

## ANTIPASTI MISTI “ROBERTO”

VITELLO TONNATO – traditional specialty from Piedmont	41.—
BRESAOLA AND LENTILS – with hazelnut oil	39.50
PARMA HAM ROBERTO’S SELECTION	37.50
ARTICHOKES HEARTS – in olive oil	34.50
OCTOPUS SALAD – from the Mediterranean sea	33.50
MINISTRONE DI VERDURA – vegetables soup like in Milan	25.50
SALAMI FROM FELINO – with balsamic onions	29.50
BEEF CARPACCIO – arugula salad and parmigiano scoops	41.50
MORTADELLA DI BOLOGNA – with arugula salad	33.50
VENTRESCA DI TONNO – with white beans	32.50

## FRESH SALADS FROM THE MARKET

TOMATO SALAD – from Pachino in Sicily	18.—
GREEN SALAD – with home-made Italian dressing	14.50
ARUGULA SALAD – with parmigiano scoops	19.50
TOMATOES & MOZZARELLA – from Napoli	31.—
LENTILS SALAD – like did my Grandfather	25.—

## THE RISOTTO’S CORNER

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

ALLA MILANESE – like in Milan, with saffron	33.50
ALLA PARMIGIANA – with Parmigiano Reggiano cheese	33.50
AI PORCINI – with boletus mushrooms	39.50
AL POMODORO – with tomatoes and basil	33.50

Free WI-FI connexion: “ROBERTO-GUESTS”

## HOME-MADE FRESH PASTA

RAVIOLI DI MANZO – with braised beef	36.50	41.—
TAGLIERINI DELLA NONNA – the classical tagliatelle	35.50	39.50
LASAGNE ALL’EMILIANA – backed beef green lasagne	36.50	41.—
RAVIOLI DI ZUCCA ALLA MANTOVANA – with pumpkin	36.50	41.—

## PENNE AND SPAGHETTI

(also available gluten-free)

33.50

NAPOLETANA – traditional tomato sauce

POMODORO E BASILICO – with fresh tomatoes and basil

ALLA BOLOGNESE – classical ground beef sauce

AL PESTO – with basil, parmigiano cheese and pine nut

## ROBERTO’S TRADITIONAL DISHES

PICCATA OF SOLE FROM THE ATLANTIC – lemon and herbs	67.—
GALLETTO RUSPANTE – roasted spring chicken with rosemary	49.—
SALTIMBOCCA ALLA ROMANA – veal slices with Parma cured ham	56.—
ORECCHIA D’ELEFANTE – breaded veal steak like in Milan	63.—
OSSO BUCO ALLA MILANESE – with saffron risotto	67.50
PICCATA AL LIMONE – thin slices of veal in a lemon emulsion sauce	55.50
VEAL LIVER VENETIAN’S STYLE – with confit onions and Marsala	57.—
CODFISH ALLA LIVORNESE – tomato, olives and capers	49.50

## 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 BLACK TRUFFLES FROM ITALY

Scrambled eggs	39.—
Tagliatelle with cream	79.—
Risotto parmigiano	69.—
Braised beef ravioli with cream	79.—

### ANCHOVY FILLETS FROM THE BAY OF GASCONY

Marinated in extra-vergin olive oil, with mozzarella cheese, as in Portofino  
39.50

### ZUPPA DI ZUCCA ALLA GONZAGA

A pumpkin creamy soup like in Mantova  
23.—

### TORTELLONI ALLA TREVISANA

Pasta stuffed with treviso, smoked scamorza and ricotta,  
with julienne of crafted coppa (bacon)  
starter : 36.50      main course : 41.—

### CREPELLE AL FORNO

Tender crepes au gratin with ricotta, spinach and porcini mushrooms  
starter : 36.50      main course : 41.—

All prices are in Swiss Francs, VAT 8.1 % included