



## Découvrez le plaisir du family style

### Les entrées à partager

Planchette d'assortiments:

focaccia maison, cubes de parmesan et salami felino

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

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

### Les plats à partager

Gnocchetti alla Sorrentina, tomate, basilic et mozzarella

Ossobuco de veau à la Milanaise, endive braisée au citron et pommes de terre purée

Risotto crémeux aux petits pois, beurre, parmesan et cresson de fontaine

### Les desserts à partager

Tiramisù classique

Tortino caprese, crème anglaise à la Sambuca et sa boule de glace

Crêpe fourrée à la mascarpone, citron et suprême d'agrumes

Menu convivial à partager chaque midi et soir  
Pour 4 personnes minimum

55.- 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 basilic**

Italian style vegetable soup, bread-croûtons and pesto sauce

17.-

**Asparagi verdi con spuma di parmigiano reggiano, olio di artufolo bianco e nocciole tostate**

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

Green asparagus with parmesan mousse, white truffle oil and hazelnuts

18.-

### Pizza SEMPLISSIMA

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

**La richesse de la simplicité à partager... Huile d'olive, romarin, fleur de sel**

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

13.-

**Insalatina di pipì di calamari, polipo, gamberi con verdurine, 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 vinegrette della casa**

**Salade mêlée à la vinaigrette maison, balsamique et moutarde**

Mixed salad with homemade balsamic and mustard dressing

8.-

# G

## Pasta & Risotti | Pâtes & Risotti | Pasta & Risotti

~~Tagliolini~~ ~~fresh~~ ~~all'uovo~~ ~~con~~ ~~asparagi~~ ~~verdi~~, ~~L~~  
~~parmigiano~~ ~~reggiano~~ ~~e~~ ~~olio~~ ~~di~~ ~~aglio~~ ~~orsino~~

~~Tagliolini~~ ~~frais~~ ~~aux~~ ~~œufs~~, ~~asperges~~ ~~vertes~~, ~~par-~~  
~~mesan~~ ~~et~~ ~~huile~~ ~~d'~~ ~~ail~~ ~~des~~ ~~ours~~

~~Tagliolini~~ ~~fresh~~ ~~pasta~~ ~~with~~ ~~green~~ ~~asparagus~~, ~~parmesan~~ ~~L~~  
~~cheese~~ ~~and~~ ~~wild~~ ~~garlic~~

26.-

~~Gnocchi~~ ~~di~~ ~~patate~~ ~~con~~ ~~pugnose~~ ~~trifolate~~, ~~crema~~ ~~L~~  
~~leggera~~ ~~di~~ ~~gorgonzola~~ ~~e~~ ~~pepe~~ ~~bianco~~

~~Gnocchi~~ ~~de~~ ~~pommes~~ ~~de~~ ~~terre~~, ~~ricassée~~ ~~de~~ ~~L~~  
~~morilles~~ ~~fraîches~~, ~~crème~~ ~~légère~~ ~~de~~ ~~gorgonzola~~ ~~L~~  
~~et~~ ~~poivre~~ ~~blanc~~

~~Gnocchi~~ ~~with~~ ~~morel~~ ~~trissoles~~, ~~light~~ ~~creamy~~ ~~of~~ ~~gorgonzola~~ ~~L~~  
~~cheese~~ ~~and~~ ~~white~~ ~~pepper~~ ~~L~~

32.-

~~Risotto~~ ~~di~~ ~~bisi~~, ~~burro~~, ~~parmigiano~~ ~~reggiano~~ ~~e~~ ~~cresson~~

~~Risotto~~ ~~crèmeux~~ ~~aux~~ ~~petits~~ ~~pois~~, ~~beurre~~, ~~par-~~  
~~mesan~~ ~~et~~ ~~cresson~~ ~~de~~ ~~fontaine~~

~~Creamy~~ ~~risotto~~ ~~with~~ ~~pea~~, ~~butter~~ ~~parmesan~~ ~~cheese~~ ~~and~~ ~~L~~  
~~water~~ ~~cress~~

27.-

~~Risotto~~ ~~al~~ ~~prezzemolo~~, ~~aglio~~ ~~olio~~, ~~peperoncino~~, ~~con~~ ~~L~~  
~~ragu~~ ~~di~~ ~~frutti~~ ~~di~~ ~~mare~~ ~~e~~ ~~profumo~~ ~~di~~ ~~limoni~~

~~Risotto~~ ~~au~~ ~~persil~~, ~~ail~~, ~~piment~~, ~~ragoût~~ ~~de~~ ~~fruits~~ ~~L~~  
~~de~~ ~~mer~~ ~~et~~ ~~zeste~~ ~~de~~ ~~citron~~ ~~L~~

~~Risotto~~ ~~with~~ ~~parsley~~, ~~garlic~~, ~~chilli~~ ~~pepper~~ ~~and~~ ~~stew~~ ~~L~~  
~~seafood~~

28.-

### Scialatelli

~~Al~~ ~~pomodoro~~ ~~e~~ ~~Gina~~ ~~con~~ ~~polpette~~ ~~di~~ ~~manzo~~ ~~e~~ ~~maiale~~

~~Alla~~ ~~sauce~~ ~~tomate~~ ~~Gina~~, ~~polpettes~~ ~~de~~ ~~viande~~ ~~de~~ ~~L~~  
~~boeuf~~ ~~et~~ ~~de~~ ~~porc~~

~~With~~ ~~Gina~~ ~~tomato~~ ~~sauce~~, ~~beef~~ ~~and~~ ~~pork~~ ~~meat~~ ~~polpettes~~  
~~L~~

28.-

### Spaghetti Bucatini

~~Alla~~ ~~Carbonara~~ ~~tradizionale~~ ~~L~~

~~Alla~~ ~~Carbonara~~ ~~traditionnelle~~ ~~avec~~ ~~œuf~~ ~~L~~  
~~(sans~~ ~~crème)~~

~~Traditional~~ ~~carbonara~~ ~~sauce~~ ~~(without~~ ~~cream)~~

25.-

### Trofie

~~L~~  
~~Al~~ ~~pesto~~ ~~Genovese~~ ~~fatto~~ ~~in~~ ~~casa~~

~~Au~~ ~~pesto~~ ~~igénois~~ ~~à~~ ~~maison~~

~~With~~ ~~homemade~~ ~~pesto~~ ~~sauce~~

~~L~~ 19.-

### Tagliatelle fraîche

~~Alla~~ ~~Bolognese~~ ~~tradizionale~~ ~~di~~ ~~manzo~~ ~~L~~

~~Alla~~ ~~Bolognese~~ ~~de~~ ~~boeuf~~ ~~traditionnelle~~

~~With~~ ~~traditional~~ ~~beef~~ ~~Bolognese~~ ~~sauce~~ ~~L~~

25.-

# G

## Le carni | Les viandes | Meats

Brasato di vitello, polenta taragna e verdure  
d'inverno

Poitrine de veau confit, polenta et cocotte de  
légumes d'hiver

Braised veal belly, seared polenta and braised winter  
vegetables

30.-

Costine di agnello in crosta di pistacchio, patate al  
forno et carotte all'olio d'oliva (20 mn de préparation)

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

Seared pistachio lamb chops, baked potatoes and  
glazed carrots (20mn)

36.-

Bistecca di manzo al rosmarino, gratin di patate alla  
fontina e indivia brasata

Contre-filet de boeuf au romarin, gratin de  
pommes de terre à la Fontina et endive braisée

Beef medallion with rosemary sauce, baked potato  
cheese and braised chicory

42.-

Ossobuco di vitello alla milanese, indivia brasata al  
limone et puree di patate

Ossobuco de veau à la milanaise, endive  
braisée au citron et pommes purée

Veal knuckle Italian style, braised chicory with lemon  
and mashed potatoes

30.-

## Il pesce | Les poissons | Fish

Gamberoni al pinzimonio di olive Taggiasche, L  
sfogliatina di porri et pecorino

Belles gambas snackées à la plancha, sauce  
vierge aux olives Taggiasche, tartare fine aux  
poireaux et pecorino

Seared king prawns with black olives dressing, leek and  
pecorino tart

36.-

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

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

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

38.-

Filetto di merluzzo reale, cannelloni agli spinaci e  
mascarpone

Filet de cabillaud poché, cannelloni  
aux épinards et mascarpone citronné

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

34.-



## PIZZAS

### PIZZAS DE SAISON

#### Norvegia

Mozzarella, ~~Es~~salmon, ~~La~~ffumicato, ~~ic~~polla ~~id~~olce, ~~L~~mascarpone ~~L~~

Mozzarella, ~~Es~~saumon, ~~if~~umé, ~~Io~~ignons ~~id~~oux ~~L~~, ~~L~~mascarpone ~~L~~

Mozzarella, ~~Is~~moaked ~~Is~~al, ~~mon~~L, ~~Es~~sweet ~~Io~~ignoin, ~~Il~~mascarpone

----- 22.-

#### Speck

Mozzarella, ~~Is~~peck, ~~Br~~ie, ~~Fr~~utta ~~Is~~ecca ~~L~~

Mozzarella, ~~Is~~peck, ~~Br~~ie ~~et~~ ~~in~~oix

Mozzarella, ~~Il~~bacon, ~~Il~~walnuts, ~~Br~~ie ~~et~~ ~~Ch~~esee

----- 24.-

### LES CLASSIQUES

#### Margherita

Pomodoro, ~~Im~~ozzarella ~~et~~ ~~Il~~basilico

Sauce ~~et~~ ~~to~~mate, ~~Im~~ozzarella ~~et~~ ~~Il~~basilic ~~L~~

Tomato ~~Is~~sauce, ~~Im~~ozzarella ~~and~~ ~~Il~~basil

----- 17.-

#### Ciccio

Pomodoro, ~~Im~~ozzarella ~~et~~ ~~Il~~prosciutto ~~et~~ ~~co~~tto ~~et~~ ~~Il~~funghi

Sauce ~~et~~ ~~to~~mate, ~~Im~~ozzarella, ~~Il~~jambon ~~L~~  
~~et~~ ~~Il~~champignons ~~fr~~ais

Tomato ~~Is~~sauce, ~~Im~~ozzarella, ~~Il~~ham ~~and~~ ~~Il~~mushrooms

----- 22.-

#### Napoli

Pomodoro, ~~Im~~ozzarella, ~~Il~~capperi, ~~Il~~acciughe ~~et~~ ~~Il~~origano

Sauce ~~et~~ ~~to~~mate, ~~Im~~ozzarella, ~~Il~~câpres, ~~L~~  
~~an~~chois ~~et~~ ~~Il~~origan

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

### Giardino di Primavera

Pomodoro, ~~Im~~ozzarella, ~~Im~~elanzane, ~~Il~~zucchine, ~~L~~  
~~pe~~peroni ~~et~~ ~~Il~~scarola

Sauce ~~et~~ ~~to~~mate, ~~Im~~ozzarella, ~~Il~~aubergines, ~~L~~  
~~co~~urgettes, ~~Il~~poivrons ~~et~~ ~~Il~~scarole

Tomato ~~Is~~sauce, ~~Im~~ozzarella, ~~Il~~eggplants, ~~Il~~zucchini, ~~L~~  
~~pe~~ppers ~~and~~ ~~Il~~scarole ~~L~~

----- 26.-

#### 4 Fromaggi

Pomodoro, ~~Im~~ozzarella, ~~Il~~gorgonzola, ~~L~~  
~~ta~~leggio ~~et~~ ~~Il~~parmesan

Sauce ~~et~~ ~~to~~mate, ~~Im~~ozzarella, ~~Il~~gorgonzola, ~~L~~  
~~ta~~leggio ~~et~~ ~~Il~~parmesan

Tomato ~~Is~~sauce, ~~Im~~ozzarella, ~~Il~~gorgonzola, ~~L~~  
~~ta~~leggio ~~and~~ ~~Il~~parmesan

----- 24.-

#### Rucola

Pomodoro, ~~Im~~ozzarella, ~~Il~~rucola, ~~Il~~parmigiano ~~L~~  
~~et~~ ~~Il~~pomodorini ~~fr~~eschi

Sauce ~~et~~ ~~to~~mate, ~~Im~~ozzarella, ~~Il~~roquette, ~~L~~  
~~par~~mesan ~~et~~ ~~Il~~tomates ~~et~~ ~~Il~~cerises

Tomato ~~Is~~sauce, ~~Im~~ozzarella, ~~Il~~rocket ~~et~~ ~~Il~~salad, ~~L~~  
~~par~~mesan ~~and~~ ~~Il~~fresh ~~ch~~erry ~~to~~matoes

----- 23.-

#### Funghi

Pomodoro, ~~Im~~ozzarella ~~et~~ ~~Il~~funghi

Sauce ~~et~~ ~~to~~mate, ~~Im~~ozzarella ~~et~~ ~~Il~~champignons ~~fr~~ais

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

----- 19.-



## PIZZAS

### LES PIZZAS SIGNATURES :

#### Gina

Pomodoro, Bocconcini di mozzarella di bufala, L  
pomodorini freschi, prosciutto crudo, scaglie di  
parmigiano e rucola

Sauce tomate, mozzarella, jambon, L  
jambon cru, copeaux de parmesan, mozzarella  
di bufala et roquette

Tomato sauce, mozzarella, fresh cherry  
tomatoes, cured ham, buffalo mozzarella, L  
parmesan and rocket salad

27.-

#### Regina

Pomodoro, mozzarella di bufala, pomodorini  
freschi et basilic

Sauce tomate, mozzarella, tomates cerises, L  
mozzarella di bufala et basilic

Tomato sauce, mozzarella, fresh cherry  
tomatoes, L buffalo mozzarella and basil

25.-

#### Hawaï

Pomodoro, mozzarella, prosciutto cotto  
et ananas fresco

Sauce tomate, mozzarella, jambon  
et ananas frais

Tomato sauce, mozzarella, ham and fresh  
pineapple

22.-

#### Prosciutto

Pomodoro, mozzarella, prosciutto cotto et basilic

Sauce tomate, mozzarella, jambon et basilic

#### 4 Stagioni

Pomodoro, mozzarella, prosciutto cotto, L  
funghi, carciofi et olives nere

Sauce tomate, mozzarella, jambon, L  
champignons, artichauts et olives noires

Tomato sauce, mozzarella, ham, mushroom,  
artichokes and black olives

25.-

#### Diavola

Pomodoro, mozzarella et salami piccante

Sauce tomate, mozzarella et salami piquant

Tomato sauce, mozzarella, spicy salami

24.-

#### Nostromo

Salsa di pomodoro, mozzarella, tonno et olives nere

Sauce tomate, mozzarella, émietté de thon  
et olives noires

Tomato sauce, mozzarella, tuna fish and black olives

25.-

#### Calzone

« Uniquement

disponible le soir »

Pomodoro, mozzarella, prosciutto cotto et funghi

Sauce tomate, mozzarella, jambon  
et champignons frais

Tomato sauce, mozzarella, ham and mushrooms

24.-

Provenance de nos viandes: boeuf, veau, volaille suisse, porc suisse ou Italie, charcuterie 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 caramolato 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 à la Sambuca et sa glace

Almonds and dark chocolate pudding with Sambuca custard cream

10.-

Crespelle con farcia di limone e agrumi

Crêpe fourrée à la 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 fette 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 dream, Swiss chocolate, Espresso croquant, Caramelita, Macadamia, Meringue double crème, Lemon lime, Passion-mangue, Fraise-ramboise, 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 <b>Martini</b> .....	8.-
Laurent-Perrier .....	17.-

### Blancs

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

### Rosés

Côtes-de-Provence .....	3.90
.....	50cl // 18.50

### Rouges

<b>Ganoiret</b> <b>AOC</b> .....	5.80
.....	50cl // 25.00
<i>Cuvée Gamaret-Garanoir, Mont-sur-Rolle, La Côte</i>	
<b>Domaine de Crochet</b> .....	5.80
<i>Gamay et Pinot Noir, Grand Cru, Mont-sur-Rolle</i>	
<b>Nero d'Avola</b> <b>IIGPL</b> .....	4.80
<i>Nero d'Avola, Terre di Giumara, Caruso et Minni, Sicilia</i>	
<b>Chianti</b> <b>Il Léo</b> <b>»L</b> .....	7.50
<i>Chianti Superiore, Ruffino, Toscana</i>	
<b>Primitivo Emera</b> <b>IIGT</b> .....	5.60
<i>Primitivo, Tenute Emera, IGT, Puglia</i>	