

The Executive Chef Fabrizio Domilici is a member of the association «Chefs Goutatoo Genève». His Sicilian and Piedmontese origins will make you travel from north to south of Italy. Each region has its own products, flavours and know-how our Chef wanted to incorporate in his creations.

Business lunch Served in 1 hour

We suggest you a Business lunch menu from Monday to Friday

🌿 Vegetarian option upon request

Main course	30.–
Main course + Starter or Dessert	43.–
Starter + Main course + Dessert	55.–

Starters and «antipasti» «Dal bosco al mare»

Tasting • Starter

🐷 «Etna» earth or sea «Stromboli» antipasti	for 2/3 persons	50.–
Fried gambero rosa, calamaretti and octopus organic Sicilian citrus mayonnaise		28.–
«Made in italy» bruschetta with anchovy's fillets		16.–
«Vitello tonnato» bruschetta		17.–
Truffled beef tartar, extra vintage balsamic vinegar, 36 month aged parmesan, buffalo camembert, mini marinated artichokes, «olio frantoio»		25.– 41.–
Raw red shrimps, shaved dried caviar, sea weed caviar, stracciatella di burrata*, organic black sapote, «olio coratina»		27.– 43.–
🌿 Seasonal salad, poached egg*, wild mushrooms, green lentils*, puffed wheat*, root vegetables*		23.–
🐷 With parma Ham «Culatello vinapeso DOC»		36.–
🌿 Burrata or Mozzarella di bufala IGP, Piennolo tomato IGP coulis, fresh mild Geneva's chilli pepper*, Sicilian citrus compote, lamb lettuce*, «olio coratina»		24.–
🌿 Pumpkin velouté*, Bronte IGP pistachio, smoked provola*, treviso salad		20.–
🌿 Chesnut velouté, Piemont IGP grilled hazelnut, porcini marinated, white truffle cream, endives salad*		20.–
🌿 Arugula salad, tomatoes, aged parmesan cheese, vintage balsamic vinegar	14.–	21.–

**Selection of extra virgin olive oils from «Sabino Leone»
by our Executive Chef Fabrizio Domilici**

Frantoio or Coratina (500ml)	30.–
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Pâtes and risotto

« Dal Piemonte alla Sicilia »



Plat

Mondello
Paccheri pasta, Sicilian caponata,
marinated red tuna,
wild fenel, IGP Avola almond 38.–

🐷 Ragusa 32.–
Home made gnocchi, Sicilian sausage,
broccoli, smoked scamorza*,
tomato coulis, mild chili pepper*,
« olio coratina »

🌿 Sorrento 34.–
Home made citrusy ricotta ravioli,
sage butter and local saffron*

🌿 Lipari 52.–
Shellfish fusilloni pasta, 99.–
seafood, crayfish, for 2 persons
lemon zest, « olio frantoio »

🌿 🌱 ☒ Ischia 29.–
Penne rigate gluten free pasta,
puttanesca sauce, organic white beans

🌿 Capri 34.–
Spaghetti ou Risotto, Neapolitan sauce*,
basil, stracciatella di burrata*

Taormina 46.–
« Risotto integrale »
gambero rosso broth,
Citrus butter, Bronte pistachio,
caper's leaf from Pantelleria

🌿 Alba 39.–
Pumpkin* Carnaroli risotto, chestnut,
white truffle cream and Piemont hazelnut



We kindly ask you to let us know your allergy or food intolerance in order to adapt our dishes.

*GRTA product • 🌿 Vegetarian • 🌱 Vegan • 🐷 Pork • 🌿 Lactose free • ☒ Gluten free
Price in CHF - VAT & service included

Meats

« Dalle Alpi all'Etna »

Beef

« Rossini » fillet, prosecco and honey* sauce, truffle and parmesan mashed potatoes, seasonal vegetables* carpaccio 61.–

Tagliata, arugula salad, parmesan cheese, Pachino confit tomatoes, vintage balsamic vinegar, baked potatoes, pumpkin flan*, « olio coratina » 49.–

Veal

Piedmont veal shank, like a Parmentier carpaccio seasonal vegetables* 45.–

Veal Milanese or 🐷 saltimbocca with parma ham culatello or plain fresh tagliatelle Neapolitan sauce, endive* and treviso salad, « olio frantoio » 50.–

Poultry

Poultry breast, « al Mirto » sauce pomegranate and citrus risotto, pumpkin flan. 39.–



Fishes

« Da Torino a Palermo »

Roasted dover sole with organic Sicilian citrus and mint, pomegranate and citrus risotto, seasonal vegetables*, « olio coratina » 600 gr half 62.– 37.–

Tuna tagliata just snacked, lime, confit Pachino tomatoes, arugula salad, saffron sweet potato* purée, grilled avocado and kumquat jam 49.–

Gilt-head bream in a salt and herbs crust saffron* sweet potatoes* purée, seasonal vegetables* around 1 kg for 2 persons 89.–

Roasted octopus tentacle with Sicilian pistachio and almond IGP, green lentils*, pumpkin and mild chillipeper*, « olio frantoio » 28.– 45.–