



VISITALY

Siediti e viaggia

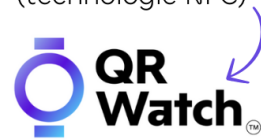
We are delighted to welcome you to our first Visitaly restaurant. Our ambition is to offer you a unique culinary experience. Let yourself be guided on this journey to discover the excellence of Italian gastronomy, along with our unique solution designed to meet all your needs through our interactive 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 **Puglia** and **Liguria**.*



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 UNICA</u>	12.-
<i>Semi-wholemeal flour 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>FRITTUR'ITALY</u>	35.-
<i>Italian-style fried seafood for 2 people.</i>	
<i>(Calamari, shrimp, octopus, and red mullet served with sweet and sour sauce and yuzu mayonnaise)</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>FRITTATINE DI PASTA</u>	12.-
<i>Fried bucatini with peas and cooked ham, béchamel sauce (2 pieces)</i>	
<u>PIZZA APERITIVO</u>	17.-
<i>Fried pizza, tuna tartare, buffalo blue cheese, and red fruits</i>	
<u>FIOR DI ZUCCA</u>	17.-
<i>Zucchini flowers stuffed with ricotta and fried anchovies (2 pieces)</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>	
<u>BACCALA</u>	13.-
<i>Croutons with cod, ricotta, cherry tomatoes, and candied leeks</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>Beef tartare, shallots, fava bean mousse, and sautéed chicory (Puglia)</i>	<i>20.-</i>
<i>Octopus salad with potatoes, cherry tomatoes, celery stalk, carrots, and green beans (Puglia)</i>	<i>21.-</i>
<i>Tomato gazpacho, Genovese pesto, bread croutons, and burrata (Puglia)</i>	<i>22.-</i>
<i>Eggplant, bread sauce, cherry tomatoes, basil, and sweet and sour onions (Sardegna)</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>Fennel, orange, avocado and basil salad</i>	<i>17.-</i>

I PRIMI PIATTI (PASTA & RISOTTO)

<i>Risotto with Caciocavallo Podolico, Capocollo di Martina Franca, and roasted figs</i> (Puglia)	36.-
<i>Trofie with walnut pesto, pears, and beets</i> (Liguria)	34.-
<i>Orecchiette, cime di rapa, burrata cream, anchovies, and pickled onions</i> (Puglia)	35.-
<i>Tubettino pasta, potato cream, mussels, and burnt lemon</i> (Puglia)	36.-
<i>Risotto with Genovese pesto, burrata, pine nuts, and raspberries</i> (Liguria)	36.

I SECONDI PIATTI

<i>Bombette pugliesi: pork neck rolls stuffed with caciocavallo, mortadella, and pistachio, served with mashed potatoes and the chef's chili pepper</i> (Puglia)	38.-
<i>Amberjack à la Ligurian style: pine nuts, escarole, tomatoes, and olives</i> (Liguria)	44.-
<i>Beef fillet, roasted leeks, toasted hazelnuts, and Sangiovese wine reduction</i> (Liguria)	52.-
<i>Calamari, bread sauce, squid ink, tomato, zucchini, and carrots</i> (Puglia)	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. Gluten Free Pizza available.

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>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.-

BIANCANEVE

Agerola Fior di Latte, Smoked Provola, Grana Padano, and Pecorino 29.-

PRINCIPE TOTO

Smoked provola, friarielli (broccoli rabe), pork sausages, and Grana Padano 28.-

OUR PIZZA « ALLA PALA ROMANA »

(pièces carrées, mix entre pizza et foccacia) 4P 8P

PUGLIESE

Pugliese burrata heart, capocollo, and leek chips 15.- 29.-

LIGURE

Basil pesto, burrata, pine nuts, and raspberry 15.- 29.-

I CALZONI

All available baked or fried – your choice !

CALZONE INCAVOLATO

Yellow tomato pulp, smoked provola, ricotta, spicy salami, basil 28.

CALZONE AL FORNO

San Marzano pulp, ricotta, cooked ham, Agerola fior di latte, basil 27.

CALZONE BOLOGNINO

Pistachio pesto, straciattella, Bologna mortadella, ricotta, pistachio seeds 32.-

CALZONE VEGETARIANO

San Marzano pulp, cherry tomatoes, Agerola provola, fried eggplants, ricotta and grana padano 27.-

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

TETTA DELLA MONACA

14.-

*Puffed fritters filled with diplomat cream
(Puglia)*

BACIO DI ANYA

14.-

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

CHEESECAKE PUGLIESE

14.-

*Pugliese tarallo crumble, mascarpone, tomatoes, and strawberries
(Puglia)*

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

6.-

Flavours from our ice cream selection:

Pistachio, Hazelnut, Fiordilatte, and Coconut

Sorbets:

Strawberry, Chocolate (vegan)

Beef from Switzerland, Tuna from France, Pork from Switzerland and Italy, Calamari from Patagonia, Shrimps from Argentina, Octopus, Sardines and Turbot – FAO2, Lobster – FAO21, Amberjack from Netherlands and Fried fish and shellfish from France and Italy

Our prices are in Swiss Francs and include 8.1% VAT