



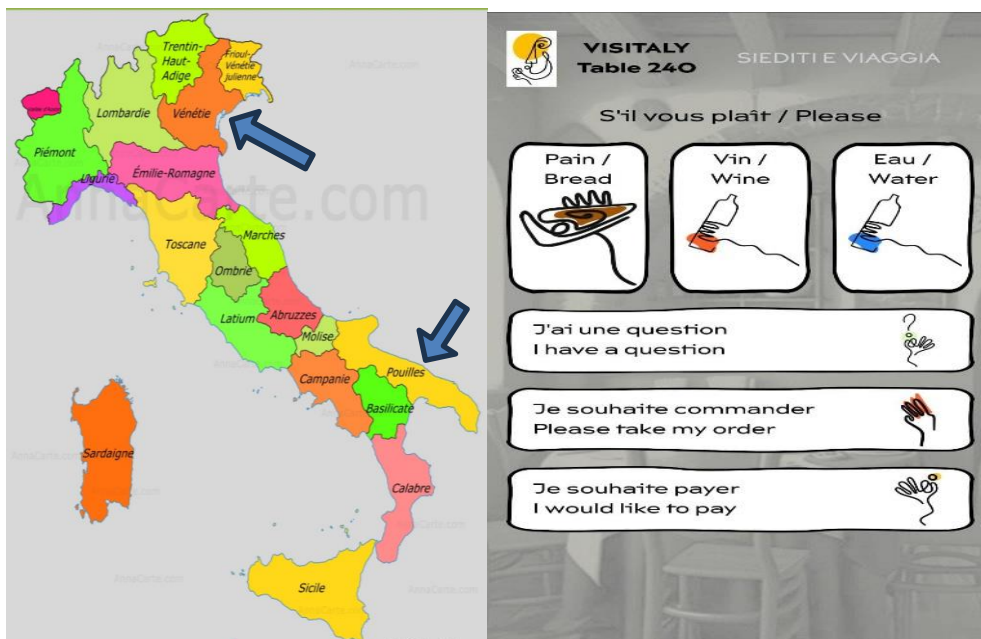
VISITALY

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: PUGLIA / VENETO



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 Monday to Saturday
From 12h00 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.

<u>FOCACCIA CLASSICA</u>	12
<i>Wholemeal focaccia, cherry tomatoes, olives, Mediterranean herbs and marinated vegetables</i>	
<u>BRUSCHITALY</u>	10.-
<i>Bruschette Visitaly style</i>	
<i>2 oven-baked bruschette, your choice: tomatoes, bufala, basilico</i>	
<i>or tomatoes, anchovies, oregano, stracciatella</i>	
<u>FRITTURA REGIONALE</u>	30.-
<i>Selection of seasonal regional fried dishes for 2 people.</i>	
<i>(Olive ascolane (pork meat inside), arancini, fried gnocchi with pistachio & burrata, meatballs)</i>	
<u>TAGLIERE MIX ALL'ITALIANA</u>	45.-
<i>Selection of cured meats and cheeses, olives and marinated vegetables</i>	
<i>served with homemade focaccia for 2 people</i>	
<u>TAGLIERE FORMAGGI ALL'ITALIANA</u>	29.-
<i>Selection of cheeses, olives, and marinated vegetables served</i>	
<i>with homemade focaccia for 2 people</i>	
<u>TAGLIERE SALUMI ALL'ITALIANA</u>	35.-
<i>Selection of cured meats, olives, and marinated vegetables served</i>	
<i>with homemade focaccia for 2 people</i>	
<u>PANUOZZO</u>	20.-
<i>Focaccia/Pizza 2 slices, burrata, capocollo & arugula</i>	
<u>MINI-CALZONE FRIED</u>	15.-
<i>Double-cooked Calzone Pizza (baked and fried)</i>	
<i>Cooked ham, fior di latte and basil</i>	

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

Beef tartare, fava bean mousse, sautéed chicory, and peperone crusco powder (Puglia) 23.-

Panko-crusted cod fillet with yuzu mayonnaise (Veneto) 23.-

Melting eggplant, cherry tomato coulis, basil, burrata cream, and Cetara anchovies (Puglia) 21.-

Fried sardines, sweet-and-sour onions, raisins, and pine nuts (Veneto) 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 19.-

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

LA ZUPPA

White and red bean soup served with bread croutons 20.-

I PRIMI PIATTI

<i>Rigatoni with hare ragù and Taleggio cheese fondue (Veneto)</i>	37.-
<i>Spaghetti alla chitarra, bluefin tuna tartare, cherry tomatoes, red onions, and smoked provola (Puglia)</i>	39.-
<i>Squid ink risotto with tomato, parsley, and slow-cooked cuttlefish (Puglia)</i>	37.-
<i>Risotto with caciocavallo podolico cheese, capocollo di Martina Franca, and prickly pear (Puglia)</i>	36.-
<i>Orecchiette, cime di rapa, black garlic, anchovies, and Puglian burrata (Puglia)</i>	36.-

I SECONDI PIATTI

<i>Roasted octopus, potatoes, cime di rapa, anchovies, and yellow cherry tomatoes (Puglia)</i>	41.-
<i>Soy-glazed eel, squash purée, and panko-roasted oyster mushrooms (Veneto)</i>	44.-
<i>Bombetti pugliese : Pork neck rolls stuffed with caciocavallo cheese and bacon, served with smoked potato purée and padrón pepper (Puglia)</i>	39.-
<i>Guinea fowl supreme, smoked carrot variations, and poultry jus (Veneto)</i>	40.-

**** 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 Marzano 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

DIO SALVI LA REGINA 24.-
San Marzano Tomato Purée, Agerola Fior di Latte, and Basil

VIAGRA SORRENTINO 28.-
San Marzano Tomato Purée, Basil, Agerola Fior di Latte, Artisan Ventricina (salami), Red Onion, Friggitelli Peppers, and Pecorino Romano

MARGHERITALY 26.-
San Marzano Tomato Purée, Grana Padano, Basil, Cherry Tomatoes, Buffalo Mozzarella, and Basil Pesto

AL FORNO DI SAN GENNA 26.-
San Marzano Tomato Purée, Anchovy Fillets, Sicilian, Garlic, and Oregano

LA VEGETARIANA 26.-
San Marzano Tomato Purée, Cherry Tomatoes, Agerola Fior di Latte, Fried Eggplants, and Grana Padano

CALZONE AL FORNO 27.-
San Marzano Tomato Purée, Ricotta, Cooked Ham, Mozzarella, fior di latte di Agerola and Basil

BOLOGNINA 32.-
Pistachio Pesto, Stracciatella, Bologna Mortadella, and Pistachio Seeds

MAZZ E PANELL 29.-
San Marzano Tomato Purée, Agerola Fior di Latte, Black Olives, Cherry Tomatoes, Parmigiano Reggiano, Cooked Ham, Mushrooms, and Artichokes

LA MIA PREFERITA 32.-
San Marzano Tomato Purée, Raw Buffalo Mozzarella, Parma Ham, Arugula, and Shavings of Parmigiano Reggiano

LE SPECIALI

Our special pizzas to discover every month.

NONNA ALFINA

Yellow Tomato Purée, Stracciatella, Basil, and Anchovies

27.-

MARITALY

Half Margheritaly, Half Al Forno di San Gennà

26.-

CALZONE INCAVOLATO

Yellow Tomato Purée, Smoked Provola, Ricotta, Spicy Salami, and Basil

28.-

PIZZA AL TARTUFO

Scamorza, Parmigiano, Truffle Oil, Truffle Mushrooms, and Black Truffle (Piemonte)

40.-

PRINCIPE TOTO

Smoked Provola, Friarielli, Pork Sausages, and Grana Padano

28.-

BIANCANEVE

Agerola Fior di Latte, Smoked Provola, Grana Padano, and Pecorino

28.-

SAOR

Fior di latte mozzarella, sweet-and-sour red onions, raisins, pine nuts, and panko-fried sardines

28.-

BARESE

Caciocavallo podolico cheese, artichoke, taggiasca olives, and mortadella

29.-

I Peccati di gola

Authentic desserts inspired by the tradition of regional pastry from Italy

ITALIMISU 14.-
Reinvented Tiramisù with Mascarpone, Coffee Biscuit, White Chocolate Ganache, and Coffee

BABA AL LIMONCELLO 13.-
Light sponge cake soaked in Limoncello

CHEESECAKE FROM PUGLIA 14.-
Fresh cheese with cherry tomato and strawberry jam, topped with Pugliese tarallo crumble

ZABAIONE AL MOSCATO 14.-
Moscato d'Asti zabaione served with mandorlato veneto (almond nougat)

Giro d'Italia – Café Gourmand Italien 17.-
Coffee accompanied by 4 mini typical Italian desserts from North to South (Tutto Italia)

IL GELATO 5.-
The scoop of ice cream

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