

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	28.-
Main course + Starter or Dessert	39.-
Starter + main course + Dessert	49.-

Starters and antipasti

Dal bosco al mare

Starter • Main course

Fried gambero rosa, calamaretti and octopus salsa tonnata	28.-	48.-
Organic veal ham bruschetta, gorgonzola, IGP almond or  stracciatella di burrata*, black garlic, tomato confit	17.-	
Red tuna tartare « éco-stable fishing » organic citrus, seaweed, sesame, red onion, Sicilian capers	80gr 29.- 160gr	49.-
 Burrata or mozzarella di Bufala DOP roots vegetables, arugula pesto	24.-	
Shellfish broth minestrone beluga lenses, mini artichokes	19.-	
Buffalo tartare, black truffle, parmesan yoghurt sauce and camembert di bufala	60gr 19.- 120gr	35.-
Raw gambero rosso and Calvisius caviar saffron* salsa, young sprout salad	25.-	
 Squash velouté* and chesnut cracking Olio Ogliarola, Garganica Coratina, Peranzana	15.-	
 «Etna» earth antipasti or «Stromboli» sea antipasti	for 2/3 persons	50.-

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

Coratina (500ml)

Ogliarola, Garganica Coratina, peranzana (500ml)

30.-



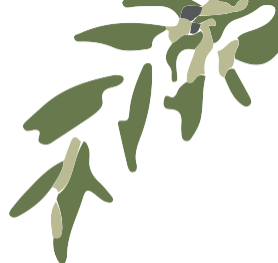
Our menu was developed applying the principles of the label for the environment "Less Saves The Planet"

*Produit GRTA •  Végétarian •  Porc •  Gluten free

Prix en CHF - TVA et service inclus

Pasta and risotto

Dal Piemonte alla Sicilia




Starter • Main course

Mondello 38.-
Paccheri, cooked red tuna, caponata
IGPalmonds from Sicily

 **Roma** 23.- 33.-
Fresh fusilloni, imperiale carbonara

Isola Elba 35.-
Sweet potatoes fresh gnocchi
wild Carabineros prawns, spinach
sweet pepper* and Geneva saffron*

Domodossola 37.-
Risotto, organic braised veal, cauliflower*, parmesan cheese

 **Lecce** 29.-
Trofie, cime di rapa, sausage with fennel seed
smoked provola

 **Ivrea** 19.- 29.-
Fresh cheese ravioli, squash velouté*
organic lemon, hazelnut from Piedmont

 **Treviso** 31.-
Risotto, radicchio taleggio, black truffle
- with fried foie gras 37.-

 **Capri** 23.- 33.-
Spaghetti with Neapolitan* sauce, basil
stracciatella di burrata*

 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.

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Meats

Dalle Alpi all'Etna

Rossini beef fillet, morels sauce creamy truffle polenta and roots vegetables*	160gr	56.-
Beef tagliata, arugula salad, parmesan cheese confit tomato, vintage balsamic vinegar roasted new potatoes, squash flan*	160gr	45.-
Organic veal parmentier and truffle winter vegetables*		45.-
Thin veal escalope «alla milanese» or plain fresh tagliatelle with Neapolitan sauce parmesan cheese and crispy vegetables salad	150gr	45.-
Duck breast and fried foie gras strong juice with honey and vermouth risotto with morels, squash flan*	200gr	43.-
Farm poultry supreme, artisanal mustard* sauce creamy truffle polenta, root vegetables *	220gr	39.-

Meat provenances

Beef, veal, buffalo, sausage: Switzerland
Duck, poultry, Foie Gras: France
Organic veal, Charcuterie IGP, organic veal ham: Italy

Fishes

Da Torino a Palermo

Gratinated perch fillets from Valais	100g	26.-
IGP pistachio pesto and orange zest roasted new potatoes, crispy vegetables salad*	200g	48.-
Grilled octopus and Verace vongoles risotto with shellfish broth, pomegranates winter vegetables*, sweet pepper*	demi 24.-	44.-
Mediterranean red tuna « eco-stable fishing » tagliata just snacked, lime, confit tomato arugula salad, avocado, mashed sweet potatoes with saffron		49.-

Fish provenances

Gambero rosso, rosa, carabineros and octopus: « trawling eco-sustainable fishing
See water frozen on bord »: Mozambique
Farm pershe from the Valais: Switzerland
Calamaretti and vongoles from mediterranean sea wild « net fishing »: Italy
Wild Mediterranean red tuna « eco-sustainable fishing »: Spain
Farm Caviar: Italy

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