

# *Grotto & Pizzeria da Elio*

Dear guests,

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

Enjoy Italian classics and specialties – made with love and care from selected products.

Sit back, enjoy your time and let us spoil you with culinary delights.

Nice, to have you as our guest.

**«Buon Appetito» wish you**

Simon Tabellini and his team

## **OPENING HOURS**

From Tuesday to Sunday  
from 11.00 a.m. to 2.30 p.m.  
from 5.00 p.m. to 10.00 p.m.

## **CONTACT**

+41 (0)81 384 33 36  
info@daelio.ch  
www.daelio.ch


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All prices in this card are in Swiss francs, including the statutory VAT.

# ANTIPASTI




JUST THE RIGHT THING FOR IN BETWEEN! A FINE FEAST FOR A COSY GET-TOGETHER. ALL AN-TIPASTI CAN ALSO BE SERVED WITH FRESH PIZZA BREAD BECOME.

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|  |       |
|--|-------|
| Oven-fresh pizza bread with olive oil, rosemary and tomatoes <sup>4,7</sup>  | 9.50  |
| Beef carpaccio <sup>2,7,8</sup><br>with rocket, Parmesan and pine nuts   | 26.00 |
| Vitello Tonnato <sup>3,4,10,11</sup><br>with veal, capers and tuna sauce   | 25.00 |
| Caprese (V) <sup>7</sup><br>Fresh tomatoes with buffalo mozzarella and fresh basil   | 18.00 |
|  Caprese vegan<br>Fresh tomatoes with MozzaVella (our vegan mozzarella) and fresh basil | 22.00 |

# SALADS

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|   |       |
|---|-------|
|  Green salad <sup>10,11</sup><br>with Italian or French dressing   | 12.00 |
|  Mixed salad <sup>10,11</sup><br>with Italian or French dressing   | 14.00 |
|  Tuscan Bread Salad Panzanella <sup>10,11</sup><br>with tomatoes, bell pepper, cucumber, olives and fresh rosemary | 18.00 |
| Baby Spinach Salad (V) <sup>2,6,7,10,11</sup><br>with baked goat cheese, caramelized fruits served with balsamic vinegar and honey dressing   | 23.00 |

**Additional plate for sharing dishes**

**+5.00**

*In case the number of dishes ordered is less than the number of guests at the table, we reserve the right to charge a fee for the additional plate to cover any additional costs incurred.*

# HOT SOUPS

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|   |       |
|---|-------|
| Minestrone <sup>4, 10, 11</sup><br>With different vegetables      | 16.00 |
| Tomato cream soup (V) <sup>7 10, 11</sup><br>with basil and cream | 14.00 |

# PASTA

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|  |       |
|--|-------|
| Original Tagliatelle Bolognese <sup>1, 4, 10, 11</sup><br>with minced pork and beef and fresh tagliatelle  | 25.00 |
| Spaghetti "Chef" <sup>1, 3, 4, 10, 11</sup><br>with king prawns, garlic and chili peppers  | 35.00 |
| Homade pappardelle <sup>1,3,4,5,7,10</sup><br>with scallops, green asparagus and black summer truffle  | 38.00 |
| Paccheri with red pesto and beef fillet strips <sup>1, 4, 10, 11</sup>   | 36.00 |
|  Penne "al Arrabiata" <sup>1, 4, 7, 10, 11</sup><br>with spicy tomato sauce, fresh vegetables and basil | 25.00 |
| Gnocchi Verdura al Forno (V) <sup>1, 4, 7, 10, 11</sup><br>with tomato sauce, mascarpone and mixed vegetables in the oven<br>au gratin   | 28.00 |
| Spaghetti alle Vongole Veraci <sup>3, 4, 5</sup><br>Spaghetti with clams in champagne cherry tomato sauce  | 35.00 |
| Homemade pappardelle <sup>1, 3, 4, 5, 7, 10</sup><br>with king prawns and porcini mushrooms in champagne cherry tomato<br>sauce  | 38.00 |
| Pennette alla Vodka e Salmone Fresco <sup>1, 3, 4, 5, 7, 10</sup><br>Pennette with fresh salmon and vodka sauce  | 35.00 |
| <i>We are happy to serve you our pasta and risotto dishes as small<br/>Serving</i>   | -3.00 |

**Additional plate for sharing dishes**

**+5.00**

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# RISOTTO

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|  |       |
|--|-------|
| Risotto Milanese (V) <sup>7, 10</sup><br>with saffron and porcini mushrooms            | 27.00 |
| Risotto "da Elio" <sup>3, 7, 5</sup><br>with king prawns, zucchini and cherry tomatoes | 34.00 |
| Red wine risotto with beef fillet strips <sup>7</sup>                                  | 30.00 |

# MEAT DISHES

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|   |       |
|---|-------|
| Veal schnitzel with lemon sauce <sup>4, 7</sup><br>with small Spanish potatoes and vegetables   | 45.00 |
| Veal liver with sage and onions <sup>4, 7</sup><br>with risotto and vegetables  | 40.00 |
| Piccata Milanese of chicken breast (original recipe) <sup>1, 4, 7</sup><br>with spaghetti and tomato sauce  | 35.00 |
| Tagliata di Manzo, 200gr. <sup>4, 7</sup><br>grilled beef fillet strips served on a bed of arugula with<br>cherry tomatoes and parmesan shavings to this small Spanish<br>potatoes and vegetables | 40.00 |
| Saltimbocca alla romana <sup>4, 7</sup><br>with saffron risotto and vegetables  | 35.00 |

## OUR GOURMET CORDON BLEU FROM APPENZELLER PORK

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|  |       |
|--|-------|
| Cordon Bleu Bologna <sup>1, 4, 7</sup><br>filled with fresh mortadella from Bologna, parmesan cream and<br>truffle, served with rosemary fries     | 39.00 |
| Cordon Bleu da Elio <sup>1, 4, 7, 11</sup><br>filled with Bündnerfleisch, mountain cheese and fig mustard com-<br>pote, served with rosemary fries | 39.00 |

**Additional plate for sharing dishes** **+5.00**

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# FISH AND CRUSTACEANS

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|   |       |
|---|-------|
| Giant prawns served in a pan <sup>3,5</sup><br>with garlic, chili peppers and rice  | 39.00 |
| Salmon fillet with lime butter <sup>3,7,10,11</sup><br>with leaf spinach and grilled potato chips   | 38.00 |
| Grilled fresh octopus from the Mediterranean <sup>3,4,5,7</sup><br>served on a wasabi mayonnaise bed, served with<br>grilled Spanish potatoes | 35.00 |
| Fresh whole sole fried in lemon butter sauce <sup>3,4,7</sup><br>served with leaf spinach and small Spanish rosemary potatoes                 | 49.00 |

***Additional plate for sharing dishes***

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**+5.00**

# CLASSIC PIZZA

## FROM THE WOOD-FIRED OVEN

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**NEW**  
GLUTEN-  
FREE PIZZA  
+ CHF 8.-

|  |       |
|--|-------|
| Margherita (V) <sup>4,7</sup><br>Tomato, mozzarella  | 20.00 |
| Prosciutto <sup>4,7</sup><br>Tomato, mozzarella, shoulder ham  | 22.00 |
| Prosciutto & Funghi <sup>4,7</sup><br>Tomato, mozzarella, shoulder ham, mushrooms                                | 23.00 |
| Quattro Stagioni <sup>4,6,7,9</sup><br>Tomato, mozzarella, mushrooms, shoulder ham, chili peppers,<br>Artichokes | 23.00 |
| Alla Napoletana <sup>3,4,7</sup><br>Tomato, mozzarella, anchovies, capers  | 22.00 |
| Campagna <sup>4,6,7,9</sup><br>Tomato, mozzarella, onions, salami piccante,<br>Mushrooms, spinach                | 28.00 |
| Alla Quercia <sup>4,7,9</sup><br>Tomato, mozzarella, salami piccante, porcini mushrooms, chili peppers           | 27.00 |
| Siciliana <sup>3,4,7,9</sup><br>Tomato, mozzarella, mushrooms, onions, tuna, salami piccante, gorgonzola         | 28.00 |
| Leone <sup>4,7,9</sup><br>Tomato, mozzarella, salami piccante  | 23.00 |
| Diavolo (spicy) <sup>4,7,9</sup><br>Tomato, mozzarella, salami piccante, shoulder ham, chili peppers             | 26.00 |
| Al Tonno <sup>3,4,7</sup><br>Tomato, mozzarella, gorgonzola, onions, tuna  | 25.00 |
| Hawaii <sup>3,4,7</sup><br>Tomato, mozzarella, pineapple, shoulder ham   | 23.00 |

**Additional plate for sharing dishes**

**+5.00**

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|   |       |
|---|-------|
| Caprese (V) <sup>4,7</sup><br>tomatoes, mozzarella, fresh buffalo mozzarella, vine tomatoes,<br>Basil               | 23.00 |
| Pancetta <sup>4,7,9</sup><br>Tomato, mozzarella, bacon, mountain cheese, onions                                     | 26.00 |
| Vegetarian (V) <sup>4,7,9</sup><br>Tomato, mozzarella, artichokes, spinach, pepperoni, olives,<br>Asparagus, onions | 25.00 |
| Quattro Formaggi (V) <sup>4,7</sup><br>Tomato, mozzarella, gorgonzola, mountain cheese, tallegio                    | 25.00 |
| Prosciutto Crudo <sup>4,7,9</sup><br>Tomato, mozzarella, Parma ham  | 28.00 |
| Salmone <sup>3,4,7,9</sup><br>Tomato, mozzarella, salmon, onions, capers  | 27.00 |
| Graubünden style <sup>4,7,9</sup><br>Tomato, mozzarella, mountain cheese, Bündnerfleisch, Salsiz                    | 28.00 |
| Paesana <sup>4,7</sup><br>Tomato, mozzarella, mushrooms, shoulder ham, spinach,<br>Garlic                           | 28.00 |
| Calzone <sup>4,7</sup><br>Tomato, mozzarella, shoulder ham, mushrooms   | 26.00 |

***Additional plate for sharing dishes***

**+5.00**

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## SPECIAL PIZZA FROM THE WOOD STOVE

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|   |       |
|---|-------|
| Gambello <sup>3,4,7</sup>   | 35.00 |
| Tomato, mozzarella, king prawns, beef fillet strips   |       |
| Carlos <sup>4,7</sup>   | 35.00 |
| Tomato, mozzarella, Parma ham, fresh burrata and arugula  |       |
| Romana <sup>4,7</sup>   | 32.00 |
| Tomato, mozzarella, pecorino romano, caramelized onions and bacon                               |       |
| Bologna <sup>4,7</sup>  | 32.00 |
| Fresh burrata, fresh mortadella from Bologna, parmesan cream, truffle oil and parmesan shavings |       |
| Al Grotto <sup>4,7,9</sup>  | 29.00 |
| Tomato, mozzarella, Bündnerfleisch, rocket, Parmesan shavings                                   |       |
| da Elio <sup>1,4,7</sup>  | 29.00 |
| Tomato, mozzarella, egg, porcini mushrooms, shoulder ham  |       |
| Parmiggiana <sup>1,4,7</sup>  | 30.00 |
| Tomato, mozzarella, grilled aubergine, parmesan cream and fresh parmesan shavings               |       |

## VEGAN PIZZA FROM THE WOOD STOVE

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|   |       |
|---|-------|
| Margherita <sup>4,13</sup>  | 29.00 |
| Tomato, MozzaVella  |       |
| Vegetarian <sup>4,13</sup>  | 34.00 |
| Tomato, mozzaVella, artichokes, spinach, pepperoni, olives, Asparagus, onions |       |
| Caprese Veggi <sup>4,13</sup>   | 34.00 |
| Tomato, MozzaVella, vine tomatoes, fresh basil                                |       |

### **Additional plate for sharing dishes**

**+5.00**

*In case the number of dishes ordered is less than the number of guests at the table, we reserve the right to charge a fee for the additional plate to cover any additional costs incurred.*



# HOMEMADE DESSERTS

ALL OUR HOMEMADE DESSERTS ARE PREPARED FRESH AND WITH LOVE EVERY DAY AND ARE ONLY AVAILABLE WHILE STOCKS LAST.

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|   |       |
|---|-------|
| Grandma's Tiramisu<br>according to grandma's original recipe <sup>1,2,4,7</sup>   | 15.00 |
| Panna Cotta <sup>1,2,4,7</sup>  | 14.00 |
| Chocolate mousse <sup>1,2,4,7</sup>   | 14.00 |
| Freshly baked chocolate cake <sup>1,2,4,7</sup><br>served on a fresh mascarpone crème   | 15.00 |
| Cream caramel <sup>1,2,4,7</sup><br><i>The Italian caramel cake made according to an old recipe of my grandmother, made with cream, fresh eggs and milk, enriched with orange and lemon. For hours in our fiery furnace with typical Swiss wood cooked.</i> | 15.00 |

***Additional plate for sharing dishes***

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**+5.00**

# ICE CREAM AND ICE CREAM SUNDAE

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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 at the Poshtotel Valbella for all AlpinTrend establishments. Glacella da Valbella is experienced and lived – homemade and made 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 parlor <sup>1, 2, 4, 7</sup><br>with Baileys  | 14.00 |
| Banana Split <sup>1, 2, 4, 7</sup>  | 14.00 |
| Coupe Denmark <sup>1, 2, 4, 7</sup>   | 14.00 |
| Coupe Tiramisu <sup>1, 2, 4, 7</sup>  | 14.00 |
| 1 scoop of ice cream <sup>1, 2, 4, 7</sup><br>vanilla, chocolate, stracciatella, yoghurt, café, tiramisu, caramel | 4.50  |
| 1 scoop of sorbet <sup>2</sup><br>Blood Orange, Strawberry, Mango, Lemon  | 4.50  |
| Sorbet of your choice <sup>2</sup><br>with vodka, Campari, Prosecco, Grappa, Calvados                             | 9.00  |
| Cream <sup>7</sup>  | 1.50  |

# DECLARATION

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Vegetarian dishes (V)

Vegan Dishes 

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 - Soy / 14 - Molluscs

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

Origin of our meat and fish products

|              |                                   |
|--------------|-----------------------------------|
| Chicken:     | Switzerland                       |
| Pork:        | Switzerland/Italy/Spain           |
| Veal:        | Switzerland                       |
| Beef:        | Switzerland/Argentina/Italy/Spain |
| King prawns: | Vietnam                           |
| Vongole:     | Italy/Spain/Portugal              |
| Salmon:      | Norway                            |
| Sole:        | North Sea                         |