

Menus



Menu Pizza 29.-

Green salade

Pizza au choix (**Except Special**)

Tiramisù « home made »

Menu Pasta 29.-

Bruschetta

Tagliatelle with fresh machrooms

Tiramisù « home made »

Specialties with black truffle or summer truffle (Depending on the season)

Tortelloni al tartufo nero 39.-

Ravioli al tartufo nero 39.-

Tagliolini al tartufo nero 39.-

Tagliatelle al tartufo nero 39.-

Risotto al tartufo nero *2 personnes minimum* *par pers.* 49.-

Scialatielli al foie gras e Tartufo nero 48.-

Meal without drinks CHF 2.-

VAT included

Our suggestions

½ portion

-« Home » plate	18.-	26.-
<i>(nuchetelle, burrata, tomato, basil)</i>		
-Three-coloured salad	18.-	26.-
<i>(green salad, avocado, tomato, bufala)</i>		
-Fresh tuna salad		25.-
<i>(green salad, tomato, fresh tuna , onions)</i>		
-Cesar salad		26.-
-Assiette de rosbeef <i>French fries</i>		28.-

Our tartars

(cut by knife)

-Beef steak tartare	34.-
-Tuna tartare	35.-
-Swordfish tartare	35.-
-Salmon tartare	35.-
-Beef tenderloin tartare	41.-

*All our tartares are served with green salad and French fries,
toast and butter*

Meal without drinks CHF 2.-

VAT included

Cold starters

Warm starters

	½ portion	½ portion	
Green salad	8.-	Minestrone	11.-
Rucola salad and parmigiano	10.-	Consommé au porto	7.-
Mixed salad	10.-	Consommé nature	5.-
Carpaccio, rucola and parmigiano	26.- 18.-	Lobster bisque	10.-
Bresaola, rucola and parmigiano	26.- 18.-	Snails (the dozen)	16.- 10.-
Assorted meat all'italiana	24.- 18.-	Boletes, provençal sauce	23.- 15.-
Appetizers of your choice	23.-	Tortelloni in beef consommé	10.-
Prawns cocktail	17.-	Eggplant alla parmigiana	15.-
Tomato mozzarella	19.- 14.-		
Parma ham	25.- 18.-		
Buffalo mozzarella and rucola	23.- 17.-		

Suggestions

Parma ham and melon	28.- 19.-	Avocado with prawns	19.-
Salmon carpaccio	24.- 16.-	Lukewarm octopus salad	19.-
Assiette de rosbeef <i>French fries</i>	28.-	Calamari salad	19.-
The chef's plate	24.- 16.-	Fisherman's salad	25.- 19.-
(Tomate, bufala, carpaccio, roastbeef)		(octopus, calamari, cuttlefish, clams, mussels)	

* *Extra French fries*..... 5.-

Pasta minute

Orecchiette with meatballs	23.-	Spaghetti napoli (tomato sauce, basil)	19.-
Penne with scampis	27.-	Spaghetti bolognese (tomato sauce, meat)	21.-
Penne alla siciliana	25.-	Spaghetti „mare e monti“	26.-
(tomato sauce, eggplant, baked)		(tomato sauce, boletes, scampis, olives)	
Penne vodka	23.-	Spaghetti al pesto (basil, garlic, olive oil)..	22.-
Linguine with lobster	36.-	Spaghetti with fresh clams	29.-
Penne arrabbiata (tomato sauce, pimento) .	22.-	Spaghetti with garlic and chili oil	20.-
Paccheri allo scoglio	38.-	Linguini with fresh clams.....	29.-
(Paccheri with seafoods)			

Meal without drinks CHF 2.-

VAT included

Home made Fresh pasta

Tortelloni with ricotta	22.-
Tortelloni with boletes	26.-
Tortelloni with scampis and rucola	26.-
Tortelloni with squash and rucola	24.-
Tortelloni with morels	28.-
Ravioli with ricotta and spinach	22.-
Ravioli with salmon	28.-
Tagliatelle with boletes	26.-
Tagliatelle with salmon	28.-
Tagliatelle with morels	29.-
Tagliatelle with four cheese sauces	23.-
Gnocchi with gorgonzola	21.-
Gnocchi homemade	22.-
Gnocchi with butter and sage	21.-
Gnocchi alla matriciana <i>tomato sauce, bacon, onions</i>	23.-
Gnocchi al pesto <i>basil sauce, garlic, olive oil</i>	23.-
Gnocchi with squash and rucola	24.-
Rigatoni alla carbonara <i>cream sauce, bacon, egg yolk</i>	22.-
Rigatoni alla cusanese <i>cream sauce, boletes, meatballs</i>	24.-
Rigatoni alla primavera <i>fresh tomato, mozzarella, basil, Parma ham</i>	22.-
Fusilli ai cuori di carciofi <i>artichoke hearts</i>	26.-
Lasagne with salmon	24.-
Lasagne	23.-
Fresh spaghetti with scampis	27.-
Panzarotti	22.-
Trio di pasta	27.-
Cannelloni	22.-
Pasta tasting « as much as one wants » <i>minimum of 2 people</i> <i>per person</i>	38.-

Meal without drinks CHF 2.-

VAT included

Fish

Shrimps, provençal sauce.	38.-	Grilled sole 400/600gr	48.-
Fried calamari	29.-	Baked sole 400/600gr.....	48.-
Fritto misto (<i>mixture of fried fish</i>)	39.-	Grilled fish	42.-
		(<i>tuna, swordfish, salmon</i>)	

Meat

Beef steak Nature	32.-	Veal scaloppine, white wine sauce	38.-
Horse steak with green pepper	33.-	Veal scaloppine, lemon sauce	38.-
Rib steak with boletes	41.-	Veal scaloppine with boletes	40.-
Beef tenderloin, morel sauce	44.-	Piccata milanese (<i>veal scaloppine</i>)	39.-
Beef tagliata	39.-	Escalope milanese	45.-
(<i>on a bed of rucola and balsamic vinegar</i>)		(<i>rucola and fresh tomatoes</i>)	
		<i>Saltimbocca alla romana</i>	39.-
		Veal paillard (<i>thin slices of grilled veal</i>).....	39.-

*All our dishes are served with **pasta** and **vegetables**
or **French fries** and **vegetables***

Risottos minute

Risotto with boletes	<i>per person</i> 33.-	Risotto with seafood	<i>per person</i> 35.-
<i>In the wheel of parmesan</i>			

Only in season :

Risotto with fresh chanterelles	<i>per person</i> 33.-
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All risottos are served for a minimum of 2 people

Meal without drinks CHF 2.-
VAT included

Pizzas

Focaccia nature	6.-
Bruschetta 3 pièces	8.-
Focaccia bruschetta	12.-
Gioconda	Tomate, mozzarella, jambon, ananas, origano	23.-
Tonno	Tomate, mozzarella, thon, origano	19.-
Pescatore	Tomate, thon, vongole, moules, crevettes, origano	23.-
Casalinga	Tomate, piment, ail, origano	13.-
Mortadella	Tomate, mozzarella, mortadella, origano	20.-
Margherita	Tomate, mozzarella, origano	17.-
Napoletana	Tomate, mozzarella, olives, câpres, anchois, origano	20.-
Quattro stagioni	Tomate, mozzarella, jambon, champignons, anchois, câpres, origano	22.-
O sole mio	Tomate, mozzarella, jambon, champignons, oeuf, origano	22.-
Campagnola	Tomates fraîches, mozzarella, aubergine, origano	21.-
Prosciutto	Tomate, mozzarella, jambon, origano	20.-
Calzone	Tomate, mozzarella, jambon, oeuf, origano	21.-
Cipolla	Tomate, mozzarella, oignons, piments, origano	19.-
Funghi	Tomate, mozzarella, champignons, origano	20.-
Prosciutto di Parma	Tomate, mozzarella, jambon de Parme, origano	25.-
L'Italia	Tomate, mozzarella, poivrons, câpres, champignons, artichauts, origano	21.-
La Nonna	Tomate, mozzarella, épinards, piments, origano	20.-
Vesuviana	Tomate, mozzarella, crevettes, origano	20.-
Salame	Tomate, mozzarella, salami, origano	21.-
Contadina	Tomates fraîches, mozzarella, courgettes, oignons, piment	21.-
Quattro formaggio..	Tomate, ricotta, gorgonzola, parmigiano, mozzarella	21.-
Al salmone	Tomate, mozzarella, saumon fumé, origano	25.-
Gorgonzola	Tomate, gorgonzola, origano	20.-
Al basilico	Tomate, mozzarella, basilic frais	19.-
Porcino	Tomate, mozzarella, bolets, ail, origano	24.-
Rucola	Tomate, mozzarella, rucola, parmigiano, origano	21.-
Cacciatore	Tomate, mozzarella, artichauts, poivrons, olives, origano	23.-
Maison	Tomate, mozzarella, bresaola, rucola, huile d'olive, origano	25.-

Meal without drinks CHF 2.-

VAT included

Suggestions de pizzas

(Spécial)

-Peppone

Tomate, mozzarella, mascarpone, jambon de Parme, rucola, parmigiano 30.-

-Don Camillo

Tomate, mozzarella di bufala, basilic 25.-

-Biferno

Tomate, caciocavallo, rucola, crème de truffe noire 27.-

-Matese

Tomate, mozzarella, bolets, pecorino 27.-

-La Partenopea

Mozzarella, tomate cerises, saucisse, cime di rapa, (salsiccia e friarielli) 28.-

-La Burratina

Tomate cerises, artichauts burrata, prosciutto di parma 36.-

-Pugliese

Fior di latte, courgettes, mortadella, burrata, tomates cerises, pistache en grains 30.-

-Margherita speciale

Tomate, mozzarella fior di latte, basilic frais, huile d'olive 21.-

-Caprese

Tomates cerises, mozzarella fior di latte, basilic frais, ricotta, huile d'olive 23.-

-Crudaiola (focaccia)

Tomates cerises, mozzarella fior di latte, rucola, parmigiano, huile d'olive 24.-

-Mutria

Tomate, mozzarella, caciocavallo, oignons, saucisse, coppa, épinards, basilic frais 30.-

Meal without drinks CHF 2.-
VAT included



Spécialités à la truffe Blanche *(Selon la saison)*

-Tortelloni al tartufo Bianco	59.-
-Ravioli al tartufo Bianco	59.-
-Tagliolini al tartufo Bianco	59.-
-Tagliatelle al tartufo Bianco	59.-
-Risotto al tartufo Bianco 2 personnes minimumpar pers.	65.-

ORIGINE DE NOS VIANDES ET DE NOS POISSONS

-**Bœuf et Veau** : SUISSE et ALLEMAGNE

-**Saumon** : Norvège, Ecosse

-**Cheval**: CANADA et AUSTRALIE

-**Thon** : Philippines, Sri lanka

-**Sole** : France, Danemark

-**Espadon** : Philippines, Sri lanka

-**Pizza** : Toutes les mentions de jambon sont des jambons d'épaule

Nous vous donnons volontiers des informations détaillées sur la présence possible d'allergènes dans les plats du menu

NOUVEAU

**Viande rassis de Boeuf*



-Steak	200gr	Fr. 39.-
-Filet	200gr	Fr. 52.-
-Entrecôte	200gr	Fr. 48.-
-Château Briand	min. 2 pers. - 400gr	Fr. 55.- par pers.
-Côte de bœuf	min. 2 pers. - 900gr	Fr. 65.- par pers.

*Sauce au choix (pour toutes les viandes)

- Café de Paris
- Poivre vert
- Bolets
- Morilles



*Garnitures au choix : frites, légumes, pâtes, riz

Traditional pizzerias all over Geneva!

When Italy comes in three restaurants...

The Cassella family took over the restaurant in 2003 and its success is no longer in doubt.

Arrived from the Naples region 37 years ago, Mr. Cassella has spent his time in the kitchen since the age of 16.

In this family restaurant, friendliness is the key word! Nicola, Cristina and their collaborators make it a point of honor to treat the welcome and especially their dishes.

One of the house specialties is fresh pasta, made to order! The tartare served on your plate is cut with a knife and the menu offers you a choice of more than 30 kinds of pizzas!

We offer some 130 qualities of wine that we invite you to discover.

We look forward to welcoming you on our beautiful flowery and shaded terrace in summer, and in our large bright veranda on less clement days.

