

## 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.

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### ANTICO RISOTTO SABAUDO

A carnaroli superfino risotto cooked with ham, green peas and creamy cheese. An old recipe from the House of Savoy

33.6

### COTECHINO MODENESE CON LE LENTICCHIE

A pork delicatessa from the city of Modena, served with baked lentils. Some old northern Italian farmers pretend that dish brings good luck!

39.50

### POLLO AL DRAGONCELLO

Chicken breast or thigh poached with a creamy tarragon sauce  
My grandfather's favorite dish !

49.6

### BUCATINI ALL'AMATRICIANA

Hollow spaghetti in an Italian tomatoes sauce  
with baked onions and Roman *guanciale*.

Traditional recipe from Lazio

34.6

### FILETTO DI ROMBO ALLA GALLIPOLI

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

65.6

All prices are in Swiss Francs, VAT 7.7% included