A fine feast for a cosy get-together. All antipasti can also be served with fresh pizza bread.

Oven-fresh pizza bread with olive oil, rosemary and tomatoes ^{4,7}	9.50
Beef carpaccio ^{2,7,8} with rocket, parmesan and pine nuts	24.00
Vitello Tonnato ^{3,4,10,11} with veal, capers and thon sauce	24.00
Caprese (V) ⁷ Tomatoes with buffalo mozzarella and basil	19.00
Italian Parma ham with fresh buffalo mozzarella served with oven-fresh focaccia bread ^{1,3,4,5,7,10}	29.00
Homemade beef tartare 140 gr. ^{4,1,7} served with fresh toast	28.00

SALADS

Green salad (V) ^{1, 2, 6, 10, 11} with Italian or French dressing	11.00
Mixed salad (V) ^{1, 2, 6, 10, 11} with Italian or French dressing	13.00
Tuscan bread salad panzanella (V+) ^{2, 6, 10, 11} with tomatoes, cucumber, olives and rosemary	15.00
Baby spinach salad with baked goat cheese, caramelised fruits served with balsamic honey dressing (V) ^{1, 2, 6, 7, 10, 11}	20.00
Rocket salad with cherry tomatoes, parmesan shavings and pine nuts (V) ^{2, 7, 10, 11}	18.00
Summer salad (V) ⁷ Watermelon, feta cheese and fresh basil served with fresh toast	13.00

HOT & COLD SOUPS

Minestrone ^{4,10,11} with vegetables, noodles, tomatoes and bacon	15.00
Tomatoe cream soup (V) ^{7,10,11} with basil and cream	13.00
Gazpacho ^{10,11,12,13} <i>A traditional cold soup made with fresh Spanish tomatoes and various fresh summer vegetables of your choice served with crispy Serrano ham cubes.</i>	15.00

PASTA

Tagliatelle Bolognese ^{1,4,10,11} with pork & beef mince and pancetta	25.00
Spaghetti „Chef“ ^{1,3,4,10,11} with giant prawns, garlic and pepperoncini	34.00
Fresh tagliatelle with king prawns and fresh porcini mushrooms in champagne sauce with cherry tomatoes ^{1,3,4,5,7,10}	37.00
Fresh tagliatelle with scallops, green asparagus and black truffle ^{1,3,4,5,7,10}	38.00
Paccheri with red pesto and beef fillet strips ^{1,4,10,11}	36.00
Penne „al Arrabiata“ (V) ^{1,4,7,10,11} with spicy tomato sauce, fresh vegetables and basil	22.00
Gnocchi Verdura al Forno (V) ^{1,4,7,10,11} with tomato sauce, mascarpone and colourful vegetables au gratin in the oven	25.00
<i>We will be happy to serve you our pasta dishes as small Portion.</i>	-3.00

RISOTTO

Risotto Milanese (V) ^{7, 10, 11} with saffron and porcini mushrooms	25.00
Risotto „da Elio“ ^{3, 7, 10, 11} with giant prawns, courgettes and cherry tomatoes	32.00
Red wine risotto with beef fillet strips ^{7, 10, 11}	30.00
<i>We will be happy to serve you our risotto dishes as small Portion.</i>	-3.00

MEAT DISHES INCL. 1 SIDE DISH OF YOUR CHOICE AND VEGETABLE

Veal escalope with lemon sauce ^{4, 7}	45.00
Calf's liver with sage and onions ^{4, 7, 10, 11}	39.00
Piccata Milanese from the chicken ^{1, 4, 7}	30.00
Tagliata di Manzo, 200gr. ^{4, 7} Grilled beef fillet strips served on a bed of rocket and cherry tomato bed	39.00
Saltimbocca alla romana	35.00

Choice of side dishes

- Oven-fresh rosemary potatoes (20 min)
- Leaf spinach with parmesan
- Butter Tagliatelle
- Spaghetti with tomato sauce
- Small Spanish potatoes fried in butter
- Risotto
- French fries

FISH AND CRUSTACEANS

Giant prawns served in a small pan ³ with garlic ,pepperoncini and rice	36.00
Salmon fillet with lime butter ^{3,10,11} with leaf spinach and grilled crisps	36.00

PIZZA FROM THE WOOD OVEN

Margherita (V) ^{4,7} tomatoes, mozzarella	18.00
Prosciutto ^{4,7} tomatoes, mozzarella, ham	22.00
Prosciutto & Funghi ^{4,7} Tomatoes, mozzarella, ham, mushrooms	23.00
Quattro Stagioni ^{4,6,7,9} tomatoes, mozzarella, mushrooms, ham, pepperoni, artichokes	23.00
Alla Napoletana ^{3,4,7} tomatoes, mozzarella, anchovies, capers	22.00
Campagna ^{4,6,7,9} tomatoes, mozzarella, onions, salsiz, salami picante, mushrooms, spinach	28.00
Alla Quercia ^{4,7,9} tomatoes, mozzarella, spicy salami, porcini mushrooms, chilli peppers	27.00
Siciliana ^{3,4,7,9} tomatoes, mozzarella, mushrooms, onions, tuna, salami picante, gorgonzola	28.00
Leone ^{4,7,9} tomatoes, mozzarella, salami picante	23.00
Diavolo (scharf) ^{4,7,9} tomatoes, mozzarella, salame picante, shoulder of ham, pepperoni	26.00

Al Tonno ^{3,4,7}	25.00
tomatoes, mozzarella, gorgonzola, onions, tuna fish	
Hawaii ^{3,4,7}	23.00
tomatoes, mozzarella, pineapple, ham	
Caprese (V) ^{4,7}	23.00
tomatoes, mozzarella, mozzarella fresco, vine tomatoes, basil	
Pancetta ^{4,7,9}	26.00
tomatoes, mozzarella, bacon, mountain cheese, onions	
Vegetaria (V) ^{4,7,9}	25.00
tomatoes, mozzarella, artichokes, spinach, Pepperoni, olives, asparagus, onions	
Quattro Formaggi (V) ^{4,7}	25.00
tomatoes, mozzarella, gorgonzola, mountain cheese, taleggio	
da Elio ^{1,4,7}	28.00
tomatoes, mozzarella, egg, porcini mushrooms, ham	
Prosciutto Crudo ^{4,7,9}	27.00
tomatoes, mozzarella, Grisons raw ham	
Salmone ^{3,4,7,9}	28.00
tomatoes, mozzarella, salmon, onions, capers	
Grisons style ^{4,7,9}	28.00
tomatoes, mozzarella, mountain cheese, Grison raw ham, Salsiz	
Paesana ^{4,7}	26.00
tomatoes, mozzarella, mushrooms, ham, spinach, garlic	
Calzone ^{4,7}	23.00
tomatoes, mozzarella, ham, mushrooms	
Al Grotto ^{4,7,9}	28.00
tomatoes, mozzarella, Bündnerfleisch, rocket, parmesan shavings	
Gambello ^{3,4,7}	35.00
tomatoes, mozzarella, giant prawns, beef fillet strips	
<i>For sharing main courses and pizzas we will gladly bring you an additional plate.</i>	5.00

HOMEMADE DESSERTS

ALL OUR HOMEMADE DESSERTS ARE FRESH PREPARED DAILY WITH LOVA AND ARE ONLY AVAILABLE AS LONG AS STOCKS LAST.

Grandma's Tiramisu according to grandma's original recipe ^{1,2,4,7}	14.00
Panna cotta ^{1,2,4,7} with port wine plums	14.00
Chocolate mousse ^{1,2,4,7}	14.00
Freshly baked chocolate cake ^{1,2,4,7} served on a fresh mascarpone crème	14.00
Creme caramel ^{1,2,4,7} <i>The Italian Caramelchöpfli according to an old recipe of my grandmother, made from cream, fresh eggs and milk, enriched with orange and lemon. Cooked for hours in our fire oven with typical Swiss wood.</i>	14.00
Profiteroles ^{1,2,4,7} with fine chocolate sauce and almond leaves	14.00

ICE CREAM AND SUNDAES



Under the AlpinTrend Group's credo "Expect more", the idea of homemade ice cream was born. For you, as our guest, only the best is good enough! The Glacella is produced in the Posthotel Valbella for all Al-pinTrend establishments. Glacella da Valbella is experienced and lived - home-made and produced exclusively with Swiss milk from the region. Whether in the restaurant, on the terrace or to take away - Glacella da Valbella tastes good everywhere.

Ice cream café ^{1, 2, 4, 7} with Baileys	14.00
Banana split ^{1, 2, 4, 7}	14.00
Coupe Denmark ^{1, 2, 4, 7}	14.00
Coupe Tiramisu ^{1, 2, 4, 7}	13.00
1 Ice cream scoop ^{1, 2, 4, 7} Vanilla, Chocolate, Stracciatella, Yoghurt, Café, Tiramisu, Caramel	3.50
1 scoop sorbet ² Blood Orange, Strawberry, Mango, Lemon	3.50
Sorbet of your choice ² with Vodka, Campari, Prosecco, Grappa, Calvados	7.50
Cream ⁷	1.50

DECLARATION

Vegetarian dishes (V)

Vegan dishes (V+)

Allergens

1 - Eggs / 2 - Peanuts / 3 - Fish / 4 - Cereals containing gluten / 5 - Crustaceans /
6 - Lupins / 7 - Milk / 8 - Nuts / 9 - Sulphur dioxide and sulphites / 10 - Celery /
11 - Mustard / 12 - Sesame seeds / 13 - Soya / 14 - Molluscs

Our service team will be happy to inform you about ingredients that could trigger allergies or intolerances.

Origin of our meat and fish products

Chicken:	Switzerland
Pork:	Switzerland
Veal:	Switzerland
Beef:	Switzerland/Argentina/Uruguay
Giant prawns:	Vietnam
Sea bass:	France
Salmon:	Norway