

ANTIPASTI MIST“ROBERTO”

VITELLO TONNATO ó traditional specialty from Piedmont	39.50
BRESAOLA AND LENTILS ó with hazelnut oil	39.50
CURED HAM FROM PARMA ROBERTO'S SELECTION	36.50
ARTICHOKES HEARTS ó in olive oil	34.50
OCTOPUS SALAD ó from the Mediterranean sea	32.50
MINISTRONE DI VERDURA ó vegetables soup like in Milan	25.50
SALAMI FROM FELINO ó with balsamic onions	29.50
BEEF CARPACCIO ó arugula salad and parmigiano scoops	39.50
MORTADELLA DI BOLOGNA ó with arugula salad	32.50
VENTRESCA DI TONNO ó with white beans	32.50

FRESH SALADS FROM THE MARKET

TOMATO SALAD ó from Geneva	15.0
GREEN SALAD ó with home-made Italian dressing	14.50
ARUGULA SALAD ó with parmigiano scoops	19.50
TOMATOES & MOZZARELLA ó from Napoli	29.50
LENTILS SALAD ó like did my Grandfather	22.50

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	33.50
ALLA PARMIGIANA ó with Parmigiano Reggiano cheese	33.50
AI PORCINI ó with boletus mushrooms	39.50
AL POMODORO ó with tomatoes and basil	33.50

Free WI-FI connexion: @ROBERTO-GUESTS@

HOME-MADE FRESH PASTA

RAVIOLI DI MANZO CLASSICI ó with beef	35.50	39.50
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

PENNE AND SPAGHETTI

(also available gluten-free)

33.50

NAPOLETANA ó traditional tomato sauce
POMODORO E BASILICO ó with fresh tomatoes and basil
ALLA BOLOGNESE ó classical ground beef sauce
AL PESTO ó with basil, parmigiano cheese and pine nut

ROBERTO'S TRADITIONAL DISHES

PICCATA OF SOLE FROM THE ATLANTIC ó lemon and herbs	66.0
GALLETTO RUSPANTE ó roasted spring chicken with rosemary	
49.0	
SALTIMBOCCA ALLA ROMANA ó veal slices with Parma cured ham	55.0
ORECCHIA D'ELEFANTE ó breaded veal steak like in Milan	62.0
OSSO BUCO ALLA MILANESE ó with saffron risotto	65.0
PICCATA AL LIMONE ó thin slices of veal in a lemon emulsion sauce	54.0
VEAL LIVER VENETIAN'S STYLE ó with confit onions and Marsala	55.0

THROUGH THE SEASONS

Let us take you to discover, through the seasons and through the wonderful regions of Italy, recipes sometimes traditional, sometimes contemporary, but which will always delight you.

WITH AUTUMN TRUFFLES FROM MOLISE

Bresaola with hazelnut oil	67.ô
Tagliatelle with cream	68.ô
Scrambled eggs	35.ô
Risotto parmigiano	65.ô

ZUPPA DI ZUCCA ALLA GONZAGA

A pumpkin creamy soup like in Mantova
22.50

BUCATINI ALL'AMATRICIANA

Hollow spaghetti in an italian tomatoes sauce
with baked oignons and roman *guanciale*.
Traditional recipe from Lazio
34.ô

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

ANTICO RISOTTO SABAUDO

A carnaroli superfino risotto with ham, green peas and cheese
33.50

All prices are in Swiss Francs, VAT 7.7% included