



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 us guide you on this journey to discover the excellence of Italian cuisine (a different regional duo every month!) as well as our unique offering that caters to all your needs through our interactive system (QR code on the table and smartwatches worn by our advisors). So sit back, relax, and let's begin our journey.

VISITALY Sit down and Travel

This month's featured regions: LOMBARDY/UMBRIA



Approchez votre
téléphone !

(technologie NFC)



essayez moi:

Commander

Payer

Question

Et autres..

*Dear customers,
You now have an NFC tag produced by QR Watch on your table. Please hold your phone close to it. In this new version, you will find even more features, including Google reviews!*

From now on, whatever you need, we are here for you with our connected watches (QR Watch Solution).

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

Kitchen opening hours:

*Monday to Friday
from 12:00 p.m. to 2:00 p.m. and
from 6:30 p.m. to 10:00 p.m.
Saturday from 12:00 p.m. to 2:30
p.m. and from 6:30 p.m. to 10:30
p.m.*

L' Aperitivo Ufficiale di Corte

*The Aperitivo is an Italian institution that originated in Turin in the late 1700s!
A chance to get together with friends, enjoy some appetisers and a nice cocktail, but
also to whet your appetite*

BRUSCHITALY

Visitaly-style bruschetta

*2 oven-baked bruschettas, choice of: tomatoes, buffalo mozzarella basil 10.-
or tomatoes, anchovies, oregano and stracciatella
or mortadella, pistachio and burrata*

FRITUR' ITALY

Italian-style fried fish, serves 2

*Squid, prawns, octopus and red mullet
served with agrodolce sauce and yuzu mayonnaise.*

35.-

REGIONAL FRIED FOOD

*Frittatine di pasta,
Fried polenta slices,
potato croquettes (per 2-3 ppl)*

35.-

PIZZA APERITIVO

Fried pizza, beef tartare, buffalo blue cheese and red berries

17.-

MINI-CALZONE FRIT

*Double-cooked calzone pizza (oven-baked and fried)
Cooked ham, fior di latte and basil*

15.-

FOCACCIA UNICA

*Focaccia with semi-wholemeal flour, cherry tomatoes, olives, Mediterranean herbs 12.-
and marinated vegetables*

TAGLIERE MIX ALL'ITALIANA

*selection of cold cuts and cheeses, marinated vegetables
served with homemade focaccia for 2 people.*

39.-

Cucina

Authentic cuisine inspired by the gastronomic traditions of each region of Italy. Our chef offers modern Italian cuisine, innovating on traditional regional dishes with an emphasis on quality and flavour. By selecting fresh, seasonal ingredients, we create simple, tasty, light and authentic cuisine. We offer a different menu every month, which changes according to the fresh ingredients available on the market and the traditions of the regions in the spotlight.

GLI ANTIPASTI

<i>Beef tartare, parmesan mousse, bone marrow and shallot jelly (Lombardy)</i>	22
<i>Gravlax trout, herb and cucumber yoghurt sauce (Lombardy)</i>	21
<i>Crispy perfect egg, cauliflower purée and guanciale. 20.- (Umbria)</i>	
<i>Polenta, oyster mushrooms and Norcia sausage. (Umbria)</i>	21.-

SALADS AND SIDE DISHES

<i>Green salad, seasoned with balsamic vinegar, crispy fennel and carrots</i>	14.-
<i>Caprese: beefsteak tomato salad, buffalo mozzarella, extra virgin olive oil. and basil</i>	17.-
<i>Fennel, tomato, avocado and orange .</i>	15.-

LA ZUPPA

<i>Lentil soup, vegetables and bread croutons (Lombardy)</i>	20.-
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I PRIMI PIATTI

<i>Casoncelli stuffed with beef, pumpkin and gorgonzola</i> (Lombardy)	34.-
<i>Saffron risotto, bone marrow and veal jus</i> (Lombardy)	36.-
<i>Tagliolino with black truffle</i> (Umbria)	49.-
<i>Tortello with venison, Jerusalem artichoke and Sangiovese sauce</i> (Umbria)	42.-
<i>Risotto with chestnuts, pear, balsamic vinegar and chocolate</i> (Umbria)	37.-

MAIN COURSES

<i>Veal ossobuco, and riso al salto alla milanese</i> (Lombardy)	49.-
<i>Pork knuckle cooked at low temperature and roasted, squash and oyster mushrooms</i> (Umbria)	39.-
<i>Sea bream steak, carrots, white wine and dill sauce</i> (this month's special)	38.-
<i>Visitale elephant ears, approx. 450g</i> (breaded veal cutlet served with mixed salad and vitelotte potato chips) (Lombardy)	65.-

**** Gluten Free, for pasta and pizzas, you can choose gluten-free pasta or pizza**

The Pizzeria

We wanted to create a light, crispy and easily digestible pizza

(dough rising time 3 days)

Wholemeal and organic flour from the Quaglia mill (Italy)

San Marzano tomatoes and fresh basil.

High-quality ingredients, mostly Italian, are carefully selected for our pizzas.

THE UNTOUCHABLE PIZZAS

*REINVENTING TRADITION: THE INNOVATIVE PIZZA OUR
"SIGNATURE" PIZZAS TO ENJOY EVERY DAY*

DIO SALVI LA REGINA 24.-
San Marzano tomato pulp, fior di latte di Agerola and basil

VIAGRA SORRENTINO 28.-
San Marzano tomato pulp, basil, provola di Agerola, artisanal ventricina (salami), red onion, friggirelli peppers and pecorino romano cheese

MARGHERITALY 26.-
San Marzano tomato pulp, Grana Padano cheese, basil, cherry tomatoes, raw buffalo mozzarella and basil pesto.

AL FORNO DI SAN GENNA 26.-
San Marzano tomato pulp, anchovy fillets, cherry tomatoes, garlic and oregano

LA VEGETARIANA 26.-
San Marzano tomato pulp, cherry tomatoes, fior di latte di Agerola, fried aubergines and Grana Padano cheese

CALZONE AL FORNO 27.-
San Marzano tomato pulp, ricotta, cooked ham, fior di latte di Agerola and basil

BOLOGNINA 32.-
Pistachio pesto, stracciatella, Bologna mortadella and pistachio seeds

MAZZ E PANELL 30.-
San Marzano tomato pulp, fior di latte di Agerola, black olives, Parmigiano Reggiano, cooked ham, mushrooms and spicy salami

LA MIA PREFERITA 32.-
San Marzano tomato pulp, raw buffalo mozzarella, Parma ham, rocket and Parmigiano Reggiano shavings

THE SPECIALS

OUR SPECIAL PIZZAS TO DISCOVER EVERY MONTH

NONNA ALFINA

Yellow tomato pulp, stracciatella, basil and anchovies

27.-

CALZONE INCAVOLATO

Yellow tomato pulp, smoked provola cheese, ricotta, spicy salami and basil

28.-

PIZZA AL TARTUFO

Scamorza cheese, Parmigiano cheese, truffle oil, truffle mushrooms and black truffle

40.-

(Umbria)

PRINCIPE TOTO

Smoked provola cheese, friarielli, pork sausage and Grana Padano cheese

28.-

BIANCANEVE

Fior di latte di Agerola, smoked provola, Grana Padano, gorgonzola and pecorino

28.-

I Peccati di gola

Authentic desserts inspired by traditional Italian regional pastries.

ITALIMISU

Tiramisu revisited with hazelnuts and white chocolate, mascarpone, and soft coffee-flavoured savoiardi biscuits. 14.-

TRUFLOVA

Pavlova meringue, chocolate sorbet and black truffle (Umbria) 16.-

BACIO DI ANYA

Rivisitazione del bacio di Alassio, hazelnut crumble, white chocolate and red berries 14.-

PANETTONE

Panettone mousse, marmalade, raspberry, granola (Lombardy) 14.-

GIRO D'ITALIA – Italian Café Gourmand

Coffee accompanied by 4 typical Italian mini-desserts from north to south (Tutto Italia) 17.-

IL GELATO

A scoop of ice cream. 6.-
Flavours from our selection
Ice creams: Pistachio, Hazelnut, Fiordilatte
Sorbets: Vegan chocolate, Mango

Origins:

Swiss veal and beef.

Swiss venison.

Swiss pork.

Trout from France

Swiss and Italian pork

Our prices are in Swiss francs and include 8.1% VAT

*If you have any questions about allergens, please do not hesitate to ask our waiting staff.