



VISITALY

Siediti e viaggia

We are delighted to welcome you to our first Visitaly restaurant. Our ambition is to offer you a unique culinary experience. Let yourself be guided on this journey to discover the excellence of Italian gastronomy, along with our unique solution designed to meet all your needs through our interactive system (NFC tag on the table and a smartwatch worn by our advisors). So sit back comfortably, and let's begin our journey.

VISITALY Siediti e Viaggia

*This month, join us on a journey through the regions of **Emilia Romagna** and **Abruzzo**.*



Approchez votre
téléphone !
(technologie NFC)



essayez moi:

Commander

Payer

Question

Et autres..

*Dear customers,
On your table, you now have an NFC Tag provided by QR Watch. Please bring your phone close to it. In this new version, you'll find even more features, including Google reviews!*

- *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 Friday
12h to 14h and 18h30 until 22h*

*Saturday
From 12h to 14h30 and 18h30 to
22h30*

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 or tomatoes, anchovies, oregano, stracciatella</i>	
<u>FRITTURA REGIONALE</u>	30.-
<i>Selection of seasonal regional fried dishes for 2 people. (Fried polenta, mini-calzone fried, 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 served with homemade focaccia for 2 people</i>	
<u>TAGLIERE FORMAGGI ALL'ITALIANA</u>	29.-
<i>Selection of cheeses, olives, and marinated vegetables served with homemade focaccia for 2 people</i>	
<u>TAGLIERE SALUMI ALL'ITALIANA</u>	35.-
<i>Selection of cured meats, olives, and marinated vegetables served 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) Cooked ham, fior di latte and basil</i>	
<u>SUSHITALY</u>	15.-
<i>Parma ham rolls with Parmigiano Reggiano, balsamic, and arugula</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

<i>Perfect egg, Parmesan fondue, asparagus, and Parma ham (Emilia Romagna)</i>	23.-
<i>Deceptive egg of Baccalà alla Romagnola (cod, tomatoes, potatoes, and confit leek) (Emilia Romagna)</i>	23.-
<i>Soufflé cannolo with ricotta mousse and mortadella (Emilia Romagna)</i>	22.-
<i>Cozze alla Vastese: sautéed mussels with parsley, tomato, garlic, and Panko (Abruzzo)</i>	22.-

LE INSALATE

<i>Green salad with balsamic vinegar dressing, crispy fennel, and carrots</i>	14.-
<i>Caprese: "beefsteak tomato" salad, buffalo mozzarella, extra virgin olive oil, and basil</i>	18.-
<i>Roasted potatoes and friarielli</i>	15.-

LA ZUPPA

<i>Jerusalem artichoke purée, endive, dill, and bread croutons</i>	19.-
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I PRIMI PIATTI (PASTA & RISOTTO)

<i>Saffron risotto, Romanesco, and poultry jus ** (GF)</i> (Abruzzo)	38.-
<i>Asparagus risotto, Parmesan fondue, and salted peanuts</i> (Emilia Romagna)	37.-
<i>Tortellini in Parma ham broth</i> (Emilia Romagna)	36.-
<i>Mezze Maniche alla Pecorara with ricotta, eggplant, tomato, and guanciale</i> (Abruzzo)	36.-
<i>Tagliatelle alla Bolognese with Lambrusco reduction</i> (Emilia Romagna)	37.-

I SECONDI PIATTI

<i>Beef Wellington di Parma :</i> <i>Puff pastry, cured ham, Parmesan, and arugula</i> (Emilia Romagna)	59.-
<i>Pan-seared cod loin with cherry tomatoes, olives, and potatoes</i> (Emilia Romagna)	42.-
<i>Grigliata Abruzzese :</i> <i>Lamb skewers, beef tagliata, and pork sausage</i> <i>Served with potatoes and mixed salad</i> <i>Minimum for two persons</i> (Abruzzo)	79.-
<i>Rack of lamb with its jus, asparagus, and toasted hazelnuts</i> (Abruzzo)	44.-

**** 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

<u>DIO SALVI LA REGINA</u> <i>San Marzano Tomato Purée, Agerola Fior di Latte, and Basil</i>	24.-
<u>VIAGRA SORRENTINO</u> <i>San Marzano Tomato Purée, Basil, Agerola Fior di Latte, Artisan Venticina (salami), Red Onion, Friggitelli Peppers, and Pecorino Romano</i>	28.-
<u>MARGHERITALY</u> <i>San Marzano Tomato Purée, Grana Padano, Basil, Cherry Tomatoes, Buffalo Mozzarella, and Basil Pesto</i>	26.-
<u>AL FORNO DI SAN GENNA</u> <i>San Marzano Tomato Purée, Anchovy Fillets, Garlic, and Oregano</i>	26.-
<u>LA VEGETARIANA</u> <i>San Marzano Tomato Purée, Cherry Tomatoes, Agerola Fior di Latte, Fried Eggplants, and Grana Padano</i>	26.-
<u>CALZONE AL FORNO</u> <i>San Marzano Tomato Purée, Ricotta, Cooked Ham, Mozzarella, fior di latte di Agerola and Basil</i>	27.-
<u>BOLOGNINA</u> <i>Pistachio Pesto, Stracciatella, Bologna Mortadella, and Pistachio Seeds</i>	32.-
<u>MAZZ E PANELL</u> <i>San Marzano Tomato Purée, Agerola Fior di Latte, Black Olives, Cherry Tomatoes, Parmigiano Reggiano, Cooked Ham, Mushrooms, and Artichokes</i>	29.-
<u>LA MIA PREFERITA</u> <i>San Marzano Tomato Purée, Raw Buffalo Mozzarella, Parma Ham, Arugula, and Shavings of Parmigiano Reggiano</i>	32.-

LE SPECIALI

Our special pizzas to discover every month.

NONNA ALFINA

Yellow Tomato Purée, Stracciatella, Basil, and Anchovies

27.-

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.-

OUR PIZZA « ALLA PALA ROMANA »

(square pieces, a mix between pizza and focaccia)

4P

8P

PECORA

Sausages, tomato sauce, ricotta (Abruzzo)

18.-

36.-

EMILIANA

Coppa di Parma (ham), stracciatella, and arugula

18.-

36.-

I Peccati di gola

Authentic desserts inspired by the tradition of regional pastry from Italy

ITALIMISU

Revisited tiramisù with hazelnuts and white chocolate, mascarpone, and coffee-soaked savoiardi

14.-

ZUPPA INGLESE

Italian dessert made with pastry cream and sponge cake soaked in Amaretto (Emilia Romagna)

14.-

BACIO DI ANYA

A reinterpretation of the Bacio di Alassio with Hazelnut Crumble, White Chocolate Ganache, and Red Fruits

13.-

MELA DEL GIOVENCO

Trompe l'oeil apple with almonds and green apple in a shortbread (Abruzzo)

13.-

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, 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