



Découvrez le plaisir du family style

Les entrées à partager

Soupe ~~de~~ lentilles, ~~lardons~~, ~~croûtons~~ ~~et~~ ~~de~~ cubes ~~de~~ bœuf ~~de~~ bufala
Caponata ~~de~~ légumes ~~aux~~ olives ~~et~~ taggiasche ~~et~~ arancini ~~à~~ l'huile ~~d'~~ arôme ~~L~~
de truffe
Frittatina ~~aux~~ épinards ~~et~~ mozzarella, ~~saladine~~ ~~croquante~~ ~~aux~~ fenouil ~~et~~ ~~L~~
jeunes ~~pousses~~ ~~d'~~ épinards

Les plats à partager

Scialatielli ~~aux~~ bolets, ~~ail~~, ~~persil~~ ~~et~~ copeaux ~~de~~ pecorino ~~Romano~~
Poitrine ~~de~~ veau ~~confit~~, ~~polenta~~ ~~et~~ cocotte ~~de~~ légumes ~~d'~~ hiver
Risotto ~~crèmeux~~ ~~à~~ la fondue ~~de~~ pecorino ~~et~~ poireaux

Les desserts à partager

Tiramisu ~~classique~~
Tortino ~~à~~ caprese, ~~crème~~ ~~anglaise~~ ~~à~~ la sambuca ~~et~~ ~~à~~ la boule ~~de~~ glace
Crêpe ~~fourrée~~ ~~à~~ la mascarpone, ~~citron~~ ~~et~~ ~~suprême~~ ~~d'~~ agrumes ~~L~~

Menu ~~convivial~~ ~~à~~ partager ~~chaque~~ ~~mid~~ ~~et~~ ~~soir~~
Pour ~~4~~ personnes ~~minimum~~

50.- ~~par~~ ~~personne~~



Gli antipasti | Les entrées | Starters

Minestrone di verdure con crostini di pane e pesto di basilico

Minestrone di legumes, croûtons di pain e pesto di basilico

Italian style vegetable soup, bread-croûtons and pesto sauce

17.-

Asparagi verdi con spuma di parmigiano reggiano, olio d'artufo bianco e nocciole tostate

Asperges vertes, mousseline légère au parmesan, l'arôme d'huile de truffe blanche et noisettes torréfiées

Green asparagus with parmesan mousse, white truffle oil and hazelnuts

18.-

Pizza Simplissima

La ricchezza della semplicità da condividere...
All'olio d'oliva, rosmarino e fiori di sale

La ricchezza della semplicità da partager...
Huile d'olive, romarin, fleur de sel

Deliciously simple... With olive oil, rosemary and fleur de sel

13.-

Insalatina di epidaure, calamari, polipo, gamberi e con verdure, olive, capperi e rucola

Salade tiède de fruits de mer frais, calamars, poulpes et crevettes et petits légumes, câpres, olives et salade de roquette

Warm Seafood salad, squid, octopus, shrimps with small vegetables, capers, olive and rocket salad

20.-

Polpettine di manzo e maiale cotte al sugo di pomodoro, scaglie di pecorino romano e rucola all'aceto balsamico

Boulettes de viande maison à la sauce tomate, copeaux de pecorino et roquette au vinaigre balsamique

Meat dumplings with tomato sauce, Italian cheese and rocket salad with balsamic

16.-

Insalata mista alla vinagrette della casa

Salade mêlée à la vinaigrette maison, balsamique et moutarde

Mixed salad with homemade balsamic and mustard dressing

8.-





Le carni | Les viandes | Meats

Brasato ~~di~~ vitello, ~~ipolenta~~ ~~karagna~~ ~~e~~ verdure ~~L~~
d'inverno

Poitrine ~~de~~ veau ~~confit~~, ~~ipolenta~~ ~~et~~ cocotte ~~de~~ ~~L~~
légumes ~~d~~ hiver

Braised ~~veal~~ belly, ~~seared~~ ~~ipolenta~~ ~~and~~ ~~braised~~ ~~winter~~ ~~L~~
vegetables ~~L~~

30.-

Costine ~~di~~ agnello ~~in~~ crosta ~~di~~ pistachio, ~~ipatate~~ ~~al~~ ~~L~~
forno ~~et~~ carote ~~all~~ olio ~~d~~ oliva ~~(20mn~~ ~~de~~ ~~préparation)~~

Côtelettes ~~d~~ agneau ~~à~~ la pistache, ~~ipommes~~ ~~L~~
châteaux ~~au~~ four ~~et~~ carottes ~~glacées~~ ~~à~~ l'huile ~~L~~
d'olive ~~(20minutes~~ ~~de~~ ~~préparation)~~

Seared ~~ipistachio~~ lamb chops, ~~baked~~ ~~ipotatoes~~ ~~and~~ ~~L~~
glazed ~~carrots~~ ~~(20mn)~~

36.-

Bistecca ~~di~~ manzo ~~al~~ rosmarino, ~~igratin~~ ~~di~~ patate ~~alla~~ ~~L~~
fontina ~~et~~ indivia ~~brasata~~

Contre ~~filet~~ ~~de~~ boeuf ~~au~~ romarin, ~~igratin~~ ~~de~~ ~~L~~
pommes ~~de~~ terre ~~à~~ la Fontina ~~et~~ endive ~~braisée~~

Beef ~~medallion~~ ~~with~~ ~~rosemary~~ ~~sauce~~ ~~L~~ ~~baked~~ ~~ipotato~~ ~~L~~
cheese ~~and~~ ~~braised~~ ~~chicory~~

42.-

Bocconcini ~~di~~ ricchino ~~alla~~ birra ~~et~~ tagliolini ~~al~~ burro

Sot-l'y-laisse ~~de~~ dinde ~~à~~ la bière italienne, ~~L~~
nid ~~de~~ tagliolini ~~au~~ beurre

Braised ~~turkey~~ ~~with~~ ~~beer~~ ~~sauce~~ ~~and~~ ~~butter~~ ~~tagliolini~~ ~~L~~
pasta

29.-

Il pesce | Les poissons | Fish

Gamberoni ~~à~~ la pinzimonio ~~di~~ olive ~~Taggiasche~~, ~~L~~
sfogliatina ~~di~~ porri ~~et~~ pecorino

Belles ~~igambas~~ ~~snackées~~ ~~à~~ la plancha, ~~sauce~~ ~~L~~
vierge ~~aux~~ olives ~~Taggiasche~~, ~~artel~~ ~~fine~~ ~~aux~~ ~~L~~
poireaux ~~et~~ ~~pecorino~~

Seared ~~king~~ ~~prawns~~ ~~with~~ ~~black~~ ~~olives~~ ~~dressing~~, ~~leek~~ ~~and~~ ~~L~~
pecorino ~~art~~

36.-

Capesante ~~scottate~~ ~~alla~~ crema ~~di~~ zafferano, ~~riso~~ ~~L~~
Venere ~~et~~ carpaccio ~~di~~ finocchi ~~L~~

Noix ~~de~~ St-Jacques ~~poêlées~~, ~~sauce~~ ~~au~~ safran, ~~L~~
riz ~~Vénéré~~ ~~et~~ ~~carpaccio~~ ~~de~~ fenouil

Pan-fried ~~scallops~~ ~~with~~ ~~saffron~~ ~~sauce~~, ~~Venere~~ ~~rice~~ ~~and~~ ~~L~~
crunchy ~~fennel~~ ~~salad~~

38.-

Filetto ~~di~~ merluzzo ~~reale~~, ~~cannelloni~~ ~~agli~~ ~~spinaci~~ ~~et~~ ~~L~~
mascarpone

Filet ~~de~~ cabillaud ~~poché~~, ~~cannelloni~~ ~~L~~
aux ~~épinards~~ ~~et~~ ~~mascarpone~~ ~~citronné~~

Royal ~~cod~~ ~~fish~~ ~~fillet~~, ~~cannelloni~~ ~~filled~~ ~~with~~ ~~spinach~~ ~~and~~ ~~L~~
lemon ~~mascarpone~~ ~~L~~

34.-



PIZZAS

PIZZAS DE SAISON

Norvegia

Mozzarella, ~~Es~~salmon, ~~La~~ffumicato, ~~Ip~~olla ~~Id~~olce, ~~L~~
mascarpone ~~L~~

Mozzarella, ~~Es~~saumon, ~~Humé~~, ~~Lo~~ignons ~~Id~~oux ~~L~~
mascarpone ~~L~~

Mozzarella, ~~Is~~moke ~~Id~~sal, ~~mon~~ ~~L~~, ~~Es~~sweet ~~Lo~~ignoin, ~~Hum~~scar-
pone ~~L~~

22.-

Speck

Mozzarella, ~~Is~~peck, ~~B~~rie, ~~Fr~~utta ~~Is~~ecca ~~L~~

Mozzarella, ~~Is~~peck, ~~B~~rie ~~Et~~ ~~Id~~noix

Mozzarella, ~~B~~acon, ~~Wal~~nuts, ~~B~~rie ~~Is~~chesee

24.-

LES CLASSIQUES

Margherita

Pomodoro, ~~Im~~ozzarella ~~Et~~ ~~B~~asilico

Sauce ~~Id~~tomate, ~~Im~~ozzarella ~~Et~~ ~~B~~asilic ~~L~~

Tomato ~~Is~~sauce, ~~Im~~ozzarella ~~Id~~and ~~B~~asil

17.-

Ciccio

Pomodoro, ~~Im~~ozzarella ~~Ip~~roschutto ~~Id~~cotto ~~Et~~ ~~Fun~~ghi

Sauce ~~Id~~tomate, ~~Im~~ozzarella, ~~Id~~ambon ~~L~~
~~Et~~ ~~Id~~champignons ~~Id~~frais

Tomato ~~Is~~sauce, ~~Im~~ozzarella, ~~Id~~am ~~Id~~and ~~Id~~mushrooms

22.-

Napoli

Pomodoro, ~~Im~~ozzarella, ~~Id~~capperi, ~~Id~~acciughe ~~Et~~ ~~Id~~origano

Sauce ~~Id~~tomate, ~~Im~~ozzarella, ~~Id~~câpres, ~~L~~
anchois ~~Et~~ ~~Id~~origan

Tomato ~~Is~~sauce, ~~Im~~ozzarella, ~~Id~~capers, ~~L~~

Giardino di Primavera

Pomodoro, ~~Im~~ozzarella, ~~Id~~melanzane, ~~Id~~zucchini, ~~L~~
peperoni ~~Et~~ ~~Id~~scarola

Sauce ~~Id~~tomate, ~~Im~~ozzarella, ~~Id~~aubergines, ~~L~~
courgettes, ~~Id~~poivrons ~~Et~~ ~~Id~~scarole

Tomato ~~Is~~sauce, ~~Im~~ozzarella, ~~Id~~eggplants, ~~Id~~zucchini, ~~L~~
peppers ~~Id~~and ~~Id~~scarole ~~L~~

26.-

4 Fromaggi

Pomodoro, ~~Im~~ozzarella, ~~Id~~gorgonzola, ~~L~~
taleggio ~~Et~~ ~~Id~~parmesan

Sauce ~~Id~~tomate, ~~Im~~ozzarella, ~~Id~~gorgonzola, ~~L~~
taleggio ~~Et~~ ~~Id~~parmesan

Tomato ~~Is~~sauce, ~~Im~~ozzarella, ~~Id~~gorgonzola, ~~L~~
taleggio ~~Id~~and ~~Id~~parmesan

24.-

Rucola

Pomodoro, ~~Im~~ozzarella, ~~Id~~rucola, ~~Id~~parmigiano ~~L~~
~~Et~~ ~~Id~~pomodorini ~~Id~~freschi

Sauce ~~Id~~tomate, ~~Im~~ozzarella, ~~Id~~roquette, ~~L~~
parmesan ~~Et~~ ~~Id~~tomates ~~Id~~cerises

Tomato ~~Is~~sauce, ~~Im~~ozzarella, ~~Id~~rocket ~~Id~~salad, ~~L~~
parmesan ~~Id~~and ~~Id~~fresh ~~Id~~cherry ~~Id~~tomatoes

23.-

Funghi

Pomodoro, ~~Im~~ozzarella ~~Et~~ ~~Id~~funghi

Sauce ~~Id~~tomate, ~~Im~~ozzarella ~~Et~~ ~~Id~~champignons ~~Id~~frais

Tomato ~~Is~~sauce, ~~Im~~ozzarella ~~Id~~and ~~Id~~mushroom

19.-



PIZZAS

LES PIZZAS SIGNATURES :

Gina

Pomodoro, ~~B~~occoncini ~~d~~i ~~m~~ozzarella ~~d~~i ~~b~~ufala, ~~L~~
pomodorini ~~f~~reschi, ~~p~~rosciutto ~~c~~ru, ~~s~~caglie ~~d~~i ~~p~~
parmigiano ~~e~~t ~~r~~ucola

Sauce ~~t~~omate, ~~m~~ozzarella, ~~t~~omates ~~c~~erises, ~~L~~
jambon ~~c~~ru, ~~c~~opeaux ~~d~~e ~~p~~armesan, ~~m~~ozzarella ~~d~~i
~~b~~ufala ~~e~~t ~~r~~oquette

Tomato ~~s~~auce, ~~m~~ozzarella, ~~f~~resh ~~c~~herry
tomatoes, ~~c~~ured ~~h~~am, ~~b~~uffalo ~~m~~ozzarella, ~~L~~
parmesan ~~a~~nd ~~r~~ocket ~~s~~alad

27.-

Regina

Pomodoro, ~~m~~ozzarella ~~d~~i ~~b~~ufala, ~~p~~omodori ~~n~~i ~~L~~
freschi ~~e~~t ~~b~~asilico

Sauce ~~t~~omate, ~~m~~ozzarella, ~~t~~omates ~~c~~erises, ~~L~~
mozzarella ~~d~~i ~~b~~ufala ~~e~~t ~~b~~asilic

Tomato ~~s~~auce, ~~m~~ozzarella, ~~f~~resh ~~c~~herry ~~L~~
tomatoes ~~L~~, ~~b~~uffalo ~~m~~ozzarella ~~a~~nd ~~b~~asil

25.-

Hawaï

Pomodoro, ~~m~~ozzarella, ~~p~~rosciutto ~~c~~otto ~~L~~
e ~~a~~nanas ~~f~~resco

Sauce ~~t~~omate, ~~m~~ozzarella, ~~j~~ambon ~~L~~
et ~~a~~nanas ~~f~~rais

Tomato ~~s~~auce, ~~m~~ozzarella, ~~h~~am ~~a~~nd ~~f~~resh ~~p~~ineapple

22.-

Prosciutto

Pomodoro, ~~m~~ozzarella, ~~p~~rosciutto ~~c~~otto ~~e~~t ~~b~~asilico

Sauce ~~t~~omate, ~~m~~ozzarella, ~~j~~ambon ~~e~~t ~~b~~asilic

4 Stagioni

Pomodoro, ~~m~~ozzarella, ~~p~~rosciutto ~~c~~otto, ~~L~~
funghi, ~~c~~arciofini ~~e~~t ~~o~~lives ~~n~~ere

Sauce ~~t~~omate, ~~m~~ozzarella, ~~j~~ambon, ~~L~~
champignons, ~~a~~rtichauts ~~e~~t ~~o~~lives ~~n~~oirs

Tomato ~~s~~auce, ~~m~~ozzarella, ~~h~~am, ~~m~~ushroom,
artichokes ~~a~~nd ~~b~~lack ~~o~~lives

25.-

Diavola

Pomodoro, ~~m~~ozzarella ~~e~~t ~~s~~alami ~~p~~iccante

Sauce ~~t~~omate, ~~m~~ozzarella ~~e~~t ~~s~~alami ~~p~~iquant

Tomato ~~s~~auce, ~~m~~ozzarella, ~~s~~picy ~~s~~alami

24.-

Nostromo

Salsa ~~d~~i ~~p~~omodoro, mozzarella, ~~t~~onno ~~e~~t ~~o~~lives ~~n~~ere

Sauce ~~t~~omate, ~~m~~ozzarella, ~~é~~mietté ~~d~~e ~~t~~hon ~~L~~
et ~~o~~lives ~~n~~oirs

Tomato ~~s~~auce, ~~m~~ozzarella, ~~t~~una ~~f~~ish ~~a~~nd ~~b~~lack ~~o~~lives

25.-

Calzone

« Uniquement

disponible le soir »

Pomodoro, ~~m~~ozzarella, ~~p~~rosciutto ~~c~~otto ~~e~~t ~~f~~unghi

Sauce ~~t~~omate, ~~m~~ozzarella, ~~j~~ambon ~~L~~
et ~~c~~hampignons ~~f~~rais

Tomato ~~s~~auce, ~~m~~ozzarella, ~~h~~am ~~a~~nd ~~m~~ushrooms

24.-

Provenance ~~d~~e ~~n~~os ~~m~~iandes: ~~b~~oeuf, ~~b~~eau, ~~m~~olle ~~e~~t ~~s~~uisse, ~~p~~orc ~~s~~uisse ~~o~~u ~~i~~talie, ~~c~~harcuterie ~~d~~'Italie

Pour les plus jeunes, notre chef propose des plats réduits de notre carte à des tarifs tout aussi petits



I dolci | Les desserts | Desserts

Tiramisù classico

Tiramisù classique

Classic Tiramisù

12.-

Panna cotta ai frutti di bosco, ananas caramellato e marsala

Panna cotta maison, coeur coulant aux fruits rouges et ananas frais poêlé au marsala

Cream pudding with red fruit sauce and pan-fried fresh pineapple with Italian marsala

9.-

Tortino Caprese con crema alla Sambuca e gelato della casa

Tortino Caprese, crème anglaise alla Sambuca e saiglace

Almonds and dark chocolate pudding with Sambuca custard cream

10.-

Crespelle con farcia di limone e agrumi

Crêpe fourrée alla mascarpone, citron et suprême d'agrumes

Pancake stuffed with lemon mascarpone & citrus

12.-

Coppa di frutta di stagione alla menta fresca

Coupe de fruits de saison à la menthe fraîche

Seasonal fruit salad with fresh mint

8.-

Pizza Dolce : Nutella e fetta di mandorle

Pizza Dolce : Nutella et amandes effilées

Pizza Dolce : Nutella and almonds

A commander avant...

Disponibile jusqu'à 21h30

16.-

Selezione di formaggi, frutta secca e miele (taleggio, gorgonzola e parmigiano)

Assortiment de fromages, fruits secs et miel (taleggio, gorgonzola et parmesan)

Cheese selection, dried fruits and honey (taleggio, gorgonzola and parmesan)

14.-

Le coin des glaces

Parfums

Vanilla cream, Swiss chocolate, Espresso croquant, Caramelita, Macadamia, Meringue double crème, Lemon lime, Passion-mangue, Fraise-framboise, Grapefruit, Abricot

1 boule 4.-

2 boules 8.-

3 boules 12.-

Chantilly ou sauce au chocolat 2.-

L



Sélection des vins au verre

Pétillants

Prosecco Martini	8.-
Laurent-Perrier	17.-

Blancs

Château Pictet-Lullin AOC	5.60
<i>Chasselas, Grand Cru, Dully, Aubonne</i>	
Les Mariés IGP	4.80
<i>Sauvignon Blanc, Domaine la Baume, Pays d'OC</i>	
Pinot Grigio IGT	5.30
<i>Pinot Grigio delle Dolomiti, Cantina Vinicola Lavis, Trento</i>	
Chardonnay IGT	4.80
<i>Chardonnay, Tenute Emera, Puglia</i>	

Rosés

Côtes-de-Provence	3.90
	50cl 18.50

Rouges

Ganoiret AOC	5.80
<i>Cuvée Gamaret-Garanoir, Mont-sur-Rolle, La Côte</i>	
Domaine de Crochet	5.80
<i>Gamay et Pinot Noir, Grand Cru, Mont-sur-Rolle</i>	
Nero d'Avola IGP	4.80
<i>Nero d'Avola, Terre di Giumara, Caruso et Minni, Sicilia</i>	
Chianti Il Léo	7.50
<i>Chianti Superiore, Ruffino, Toscana</i>	
Primitivo Emera IGT	5.60
<i>Primitivo, Tenute Emera, IGT, Puglia</i>	