

Welcome

La Dolce Vita in the heart of Zurich. On Sechseläutenplatz, our little piazza, enjoy espresso, Negroni and wine on tap with a view towards Lake Zurich. Pair it with homemade pasta, made fresh every day in our Manifattura.

Together with Kistler Architektur and Zurich artist Cristian Andersen, we have given our home a new look. Even more stylish, even more comfortable and simply perfect for a break or an evening with friends.

See you soon!

Breakfast

Mon–Fri until 11:00 | Sat–Sun until 14:00

Bread basket (v) 13

Maggia bread, brioche, croissant, butter, jam

+ Mortadella, Parma ham, salametti +11

Fried eggs (v) | with bacon 11 | 16

2 eggs with bread

Egg Florentine (v) 13

Croissant, young spinach, egg, hollandaise foam

Avocado toast (v) 17

Maggia bread, cherry tomatoes, egg, chimichurri

+ Smoked salmon +5

Granola bowl (v+) 12.5

Vegan yogurt, granola, berry compote, banana, caramel sauce

Waffles (v) with powdered sugar 12

+ Nougat cream +2

+ Vanilla ice cream +5

Pairs well with:

Mimosa 14

Bellini 15

veggie (v) | vegan (v+)

Aperitivo

Olive & Grana (v) Marinated olives, Grana Padano 14

Antipasto Collana (2 pers.) 49

Mortadella, Parma ham, cured salami bites, breadsticks, burrata, 24-month aged Grana Padano, pickled endive, artichoke hearts, olives, cherry tomatoes

- **Veggie** (with zucchini, eggplant, bell peppers) 38

Bruschette with

- **Tomato (v+)** | tomato and burrata (v) 10 | 15

- **Mushrooms and smoked scamorza (v)** 16

Stuzzichelle alle alghe (v) 13

Fried pizza balls with seaweed, tomato sauce

Focaccia

- **Grilled vegetables (v)** with burrata cream, 14
confit cherry tomatoes and arugula

- **Parma ham** with burrata cream and arugula 16

Pinsa alla Romana

- **Vegetables (v)** with eggplant, zucchini, bell peppers, 20
tomato sauce and grated Grana Padano

- **Mortadella** with burrata cream and pistachios 25

Salads & appetizers

Baby spinach salad (v) 23

Baby spinach, figs, Grana Padano, mushrooms, pumpkin seeds, radishes, honey mustard dressing

Caesar salad 26

Baby lettuce, chicken thigh, egg, cucumber, Grana Padano, croutons

+ Bacon +2

Spinach quiche with side salad (v) 21

Beef tartare 23 | 31

Hand-cut beef tartare with salt, pepper, olive oil and rosemary, served with mushrooms and melted Grana Padano cheese, Maggia bread and butter

Baby octopus Luciana style 27

Braised in red wine, with spicy tomato sauce, capers

Homemade meatballs 22.5

Served with tomato sugo and dark focaccia

Sicilian caponata (v+) 13

Sicilian eggplant stew

+ Burratina +5

Main dishes & pasta

Collana burger 31

Angus beef, bun, bacon jam, BBQ sauce,
smoked scamorza, tomatoes, arugula, French fries

Ossobuco with polenta 39

Veal shank braised in tomato sauce with
polenta and pearl onions

Tortelloni with braised beef and sage butter 27.5

1. Choose your pasta

- Casarecce (v+) 23
- Spaghetti alla Chitarra (v) 27
- Mezze Maniche 5-grain (v+) 25

2. Add your sauce

- + Amatriciana
- + Ragù alla Bolognese
- + Cacio e pepe (v)
- + Grandma's tomato sauce (v+)
- + Seasonal sauce (ask our team)

*Commercio
Manifattura*

Our pasta is freshly handmade daily in the Commercio Manifattura:
commercio-manifattura.ch

Desserts & ice cream

Italian tiramisù	10
Basque cheesecake with popcorn caramel	12
Apple pie Cinnamon crumble + Vanilla ice cream	10 +5
Ricotta and pear cake	11
Waffles with powdered sugar + Nougat cream + Vanilla ice cream	12 +2 +5
Ice cream (per scoop) – Chocolate, vanilla, stracciatella, pistachio, mocha – Lemon, strawberry, mango + Whipped cream	5 +2
Affogato al caffè Vanilla ice cream topped with espresso + Whipped cream	10 +2

Meat: CH | Cold cuts: IT | Salmon: NOR | Octopus: VN, wild-caught |
Croissants, focaccia, Maggia bread & burger buns: CH | Brioche: FR |
For information about allergens and intolerances, please ask our team.

Beer

Draft

Hürlimann Lager / Panaché	3dl 5dl	6 9.5
Valaisanne Juicy IPA	3dl 5dl	7.5 10.5
Valaisanne Zwickel	3dl 5dl	7 10

Bottle / Can

Schneider Weisse Original	5dl	9.5
Schneider Weisse Alcohol-free	5dl	9.5
Angelo Poretti Premium Lager	3.3dl	8
Valaisanne Alcohol-free	3.3dl	8
Grimbergen Ambrée	2.5dl	7.5
Juicy Apple Cider Möhl 4.5%	3.3dl	7.5
Yuzu Panaché Alcohol-free	3.3dl	7.5

Non-alcoholic beer with yuzu lemonade
by Urban Lemonade Zurich.



Aperitifs & spritz

Negroni Sbagliato	16.5
Negroni Bianco Lillet	17
Americanos	13
Aperol / Campari Spritz	14
Campari Soda	12
Campari Orange	13
Bellini Peach	15
Black Hugo Blackcurrants	14
Lillet Spritz Berries	15
Rosé Spritz Rosemary	15
Limoncello Spritz	15
Cynar Spritz Lemon	15
Sarti Spritz Blood orange, passion fruit	15

CAMPARI®

Signatures & classici

Amaretto Sour	17
Whisky Sour	17
Holy Daiquiri Rum, lime, sugar, palo santo	17.5
Espresso Martini	17
Pornstar Martini	18
Basil Smash	17
Mojito	16.5
Piña Colada Bumbu cream	17
London Mule Gin	16
Stoli Mule Vodka	16

Mocktails (zero-zero)

No'Groni Sbagliato	14
Virgin Aperitivo Spritz	13
Virgin Hugo Virgin Black Hugo Blackcurrants	13
Coconut Kiss	14
Sequito Ginger ale, cane sugar, lime	14
+ Blackcurrants	+1
+ Basil (Virgin Basil Smash)	+1

Gin

4cl

Beefeater London	40%	13
Deux Frères Switzerland	43%	17
Turicum Dry Switzerland	41.5%	15
Turicum Berry Blush Switzerland	41.5%	16
Malfy Gin Rosa Italy	41%	15
Ginstr Germany	44%	16
Gold 999,9 Spain	40%	14
Brockmans England	40%	16
KI NO BI Japan	45.7%	18
Monkey 47 Sloe Gin Germany	29%	16

Choice of mixer

+4

Gents Tonic | Bitter Lemon | Ginger Beer | Ginger Ale

Rum

4cl

Havana Club Añejo 3 Cuba	40%	13
Havana Club Añejo 7 Cuba	40%	14
Bumbu the Craft Rum Barbados	35%	15
Appleton Estate 12 years Jamaica	43%	17
Turicum Master Blend Switzerland	41.5%	16
Coca-Cola and Lime		+4

Whisky

4cl

Glen Grant 18 years Scotland	40%	18
Oban 14 years Scotland	43%	16
Four Roses Small Batch USA	45%	16
Jameson Standard Ireland	40%	13
Nikka Whisky Japan	51.4%	17

Vodka

4cl

Turicum Vodka Switzerland	42%	15
Skyy USA	40%	14
Stoli Latvia	40%	13
Stoli Elit Latvia	40%	19

Choice of mixer

+4

Gents Tonic | Bitter Lemon | Ginger Beer |
Ginger Ale | El Tony Mate | Red Bull

Grappa

2cl

Linea Berta

Marisa Nebbiolo Barbera	43%	16
Roccanivo Barbera	43%	17
Tre Soli Tre Nebbiolo da Barolo L'Anima di Vergani	43%	18
Grappa di Barolo Nebbiolo	40%	13

Tequila & Mezcal

4cl

Altos Plata Blanco Mexico	38%	13
Mezcal del Maguey Vida Mexico	42%	15

Vermouth

4cl

Jsotta Rosé Switzerland	17%	10
Carpano Bianco Italy	14.9%	10
Jsotta Rosso Senza Switzerland	0%	8
Del Professore Rosso Italy	18%	11
Gents Tonic		+4

Caffè & tè

Espresso Macchiato	5.2 5.5
Double espresso Macchiato	6.5 7
Caffè crema Caffè latte	5.2 6
Cappuccino	6.5
+ Extra espresso shot	+1
Latte macchiato	7
+ Extra espresso shot	+1
Iced coffee Iced latte	6.5 7
Caffè Collana	14
Espresso, Ramazzotti cream, whipped cream, chocolate powder	
Chocolate hot or cold	6.5
+ Whipped cream	+2
Chai latte hot or cold	7
- Dirty chai latte with espresso	+1
Matcha latte organic, hot or cold	7
Althaus tea	6
Organic Ginger Breeze Red Fruit Flash Organic Verbena Fancy Chamomile English Breakfast Smooth Mint Jasmine Ting Yuan	

On request, all coffee drinks can be served with organic oat milk.
Surcharge CHF 0.50.

Cold beverages

Rosé grape spritzer Adam + Uva	3.3dl	6
Iced tea rhubarb-ginger	3dl	6.5
Esta Thé lemon	3.3dl	6
Gazosa lemon pink grapefruit	3.5dl	6
Chinotto	2.75dl	6.5
Crodino biondo rosso	1.75dl	6
Aranciata Amara	2.75dl	6.5
Gents Swiss Roots	2dl	6
Tonic Bitter Lemon Ginger Beer Ginger Ale		
Nycha Kombucha Ginger	3.3dl	6
Orange juice tomato juice	2dl	8 7
El Tony Mate	3.3dl	6.5
Möhl organic spritzer	3.3dl	6
Coca-Cola original zero	3.3dl	6
Rivella red blue	3.3dl	6
Water sparkling still	5dl 7.5dl	6 8

BE WTR is locally processed water, refined through a special filtration and mineralization process, resulting in a pure taste and balanced mineral structure.

Sparkling wines

L'Anima di Vergani, Veneto

Prosecco Extra Dry DOC	1dl	10
Glera	7.5dl	65
Prosecco Rosé DOC	1dl	11
Pinot Nero, Glera	7.5dl	72

Metodo Classico

Franciacorta Brut DOCG	1dl	14.5
Cuvée Prestige	3.75dl	55
Ca' del Bosco, Erbusco, Lombardia	7.5dl	98
Chardonnay, Pinot Nero, Pinot Bianco		
Lugana Brut Metodo Classico DOC	7.5dl	78
Olivini, Lombardia		
Trebbiano di Lugana		
Rosé Brut Metodo Classico	7.5dl	89
Riviera del Garda Classico DOC		
Olivini, Lombardia		
Groppello, Marzemino, Sangiovese, Barbera		
Franciacorta Rosé Brut Nature	7.5dl	120
DOCG 1701 Demeter		
1701 Franciacorta, Lombardia		
Pinot Noir		

The Vergani logo is a stylized, handwritten-style script of the word "Vergani" in black ink, positioned in the bottom right corner of the page.

Open wines

White

Labianca – 2024	1dl	8.5
Liguria di Levante IGT	7.5dl	59
Cantine Lunae, Liguria		
Vermentino, Malvasia		
Pinot Grigio DOC Grivò – 2024	1dl	9
Volpe Pasini, Friuli Colli Orientali	7.5dl	63
Tra Noi – 2021	1dl	10
Bianco di Merlot DOC	7.5dl	69
Gialdi Vini, Ticino		
Chardonnay DOC Organic – 2023	1dl	12
Planeta, Sicilia	7.5dl	83
Etna Bianco DOC – 2024	1dl	11.5
Graci, Sicilia	7.5dl	80
Carricante, Catarratto		

Rosé

Essenza di Venus Toscana IGT – 2024	1dl	10
Tenimenti Ruffino, Toscana	7.5dl	70
Vermentino, Syrah, Sangiovese		

Open wines

Red

Wine of the month (ask our team)	1dl	11
Sangiovese Senz'Altro Rosso	1dl	9.5
Maremma DOC Organic – 2023	7.5dl	68
Nudo, Toscana		
Sangiovese, Syrah		
Roma Rosso DOC – 2022	1dl	8.5
Federici, Lazio	7.5dl	59
Montepulciano, Cesanese		
Terraccia	1dl	11.5
Terre di Cosenza DOP – 2021	7.5dl	80
Serracavallo, Calabria		
Magliocco, Cabernet Sauvignon		
LA "C"	1dl	9.5
Rosso di Montefalco DOC – 2021	15dl	125
Arnaldo Caprai, Umbria		
Sangiovese, Merlot, Sagrantino		

House wine served from the magnum, with finesse and power, celebrating the 50th anniversary of Commercio Gastronomie.

Bottled wines

White

Moritz Pinot Bianco – 2024	7.5dl	78
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Alto Adige DOC

Tramin, Alto Adige / Südtirol
Pinot Bianco

Sauvignon Blanc IGT – 2024	7.5dl	65
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Volpe Pasini, Friuli Colli Orientali

Òrta Vermentino – 2024	7.5dl	79
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Bolgheri DOC

Lasorgiva, Toscana

Otto Muri Fiano Toscana IGT – 2023	7.5dl	75
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Collazzi, Toscana

Rosé

Vetere Paestum IGP – 2024	7.5dl	71
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San Salvatore, Campania

Aglianico

Bottled wines

Red

Romeo DOC – 2019	7.5dl	89
Mura Mura, Piemonte Barbera, Nebbiolo		
Notte a San Martino Merlot – 2020	7.5dl	76
Benaco Bresciano IGT Olivini, Lombardia		
Amarone della Valpolicella – 2019	7.5dl	85
Classico DOCG L'Anima di Vergani, Veneto Corvina Veronese, Rondinella, Corvinone		
Valpolicella Classico	7.5dl	69
Superiore Ripasso DOC – 2019 La Casetta di Ettore Righetti, Veneto Corvina, Corvinone, Cabernet, Rondinella		
Toscana IGT – 2020	7.5dl	95
L'Anima di Vergani, Toscana Merlot, Cabernet Sauvignon, Petit Verdot, Cabernet Franc		
Collazzi IGT – 2022	7.5dl	91
Collazzi, Toscana Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot		
Bolgheri DOC Cipriana – 2023	7.5dl	77
Cipriana, Toscana Syrah, Merlot, Cabernet Sauvignon		

H100 Das Möbelhaus

H100 x Collana Bar, Design trifft Genuss: H100 stattet die Collana Bar mit neuen Möbeln aus.



mehr online unter ➔



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H100 steht für Servicegarantie und vs. Replika

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