

Welcome to ITAKI

Born from the acronym of ITALIAN-ASIAN-KITCHEN, created to bring a unique dining and social experience to you.

ITAKI takes you through a journey of dining from Italy to Asia, by merging the techniques and flavours, giving you the best of both worlds in one place. We take pride in our exceptional hospitality and making your experience at ITAKI truly memorable.

Through extensive experimenting and research of the best Asian and Italian flavours, our finest ingredients have been carefully sourced, to create the most unique and quality dishes that will challenge and excite your taste buds.

We believe that both cultures marry together perfectly in friendship and in food. What we love is **OMOTENASHI** or **L'OSPITALITÀ**.

Our Exquisite **OMAKASE** Menu, literally translated “leave it up to you”, where we use combinations inspired by Italian and Asian cuisine and is served in a welcoming and relaxed atmosphere, to give you the best dining experience.

Our ITAKI Team will guide you through each dish and provide you with an unforgettable sharing food experience of an ever-changing, seasonal, elegant and artistic menu.

We wish you a pleasant and unforgettable culinary experience.

C. Radocchia

Claudio Radocchia
CEO & Lanson Chef Ambassador



Starters

Aperitive Platter 42 GF
Iberico de la Bellota | Salami | Assorted Cheese

Duck Croquette 22 LF
Miso Mayo | Shichimi

Beef And Bones 34
Bone Marrow | Pickled Mustard | Nori Waffle

Asian Style Pizzetta 32
Chu Toro | Wasabi Cream | Herbs

Beef Carpaccio 34 LF
Truffle-Soy | Rucola | Red Onion

Baby Iceberg 16
Thai Herbs Dressing | Avocado

Burrata 24
Artichokes | Yuzu-Oil

Ceviche 28
Fish Of The Day | Passion Fruit Leche De Tigre

Homemade Pasta

Tagliatelle al Ragu Bianco 34
Veal | Chicken Stock | White Wine

Ravioli Del Plin 36
Ricotta | Asparagus | Seasonal Fresh Truffle

Risotto Gamberro di Mazara 48
Coconut | Red Curry | Lime

Spaghetto alle Vongole 32 LF
Lemon Zest | Artichoke | Bottarga

From our charcoal grill

Hereford Beef Tagliata 200g 64 LF
Rucola | Dry Miso

Veal Chop 66
Herbs Crust | Pistachio

Baby Chicken 48 LF
Miso-Mustard Honey Marinade

Rib Eye 300g 69 LF GF
Caramelized Onion | Chimichurri

Branzino Filet 600g 68 LF
ITAKI Thai Pesto

Monkfish 58
Wild Prawn | Capers | Spicy Miso Sauce

BREAD MASTER:
The Sour Bros, Aegristrasse 6, Sattel SZ

ALLERGIES:
GF = Glutenfreec LF = Lactose free V = Vegetarian
VV = Vegan

From the ground

Potato Dophinoise 16 GF
Cacio e Pepe Foam | Seasonal Truffle

Asparagus 21 GF
Frankfurter Sauce

Aubergine 18 LF GF
Feta | Cremolata | Romesco Sauce

Sweet Potatoes 14 GF
Crème Fraiche | Chives | Crispy Onion

Meat Declaration

Ibérico De Bellota: Spain

Salami: Italy

Beef: Switzerland, Ireland

Chicken: Switzerland

Duck: France

Veal: Switzerland

Fish Declaration

Gamberro Rosso: Italy

Vongole: Italy

Seabass: France

Tuna: Spain

Prawns: Argentinien

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request.

All Price incl. 8.1% VAT.