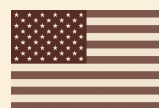


Ristorante  Pizzeria
RIALTO



English version



Ristorante Pizzeria Rialto

Aarberggasse 6, 3011 Bern / T 031 311 70 51 / info@rialto-bern.ch

ANTIPASTI/STARTERS

FREDDI/COLD

Small portions are only served as a starter!

Small

BRUSCHETTA ALL'ITALIANA

Garlic bread with tomato cubes, onion, fresh basil and olive oil

9.50

COCKTAIL DI GAMBERETTI

Shrimp cocktail, served with garlic bread

15.80

FORMAGGIO DI CAPRA AL FORNO

Baked goat cheese, salad bouquet

18.50

21.50

INSALATA FRUTTI DI MARE

*Seafood salad refined with lemon juice and olive oil,
served with garlic bread*

18.50

21.50

BURRATA

*Burrata Mozzarella on rocket salad, cold-pressed olive oil,
fresh date tomatoes and Parma ham*

24.50

CARPACCIO DI MANZO

*Thin slices of beef with onion rings,
Parmesan chips and olive oil*

19.50

24.80



CALDI / WARM

GAMBERETTI ALL'AGLIO 24.50
Giant shrimps with garlic on creamed fish sauce, spicy preparation!

COZZE AL POMODORO (SEASONAL) 22.50
Mussels, in a racy tomato sauce, spicy preparation!

FOCACCIA AL PROSCIUTTO DI PARMA 18.80
Pizza dough with rocket salad and Parma ham

MINESTRE / SOUPS

PAPPA AL POMODORO 11.50
Creamy tomato soup with cream and fresh basil

MINISTRONE ALLA CASALINGA 13.50
Home made vegetable soup

INSALATE / SALADS

INSALATA VERDE 9.50
Green salad

INSALATA MISTA 10.80
Mixed salad

RUCOLA CON GRANA 13.50
Rucola salad with Parmesan chips

INSALATA DI FORMENTINO CON UOVO (SEASONAL) 13.50
Lamb's lettuce with egg

INSALATA CAPRESE 17.80
Date tomatoes with Buffalo-Mozzarella and fresh basil

INSALATA CAMPAGNOLA 20.50
Big plate of mixed salad, with hard-boiled egg

*Our two home made salad dressings to choose from:
spicy Italian sauce or creamy French sauce.*

PASTA

SPAGHETTI

SPAGHETTI AL PESTO 19.80

With basil sauce and pine-nuts

SPAGHETTI ALLA RIALTO 25.80

With veal, fresh peppers, onion, garlic, on paprika cream sauce

SPAGHETTI AGLIO E OLIO CON PEPERONCINI 17.80

With garlic, olive oil and peperoncini

SPAGHETTI NAPOLI 18.80

With home made tomato sauce and fresh basil

SPAGHETTI ALLA BOLOGNESE 21.00

Home made sauce with minced beef

SPAGHETTI ALLA CARBONARA 22.50

With grilled bacon cubes, cream, egg yolk and Parmesan

PENNE

PENNE ALL'ARRABBIATA 19.80

With spicy home made tomato sauce

PENNE ALLA FIAMMA 25.50

With peppers, mushrooms, onions and slices of veal, with paprika cream sauce

PENNE TICINESE 25.50

With boletus mushrooms, spinach, onions, garlic on saffroncreamsauce, served with parmesan chips

TORTELLINI

TORTELLINI ALLA PANNA 19.80

Filled with veal and served with cream sauce

TORTELLINI GORGONZOLA E NOCI 21.50

Filled with ricotta and spinach, Gorgonzola sauce with walnuts

GNOCCHI

GNOCCHI DELLA CASA 22.50

Potato gnocchi with boletus mushrooms, spinach and garlic, with cream sauce

GNOCCHI DELLA NONNA 23.50

Potato gnocchi with ham, bacon and mushrooms, served with cream sauce

CARNAROLI-RISOTTO

RISOTTO ALLO ZAFFERANO 24.80

Saffron risotto, with bacon and parmesan chips

RISOTTO AI PORCINI 22.50

Risotto with boletus mushrooms

RISOTTO TAVERNA VERDE 25.80

Risotto with spinach and giant shrimps

RISOTTO ALLA PESCATORA 25.80

Risotto with various seafood

PASTA FRESCA SPECIALE FRESH SPECIAL PASTA

TORTELLONE AL TARTUFO 26.50

*Filled with truffle, fine boletus cream sauce,
garnished with tomato cubes and truffled oil*

RAVIOLO AL LIMONE 24.50

*Fresh ravioli filled with lemon ricotta,
with lemon cream sauce and cherry tomatoes*

TAGLIOLINI AL SALMONE 26.50

*Fresh thin noodles with salmon cubes, onions and basil,
delicious tomato sauce, with cream and vodka*

TAGLIATELLE DEL PADRONE 27.50

*Fresh noodles with grilled chicken slices, cocktail shrimps and
young onions, with cream sauce*

LINGUINE DELLA CASA 25.50

*and noodles with veal, mushrooms, garlic and onions, herb sauce,
and Parmesan chips*

LINGUINE AI FRUTTI DI MARE 26.50

*Linguine with seafood, onions and garlic,
with home made spicy tomato sauce*

SMALL SERVINGS:

Pasta, Tortellini, Gnocchi and Risotto Fr. 3.- reduction

GRATINATE

LE LASAGNE CASALINGA 23.50

*Home made Lasagne with beef sauce, oven baked
with Parmesan*

CARNE/MEAT

PETTO DI POLLO ALLA VALDOSTANA 29.80

Chicken steak with ham of parma, ovenbaked with gorgonzola

BISTECCA DI MAIALE RIEMPITO 32.50

Pork steak 200 gr. filled with ham and Gruyère cheese

FEGATO DI VITELLO 32.90

*Veal liver prepared by type of house, with sage
and diced tomatoes*

SCALOPPINE DI VITELLO ALLA VIENNESE 41.50

Bread-crumbed veal escalope 180 gr., garnished with lemon

ENTRECOTE DI MANZO AI FERRI CON BURRO ALLE ERBE 43.50

Grilled Entrecôte 200 gr., with home made herb butter

SALTIMBOCCA ALLA ROMANA 40.50

Veal steak with ham of parma and sage on masalasauce

SCALOPPINE DI VITELLO AL LIMONE 39.50

Veal steak on lemonsauce

PESCE / FISH

CALAMARI ALLA ROMANA 26.80
Fried calamari rings with Tartar sauce

FISCHKNUSPERLI 34.50
Breaded perch fillets with home made crispy breading

BRANZINO FILET 34.80
Sea bass prepared with butter, with cherry tomatoes, rosemary and olive oil

I CONTORNI / VEGETABLES

*All meat dishes are included with one of the following vegetables:
Spaghetti, Tagliatelle, Risotto, French fries, baked potatoes,
vegetables of the day or various salads.*

Origins of meat:

Beef: Switzerland, Veal: Switzerland, Pork: Switzerland, Chicken: Switzerland

Origins of fish:

upon request

PER I BAMBINI ONLY FOR THE CHILDREN

PIZZA CALIMERO 14.00
With tomato sauce, Mozzarella and ham

TOM E JERRY 13.00
Spaghetti with beef sauce



PIZZE DEL FORNO A LEGNA ***PIZZA FROM THE WOOD STOVE***



<i>MARGHERITA</i>	<i>17.50</i>
<i>Tomato sauce, Mozzarella and Oregano</i>	
<i>NAPOLITANA</i>	<i>21.50</i>
<i>Tomato sauce, Mozzarella, capers, anchovy and olive</i>	
<i>FUNGHI</i>	<i>20.80</i>
<i>Tomato sauce, Mozzarella and fresh mushrooms</i>	
<i>PROSCIUTTO</i>	<i>21.50</i>
<i>Tomato sauce, Mozzarella and ham</i>	
<i>PROSCIUTTO E FUNGHI</i>	<i>22.50</i>
<i>Tomato sauce, Mozzarella, ham and fresh mushrooms</i>	
<i>QUATTRO STAGIONI</i>	<i>23.50</i>
<i>Tomato sauce, Mozzarella, ham, artichokes, fresh mushrooms and peppers</i>	
<i>PICCANTE</i>	<i>22.50</i>
<i>Tomato sauce, Mozzarella and spicy salami</i>	
<i>ETNA</i>	<i>24.00</i>
<i>Tomato sauce, Mozzarella, bacon, spicy salami, onion and garlic</i>	
<i>ORTOLANA</i>	<i>23.50</i>
<i>Tomato sauce, Mozzarella and various vegetables</i>	
<i>GORGONZOLA</i>	<i>22.00</i>
<i>Tomato sauce, Mozzarella and Gorgonzola</i>	

<i>ITALIA</i>	<i>22.50</i>
<i>Tomato sauce, Mozzarella, fresh tomatoes, curds and spinach</i>	
<i>MARINARA</i>	<i>25.50</i>
<i>Tomato sauce, Mozzarella and various seafood</i>	
<i>AL TONNO</i>	<i>22.00</i>
<i>Tomato sauce, Mozzarella, tuna fish and onion rings</i>	
<i>HAWAII</i>	<i>22.00</i>
<i>Tomato sauce, Mozzarella, ham and pineapple</i>	
<i>PAESE</i>	<i>23.50</i>
<i>Tomato sauce, Mozzarella, bacon, spinach and ricotta</i>	



PIZZA SPECIALE

CALZONE * 23.50

Tomato sauce, Mozzarella, ham, mushrooms and peppers, pastry covered

GONDOLA * 27.00

Tomato sauce, Mozzarella, seafood, mussels and giant shrimps, served with cherry tomatoes and rucola

CARNEVALE 25.80

Tomato sauce, Mozzarella, Parma ham, cherry tomatoes, olives, rucola and Parmesan chips

RIALTO * 26.80

Tomato sauce, Buffalo-Mozzarella, onion rings, aubergines, zucchetti, veal, half-covered and filled with peppers

VIA COL VENTO 25.80

Tomato sauce, Buffalo-Mozzarella, rucola and Parma ham

VENEZIA 26.80

Tomato sauce, Buffalo-Mozzarella, giant shrimps (without carapace), garlic and rucola

CALZONE ITALIA * 24.50

Tomato sauce, Mozzarella, fresh tomatoes, Ricotta, spinach and hot salami, half-covered

QUATTROFORMAGGI 23.50

Tomato sauce, Mozzarella, buffalo-mozzarella, gorgonzola, parmesan chips

GAMBERI 24.50

Mozzarella, (without tomato sauce) cocktail prawns, cherry tomatoes and rocket

PESTO 22.50

Mozzarella, (without tomato sauce) home made pesto sauce, cherry tomatoes and fresh basil

PORCINI E TARTUFO 26.50

Mozzarella, (without tomato sauce) porcini mushrooms, rocket and cherry tomatoes, refined with truffle oil

BURRATA 27.50

Mozzarella, (without tomato sauce) rocket, cherry tomatoes, Parma ham and burrata

In all prices V.A.T. is included

*Small Pizza Fr. 3.- reduction /except special Pizza with a star**

Each change Fr. 1.50 to Fr. 3.- extra, Buffalo-mozzarella 5.- extra



The Rialto Bridge

According to the historical tradition, Venice was founded in the year 452. When the huns led by Attila tried to conquer Italy, the inhabitants of several cities in Northern Italy fled to the islands of the laguna in order to save their lives. The Republic was declared in 697 under the reign of the Doges. Venice, the laguna town comprises 118 islands, over 400 bridges and more than 160 canals. According to Antonio da Ponte's (1512–1597) project only one arch made of stone crosses the canal as high as to let pass the boats under it. The Rialto Bridge was completed in 1591 after three and a half years of construction.

***Ristorante Pizzeria Rialto –
Where pleasure and joy of life meet!***

The Rialto team wishes you to enjoy your meal!