



VISITALY

Siediti e viaggia

We are delighted to welcome you to our first Visitaly restaurant. Our aim is to offer you a unique culinary experience. Let us guide you on this journey to discover the excellence of Italian cuisine (a different different region every month!) as well as our unique offering designed to meet all your needs via our interactive system (QR code on the table and a watch on our staff's wrists). So sit back comfortably and let's begin our journey.

VISITALY Sit Back and Travel

In the spotlight this month: the regions of LIGURIA/SARDINIA/ABRUZZO



Approchez votre
téléphone !
(technologie NFC)



essayez moi:

Commander

Payer

Question

Et autres..

Dear customers,

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

From now on, whatever you need, we're here for you with our smartwatches (QR Watch Solution)

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No more waiting to pay

No more raising your hand to get a waiter

You decide when and what, and we're here for you!!!

Kitchen opening hours: Monday to Friday from 12 noon to 2 pm and from 6.30 pm to 10 pm;

Saturday from 12 noon to 2.30 pm and from 6.30 pm to 10.30 pm

The Official Court Aperitivo

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

ZUCCHINI BLOSSOMS

Ricotta, chickpea hummus, lemon zest, pesto mayonnaise

25.-

FRITUR' ITALY

Italian-style fried fish, squid and prawns / TO SHARE

25.-/35.-

REGIONAL FRIED DISHES

Bolognese arancini, mozzarella in carrozza, pasta fritters, stuffed olives, potato croquettes (serves 2–3)

35.-

FRIED MINI CALZONE

cooked ham, fior di latte and basil

16.-

MINI VEGETARIAN CALZONE

Provola, aubergine, basil, Grana Padano cream

16.-

SINGLE FOCACCIA

Semi-wholemeal focaccia with cherry tomatoes, olives, Mediterranean herbs and marinated vegetables

14.-

BRESAOLA

Semi-wholemeal focaccia with a cascade of bresaola and Grana Padano, Datterino tomatoes,

24.-

ITALIAN MIXED PLATTER

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

35.-

Cucina

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

GLI ANTIPASTI

<u>AROSTICINI A MODO MIO</u>	28.-
<i>Beef, guanciale, whole-grain mustard, carbonara cream, curly parsley with red wine vinegar</i>	
<u>PARMIGGIANA (L INTRUSO)</u>	24.-
<i>Fried aubergines, tomato sauce, Grana Padano, basil</i>	
<u>TUNA TARTARE (Sardinia)</u>	26.-
<i>Sun-dried tomatoes, capers, extra virgin olive oil, black olive powder, lime zest, soya pepper gazpacho</i>	
<u>CRISPY EGG (Sardinia)</u>	24.-
<i>Potato and saffron cream, salicornia, mature Sardinian pecorino</i>	

SALADS

<u>OCTOPUS SALAD</u>	27.-
<i>Octopus, potato, Datterino tomato, parsley, citronette, olives, celery-infused octopus mayonnaise, shallot pearls</i>	
<u>CAPRESE</u>	22.-
<i>Buffalo mozzarella or burrata, assorted tomatoes, basil</i>	
<u>CONDIGLIONE (Liguria)</u>	14.-
<i>Cherry tomatoes, red onion, green olives, egg</i>	
<u>CREATE YOUR OWN SALADS</u>	28.-
<i>choice of green salad base with 5 ingredients</i>	
<i>cherry tomatoes, carrots, red onion pickles, cucumber, buffalo mozzarella, egg, olives, potatoes, avocado, feta, spring onion</i>	

LE ZUPPE

LIGURIAN CIUPPIN 28.-

FIRST COURSES (PASTA AND RISOTTO)

CACIOCAVALLO RISOTTO (Abruzzo) 32.-
Crusco peppers, leeks, frigitelli "

Myrtle Risotto (Sardinia) 36.-
myrtle, beetroot coulis, roast porchetta

SPAGHETTO QUADRO WITH LAMB RAGU AND (Abruzzo) 32
lamb ragù, pecorino, basil

LOBSTER LINGUINE 'S SPECIAL GUEST 49
lobster bisque, snail lobster, datterino tomatoes

TRENETTE WITH PESTO (Liguria) 28
homemade pesto, pine nuts, Grana Padano, sun-dried tomatoes, extra virgin olive oil

SARDINIAN FREGOLA (Sardinia) 36
Traditional Sardinian pasta with mussels, clams, prawns, tomato sauce, oyster emulsion

VIOLA GNOCCHI. (Liguria) 28
Walnut cream, Robiola cheese, fried sage

CULUGIONES WITH POTATOES AND PECORINO, (Sardinia) 34
Gravlax yellowtail, pecorino cream, confit cherry tomatoes, lemon zest

MAIN COURSES

BEEF FILET **Molard Butchers (Abruzzo)** 49
Pan-fried Swiss chard with potatoes, red onion pickles, and basil-infused meat jus

LAMB CHOP **Molard Butchers (Abruzzo)** 40
Charred leek, artichoke cream and oyster mushrooms in butter

SEA BASS LIGURIAN STYLE. (Liguria) 36
Taggiasca olives, cherry tomatoes, spinach

OCTOPUS. (Sardinia) 32.-
Slow-cooked, roast potatoes, guanciale, pepper cream

TUNA. (Sardinia) 35.-
octopus mayonnaise with citrus, bottarga, olive powder, fennel croquettes, confit cherry tomatoes

** Gluten-free: for pasta and pizza, you can choose gluten-free pasta or pizza for an additional 5 CHF

The Pizzeria

We wanted to create a light, crispy and easily digestible pizza (dough rising time: 3 days)

Wholemeal and organic flours from the Quaglia mill (Italy)

San Marzano tomatoes and fior di latte from Agerola

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 21.-
San Marzano tomato pulp, fior di latte from Agerola and basil

MARGHERITALY 22.-
San Marzano tomato pulp, Grana Padano, basil, cherry tomatoes, fresh buffalo mozzarella and basil pesto.

AL FORNO DI SAN GENNA 22.-
San Marzano tomato pulp, anchovy fillets, cherry tomatoes, garlic and oregano

LA VEGETARIANA 28.-
San Marzano tomato pulp, cherry tomatoes, fior di latte from Agerola, fried aubergines, courgette, homemade roasted peppers and Grana Padano

BAKED CALZONE 28.-
San Marzano tomato pulp, ricotta, cooked ham, fior di latte from Agerola and basil

BOLOGNINA 30.-
Pistachio pesto, burrata, mortadella from Bologna and pistachio kernels

MAZZ E PANELL 28.-
San Marzano tomato pulp, fior di latte from Agerola, black olives, Parmigiano Reggiano, cooked ham, mushrooms and spicy salami

MY FAVOURITE 30.-
San Marzano tomato pulp, fresh buffalo mozzarella, Parma ham, rocket and shavings of Parmigiano Reggiano

SPECIALS
OUR SPECIAL PIZZAS TO DISCOVER

SANT ANTIOCO **NEW** 32.-
Classic marinara, with clams, mussels, squid and octopus

STUFFED CALZONE 28.-
Yellow tomato pulp, smoked provola, ricotta, spicy salami and basil

FANTASTIC **NEW** 40
Mozzarella, red onion pickles, cherry tomatoes, pepper cream, yuzu balls, salicornia, lobster, snail

LA BARBADIGIANI **NEW** 30
Beetroot cream, fior di latte, capocollo, basil, sun-dried tomatoes, goat's cheese fondue

AUTHOR'S TARTARE **NEW** 32.-
Burrata, beef tartare, poached egg, olive powder, rocket

HELL 30.-
San Marzano tomatoes, nduja, spicy salami, yellow pepper coulis.

I Peccati di gola

Authentic desserts inspired by regional pastry traditions

ITALY MISU

14.-

Mascarpone cream, coffee, Frangelico ganache

CILIEGIA. (Sardinia)

15.-

Cherry namelaka, crumble topping

BACIO DI ANYA

14.-

White chocolate and raspberry namelaka, blackberry insert

PAROZZO RIVISTATO (Abruzzo)

15-

Almond sponge, dark chocolate cream, crunchy almond praline, citrus gel

STRAWBERRY SALAD WITH VANILLA ICE CREAM

14

Strawberries dressed with lemon and sugar, served with a scoop of vanilla ice cream

SGROPPINO.

12.

Lemon sorbet, Prosecco, vodka

GIRO D'ITALIA – Italian Café Gourmand

19.-

Café Gourmand served with 5 mini desserts typical of Italy from north to south: POMODORO DEL VESUVIO, BABA, TIRAMISU, CANNOLO, CILIEGIA

ICE CREAM SCOOP 6.-

Flavours from our selection: Ice creams: Pistachio, vanilla, hazelnut, Sorbets: Vegan chocolate, strawberry, basil, ginger and lemon, mango.

AMARI AND DIGESTIVES 8.-

Amaro del Capo, Ramazzotti, Averna, Montenegro, Fernet Branca, Branca Menta, Limoncello, Meloncello, Liquirizia, Braulio, Mirto Zeta

Origins: **meat**

Boucherie du Molard Veal, beef,
chicken, Swiss pork.

Lamb: Ireland, Great Britain

Duck: France_ **Fish:**

Clams: Italy. Mussels:

France/Italy. Squid:

Spain

Amberjack, sardines, sea bass
(France), saku tuna (Vietnam)

Our prices are in Swiss francs and include 8.1% VAT

*If you have any questions regarding allergens, please do not hesitate to ask the waiting staff