

NEW
also
for you
at home

LA TERRAZZA **Home of Pasta** Own production **il pastificio**

Monday day off

Tuesday - Saturday

09:00 am - 24:00 pm

Breakfast buffet

from 07:00 am - 10:30 am

Hot meals throughout the day

from 11:30 - 22:00

Sunday

09:00 - 16:00

Hot kitchen

from 11:30 am - 3:30 pm

Sunday brunch

from 10:00 am - 2:00 pm

Unsere Pasta wird mit viel Leidenschaft im hauseigenen Pastificio hergestellt. Wir sind von Beruf leidenschaftliche Gastgeber und Köche und versprechen dir, dass wir alle Produkte regional einkaufen und selber verarbeiten. Bei uns gibt es keinen Dresscode und auch keine Tischtücher – wir legen lieber Wert auf gute Menschen und eine hausgemachte Küche! Ob für ein Tête-à-Tête, ein Festmahl oder einen besonderen Anlass – wir freuen uns dich bei uns zu verwöhnen.

Our pasta is made with a lot of passion in our in-house pastificio. We are passionate hosts and cooks by profession and promise you that we buy all products regionally and process them ourselves. We have no dress code and no tablecloths - we prefer good people and home-made cooking! Whether for a tête-à-tête, a feast or a special occasion - we look forward to spoiling you with us.

STOCK
ALPER
HOF



Stocki's breakfast buffet à discretion for 25 CHF

Tuesday - Saturday From 07.00 - to 10.30 a.m.

Our regional selection includes:

Multivitamin or orange juice

Hot drinks à discretion

Water dispenser à discretion

Various types of bread

with butter, jam, honey and Nutella

Cheese and meat platters from the region

Crispy vegetables

Various types of yoghurt with fruit salad and granola

Fruit basket

Various small desserts depending on the day's specials



Extra egg dishes:

2 freshly prepared organic eggs of your choice

Fried eggs with bacon

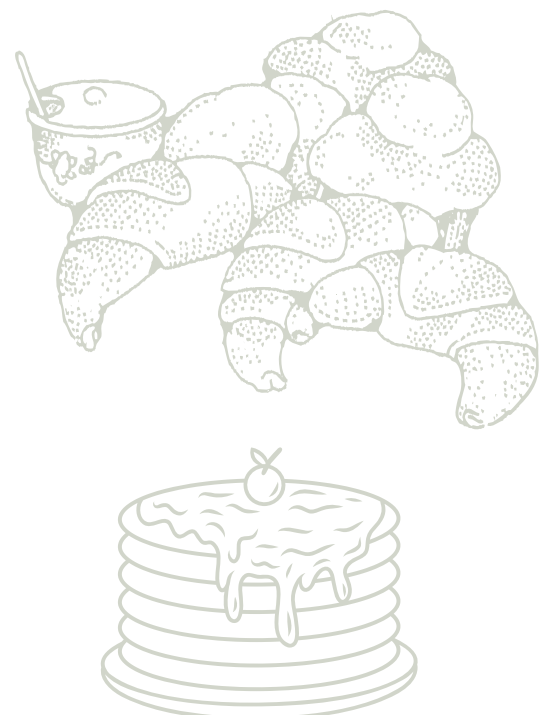
Scrambled eggs (incl. 2 ingredients)

Omelette (incl. 2 ingredients) CHF 3.50

Avocado toast with poached egg CHF 4.00

Portion of pancakes CHF 6.50

with maple syrup or Nutella CHF 6.00



Declaration of ingredients: Eggs, bacon, mushrooms, cheese, ham, avocado, bread, flour and milk

FROM 11:30 - 22:00





Apéro Snacks

Italian finger food specialities

- | | |
|--|---|
| Italienische Mezza | CHF 13.50 |
| Hausgemachte Focaccia Streifen
mit italienischen Vegi Dips |  |
| Homemade Focaccia strips with
italian Vegi Dips | |
| Tapas Tricolore | CHF 10.50 |
| Grüne Oliven, getrocknete Tomaten
und Grana Padano, serviert mit Brot |  |
| Green olives, dried tomatoes and
Grana Padano cheese, served with bread | |
| Bruschette | CHF 12.00 |
| Italienischer Tomatensalat auf Brotscheiben |  |
| Italian tomato salad on toasted bread | |
| Tagliere Italiano | CHF 18.50 / 26.00 |
| Italienische Platte mit verschiedenen
Käse- und Fleischspezialitäten | |
| Italian plate with assorted cheese
and meat specialities | |
| Tagliere Molinari Sempione | CHF 32.50 |
| Molinari's Delikatessen Platte
Molinari's signature plate | |
| Halb - Halb Plättli 100g/200g | CHF 18.50 / 28.50 |
| Walliser Trockenfleisch (IGP)
Hobelkäse von der Binneralp (AOP Goms) | |
| Valais dried meat (IGP)
Sliced cheese from the Binneralp (AOP Goms) | |

Zuppe e Insalate

Delicious classic starters

- | | |
|---|---|
| Caprese di bufala | CHF 16.50 |
| Büffelmozzarella mit Herztomaten |  |
| Buffalo mozzarella with sliced tomatoes | |
| Minestrone | CHF 12.00 / 15.50 |
| Minestrone |  |
| Mixed vegetables soup | |

Diese Gerichte sind vegetarisch
This dish is vegetarian



il pastificio
IL PASTIFICIO
"where mum still knows the recipe"

It is produced deep in the darkness of our cellar - pasta, our house classic. But not only our pasta is homemade, our raviolis are too. Have we whetted your appetite? In our menu from the Restaurant La Terrazza by Stockalperhof you will find our house classics.

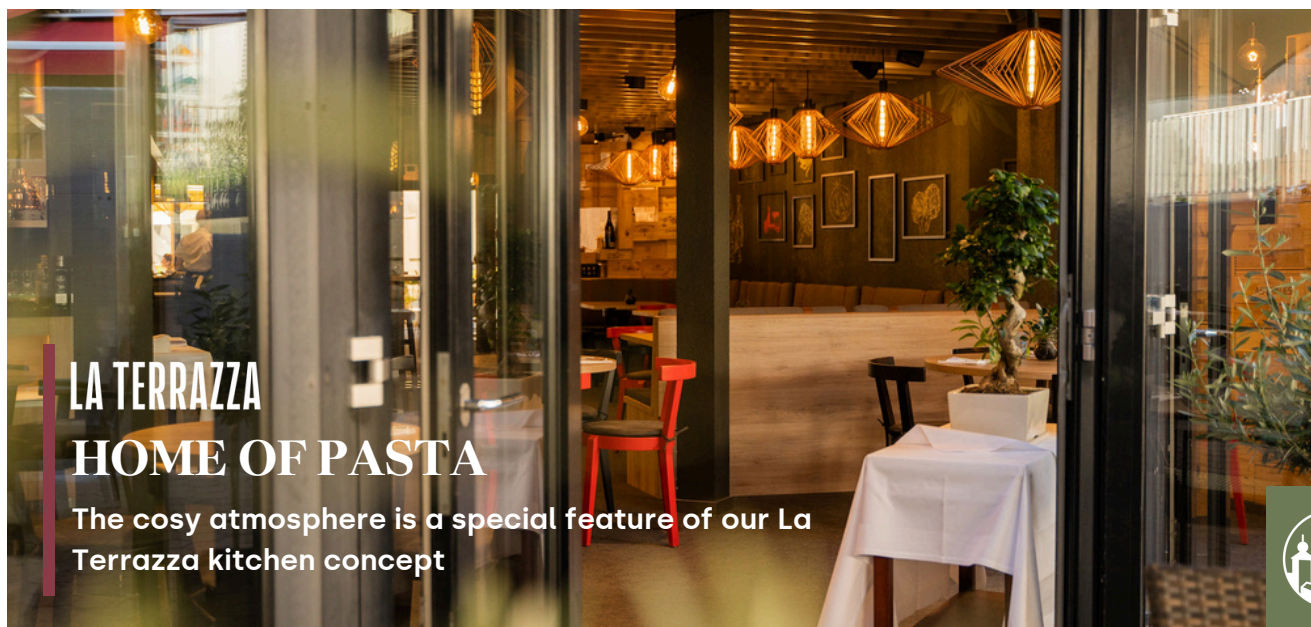
You will love our pasta
Homemade: there is nothing more to say

The Stockalperhof has a spacious event room with adjoining private terrace, 32 chic bedrooms, restaurant, terrace, terrace lounge, bar and outdoor bar. and outdoor bar. Imagine the convenience of hosting your entire party under one roof and planning an unforgettable celebration where you can utilise all of the Stockalperhof's facilities.



BELLA VISTA
BELLA VISTA
For your unforgettable experience

Unforgettable moments
A truly unique place for you and your guests



LA TERRAZZA
HOME OF PASTA

The cosy atmosphere is a special feature of our La Terrazza kitchen concept



FROM 11:30 - 22:00

Pasta Mix & Match

Individuelle Pasta Zusammenstellung

PASTA AUSWAHL / PASTA CHOICE

CHF 15.50 CHF 18.50 CHF 23.50

Spaghetti	80g	110g	150g
Tagliatelle	80g	110g	150g
Gnocchi	80g	110g	150g
Maccheroncini	80g	110g	150g

SAUCENAUSWAHL / CHOICE OF SAUCE

burro e salvia

Butter und Salbei

Butter and sage



bolognese classica

langsam gekochte Tomatensauce mit gemischtem Hackfleisch

slow cooker tomato sauce with mixed meat

pesto verde

Hausgemachte Pesto Sauce

homemade pesto sauce



carbonara originale

Carbonara nach Originalrezept (ohne Rahm)

Carbonara sauce original was (without cream)

arrabiata

Feurige Tomatensauce

Spicy tomato sauce



pomodoro e basilico

Mit Tomatensauce und Basilikum

With tomato sauce and basil



pesto di barbabietola vegano

veganer Rindenpesto

With vegan beetroot pesto



Diese Gerichte sind vegetarisch
This dish is vegetarian



Alle diese Pastas sind hausgemacht und ohne Ei
All the pasta are home made and without egg

11:30 - 14:30 | 18:00 - 22:00

Giro d' Italia



Regional pasta specialities from Italy

Sardinien CHF 28.50

Spaghetti Vongole mit Bottarga
Spaghetti with clams and Bottarga

Abruzzo CHF 26.00

Hausgemachte Fettuccine an Rotwein-Trüffelsauce
Homemade fettuccine with red wine truffle sauce



Piemonte CHF 24.50

Tagliatelle mit Steinpilzrahmsauce
Tagliatelle with mushroom cream sauce



Toskana CHF 26.50

Pappardelle mit Wildschwein Bolognese
Pappardelle with wild boar Bolognese sauce

Lazio CHF 18.50

Spaghetti Amatriciana
Spaghetti with Amatriciana sauce

Lombardia CHF 23.00

Pizzoccheri mit Käse, Kartoffeln und Kohl
Pizzoccheri with cheese, potatoes and cabbage



Valle d' Aosta CHF 24.00

Kastaniengnocchi mit Raclette überbacken
Chestnut Gnocchi au gratin with Raclette



Kampanien CHF 27.00

Scialatielli mit Crevetten und Zucchini crème
Scialatelli with shrimps and zucchini cream

Sizilien CHF 22.00

Paccheri mit Auberginen-Tomatensauce
Paccheri with aubergines-tomato sauce



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This dish is vegetarian



Über Zutaten und Gerichten, welche Allergien auslösen können, informieren wir Dich gerne auf Anfrage.
Alle Preise in CHF inklusive MwSt. und Service.

We will be happy to inform you about ingredients or dishes that may cause allergies on request.
All prices in CHF including VAT and service.

Fisch Herkunft Italien
Fleisch Herkunft Schweiz

origin fish Italy
origin meet Switzerland

FROM 11:30 - 22:00

Our pinsas

Pinsa Stockalperhof

- | | |
|--|-----------|
| Pinsa Nature | CHF 14.50 |
| Olivenöl und Oregano | |
| Olive oil and oregano | |
| Pinsa Romagna | CHF 20.50 |
| Tomatensauce, Mozzarella, Pistazien und Mortadella | |
| Tomato sauce, mozzarella, pistachios and mortadella | |
| Pinsa Margherita | CHF 18.50 |
| Tomatensauce, Mozzarella und Basilikum | |
| Tomato sauce, mozzarella and basil | |
| Pinsa di Rocco | CHF 22.50 |
| Tomatensauce, Mozzarella, scharfe Salami und Oliven | |
| Tomato sauce, mozzarella, spicy salami and olives | |
| Pinsa Bolzano | CHF 24.50 |
| Tomatensauce, Mozzarella, Taleggio, Speck und Zwiebel | |
| Tomato sauce, mozzarella, taleggio cheese, speck and onion | |
| Pinsa Molinari | CHF 26.50 |
| Tomatensauce, Raclette und Trüffelschinken aus dem Sempione | |
| Tomato sauce, raclette, and truffle ham from Sempione | |
| Pinsa Vegetariana | CHF 19.50 |
| Tomatensauce, Mozzarella, Artischockencreme und Gemüse | |
| Tomato sauce, mozzarella, artichoke cream and vegetables | |
| Pinsa Stockalperhof | CHF 28.50 |
| Tomatensauce, Büffelmozzarella, Kirschtomaten, Rucola und Parmaschinken | |
| Tomato sauce, buffalo mozzarella, cherry tomatoes, arugula and Parma ham | |
| Pinsa GLUTEN FREI | CHF +3.50 |
| Die gleichen Geschmäcker | |
| The same flavors | |



11:30 - 14:30 | 18:00 - 22:00



Menu Molinari

Seasonal Gourmet Menu

- Carpaccio Molinari - Dry Aged Beef mit Rucola, Grana Padano und Olivenöl CHF 16.50 / 23.50
Carpaccio Molinari - Dry Aged Beef with Rucola, Grana Padano and olive oil
- Ravioli mit Trüffelschinken und Ricotta an cremiger sauce und Grana Padano CHF 18.50 / 28.50
Ravioli with Truffle ham and ricotta with creamy sauce and Grana Padano
- Kalbs Cordon bleu mit Trüffelschinken, Steinpilze und Raclette serviert mit Trüffelpommes und Saisongemüse CHF 42.50
Cordon bleu with truffle ham, mushrooms and raclette served with truffle fries and vegetables
- Aprikosensorbet mit Apricot CHF 9.50
Apricot sorbet with apricot
- 4-Gang Menüpreis CHF 78.00
4-Course menu price CHF 78.00

Secondi

Our classic main courses

- Tagliata (CH) CHF 39.50
mit Rucola, Kirschtomaten, Grana Padano und Ofenkartoffeln"
Sliced beef with arugula, cherry tomatoes, Grana Padano and roasted potatoes
- Kalbsläberli (NL) CHF 38.50
an Ginsauce mit Rosmarinkartoffeln und Gemüse
Veal liver in gin sauce with rosemary potatoes and vegetables
- Barschfilet (CH) aus Raron CHF 38.50
meunière Mit Zitronenrisotto und Gemüse
Perch fillet from Raron meunière with lemon risotto and vegetables

FROM 11:30 - 22:00

Dolci

Homemade sweet temptations

Tiramisù mit Amaretto CHF 10.50
Tiramisù with amaretto

Schokoladenküchlein mit Vanilleglace CHF 14.50
Warm chocolate cake with vanilla ice cream

Amarettoparfait CHF 12.50
Amarettoparfait

Hausgemachte Desserts aus der Vitrine
Homemade dessert from the showcase

Gelati

Homemade ice cream from Gelateria Vorrei

Coppa del Nonno CHF 9.50
Eiscafé hausgemacht
Ice coffee homemade

Coppa Torino CHF 9.50
Coupe Torino
Torino Coupe

La Colonel CHF 9.50
Zitronensorbet mit Wodka
Lemon sorbet with Vodka

Gelato artigianale CHF 4.50
Hausgemachte Glacéauswahl
Homemade ice cream choice

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