

Grotto & Pizzeria da Elio

Welcome to Grotto & Pizzeria Da Elio – also available for take-away!

Enjoy our Italian specialties in the comfort of your home or on the go. Whether it's crispy stone-oven pizza, homemade pasta, or fresh salads – every dish is prepared with the same love, passion, and quality you know from our restaurant.

We use only fresh, carefully selected ingredients – from the best meat and fish to aromatic vegetables and authentic Italian mozzarella.

Our head chef Juan Manuel and pizzaiolo Carlos guarantee authentic flavors and masterful craftsmanship so you can enjoy a piece of Italy everywhere.

Simon Tabellini and his team

OPENING HOURS

Tuesday to Sunday

11.00 Uhr bis 14.30 Uhr

17.00 Uhr bis 22.00 Uhr

CONTACT

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info@daelio.ch

www.daelio.ch

Alle Preise in dieser Karte verstehen sich in Schweizer Franken inklusive der gesetzlichen Mehrwertsteuer.

ANTIPASTI

Perfect for sharing or enjoying in between! Our delicious antipasti can also be served with freshly baked pizza bread — the perfect start to an enjoyable evening.

Freshly oven-baked pizza bread <i>with olive oil, rosemary and tomatoes</i> ^{4,7}	10.00
Vitello Tonnato ^{3,4,10,11} <i>Tender veal, thinly sliced and topped with a creamy tuna sauce. Refined with aromatic capers — a classic Italian combination of mild meat, savory tuna sauce, and salty freshness.</i>	26.00

SALADS

Green Salad ^{10, 11} <i>with Italian or French dressing</i>	10.00
Mixed Salad ^{10, 11} <i>with Italian or French dressing</i>	12.00
Lamb's Lettuce ^{1,7,11} <i>with crispy bacon and egg</i>	16.00
Baby Spinach Salad ^{1, 2, 6, 7,10, 11} <i>with baked goat cheese and caramelized fruit, served with balsamic-honey dressing (V)</i>	25.00
Caprese (V) ⁷ <i>Juicy ripe tomatoes with creamy buffalo mozzarella and fresh basil.</i>	15.00

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.

HOT SOUPS

Tomato Cream Soup (V) ^{7, 10, 11} <i>with fresh basil and cream</i>	15.00
Minestrone ^{4, 10, 11} <i>with vegetables and tomatoes.</i>	15.00

RISOTTO AND PASTA

Risotto Milanese (V) ^{7, 10, 11} <i>Creamy saffron risotto with porcini mushrooms — a refined North Italian classic.</i>	25.00
Risotto «Da Elio» ^{3, 7, 10, 11} <i>Creamy risotto with sautéed king prawns, tender zucchini, and sweet cherry tomatoes. Light, aromatic, and full of Mediterranean flair.</i>	35.00
Risotto al Vino Rosso con Filetto di Manzo ^{7, 10, 11} <i>Creamy red-wine risotto with tender beef fillet strips, shallots, and aged Parmesan. Rich, elegant, and full of Italian sophistication.</i>	35.00
Spaghetti «Chef» ^{1, 3, 4, 10, 11} <i>Spaghetti with sautéed king prawns, garlic, peperoncini and extra-virgin olive oil. Spicy, aromatic, and typically Mediterranean — just how the chef likes it.</i>	35.00
Penne Arrabbiata (V) ^{1, 4, 7, 10, 11} <i>with spicy tomato sauce, fresh vegetables and basil</i>	25.00

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HOMEMADE TAGLIATELLE

Freshly made daily using only durum wheat semolina and fresh eggs — golden yellow, elastic, and full of flavor.

Tagliatelle Bolognese Original ^{1, 4, 10, 11} 25.00
with pork & beef ragù and fresh tagliatelle

Tagliatelle with King Prawns & Porcini in Champagne Cherry-Tomato Sauce ^{1,3,4,5,7,10} 35.00
Fresh tagliatelle combined with king prawns, porcini mushrooms, and a velvety champagne-tomato sauce.

Tagliatelle with Scallops, Green Asparagus & Black Truffle 35.00
^{1,3,4,5,7,10}
A refined combination of tender scallops, crisp asparagus, and aromatic summer truffle.

PACCHERI

Large, tubular pasta from southern Italy, perfect for absorbing rich sauces. Served with carefully selected ingredients that reflect the authentic taste of Italian cuisine. A delight that brings Mediterranean tradition to your plate.

Paccheri con Salsiccia «Luganega» fresca e Piselli con salsa di Prosecco ^{1,4,7,10} 32.00
Paccheri with fresh Italian Luganega sausage from Monza and peas in Prosecco cream.

Paccheri alla Caprese con Burrata Fresca ^{1,4,7,10} 32.00
with cherry tomatoes, fresh basil, and burrata.

Paccheri Vodka e Salmone fresco ^{1,3,4,7,10} 35.00
Paccheri with Fresh Salmon & Vodka Cream

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MEAT DISHES

Our meat dishes combine the best quality with Mediterranean flavors. Tender meat, finely balanced sauces, and fresh side dishes ensure an incomparable culinary experience, perfect for lovers of traditional and refined cuisine.

Piccata alla Milanese ^{1,4,7}	40.00
<i>Veal in a golden egg crust, served with spaghetti Napoli and sautéed porcini mushrooms.</i>	
Saltimbocca alla romana ^{4, 7}	30.00
<i>Pork escalope topped with sage and prosciutto, cooked in white wine. Served with saffron risotto and Mediterranean ratatouille.</i>	
Ossobuco alla Milanese « Grandma's Original Recipe » ^{1,4,7,11}	42.00
<i>Slow-braised veal shank with white wine, tomatoes and herbs. Served with saffron risotto.</i>	
Cordon Bleu Da Elio ^{1, 4, 7, 11}	35.00
<i>Filled with Bündnerfleisch, mountain cheese and fig-mustard compote. Served with crispy rosemary fries.</i>	
Costolette d'agnello alla Griglia	42.00
<i>Marinated with olive oil, garlic, rosemary, thyme and lemon zest. Served with ratatouille and Spanish rosemary potatoes.</i>	

FISH AND SEAFOOD

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 incomparable taste experience.

King Prawns served in a Hot Pan ^{3,5}	36.00
<i>Sautéed with garlic and peperoncini, served with rice.</i>	
Filetto di Salmone alla griglia con Ratatouille e chips di patate ³	36.00
<i>Crispy salmon with lime, ratatouille, and homemade rosemary chips.</i>	

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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	19.00
Prosciutto ^{4,7} tomato, mozzarella, shoulder ham	20.00
Prosciutto & Funghi ^{4,7} Tomatoes, Mozzarella, Ham, Champignons	22.00
Quattro Stagioni ^{4,6,7,9} tomato, mozzarella, mushrooms, shoulder ham, chili peppers, artichokes	23.00
Alla Napoletana ^{3,4,7} tomato, mozzarella, anchovies, capers	22.00
Campagna ^{4,6,7,9} tomato, mozzarella, onions, salami piccante, mushrooms, spinach	25.00
Alla Quercia ^{4,7,9} tomato, mozzarella, salami piccante, porcini mushrooms, chili peppers	25.00
Siciliana ^{3,4,7,9} tomato, mozzarella, mushrooms, onions, tuna, salami piccante, gorgonzola	25.00
Leone ^{4,7,9} tomato, mozzarella, salami piccante	22.00
Diavolo (spicy) ^{4,7,9} tomato, mozzarella, salami piccante, shoulder ham, chili peppers	25.00
Al Tonno ^{3,4,7} tomato, mozzarella, gorgonzola, onions, tuna	25.00

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Hawaii ^{3, 4, 7}	22.00
tomato, mozzarella, pineapple, shoulder ham	
Caprese (V) ^{4, 7}	25.00
tomato, mozzarella, fresh buffalo mozzarella, vine tomatoes, basil	
Pancetta ^{4, 7, 9}	25.00
tomato, mozzarella, bacon, mountain cheese, onions	
Vegetarian (V) ^{4, 7, 9}	25.00
tomato, mozzarella, artichokes, spinach, pepperoni, olives asparagus, onions	
Quattro Formaggi (V) ^{4, 7}	25.00
tomato, mozzarella, gorgonzola, mountain cheese, tallegio	
Prosciutto Crudo ^{4, 7, 9}	25.00
tomato, mozzarella, Parma ham	
Salmone ^{3, 4, 7, 9}	25.00
tomato, mozzarella, salmon, onions, capers	
Grison style ^{4, 7, 9}	25.00
tomato, mozzarella, mountain cheese, Grisons meat, salsiz	
Paesana ^{4, 7}	25.00
tomato, mozzarella, mushrooms, shoulder ham, spinach, garlic	
Calzone ^{4, 7}	25.00
tomato, mozzarella, shoulder ham, mushrooms	
Grotto ^{4, 7, 9}	28.00
tomato, mozzarella, Bündnerfleisch, rocket, Parmesan shavings	
Gambello ^{3, 4, 7}	36.00
tomato, mozzarella, giant prawns, beef fillet strips	
Elio ^{1, 4, 7}	28.00
tomato, mozzarella, egg, porcini mushrooms, ham shoulder	

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SPECIAL 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.

Carlos ^{4, 7}	32.00
tomato, mozzarella, Parma ham, fresh burrata and rocket salad	
Nonno Mario ^{4, 7, 10}	32.00
Mascarpone, real Ragù alla Bolognese, Grana Padano, Oregano.	
Simon ^{4, 7}	32.00
Fresh burrata, fresh mortadella from Bologna, parmesan cream, truffle oil and parmesan shavings	
Jonathan ^{1, 4, 7} (very spicy)	30.00
Tomatoes, Mozzarella, fresh Jalapeños Chili, spicy salami, cheddar cheese	
Juan Manuel ^{1, 4, 7}	32.00
Tomatoes, mozzarella, fresh Italian salsiccia “Luganega” from Monza, friarielli (wild broccoli from Naples) and spring onions	
Carina ^{4, 7}	32.00
tomato, mozzarella, onions, egg sponges and pickled lamb fillet strips	
Mamma Angy ^{4, 7}	32.00
Tomatoes, mozzarella, mascarpone, grilled zucchinis, eggplants & peppers (grilled), caramelized shallots in balsamic reduction, rocket salad	
La Lola ^{1, 4, 7}	32.00
Fresh porcini mushrooms, crispy bacon on fine mozzarella and tomatoes, refined with fresh pecorino cheese and a hint of balsamic cream. A specialty with a harmonious interplay of forest and spice..	

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HOMEMADE DESSERTS

Prepared fresh daily with love and care - from the best ingredients and according to traditional recipes. Each dessert tells its own little story of indulgence and craftsmanship. Desserts are only available while stocks last. Treat yourself to a piece of handmade sweetness - as a crowning finale or a little break from everyday life.

Grandmas Tiramisu ^{1,4,7} 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.

Chocolate mousse ^{1, 2, 4, 7} 15.00

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!

Glas deposit CHF 5.00

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
- Octopus: Central East Atlantic / FAO area no. 34, Northeast Atlantic / FAO area no. 27, Black Sea / FAO area no. 37

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