



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 region every month!) and our unique offering, designed to meet all your needs through our interactive system (QR code on the table and a watch on our staff's wrist). Sit back, relax and let our journey begin.

VISITALY Sit back and travel

This month in the spotlight: the regions of SICILIA/PUGLIA



/LIGURIA
Approchez votre
téléphone !
(technologie NFC)



essayez moi:

Commander

Payer

Question

Et autres..

Dear guests, you will now find an NFC tag produced by QR Watch on your table. Simply bring your phone close to it. This new version offers even more features, including Google reviews!

Whatever you need, we are here for you with our connected watches (QR Watch Solution). No need to wait to pay. No need to raise your hand to call a waiter. You decide when and what you need, and we are here for you!

Kitchen opening hours: Monday to Friday, 12:00–14:00 and 18:30–22:00;

Saturday, 12:00–14:30 and 18:30–22:30

The Court's Official Aperitif

The aperitif is an Italian tradition born in Turin at the end of the 18th century. It is an opportunity to meet friends, enjoy appetisers and a good cocktail, and also to whet your appetite.

BRUSCHETTA TRILOGY

24.-

Burrata with mortadella and pistachio; anchovy with tomato and oregano; sea-bream spread with vegetables in vinegar

FRITUR' ITALY

25.-/35.-

Italian-style fried red mullet, calamari and prawns / TO SHARE

REGIONAL FRIED SPECIALITIES 35.-

Bolognese arancini, mozzarella in carrozza, pasta frittata, mini tomato-and-mozzarella panzerotto and potato croquettes (for 2 to 3 people)

MINI FRIED CALZONE

16.-

Cooked ham, fior di latte and basil

MINI VEGETARIAN CALZONE 16.-

Provola, aubergine, pepper, courgette and basil

FOCACCIA UNICA

14.-

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

FOCACCIA BRESAOLA

24.-

Semi-wholemeal focaccia topped with bresaola, Grana Padano and datterino tomatoes and rocket

ITALIAN ASSORTMENT 35.-

Selection of cured meats and cheeses with marinated vegetables — for 2 people

SIDE DISHES

COURGETTES ALLA SCAPECE 14.-

Courgette, datterino tomato and basil

OVEN-ROASTED POTATOES 14.-

Oven-roasted potatoes

PADRÓN PEPPERS

14.-

Pan-fried Padrón peppers, Maldon salt and datterino tomato

MIXED SALAD

14.-

Frisée lettuce, carrots and fennel

Cuisine

Authentic cuisine inspired by the culinary traditions of every region of Italy. Our chef offers modern Italian cuisine that innovates while respecting tradition, with a focus on the quality and flavour of typical regional dishes. By selecting fresh, seasonal ingredients, we create simple, flavourful, light and authentic dishes. We offer a different menu every month, based on the fresh ingredients available at the market and the traditions of the featured regions.

STARTERS

BEEF CARPACCIO (Sicilia) 28.-

Aubergine caviar, confit egg and pickled red onion

POTATOES AND ARTICHOKES (Puglia) 24.-

Potato and artichoke, fior di latte mozzarella and pecorino

CARPACCIO DI POLIPO (Sicilia)

28.-

Prickly-pear vinaigrette, sea grapes and lime zest

ARANCIOTTO (Puglia) 25.-

Courgette rice, pecorino, Argentine prawn tartare and creamy lobster bisque

SALADS

NOSTROMO

24.-

Cannellini hummus, purple potato, courgette, salted ricotta, lemon zest and sashimi tuna

CAPRESE

25.-

Buffalo mozzarella or burrata, frisella, tomatoes, tomato water and basil

L ORTO SICULO

14.-

Fennel, oranges, black olives and toasted almonds

BUILD YOUR OWN SALAD

28.-

Green salad base with 5 ingredients of your choice

cherry tomatoes, carrots, pickled red onions, cucumber, buffalo mozzarella, egg, olives, potatoes, avocado, feta and fennel

PASTA AND RISOTTI

FIG RISOTTO (Puglia) 30.-

Canestrato cheese, caramelised figs, crispy capocollo and Padrón pepper

RISOTTO SOLE MARE E PISTACCHIO (Sicilia) 38.-

Saffron, Argentine prawn tartare, pistachio kernels and burrata cream

SPAGHETTI QUADRO AL RAGÙ DI BRACIOLA (Puglia) 32.-

Pork ragù, tomato, pecorino and basil

SEAFOOD LINGUINE SPECIAL GUEST 36.-

Mussels, clams, calamari and tomatoes

PISTACHIO PESTO GNOCCHI (Sicilia) 32.-

Pistachio pesto, lemon ricotta and yellow datterino tomatoes

ORECCHIETTE (Puglia) 35.-

Traditional Puglia pasta, sausage, broccoli, tarallo and pickled red onion

RAVIOLI ALLA NORMA (Sicilia) 32.-

Aubergine cream, ravioli filled with provola and aubergine, cherry tomatoes, basil, salted ricotta

MAIN COURSES

BEEF FILLET (Sicilia) 48.-

Marsala reduction, sliced truffle, potato tart, Ragusano cheese and caramelised onions

BOMBETTE (Puglia) 35.-

Pork capocollo, Colonnata lard, caciocavallo, mashed potato and bimi broccoli

IL MERLUZZO(Sicilia) 36.-

Creamy lobster bisque, citrus zest, pumpkin pavé, toasted almonds and samphire

TIELLA PUGLIESE WITH OCTOPUS AND POTATOES (Puglia) 38.-

Octopus slowly cooked in its own juices with tomato, potatoes and Taggiasca olives and chilli.

**** Gluten-free pasta or pizza is available
with a CHF 5 supplement**

La Pizzeria

*We wanted to create a light, crisp and easily digestible pizza (dough
rising time: 3 days), made with wholegrain and organic Quaglia flour (Italy)*

*San Marzano tomatoes and fior di latte from Agerola. High-quality, mainly Italian ingredients
carefully selected for our pizzas.*

THE UNTOUCHABLE PIZZAS

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

MARGHERITALY

San Marzano, fior di latte from Agerola and basil 20.-

A TUTTA BUFALA

*San Marzano, Grana Padano, basil, cherry tomatoes, fresh buffalo mozzarella
and basil pesto.*

22.-

22.-

AL FORNO DI SAN GENNA

San Marzano, anchovy fillets, cherry tomatoes, garlic and oregano

30.-

LA VEGETARIANA

*San Marzano, cherry tomatoes, fior di latte from Agerola, fried aubergines,
courgettes, house-roasted peppers and Grana Padano*

28.-

CALZONE AL FORNO

San Marzano, ricotta, cooked ham, fior di latte from Agerola and basil

30.-

BOLOGNINA

Pesto, burrata, Bologna mortadella and crushed pistachios

30.-

MAZZ ET PANELL

*San Marzano, fior di latte from Agerola, black olives,
Parmesan, cooked ham, mushrooms and spianata calabra*

30.-

LA MIA PREFERITA

San Marzano, buffalo mozzarella, Parma ham, rocket and Grana Padano shavings

26.-

PROVOLA E PEPPE

San Marzano, smoked provola, basil and Grana Padano

SPECIALITIÉS

OUR SPECIAL PIZZAS TO DISCOVER

SANT ANTIOCO

32.-

Classic marinara, king prawns, clams, mussels and calamari

TARTARE D AUTORE

32.-

Burrata, beef tartare, poached egg, olive powder and rocket

L'INFERNO

32.-

San Marzano, nduja, spicy salami, pepper coulis and Padrón pepper

BUONO BELLO EFICO **NEW**

28.-

Fior di latte, Val d'Aosta blue cheese, speck and figs

VIAGRA DU PATRON **SPECIAL GUEST**

30.-

San Marzano, smoked provola, spicy spianata, friggiteli and Grana Padano

LA TRULLATA **NEW**

28.-

Fior di latte, broccoli, sausage, stracciatella pugliese, sliced black truffle and crumbled tarallo

I peccati di gola

BY *Zaghetto Manuele*

Authentic desserts inspired by regional pastry traditions

<u>ITALYMISU</u>	15.-
<i>Mascarpone cream, coffee, savoiardi, salted caramel, gianduja and cocoa</i>	
<u>IL BÁCIO DI ANIA</u>	16. -
<i>Pistachio Bavarian cream and crunchy pistachio praline</i>	
<u>LE CITRON</u>	15.-
<i>Lemon and orange-blossom honey crèmeux, blackberry and hibiscus insert</i>	
<u>SGROPPINO AL LIMONE</u>	12.-
<i>Lemon sorbet, Prosecco and vodka</i>	
<u>SETTEMBRE AL SUD</u>	14.-
<i>Dark chocolate crèmeux, fig carpaccio, strawberry-grape ice cream and lemon zest</i>	
<u>GIRO D'ITALIA – Italian gourmet coffee</u>	19.-
<i>Coffee served with 5 typical Italian mini-desserts, from north to south</i>	
<i>Panna cotta, tiramisu, pistachio Bavarian cream, Sicilian cannoli and lemon tartlets</i>	

SCOPPI DI CREAM 7 - -

*Flavours from our selection: Amaro del Capo,
Ice creams: pistachio, vanilla, Ramazzotti,
Sorbets: vegan chocolate,
White peach, strawberry, lemon*

AMARI AND DIGESTIFS 8.

*Averna
Montenegro,
Fernet Branca,
Limoncello,
Meloncello,
Liquorice,
Braulio
Mirto Zeta*

Origins: MEAT

Boucherie du Molard:

veal, beef, chicken, pork — SWITZERLAND /

FRANCE. Lamb — IRELAND / GREAT

BRITAIN. Duck — FRANCE

Clams — ITALY / FRANCE / PORTUGAL

Mussels — MEDITERRANEAN

octopus — SPAIN / MOROCCO

amberjack — ITALY / JAPAN

sea bream / sea bass — FRANCE

Saku tuna — VIETNAM

Our prices are shown in Swiss francs and include 8.1% VAT

HOUSE-MADE FOCACCIA BREAD

*For any questions about allergens, please ask a member of our dining-room staff.