VISITALY

Take a seat and travel

LAZIO AND LOMBARDIA

A journey through Roman cuisine and the flavours of Lombardia, with seasonal ingredients and contemporary interpretations.



Welcome to Visitaly. Each month, discover two Italian regions through their culinary traditions and our cooking.

Table service · Hold your phone near the NFC QR Watch device to order, request assistance or pay.

Kitchen · Monday–Friday 12:00–14:00 and 18:30–22:00
Saturday 12:00–14:30 and 18:30–22:30

SWEET INDULGENCES

Desserts inspired by Italian traditions, with a touch of surprise.

Italymisù — 15.–

Mascarpone, sponge finger with coffee and Disaronno, and a salted caramel centre. Our tiramisu takes the shape of a coffee bean.

Il bacio di Ania trompe-l'œil — 15.–

Blond chocolate and peanut mousse, caramel centre, Lotus biscuit crunch and a crisp coating. A playful illusion, with very real flavour.

Maritozzo — 14.–

Soft brioche filled with whipped cream. A smile from Rome at the end of your meal.

La Dolce Tentazione — 14.–

Napoli embraces Piemonte: cocoa and hazelnut cream with crisp wafer flakes.

hazelnut

Giro d'Italia — 19.–

A coffee and five mini desserts: a sweet journey, one stop at a time.

hazelnut, walnut, almond

Panettone · December special — 35.–

750 g panettone. Ask our staff which flavours are available.

Pandoro · December special — 40.–

Traditional 750 g pandoro. Our December special.

One scoop of ice cream — 7.–

Salted caramel · Vegan chocolate · Pistachio · Hazelnut · Lemon · Mango.

pistachio/hazelnut

Valrhona Caraïbe hot chocolate — 9.–

Caraïbe hot chocolate. Whipped cream: CHF 2 supplement.

Amari and digestifs — 8.–

Del Capo, Ramazzotti, Averna, Montenegro, Fernet-Branca, limoncello, meloncello, liquorice, Braulio, Mirto Zeta and Arancia amara Amaro di Sicilia.

STARTERS

Poached egg 20.–

Poached egg on cauliflower cream, roasted radicchio and toasted hazelnuts.
** Summer truffle supplement: +CHF 2.*

hazelnut

Veal tartare 26.–

Veal tartare, Grana cream, Cremona mostarda and crisp polenta. Delicate, with a little surprise.

Monkfish saltimbocca 28.–

Monkfish with cured ham and sage, lemon potato cream and butter sauce. A Roman classic takes to the sea.

SALADS

Salt cod salad 24.–

Flaked salt cod, skin-on new potatoes, Taggiasca olives and crisp celery ribbons. Fresh and full of flavour.

Caprese 23.–

Bufala mozzarella, yellow, vine and datterini tomatoes, basil and extra virgin olive oil. Three colours, all of Italy.

Puntarelle and fried sardines 16.–

Crisp puntarelle, sardines fried in rice flour and anchovy dressing. Roman freshness with a taste of the sea.

Build your own salad 28.–

Green salad with five ingredients of your choice: datterini tomatoes, carrots, red onion, cucumber, bufala mozzarella, egg, olives, potatoes, avocado, feta or fennel. Make it your own.

SIDE DISHES

Roasted squash 9.–

Sweet, golden and scented with rosemary. Autumn on the side.

Savoy cabbage and pork ribs 16.–

Cassoeula with braised savoy cabbage and pork ribs, without rind or verzini sausages. The warmth of Lombardia.

Homemade truffle crisps 12.–

Homemade potato crisps flavoured with summer truffle.

Padrón peppers 10.–

Sautéed with datterini tomatoes and Maldon salt. Small peppers, big character.

Mixed salad 8.–

Lettuce, carrots and fennel.

THE UNTOUCHABLE PIZZAS

Dough fermented for three days, made with wholegrain and organic flours from Molino Quaglia. Carefully selected ingredients, mainly Italian.

Margheritaly **20.–**

San Marzano tomatoes, fior di latte and basil. Simplicity that wins you over.

A tutta bufala **22.–**

San Marzano tomatoes, one bufala mozzarella, datterini tomatoes, Grana and basil pesto. Delicate and fragrant.

Al forno di San Genna **22.–**

San Marzano tomatoes, anchovies, datterini tomatoes, garlic and oregano. The sea, marinara-style.

La vegetariana **30.–**

San Marzano tomatoes, fior di latte, datterini tomatoes, fried aubergines, courgettes, Marrazzo peppers and Grana. The garden takes centre stage.

Calzone al forno **28.–**

San Marzano tomatoes, ricotta, cooked ham, fior di latte and basil. A filling worth discovering.

Bolognina **30.–**

Pesto, mortadella, one burrata and pistachio pieces. Bologna, with a creamy heart.

pistachio

Mazz e panell **32.–**

San Marzano tomatoes, fior di latte, black olives, Grana, cooked ham, oyster mushrooms and spicy spianata. Flavours working together.

La mia preferita **32.–**

San Marzano tomatoes, one bufala mozzarella, 100 g cured ham, rocket and Grana shavings. It could become your favourite.

Provola e pepe **24.–**

San Marzano tomatoes, smoked provola, basil, Grana and black pepper. The aroma arrives before the first bite.

PASTA RISOTTO AND SOUPS

Saffron risotto · Lombardia 34.–

Saffron risotto, marrow bone and veal tartare with lemon. Lombardia meets a touch of freshness.

Lazio coastal risotto 36.–

Clams, squid, yellow pepper, mint oil and lemon. A wave of flavour and colour.

Le quattro sorelle · Lazio 29.–

Bucatini, with your choice of:
Carbonara: guanciale, egg yolks, Grana and Pecorino.
Gricia: guanciale, Pecorino and black pepper.
Cacio e pepe: Pecorino and black pepper.
Amatriciana: guanciale, homemade tomato sauce and Pecorino.

Truffle tagliolini *L'intruso* 49.–

Fresh tagliolini, butter sauce, fresh summer truffle and a poached quail egg.

Gnocchi alla vaccinara · Lazio 32.–

Potato gnocchi with oxtail ragù, celery, cocoa, pine nuts and raisins, finished with Pecorino. Roman generosity on a plate.

Casoncelli with squash and Gorgonzola 30.–

Bergamo-style beef-filled casoncelli, served with roasted squash, Gorgonzola and crisp pancetta. Tradition in autumn colours.

Leek and potato soup 16.–

Leeks and potatoes, Gorgonzola and crunchy walnuts. Smooth by the spoonful, with a crisp finish.

walnut

Gluten-free pasta on request: CHF 5 supplement. Please tell our staff about any allergies or coeliac disease.

MAIN COURSES

Er Filetto Burino · Lazio 52.–

Beef fillet in puff pastry with savoy cabbage, artichoke cream, guanciale, Pecorino and Dijon mustard.

Veal ossobuco · Lombardia 42.–

Ossobuco with red wine and cocoa sauce, mashed potatoes, lentils and lemon gremolata. A timeless classic, slowly made.

Turbot with pomegranate · Lazio 40.–

Turbot fillet, pomegranate sauce, Romanesco broccoli cream and florets, and potato crisps. Sweetness, freshness and crunch.

"Elephant ear" veal cutlet 65.–

Bone-in breaded veal cutlet, fried in oil and finished in butter, with puntarelle, datterini tomatoes and lemon dressing. Generous and memorable.

SPECIAL PIZZAS

Sant'Antioco **35.–**

Tomato, mussels and clams in their shells, squid, prawns, parsley, garlic and oregano. The sea comes ashore on a pizza.

Tartare d'autore **33.–**

Grana, one burrata, 100 g beef tartare, rocket, egg and olives. The oven meets freshness.

L'inferno **32.–**

San Marzano tomatoes, fior di latte, 'nduja, spicy salami, Padrón peppers and pepper coulis. For those who like a little heat.

Zucca e guanciale **30.–**

Squash, crisp guanciale, Pecorino and fior di latte. Sweetness meets savoury character.

Viagra du Patron **30.–**

San Marzano tomatoes, provola, spicy salami, Grana and friggitelli peppers. A pizza with an exuberant personality.

Porchetta e patate **30.–**

Porchetta and potatoes on a flavourful dough. The indulgent side of Roman tradition.

Quattro formaggi **28.–**

Grana, Gorgonzola, Pecorino, provola and fior di latte. It is called Four, but the fifth wanted to join in.

*** Gluten-free pizza base: CHF 5 supplement.**

*** Lactose-free mozzarella: CHF 5 supplement.**

APERITIVO

Born in Turin in the late 18th century, aperitivo is an Italian tradition: time with friends, a few bites and a good cocktail before dinner.

Supplì al telefono — 18.–

250 g supplì, to share. Rice with veal ragù, Grana and Pecorino, with a melting fior di latte centre.

Fritur'Italy — 25 / 35.–

Red mullet, squid and prawn tails, fried in rice flour and served with mayonnaise. Small portion or to share: the sea is better shared.

Regional fried selection — 35.–

Mozzarella balls, mozzarella panzerotto, pasta fritattine, provola croquettes and truffle rice balls. Four pieces of each, to share.

Fried mini calzone — 16.–

Cooked ham, fior di latte and basil in a golden calzone. Mini by name, generous by nature.

Vegetarian mini calzone — 16.–

Provola, fried aubergines, courgettes and Marrazzo peppers. A little parcel from the garden.

Focaccia unica — 16.–

Tomato, datterini tomatoes, Taggiasca olives, aubergines in oil, oregano and basil. The Mediterranean, slice by slice.

Bresaola focaccia — 24.–

Bresaola, rocket, datterini tomatoes, fior di latte, Grana shavings and grated Grana. A meeting of the oven and Valtellina.

Bruschetta trio — 24.–

Three slices, three pairings: mortadella, burrata and pistachio; datterini tomatoes, anchovies and oregano; bresaola, Grana and cherry tomatoes.

pistachio

Italian sharing board — 38.–

Assorted cured meats, mixed cheeses, Taggiasca olives and aubergines in olive oil. To share.

USEFUL INFORMATION

Prices in CHF, including VAT. Please tell our staff about any allergies or intolerances before ordering. We can provide information on ingredients and preparation.

ALLERGEN KEY

- **Cereals containing gluten** · Wheat (including spelt and khorasan), rye, barley, oats and hybrid varieties.
- **Crustaceans** · Prawns and other crustaceans.
- **Eggs** · Eggs and egg products.
- **Fish** · Fish and fish products.
- **Peanuts** · Peanuts and peanut products, distinct from tree nuts.
- **Soya** · Soya and soya products.
- **Milk** · Milk and milk products, including lactose.
- **Tree nuts** · Almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios and macadamias; the type is specified with the dish.
- **Celery** · Celery and celery products.
- **Mustard** · Mustard and mustard products.
- **Sesame** · Sesame seeds and sesame products.
- **Sulphites** · Sulphur dioxide and sulphites above 10 mg/kg or 10 mg/l, expressed as SO_2.
- **Lupins** · Lupins and lupin products.
- **Molluscs** · Clams, mussels, squid and other molluscs.

Garlic: additional information.

ORIGIN AND PRODUCTION

Meat · Boucherie du Molard: veal, beef, chicken and pork — Switzerland / France. Lamb — Great Britain / Ireland.
Fish and shellfish · Turbot and monkfish: France; salt cod: Portugal; red mullet: Vietnam; sardines: France / Italy; prawns: Argentina; saku tuna: Vietnam; squid: Patagonia; mussels: Mediterranean; clams: Italy / Portugal / France; octopus: Morocco / Spain.
Bread and focaccia · Made on site in Switzerland. Molino Quaglia flours, Italy.
Summer truffle: Italy.