

The Executive Chef Fabrizio Domilici is a member of the association « Chefs Goutatoo Genève ». His Sicilian and Piedmontese origins invite you to a Italian culinary journey.

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

	Starter •	Main course
🌿 Burrata or Mozzarella di Bufala DOP, tomatoes tartare and basilic sorbet	24.-	
Fried gambero rosa, calamaretti and octopus, mild red pepper and sea urchin mayonnaise	28.-	
Vitello tonnato bruschetta, capers in salt or 🌿 caprese bruschetta	14.-	
Organic Black Angus beef carpaccio, organic black sapote dressing, raspberry, buffalo camembert, parmesan cheese	45gr 21.- 95gr	31.-
Raw gamberro rosso and zucchini*, organic kumquat dressing	25.-	39.-
🌿 Warm Parmigiana, fried risotto balls with caponata	18.-	28.-
Red Tuna tartare « éco-stable fishing », tricolor seaweed, avocado, sesame, red onion	80gr 29.- 160gr	49.-
🌿 Verbena* and green vegetables cold velouté* goat cheese ice cream		17.-
🐷 « Etna » earth antipasti or « Stromboli » sea antipasti	for 2/3 persons 50.-	
🌿 Aragula salad, tomatoes*, parmesan cheese	14.-	

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

Coratina (500ml)

Ogliarola, Garganica Coratina, peranzana (500ml)

30.-

Pasta and risotto

Dal Piemonte alla Sicilia



Starter • Main course

Capri Spaghetti with Neapolitan* sauce, basil, stracciatella di burrata*	24.-	34.-
Pescara Risotto carnaroli with Calvisius caviar, brut spumante	34.-	48.-
Siena Homemade gnocchi, braised veal, broccoli*, smoked scamorza*, tomatoes*		32.-
Norcia Morels and truffle risotto, smoked mozzarella		40.-
Amalfi Homemade citrusy ricotta ravioli, mashed zucchini confit tomatoes*, thyme*	20.-	30.-
Lipari Shellfish fusilloni pasta, seafood, crayfish, lemon zest	38.-	52.-
Mondello Paccheri, cooked red tuna, caponata, almonds		38.-

⊗ gluten free pennette rigate upon request



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

*Produit GRITA • 🌿 Végétarien • 🌱 Végan • 🐷 Porc • 🥛 Lactose free • ⊗ Gluten free
Prix en CHF - TVA et service inclus

Meats

Dalle Alpi all'Etna

Rossini beef fillet, morels sauce, slice of truffle polenta and seasonal vegetables*	160gr	56.-
Beef tagliata, arugula salad, parmesan cheese, confit tomatoes, vintage balsamic vinegar, oven baked potatoes, broccoli flan*	160gr	45.-
Truffle organic veal Parmentier, and vegetables* carpaccio		45.-
Veal cutlets «alla milanese» or plain, fresh tagliatelle with Neapolitan sauce, arugula salad and parmesan cheese	150gr	45.-
Veal involtino sapori italiani, Risotto with lemon, cherry tomatoes*, salad	100gr 200gr	34.- 54.-
Farm chicken breast tagliata, arugula salad, parmesan cheese, confit tomatoes, vintage balsamic vinegar, oven baked potatoes*, broccoli flan*	220gr	39.-



Fishes

Da Torino a Palermo

Mediterranean red tuna« éco-stable fishing » tagliata just snacked, lime, confit tomatoes, arugula salad, mashed sweet potatoes with saffron, grilled avocado		49.-
Roasted seabream fillet and herbs crust, risotto with lemon and cherry tomatoes*salad		39.-
Roasted octopus tentacle and black garlic, citrusy mashed potatoes and grilled cos lettuce*		45.-