

ANTIPASTI MISTI “ROBERTO”

| | |
|---|-------|
| VITELLO TONNATO ó traditional specialty from Piedmont | 39.50 |
| MORTADELLA ó like in Bologna, with arugula | 32.ô |
| SALAME DI FELINO ó a classical salami from Parma's region | 29.ô |
| BRESAOLA AND LENTILS ó with white truffles oil | 39.50 |
| CURED HAM FROM PARMA ROBERTO'S SELECTION | 36.ô |
| ARTICHOKES HEARTS ó in olive oil | 34.50 |
| BEEF CARPACCIO ó like in Venice | 39.50 |
| VENTRESCA DI TONNO ó tender tuna with beans ãal fiascoö | 31.ô |
| OCTOPUS SALAD ó from the Mediterranean sea | 32.ô |
| GAMBERETTI ALL'AGLIO ó shrimps sauté with garlic | 32.50 |
| MINISTRONE DI VERDURA ó vegetables soup like in Milan | 25.50 |
| EGGPLANTS ó cooked au gratin with mozzarella cheese | 34.50 |

FRESH SALADS FROM THE MARKET

| | |
|---|-------|
| TOMATO SALAD ó from Pachino in Sicily | 14.50 |
| GREEN SALAD ó with home-made Italian dressing | 14.50 |
| ARUGULA SALAD ó with parmigiano scoops | 19.50 |
| TOMATOES & MOZZARELLA ó from mastercraftsman ãCasaMadaioö | 29.50 |
| GRILLED CAPE TOWN SCAMPI ó on a bed of arugula salad | 42.ô |
| MIXED SALAD ó with raw vegetables | 17.ô |
| GILLED AND MARINATED ó pepperoni, zucchini & eggplants | 26.ô |
| LENTILS SALAD ó like did my Grandfather | 28.50 |

THE RISOTTO'S CORNER

For our risotto, we only use cured Carnaroli type,
and meat broth home-made everyday

| | |
|--|------|
| ALLA MILANESE ó like in Milan, with saffron | 33.ô |
| AI PORCINI ó with boletus mushrooms | 39.ô |
| ALLA PARMIGIANA ó with Parmigiano Reggiano cheese | 33.ô |
| AGLI SCAMPI ó with Cape Town scampi, lightly saffroned | 44.ô |
| AL POMODORO ó with tomatoes and basil | 33.ô |

Free WI-FI connexion: ãROBERTO-WIFIö

HOME-MADE FRESH PASTA

| | | |
|--|-------|-------|
| RAVIOLI DI MANZO CLASSICI ó with beef | 35.50 | 39.50 |
| RAVIOLONI ALLA SICILIANA ó with mixed vegetables | 35.50 | 39.50 |
| RAVIOLINI VERDI ó green ravioli with four cheeses | 37.50 | 42.50 |
| RAVIOLI DI ZUCCA ALLA MANTOVANA ó with pumpkin | 35.50 | 39.50 |
| TAGLIERINI DELLA NONNA ó the classical tagliatelle | 35.50 | 39.50 |
| LASAGNE ALL'EMILIANA ó backed beef green lasagne | 35.50 | 39.50 |
| GNOCCHI ALLA PIEMONTESE ó butter and sage | 35.50 | 39.50 |
| TRIO DI RAVIOLI ó ROBERTO ó a mix of all our ravioli | 37.50 | 42.50 |

PENNE AND SPAGHETTI

(also available gluten-free) 33.50

NAPOLETANA ó traditional tomato sauce
ALLA CARBONARA ó with roman bacon, eggs and cream
POMODORO E BASILICO ó with fresh tomatoes and basil
ALLA BOLOGNESE ó classical ground beef sauce
AL PESTO ó with basil, pecorino cheese and pine nut

DIRECTLY FROM THE OCEAN

| | |
|---|------|
| POOR COD LIVORNO'S STYLE ó with vegetables, lemon & olive oil | 49.0 |
| SOLE FROM THE ATLANTIC ó grilled or meunière | 75.0 |
| PICCATA OF SOLE FROM THE ATLANTIC ó lemon and herbs | 65.0 |
| FRITTO MISTO DI MARE ó like in the Italian Riviera | 53.0 |
| CAPE TOWN SCAMPI ó grilled, or in a creamy curry sauce | 79.0 |

ROBERTO'S TRADITIONAL DISHES

| | |
|---|-------|
| SALTIMBOCCA ALLA ROMANA ó veal slices with Parma cured ham | 53.0 |
| SLICE OF VEAL LIVER ó Florence's style, grilled with south herbs | 53.0 |
| ORECCHIA D'ELEFANTE ó breaded veal steak like in Milan | 59.50 |
| LIVER VENITIAN STYLE ó strips with onions in Marsala sauce | 53.0 |
| OSSO BUCO ALLA MILANESE ó with saffron risotto | 62.0 |
| PICCATA AL LIMONE ó thin slices of veal in a lemon emulsion sauce | 53.0 |
| TAGLIATA ALLA FIORENTINA ó sliced beef steak on arugula salad | 65.0 |
| GALLETTO RUSPANTE ó roasted spring chicken with rosemary | 49.0 |

ALEXANDRE'S SUGGESTIONS

From my Grandfather, Roberto, I have learned the taste of the highest quality products, and also the wonderful diversity of the Italian gastronomy. My journeys through the peninsula's regions inspired me these genuine seasonal dishes, fruit of the ancestral Italian cuisine.

WITH WHITE TRUFFLES FROM ALBA

| | |
|------------------------|------|
| Scrambled eggs | 69.0 |
| Carpaccio | 99.0 |
| Tagliatelle with cream | 98.0 |
| Risotto parmigiano | 96.0 |

AGNOLOTTI DEL CACCIATORE

Thin ravioli filled with slowly backed venison
and his « Grand Veneur » sauce flavoured with juniper berry
starter : 37.50 main course : 42.50

BUCATINI ALL'AMATRICIANA

Spaghetti with a hole in the middle, and a tomato sauce
with baked onions and roman guanciale
traditional recipe from Lazio
34.0

FILETTO DI ROMBO ALLA GALLIPOLI

Wild turbot fillet, red onion marmelade, olives, capers and Pachino tomatoes
65.0

All prices are in Swiss Francs, VAT 7.7% included