

Grotto & Pizzeria da Elio

Dear Guests,

*A warm welcome to **Grotto & Pizzeria da Elio** – in the heart of the beautiful Lenzerheide.*

Immerse yourself in the enjoyment of authentic Italian classics and specialties, lovingly and carefully prepared from selected ingredients for you.

Sit back, enjoy the relaxed atmosphere, and allow us to indulge you with our culinary delights.

We are glad to have you as our guest!

Buon Appetito wishes you

Simon Tabellini and his team

OPENING HOURS

From Tuesday to Friday

11:00 AM to 2:00 PM

5:00 PM to 10:00 PM

Saturday & Sunday, Public Holidays

11:00 AM to 10:00 PM

CONTACT

+41 (0)81 384 33 36

info@daelio.ch

www.daelio.ch

ANTIPASTI

Just the right choice for in between! A delicious treat for a cozy gathering. Our delectable antipasti can also be served with freshly baked pizza bread upon request – the perfect start to a delightful evening.

Mixed Antipasti Platter 39.00

A mixed antipasti platter, full of Mediterranean delights: marinated olives, sun-dried tomatoes, grilled vegetables, and creamy burrata, perfectly complemented by thinly sliced Parma ham. It is served with freshly baked pizza bread from a genuine Italian wood-fired oven, reflecting the warmth and aroma of the wood. This perfectly curated appetizer is ideal for two people to share, allowing you to savour the soul of Italy on a plate – the perfect start to a cozy evening.

Oven-fresh pizza bread 10.50 with olive oil, rosemary, and tomatoes ^{4,7}

Beef Carpaccio ^{2,7,8} 26.00

Delicate, thinly sliced beef carpaccio is served with fresh arugula, finely shaved Parmesan, and toasted pine nuts. The combination of the peppery flavours of the arugula, the creamy texture of the Parmesan, and the crunch of the pine nuts gives this classic dish a perfect balance of freshness and elegance.

Vitello Tonnato ^{3,4,10,11} 26.00

Tenderly cooked veal is thinly sliced and topped with a creamy tuna sauce. Enhanced with aromatic capers, this classic Italian dish offers a harmonious combination of mild meat, the savoury tuna sauce, and the salty freshness of the capers.

Caprese (V) ⁷ 19.00

Juicy, ripe tomatoes meet creamy buffalo mozzarella, accompanied by fresh basil leaves. This simple yet delicious dish brings the flavours of Italy to the plate – light, fresh, and perfect for lovers of Mediterranean cuisine.

Extra Plate & Bill Splitting

In the event that fewer dishes are ordered than there are guests at the table, we charge a fee of 3.00 CHF per extra plate to cover the additional costs.

Dear guest, we do not provide separate bills for each guest. The total bill will be brought to the table and can be split among the guests. If time allows, our service team will gladly assist in splitting the bill. Thank you for your understanding.

SALAT

Green Salad ^{10, 11} with Italian or French dressing	12.50
Mixed Salad ^{10, 11} with Italian or French dressing	14.50
Lamb's Lettuce with crispy bacon and egg	18.00
Baby Spinach Salad with baked goat cheese, caramelized fruits served with balsamic honey dressing (V) ^{1, 2, 6, 7, 10, 11}	25.00

HOT SOUPS

Minestrone ^{4, 10, 11}	16.00
Tomato Cream Soup (V) ^{7, 10, 11} with basil and cream	16.00

RISOTTO

Risotto Milanese (V) ^{7, 10, 11} with saffron and porcini mushrooms	29.00
Risotto „da Elio“ ^{3, 7, 10, 11} with king prawns, zucchini, and cherry tomatoes	39.00
Red Wine Risotto with beef tenderloin strips ^{7, 10, 11}	34.00
<i>We are happy to serve our risotto dishes in smaller portions as well.</i>	-3.00

Extra Plate & Bill Splitting

In the event that fewer dishes are ordered than there are guests at the table, we charge a fee of 3.00 CHF per extra plate to cover the additional costs.

Dear guest, we do not provide separate bills for each guest. The total bill will be brought to the table and can be split among the guests. If time allows, our service team will gladly assist in splitting the bill. Thank you for your understanding.

PASTA

Tagliatelle Bolognese Original ^{1, 4, 10, 11} with minced pork and beef, served with fresh tagliatelle	29.00
Spaghetti „Chef“ ^{1, 3, 4, 10, 11} with king prawns, garlic, and chili peppers	39.00
Homemade Tagliatelle with King Prawns and Porcini Mushrooms in a Champagne-Cherry Tomato Sauce ^{1,3,4,5,7,10} <i>Freshly prepared tagliatelle meets succulent king prawns and aromatic porcini mushrooms, all enveloped in a velvety champagne-cherry tomato sauce. The fruity sweetness of the tomatoes harmonizes with the delicate acidity of the champagne, while the earthy notes of the porcini mushrooms complete the dish. An elegant yet heartwarming taste experience that combines the flavours of the sea and forest in a delicate fusion.</i>	39.00
Homemade Tagliatelle with Scallops, Green Asparagus, and Black Summer Truffle ^{1,3,4,5,7,10} <i>Delicate, handmade tagliatelle meet perfectly seared scallops and crisp green asparagus. The dish is elevated with fine black summer truffle, adding a luxurious and earthy note. The fresh flavours of the asparagus and the velvety texture of the scallops harmoniously blend, while the truffle creates a unique and intense taste experience. An elegant indulgence for all the senses.</i>	39.00
Penne „al Arrabbiata“ (V) ^{1, 4, 7, 10, 11} with spicy tomato sauce, fresh vegetables, and basil	26.00
Gnocchi Verdura al Forno (V) ^{1, 4, 7, 10, 11} with tomato sauce, mascarpone, and colourful vegetables, gratinated in the oven	30.00
<i>We are happy to serve our pasta dishes in smaller portions as well.</i>	-3.00

Extra Plate & Bill Splitting

In the event that fewer dishes are ordered than there are guests at the table, we charge a fee of 3.00 CHF per extra plate to cover the additional costs.

Dear guest, we do not provide separate bills for each guest. The total bill will be brought to the table and can be split among the guests. If time allows, our service team will gladly assist in splitting the bill. Thank you for your understanding.

PACCHERI

Large, tube-shaped pasta from southern Italy, perfect for capturing rich sauces. Served with carefully selected ingredients that reflect the authentic flavours of Italian cuisine. A delight that brings Mediterranean tradition to the plate.

Paccheri con Salsiccia “Luganega” fresca e Piselli con salsa di Prosecco	32.00
Paccheri with fresh Italian Salsiccia “Luganega” from Monza in a Prosecco cream sauce.	
Paccheri alla Caprese con Burrata Fresca	32.00
Paccheri with cherry tomatoes, fresh basil, and fresh burrata.	
Paccheri al Pesto Rosso e Straccietti di Vitello	36.00
Paccheri with red pesto and beef tenderloin strips.	
Paccheri ai Porcini con Costolette di Agnello	39.00
Paccheri with fresh porcini mushroom-Prosecco cream sauce and grilled lamb chops.	
Paccheri Gamberoni e Zucchini	39.00
Paccheri with king prawns and zucchini in a champagne sauce.	
Paccheri con Porcini e Pecorino	32.00
Paccheri with fresh porcini mushrooms and Pecorino cheese.	
Paccheri Vodka e salmone fresco	36.00
Paccheri with fresh salmon in a vodka cream sauce.	
<i>We are happy to serve our Paccheri dishes in smaller portions as well.</i>	-3.00

Extra Plate & Bill Splitting

In the event that fewer dishes are ordered than there are guests at the table, we charge a fee of 3.00 CHF per extra plate to cover the additional costs.

Dear guest, we do not provide separate bills for each guest. The total bill will be brought to the table and can be split among the guests. If time allows, our service team will gladly assist in splitting the bill. Thank you for your understanding.

MEAT DISHES

Our meat dishes combine the finest quality with Mediterranean flavours. Tender meat, perfectly balanced sauces, and fresh sides create an unparalleled dining experience—perfect for lovers of traditional and refined cuisine.

Scaloppina di Vitello al Limone^{4,7} 45.00

Tender veal cutlets in a delicate lemon sauce, providing a refreshing touch. Served with small Spanish rosemary potatoes and fresh vegetables. A light yet flavourful dish that brings the taste of the South to your plate!

Fegato alla Veneziana^{4,7} 42.00

Tender veal liver, perfectly pan-fried with sage and onions. Served with creamy risotto and fresh vegetables. A traditional Venetian dish that captivates with its simple yet refined flavours!

Piccata alla Milanese 45.00

Prepared according to the original recipe with tender veal, crispy fried in a golden egg coating. Served with aromatic Spaghetti Napoli and freshly sautéed porcini mushrooms. A classic of Italian cuisine that perfectly combines elegance and flavour!

Tagliata di Manzo, 200gr.^{4,7} 45.00

Tender, grilled beef tenderloin strips, served on a bed of fresh arugula with cherry tomatoes and fine Parmesan shavings. Accompanied by small Spanish rosemary potatoes and seasonal vegetables. A Mediterranean delight that combines the best of meat and fresh ingredients!

Saltimbocca alla romana^{4,7} 36.00

Tender pork cutlets, topped with sage and prosciutto, pan-fried in white wine. Served with creamy saffron risotto and fresh vegetables. A delicious twist on the Italian classic!

Extra Plate & Bill Splitting

In the event that fewer dishes are ordered than there are guests at the table, we charge a fee of 3.00 CHF per extra plate to cover the additional costs.

Dear guest, we do not provide separate bills for each guest. The total bill will be brought to the table and can be split among the guests. If time allows, our service team will gladly assist in splitting the bill. Thank you for your understanding.

<p>Ossobuco alla Milanese “Grandma’s original recipe”</p> <p><i>In a blend of white wine, broth, tomatoes, and aromatic herbs, the tender veal shank is slowly braised with fresh vegetables. The meat falls off the bone, and the melted bone marrow adds a unique richness to the dish.</i></p> <p><i>It is served with creamy saffron risotto.</i></p> <p><i>A true northern Italian delicacy.</i></p>	45.00
<p>Large Cordon Bleu "Bologna" from Alpine pork^{1, 4, 7}</p> <p><i>Our special highlight: tender Cordon Bleu from Alpine pork, filled with fresh Mortadella from Bologna, creamy Parmesan cream, and a hint of truffle.</i></p> <p><i>Served with crispy rosemary fries, perfectly complementing the dish. An unparalleled delight for lovers of the finest flavours!</i></p>	39.00
<p>Riesen Cordon Bleu Da Elio^{1, 4, 7, 11}</p> <p><i>A unique Cordon Bleu, filled with savoury Bündnerfleisch, aromatic mountain cheese, and a delicate fig mustard compote. Served with crispy rosemary fries.</i></p> <p><i>A true treat, featuring regional specialties and refined flavours!</i></p>	39.00

Extra Plate & Bill Splitting

In the event that fewer dishes are ordered than there are guests at the table, we charge a fee of 3.00 CHF per extra plate to cover the additional costs.

Dear guest, we do not provide separate bills for each guest. The total bill will be brought to the table and can be split among the guests. If time allows, our service team will gladly assist in splitting the bill. Thank you for your understanding.

FISH AND SHELLFISH

Our fresh fish is delivered daily from Monday to Friday and is only available while supplies last. We place the highest value on quality and freshness to offer you an unparalleled taste experience.

Gambas al ajillo³ 39.00

Juicy, pan-fried king prawns are prepared in a hot skillet with aromatic garlic and spicy chili peppers, infusing the dish with a zesty heat and Mediterranean flavours. Accompanied by fluffy rice that absorbs the bold aromas, this creates a perfect balance between seafood and spice.

Salmone alla griglia con salsa di Limone^{3, 10, 11} 39.00

Tender salmon fillet, perfectly pan-fried and refined with aromatic lime butter, gives the dish a fresh citrus note. Served with juicy spinach and crispy grilled potato chips, this creates a balanced combination of fresh, savoury, and crispy elements that delight the palate.

Polipo alla griglia^{3, 4, 5, 7} 35.00

Tender grilled octopus with a subtle smoky note, crispy on the outside and juicy on the inside. Served on creamy wasabi mayonnaise and accompanied by golden-brown grilled Spanish potatoes. A perfect harmony of sea and earth, sure to tantalize your taste buds.

Fresh Sole in Lemon-Butter Sauce 49.00

Delicately pan-fried sole in a fine lemon-butter sauce, served with sautéed spinach and crispy Spanish rosemary potatoes. A delight for fish lovers, combining Mediterranean lightness with aromatic sophistication.

Rombo à la Mallorquina with almond sauce Market Price

Tender turbot, prepared Mallorcan-style, in a delicate almond sauce made with garlic and white wine. Served with oven-roasted potatoes, enhanced with rosemary and thyme. A culinary greeting from the island of Mallorca. Available only by pre-order, ideal for 3 to 4 people, as the fish weighs approximately 2.5 kg.

Extra Plate & Bill Splitting

In the event that fewer dishes are ordered than there are guests at the table, we charge a fee of 3.00 CHF per extra plate to cover the additional costs.

Dear guest, we do not provide separate bills for each guest. The total bill will be brought to the table and can be split among the guests. If time allows, our service team will gladly assist in splitting the bill. Thank you for your understanding.

CLASSIC PIZZA FROM WOOD FIRED

NEW
GLUTEN-
FREE
PIZZA+ CHF
8.-

Our classic pizzas are baked in a wood-fired oven following authentic Italian tradition. The crispy crust, the irresistible aroma of fresh dough, and the high-quality ingredients make each pizza a special delight – a slice of Italy right on your plate!

Margherita (V) ^{4,7} tomato, mozzarella	20.00
Prosciutto ^{4,7} tomato, mozzarella, shoulder ham	23.00
Prosciutto & Funghi ^{4,7} Tomatoes, Mozzarella, Ham, Champignons	24.00
Quattro Stagioni ^{4,6,7,9} tomato, mozzarella, mushrooms, shoulder ham, chili peppers, artichokes	25.00
Alla Napoletana ^{3,4,7} tomato, mozzarella, anchovies, capers	23.00
Campagna ^{4,6,7,9} tomato, mozzarella, onions, salami piccante, mushrooms, spinach	29.00
Alla Quercia ^{4,7,9} tomato, mozzarella, salami piccante, porcini mushrooms, chili peppers	28.00
Siciliana ^{3,4,7,9} tomato, mozzarella, mushrooms, onions, tuna, salami piccante, gorgonzola	28.00
Leone ^{4,7,9} tomato, mozzarella, salami piccante	24.00
Diavolo (spicy) ^{4,7,9} tomato, mozzarella, salami piccante, shoulder ham, chili peppers	26.00

Extra Plate & Bill Splitting

In the event that fewer dishes are ordered than there are guests at the table, we charge a fee of 3.00 CHF per extra plate to cover the additional costs.

Dear guest, we do not provide separate bills for each guest. The total bill will be brought to the table and can be split among the guests. If time allows, our service team will gladly assist in splitting the bill. Thank you for your understanding.

Al Tonno ^{3,4,7}	25.00
tomato, mozzarella, gorgonzola, onions, tuna	
Hawaii ^{3,4,7}	24.00
tomato, mozzarella, pineapple, shoulder ham	
Caprese (V) ^{4,7}	25.00
tomato, mozzarella, fresh buffalo mozzarella, vine tomatoes, basil	
Pancetta ^{4,7,9}	26.00
tomato, mozzarella, bacon, mountain cheese, onions	
Vegetarian (V) ^{4,7,9}	26.00
tomato, mozzarella, artichokes, spinach, pepperoni, olives asparagus, onions	
Quattro Formaggi (V) ^{4,7}	26.00
tomato, mozzarella, gorgonzola, mountain cheese, tallegio	
Prosciutto Crudo ^{4,7,9}	29.00
tomato, mozzarella, Parma ham	
Salmone ^{3,4,7,9}	29.00
tomato, mozzarella, salmon, onions, capers	
Grison style ^{4,7,9}	28.00
tomato, mozzarella, mountain cheese, Grisons meat, salsiz	
Paesana ^{4,7}	28.00
tomato, mozzarella, mushrooms, shoulder ham, spinach, garlic	
Calzone ^{4,7}	26.00
tomato, mozzarella, shoulder ham, mushrooms	

Extra Plate & Bill Splitting

In the event that fewer dishes are ordered than there are guests at the table, we charge a fee of 3.00 CHF per extra plate to cover the additional costs.

Dear guest, we do not provide separate bills for each guest. The total bill will be brought to the table and can be split among the guests. If time allows, our service team will gladly assist in splitting the bill. Thank you for your understanding.

CLASSIC PIZZA FROM WOOD FIRED

Our special pizzas, baked in the wood-fired oven, impress with unique, carefully selected ingredients. An authentic delight for those who love something special!

Gambello ^{3,4,7}	39.00
Tomatoes, mozzarella, king prawns, beef fillet strips	
Carlos ^{4,7}	35.00
tomato, mozzarella, Parma ham, fresh burrata and rocket salad	
Romana ^{4,7}	32.00
tomato, mozzarella, pecorino romano, caramelized onions and bacon	
Bologna ^{4,7}	32.00
Fresh burrata, fresh mortadella from Bologna, parmesan cream, truffle oil and parmesan shavings	
Al Grotto ^{4,7,9}	30.00
Fomato, mozzarella, Grisons meat, rocket salad, parmesan shavings	
da Elio ^{1,4,7}	30.00
tomato, mozzarella, egg, porcini mushrooms, shoulder ham	
Pendejo ^{1,4,7} (very spicy)	30.00
Tomatoes, Mozzarella, fresh Jalapeños Chili, spicey salami, cheddar cheese	

VEGANE PIZZA FROM WOOD FIRE



Margherita ^{4,13}	29.00
Tomatoes, MozzaVella	
Vegetaria ^{4,13}	35.00
tomato, mozzaVella, artichokes, spinach, pepperoni, olives asparagus, onions	
Caprese Veggi ^{4,13}	35.00
Tomatoes, MozzaVella, vine tomatoes, fresh basil	

Extra Plate & Bill Splitting

In the event that fewer dishes are ordered than there are guests at the table, we charge a fee of 3.00 CHF per extra plate to cover the additional costs.

Dear guest, we do not provide separate bills for each guest. The total bill will be brought to the table and can be split among the guests. If time allows, our service team will gladly assist in splitting the bill. Thank you for your understanding.

CHILDREN MENU

Children are our priority!

Although we don't have a set children's menu, we do everything for our little guests. Simply speak to our service team – we'll do our best to fulfil any request.

All children's meals are available at a fixed price of 15 CHF.

We make sure even the little ones are completely happy!

ICE CREAM AND ICE CREAM SUNDAE

Ice cream parlor ^{1, 2, 4, 7} with Baileys	15.00
Banana Split ^{1, 2, 4, 7}	15.00
Coupe Denmark ^{1, 2, 4, 7}	15.00
Coupe Tiramisu ^{1, 2, 4, 7}	15.00
1 scoop of ice cream ^{1, 2, 4, 7} vanilla, chocolate, stracciatella, yoghurt, coffee, tiramisu, caramel	4.50
1 scoop of sorbet ² blood orange, strawberry, mango, lemon	4.50
Sorbet of your choice ² with Vodka, Campari, Prosecco, Grappa, Calvados	9.00
Cream ⁷	1.50

Extra Plate & Bill Splitting

In the event that fewer dishes are ordered than there are guests at the table, we charge a fee of 3.00 CHF per extra plate to cover the additional costs.

Dear guest, we do not provide separate bills for each guest. The total bill will be brought to the table and can be split among the guests. If time allows, our service team will gladly assist in splitting the bill. Thank you for your understanding.

HOMEMADE DESSERTS

With love and care, we prepare our homemade desserts for you daily. Each one is freshly crafted from the finest ingredients, telling a unique story—a story of tradition and indulgence that we wish to share with you. Our desserts are not just sweet temptations; they are a true expression of our passion for artisanal perfection.

*We are especially proud of **Grandma's Tiramisu**, made according to an old family recipe. This incomparable dessert, passed down through generations, combines delicate creaminess with the aromatic depth of fresh espresso and a hint of cocoa powder. A delight that brings back memories and satisfies both heart and palate.*

Our desserts are available only while supplies last, as we bake fresh for you every day. Enjoy a piece of handmade sweetness—whether alone, with a partner, or as the perfect finale to a special meal.

Grandma's Tiramisu ^{1,2,4,7} 15.00
Prepared according to Grandma's original recipe – a true classic! Creamy, irresistible, and made with love. A dessert that brings back memories and makes hearts beat faster.

Panna Cotta ^{1, 2, 4, 7} 14.00
A delicately melting Italian delight, served with fresh fruit. Light and creamy, this dessert enchants with its fine texture and fruity freshness – a perfect finish to any meal!

Chocolate mousse ^{1, 2, 4, 7} 14.00
A heavenly light chocolate mousse that melts in your mouth. Made with rich chocolate, this dessert is a dream for every chocolate lover – a perfect moment of indulgence!

Freshly baked chocolate cake^{1, 2, 4, 7} 15.00
Warm and delicately melting, served on a creamy mascarpone crème. A heavenly delight for all chocolate lovers!

Creme caramel^{1, 2, 4, 7} 15.00
The traditional Italian caramel pudding, made according to my grandmother's old family recipe. Crafted from cream, fresh eggs, and milk, enhanced with a hint of orange and lemon. Carefully cooked for hours in our wood-fired oven with typical Swiss wood – an incomparably tender and aromatic delight!

DECLARATION

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
- Giant prawns: Vietnam
- Vongole: Italy/Spain/Portugal
- Salmon: Norway
- Sole: North Sea

We attach great importance to the quality and origin of our products in order to always offer you the best.