



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 a journey to discover the excellence of Italian gastronomy (a different regional duo every month!), along with our unique concept designed to meet all your needs through our interactive system (QR code on the table and a connected watch worn by our advisors).

So, sit back comfortably and let the journey begin.

VISITALY – Sit Back and Travel

This month's featured regions: **VENETO / TRENTINO-ALTO ADIGE**



Approchez votre
téléphone !
(technologie NFC)



essayez moi:

[Commander](#)

[Payer](#)

[Question](#)

[Et autres..](#)

*Chers clients, clientes,
Sur votre table vous avez désormais un Tag NFC produit par QR Watch. Merci d'en approcher votre téléphone. Dans cette nouvelle version, vous trouverez encore plus de commandes et notamment les avis google !*

Dès maintenant, quoique vous ayez besoin nous sommes là pour vous avec nos montres connectées (Solution QR Watch)

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Fini l'attente pour payer

Fini de lever la main pour attirer l'attention d'un serveur

C'est vous qui décidez quand, quoi et nous sommes là pour vous !!!

Horaires ouverture cuisine :

*Du lundi au Vendredi de 12h
à 14h00 et de 18h30 à
22h00*

le Samedi de 12h à 14h30 et de 18h30 à 22h30

L'Aperitivo Ufficiale di Corte

The Aperitivo is an Italian institution born in Turin at the end of the 1700s!
A moment to gather with friends, enjoy aperitifs and a great cocktail, and get your appetite going.

PIZZA VISITALY AT 360°. 16.-

Scrochiarella – traditional marinara
Scrochiarella – provola cheese and black pepper
Scrochiarella – tomato and pecorino cheese

FRITUR' ITALY 25.-

Italian-style fried seafood
Calamari and prawns

REGIONAL FRITTURA 35.-

Bolognese arancini
Cooked ham arancini
Suppli
Olive all'Ascolana
Potato croquettes
(for 2–3 people)

APERITIVO PIZZA 19.-

Prosciutto crudo and burrata, OR tomato and pecorino,
OR mortadella with Grana Padano sauce

MINI CALZONE 16.-

Cooked ham, fior di latte mozzarella and basil

VEGETARIAN MINI CALZONE 16.-

Provola cheese, eggplant, basil, Grana Padano cream

FOCACCIA UNICA 12.-

Semi-whole wheat focaccia, cherry tomatoes, olives, Mediterranean herbs
and marinated vegetables

MIXED ITALIAN PLATTER 32.-

Selection of Italian cured meats and cheeses, marinated vegetables,
served with homemade focaccia (for 2 people)

Cucina

An authentic cuisine inspired by the gastronomic traditions of each Italian region.
Our chef offers a modern Italian cuisine by innovating within the tradition of typical regional dishes, focusing on quality and flavor.

By selecting fresh seasonal ingredients, we create a simple, tasty, light and authentic cuisine.

<u>Linguine with clams</u>	36.-
<i>Vongole veraci, chili, garlic, parsley (Veneto)</i>	
<u>Square spaghetti with razor clams and bread sauce</u>	36.-
<i>Razor clams, garlic, oil and chili, datterini tomatoes, rye bread sauce (Veneto)</i>	
<u>Black ink tagliolini “buzzara” with scampi and prawns</u>	34.-
<i>Scampi and prawns, tomato, parsley, garlic (Veneto)</i>	
<u>Spinach spätzle</u>	28.-
<i>Sautéed in butter with porcini mushrooms, speck powder, Vezzena cheese cream (Trentino)</i>	
 MAIN COURSES	
<u>Beef fillet</u>	49.-
<i>Meat jus, potato millefeuille, caramelized radicchio (Veneto)</i>	
<u>Wild sow tenderloin</u>	42.-
<i>Slow-cooked with star anise and cinnamon, green apple, sweet potato purée, meat jus (Trentino)</i>	
<u>Duck breast</u>	46.-
<i>Celeriac purée, green peas, blueberry–verbena sauce (Trentino)</i>	
<u>Luserna incòvercia</u>	44.-
<i>Pan-seared gurnard with white vinegar, cherry tomatoes and cannellini bean hummus (Veneto)</i>	

Gluten Free

Gluten-free pasta and pizza available on request – supplement CHF 5

The Pizzeria

*We wanted to create a **light, crispy and highly digestible pizza**
(dough fermentation time: 3 days)*

*Wholegrain and organic flours from **Quaglia Mill (Italy)**
San Marzano tomatoes and **fior di latte from Agerola***

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

We offer a different menu every month, changing according to the fresh ingredients available on the market and the traditions of the featured regions.

STARTERS

<u>Homemade bread croutons with Vicentina-style cod</u>	22.-
<i>(Veneto)</i>	
<u>Perfect poached egg</u>	24.-
<i>With soft alpine cheese mousse, crispy smoked speck and black truffle</i>	
<i>(Trentino)</i>	
<u>Sardines “in saor”, our style</u>	20.-
<i>Caramelized onions, pine nuts, raisins, fried sardines</i>	
<i>(Veneto)</i>	
<u>Salt-cured beef carpaccio</u>	24.-
<i>Wild rocket, horseradish mayonnaise, Grana Padano</i>	
<i>(Trentino)</i>	

SALADS

<u>White cabbage salad</u>	12.-
<i>Apple balsamic vinegar dressing, cumin, sweet-and-sour apples</i>	
<i>(Trentino)</i>	
<u>Caprese</u>	18.-
<i>Tomato salad, buffalo mozzarella, extra virgin olive oil and basil</i>	
<u>Seasonal salad</u>	22.-
<i>Baby spinach and fennel, orange vinaigrette</i>	
<i>(Veneto)</i>	

SOUPS

<u>Potato, leek and porcini mushroom soup</u>	22.-
<i>(Veneto)</i>	
<u>Canederli in chicken broth</u>	22.-
<i>(Trentino)</i>	

PRIMI PIATTI (PASTA & RISOTTO)

<u>Risotto al tastasal</u>	28.-
<i>Seasoned sausage meat, meat jus, late radicchio</i>	
<i>(Trentino)</i>	
<u>Asparagus risotto</u>	38.-
<i>Green asparagus, confit egg yolk, Grana Padano sauce</i>	
<i>(Veneto)</i>	
<u>Bigoli with duck ragù</u>	30.-
<i>White duck ragù, wild fennel</i>	
<i>(Trentino)</i>	

UNTOUCHABLE PIZZAS

Reinventing tradition: innovative pizza

Our “Signatures” – available every day

<u>DIO SALVI LA REGINA.</u>	21.-
<i>San Marzano tomato pulp, fior di latte di Agerola, basil</i>	
<u>MARGHERITALY</u>	22.-
<i>San Marzano tomato pulp, Grana Padano, basil, cherry tomatoes, raw buffalo mozzarella, basil pesto</i>	
<u>AL FORNO DI SAN GENNA</u>	20.-
<i>San Marzano tomato pulp, anchovy fillets, cherry tomatoes, garlic, oregano</i>	
<u>LA VEGETARIANA.</u>	24.-
<i>San Marzano tomato pulp, cherry tomatoes, fior di latte di Agerola, fried eggplant, Grana Padano</i>	
<u>CALZONE AL FORNO</u>	25.-
<i>San Marzano tomato pulp, ricotta, cooked ham, fior di latte di Agerola, basil</i>	
<u>BOLOGNINA.</u>	29.-
<i>Pistachio pesto, burrata, Bologna mortadella, pistachio seeds</i>	
<u>MAZZ E PANELL.</u>	28.-
<i>San Marzano tomato pulp, fior di latte di Agerola, black olives, Parmigiano Reggiano, cooked ham, mushrooms, spicy salami</i>	
<u>LA MIA PREFERITA</u>	30.-
<i>San Marzano tomato pulp, raw buffalo mozzarella, Parma ham, rocket, Parmigiano Reggiano shavings</i>	

LE SPECIALI

Our special pizzas to discover

<u>TUNA EXPRESS</u> NEW	30.-
<i>Green pea cream, buffalo mozzarella, tuna tataki, red onion pickles, lemon zest, black sesame, nori seaweed</i>	
<u>CALZONE “INCAVOLATO”</u>	27.-
<i>Yellow tomato pulp, smoked provola, ricotta, spicy salami, basil</i>	
<u>ALTOPIANO DI ASIAGO</u> NEW	28.-
<i>Fior di latte, sausage, chiodini mushrooms, Asiago cheese, violet potatoes from Posina</i>	
<u>MONTANARA</u> NEW	28.-
<i>Fior di latte di Agerola, porcini mushrooms, mild soppressata, mountain ricotta</i>	
<u>LA PIZZA DI GIANNI</u> NEW	28.-
<i>Fior di latte, pumpkin cream, Colonnata lard, gorgonzola, basil</i>	
<u>LA CROCHETTONA</u> NEW	28.-
<i>San Marzano tomato pulp, spicy spianata, potato croquettes, Grana Padano fondue, basil</i>	

I peccati di gola

Authentic desserts inspired by regional Italian pastry traditions

ITALYMISU

Mascarpone cream, coffee, sbrisolona crumble, Frangelico ganache

14.-

LIKE A MELINDA

Apple crèmeux, apple cider insert, cinnamon and tonka bean

14.-

ANYA'S KISS

Rocher-style namelaka, pralined hazelnuts, white chocolate glaze

13.-

APPLE STRUDEL

Traditional grandmother's apple strudel, served with salted caramel ice cream

14.-

GIRO D'ITALIA – Italian Café Gourmand

Coffee served with 5 typical Italian mini-desserts from North to South:
Yellow Vesuvian tomato, apple, tiramisu, cannolo, chocolate truffle

19.-

Ice Cream

6.-

Flavours from our selection

Cream-based: Pistachio, Hazelnut, Salted Caramel, Chocolate

Sorbet: Sicilian Lemon, Blood Orange



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LITTEL VISITALY
Il menu per bambini

PENNE BOLOGNESE	13CHF
PENNE AL PESTO	13CHF
SPAGHETTI AL POMODORO	13CHF
FISCH EN CIPS	15CHF
NUGGETS DI POLLO E PATATINE FRITTE	15 CHF
FRITTE DE PATATE DOUCE.	7CHF
MON PETIT COEUR pizza margherita a forma di cuore	14CHF
PIZZA BABY LOVE pizza margherita a forma di cuore con wustel e patate fritte.	19CHF

Meat origins

Boucherie du Molard

Veal, beef, chicken, pork: Switzerland

Duck: France

Fish & seafood origins

Clams (vongole): Italy

Razor clams: Italy

Mussels: France / Italy

Calamari: Spain

Red gurnard: France

Sardines: France

Tuna saku: Vietnam

All prices are in Swiss francs and include 8.1% VAT.

For any questions regarding allergens, please do not hesitate to ask our service staff.