



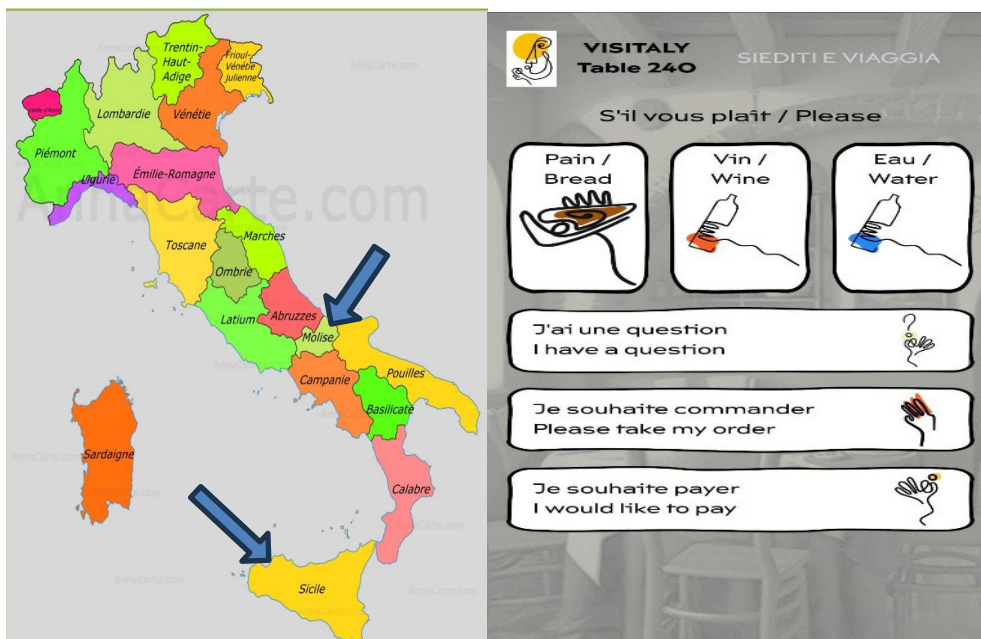
VISITALY

Siediti e viaggia

We are delighted to welcome you to our first Visitaly restaurant. Our goal is to offer you a unique culinary experience. Let yourself be guided on this journey of discovering the excellence of Italian cuisine (featuring a different pair of regions each month!) and our unique proposition to cater to all your needs through our interactive system (QR code on the table and smartwatch worn by our advisors). So, sit back comfortably and let's embark on our journey.

VISITALY Siediti e Viaggia

This month's highlighted regions: SICILIA / MOLISE



Dear customers,

On your table, you will find a QR Code. Please scan it to access the page above:
Starting now, whatever you need, we are here for you with our smartwatches (QR Watch Solution by Visitaly).

- No more waiting to pay.
- No more raising your hand to get the waiter's attention. You decide when and what, and we are here for you!

Kitchen Opening Hours:

From Tuesday to Saturday
From 12h to 14h00 and
from 18h30 to 22h00

L'Aperitivo Ufficiale di Corte

The Aperitivo is an institution born in Turin towards the end of the 1700s. Our Chef reinterprets the typical "street food" from each region of Italy.

FOCACCIA CLASSICA

Wholemeal focaccia, cherry tomatoes, olives, Mediterranean herbs

12.-

BRUSCHITALY

Bruschette Visitaly style

2 oven-baked bruschette, your choice: tomatoes, bufala, basilico

or tomatoes, anchovies, oregano, stracciatella

10.-

FRITTURA REGIONALE

Selection of seasonal regional fried dishes for 2 people.

(Olive ascolane (pork meat inside), arancini, fried gnocchi with pistachio & burrata, meatballs)

30.-

TAGLIERE MIX ALL'ITALIANA

Selection of cured meats and cheeses, olives and marinated vegetables served with homemade focaccia for 2 people..

45.-

TAGLIERE FORMAGGI ALL'ITALIANA

Selection of cheeses, olives, and marinated vegetables served with homemade focaccia for 2 people

29.-

TAGLIERE SALUMI ALL'ITALIANA

Selection of cured meats, olives, and marinated vegetables served with homemade focaccia for 2 people

35.-

PANUOZZO

Focaccia/Pizza 2 slices, burrate, capocollo & roquette.

20.-

La Cucina

An authentic cuisine inspired by the gastronomic tradition of each region in Italy. Our chef offers a modern Italian cuisine by innovating within the tradition of typical regional dishes, emphasizing quality and taste. By selecting fresh seasonal ingredients, we present a simple, flavorful, light, and authentic cuisine. We offer a different menu each month, which varies based on the fresh ingredients available in the market and the traditions of the featured regions.

GLI ANTIPASTI

*Savory cannolo, smoked tuna, cherries, and burrata
(Sicilia) 23.-*

*Squid ink rice arancino, red prawn, and shellfish jus
(Sicilia) 24.-*

*Fried red mullet, celery, radish, and black lemon mayo
(Molise) 23.-*

*Beef tartare, Pantelleria capers, oranges, and chili peppers
(Sicilia) 22.-*

LE INSALATE

Mixed salad of seasonal vegetables seasoned with balsamic vinegar 16.-

*Caprese: "beefsteak tomato" salad, buffalo mozzarella, extra virgin olive oil, and basil
(Basilicata) 19.-*

*Caponata di verdure:
Mix of cooked vegetables: eggplant, tomato, zucchini, onions, celery, and capers
(Sicilia) 19.-*

I PRIMI PIATTI

<i>Linguine with lobster ragout (waiting time 18min)</i> <i>(Sicilia)</i>	49.-
<i>Risotto alla Norma, eggplant, tomato, basil, and salted ricotta</i> <i>(Sicilia)</i>	36.-
<i>Busiata (typical pasta) with sardines, butter, and wild fennel sauce</i> <i>(Sicilia)</i>	37.-
<i>Cavatelli (typical pasta), parsnips, swordfish, olives, and dill</i> <i>(Sicilia)</i>	39.-
<i>Risotto with figs, caciocavallo cheese, almonds, and prosciutto</i> <i>(Molise)</i>	38.-

I SECONDI PIATTI

<i>Cod loin in bread crust, potatoes, tomato, and olives</i> <i>(Molise)</i>	39.-
<i>Chicken supreme, stuffed with peppers, ricotta, and roasted potatoes</i> <i>(Molise)</i>	42.-
<i>Red mullet, tapioca crisp, sweet and sour onions, and grapes</i> <i>(Sicilia)</i>	44.-
<i>Beef fillet, smoked potato purée, carrots, and Nero d'Avola reduction</i> <i>(Sicilia)</i>	49.-

**** Gluten-Free: for pasta, the option to choose gluten-free spaghetti**

La Pizzeria

We aimed to create a light, crispy, and highly digestible pizza (dough leavening time: 3 days). We use whole and organic flours from Quaglia Mill in Italy, along with San Marzan tomatoes and fresh basil. Carefully selected high-quality ingredients, mostly Italian, are used on our pizzas..

LE PIZZE INTOCCABILI

REINVENTING TRADITION: THE INNOVATIVE PIZZA OUR "SIGNATURES" TO ENJOY EVERY DAY

<u>DIO SALVI LA REGINA</u> <i>Tomato pulp, Agerola fior di latte mozzarella, basil</i>	24.-
<u>VIAGRA SORRENTINO</u> <i>tomato pulp, basil, fior di latte mozzarella, artisanal ventricina (Spicy salami), red onion, friggirelli peppers, smoked ricotta</i>	28.-
<u>MARGHERITALY</u> <i>Parmigiano Reggiano, basil, cherry tomatoes, buffalo mozzarella, basil pesto.</i>	26.-
<u>AL FORNO DI SAN GENNA</u> <i>Tomato pulp, mixed cherry tomatoes, anchovy fillets, Sicilian capers in oil, pecorino cheese, parsley pesto, garlic, oregano.</i>	26.-
<u>LA VEGETARIANA</u> <i>Tomato Sauce, Eggplants, Parmigiano Reggiano, Smoked Scamorza</i>	26.-
<u>CALZONE AL FORNO</u> <i>Tomato sauce, ricotta, cooked ham, mozzarella, Parmesan, basil.</i>	27.-
<u>BOLOGNINA</u> <i>Pistachio cream, stracciatella, Bologna mortadella, pistachio seeds,</i>	32.-
<u>MAZZ E PANELL</u> <i>Tomato pulp, basil, fior di latte mozzarella, olives, cherry tomatoes, Parmigiano Reggiano, cooked ham, mushrooms, artichoke coulis</i>	29.-
<u>LA MIA PREFERITA</u> <i>Assorted cherry tomatoes, raw buffalo mozzarella, Parma ham, arugula, shavings of Parmigiano Reggiano</i>	32.-

LE SPECIALI

Our special pizzas to discover every month.

NONNA ALFINA

Yellow tomato pulp, San Marzano tomatoes, stracciatella cheese, basil, anchovies 27.-

MARITALY

Half Margheritaly, half Marinara, with tomato pulp, oregano, garlic, and basil 26.-

LA FRESCA

Cherry tomatoes, figs, burrata, and prosciutto 29.-

OUR PIZZA « ALLA PALA ROMANA »

(Square pizza/focaccia slices)

4PCs 8PCs

SICILIA

*Yellow and red cherry tomatoes, Pugliese stracciatella (center of burrata) 18.- 36.-
tuna tartare with pistachio
(Sicilia)*

MOLISANA

*Caciocavallo Podolico cheese, caramelized onions, and capocollo 16.- 32.-
(cured pork neck)
(Molise)*

BIANCA NEVE

Scamorza, Parmigiano, Gorgonzola, Taleggio, radicchio, black pepper 14.- 28.-

I Peccati di gola

Authentic desserts inspired by the tradition of regional pastry from Italy

Italimisu

Revisited Tiramisu with hazelnut cream and mascarpone, coffee biscuit, gianduia chocolate chips.

14.-

BABA AL RHUM

Rum baba with whipped cream and Nutella

14.-

LA FIGUA

*Fig cheesecake with roasted figs, raspberries, and almond crumble
(Molise)*

14.-

CANNOLO SICILIANO

*Sicilian cannolo filled with ricotta and chocolate drops
(Sicilia)*

14.-

Giro d'Italia – Café Gourmand Italien

*Coffee accompanied by 4 mini typical Italian desserts from North to South
(Tutto Italia)*

17.-

Il gelato

The scoop of ice cream

5.-

*Flavors from our selection: Ice Creams - Chocolate, Vanilla, Black Sesame
Sorbets : Lime-Ginger, Yuzu, Strawberry and basil*

Calf and Beef from Switzerland, Patagonian Calamaretti –
Argentine Gambas,
Sea Bream - Greece or Croatia, Sole - France, Fried fish and shellfish from France and Italy

Our prices are in Swiss Francs and include 8.1% VAT