



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 **Campania** and **Calabria**.*



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.

FOCACCIA CLASSICA 12.-
Wholemeal focaccia, cherry tomatoes, olives, Mediterranean herbs and marinated vegetables

BRUSCHITALY 10.-
Bruschette Visitaly style
2 oven-baked bruschette, your choice: tomatoes, bufala, basilico
or tomatoes, anchovies, oregano, stracciatella

FRITTUR'ITALY 35.-
Italian-style fried seafood for 2 people.
(Calamari, shrimp, octopus, and red mullet served with sweet and sour sauce and yuzu mayonnaise)

TAGLIERE MIX ALL'ITALIANA 45.-
Selection of cured meats and cheeses, olives and marinated vegetables
served with homemade focaccia for 2 people

FRITTATINE DI PASTA 12.-
Fried bucatini with peas and cooked ham, béchamel sauce (2 pieces)

LA TOMATE 12.-
Burrata cream, tomato coulis, and basil pesto (2 pieces)

FIOR DI ZUCA 17.-
Zucchini flowers stuffed with ricotta and fried anchovies (2 pieces)

MINI-CALZONE FRIED 15.-
Double-cooked Calzone Pizza (baked and fried)
Cooked ham, fior di latte and basil

CARCIOFO 13.-
Creamy artichoke, pecorino romano fondue, potato, and mint (2 pieces)

BACCALA 13.-
Croutons with cod, ricotta, cherry tomatoes, and candied leeks

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>Octopus carpaccio with celery, tomato, red onions, and yuzu mayonnaise (Campania)</i>	<i>19.-</i>
<i>Purple shrimp tartare with peas and basil ice cream (Campania)</i>	<i>25.-</i>
<i>Eggplant with tomato sauce, basil, burrata, anchovies, and sweet-and-sour onions. (Campania)</i>	<i>16.-</i>
<i>Beef tartare with Tropea onions, nduja, and burrata (Calabria)</i>	<i>19.-</i>

LE INSALATE

<i>Seasoned mixed vegetable salad with balsamic vinegar</i>	<i>14.-</i>
<i>Caprese: "beefsteak tomato" salad, buffalo mozzarella, extra virgin olive oil, and basil</i>	<i>18.-</i>
<i>Calabrese salad: Mesclun salad with hard-boiled egg, tomatoes, olives, cucumbers, Tropea onions, oregano, and crispy croutons</i>	<i>18.-</i>

I PRIMI PIATTI (PASTA & RISOTTO)

<i>Spaghettone alla Nerano with Provolone del Monaco and zucchini. ** (GF)</i> (Campania)	32.-
<i>Pacchero pasta with octopus Genovese sauce</i> (Campania)	34.-
<i>Calamarata pasta with seafood</i> (Taranto mussels, veraci clams, and calamari) (Campania)	34.-
<i>Risotto with Tropea onions, ricotta, nduja, and black olives</i> (Calabria)	32.-
<i>Saffron risotto with sea bream sashimi, lemon, and crispy guanciale</i> (Calabria)	34.-

I SECONDI PIATTI

<i>Beef Wellington di Parma :</i> <i>Puff pastry, cured ham, Parmesan, and arugula</i>	59.-
<i>Pesce spada alla ghiotta (Swordfish) with tomatoes, olives, capers, and red onions</i> (Calabria)	35.-
<i>Grilled octopus with roasted potatoes, beetroot mayonnaise, and anchovies</i> (Campania)	38.-
<i>Pork cheek with sweet potato purée and nduja BBQ sauce</i> (Calabria)	35.-
<i>Sea bass fillet with pea purée, smoked provola milk, and basil</i> (Campania)	38.-

**** 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 Ventricina (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.-

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

CALABRESE

Onion cream with stracciata, nduja, and sausage (Calabria) 18.- 36.-

MULIGNANA

Parmiggiana di melanza, parmiggiano, provola and basil (Campania) 18.- 36.-

I Peccati di gola

Authentic desserts inspired by the tradition of regional pastry from Italy

ITALIMISU

14.-

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

LIMONE DI SORRENTO

15.-

*Limone, pear and meringue
(Campania)*

BACIO DI ANYA

13.-

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

MANDARINE

12.-

*Mandarin ice cream with almond crumble and spicy chocolate coulis
(Calabria)*

Giro d'Italia – Café Gourmand Italien

17.-

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

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, Octopus - Spain, Swordfish – Italy, Fried fish and shellfish from
France and Italy

Our prices are in Swiss Francs and include 8.1% VAT