Vitti

THE RESTAURANT

Vitti Concept was born in Rome in 1898.

Over time, passion and family tradition have developed a unique connection between the Vitti name and Roman gastronomic culture, which aims to continue offering simple and authentic flavors of the past.

For our dishes we use only the highest quality raw materials, scrupulously selected by our chef...

A N T I P A S T I

Beef meatballs on Sbrinz fondue with sautéed porcini mushrooms	28
Classic beef tartare (80g / 150g) with toast, mixed salad and butter	22/33
Artichokes Roman style with pecorino and carbonara cream	18
Roasted octopus tentacles with pumpkin puree and herbed chestnuts	26
Salmon tartare with puntarelle salad and smoked herring roe	24
Selection of Italian cured meats and cheeses accompanied by crispy rosemary pinsa, pickled vegetables, honey and homemade chutneys	36

THE FIRST ROMANS

CARBONARA Spaghetti with pork cheek, eggs, Pecorino romano DOP and black pepper	24
AMATRICIANA Half sleeve, pork cheek, tomato sauce and Pecorino Romano DOP	24
GRICIA Maccherone creamed with Pecorino Romano DOP, bacon and black pepper	24
CACIO & PEPE Tonnarello creamed with pecorino romano DOP and coarsely ground black pepper	23
TRASTEVERINA Linguine with tomato sauce, tuna, olives and Mediterranean herbs	21
CACIO & PEPE DI MARE Bigolo in Pecorino Romano-Creme with black pepper, served with red prawn Tatar and a hint of lime	34

R E C E I V E D

Creamy risottos in Ticino style

RISOTTO ALL'AMATRICIANA Risotto with Pork cheek, tomato and Pecorino Romano sauce DOP	25
RISOTTO IN PECORINO ROMANO CREAM with lamb ragu scented with cocoa	26
CARNAROLI RISOTTO with Porcini Mushrooms	25

Autumn and winter classics

Classic Homemade Lasagna Bolognese	23
Plin Ravioli with Sbrinz fondue, fried Artichokes and beef reduction	26
Tagliolini with cream of pumpkin, sauteed shrimp, fresh cherry tomatoes and roasted pistachios	27

THE SECONDS

Vitti Concept Rome

Chicken Roman Style Accompanied with stewed Peppers	30
Roman-style stockfish, slowly cooked with olives, young potatoes and tomato sauce	33
Grilled lamb chops with sautéed endive salad, new potatoes and its own sauce	42

Vitti Concept Lugano

Grilled squid with sautéed broccoli rabe, herbed new potatoes and roasted tomato cream	42
Oven-baked croaker fillet with sautéed artichokes and herb-roasted new potatoes	38
Irish Beef Bone-In Rib (500g) Recommended for 2 people (side dishes not included)	80

S I D E D I S H E S

Green Salad	8
Mixed Salad	10
Pan-Sauteed Escarole	15
Baked Potatoes	12
Pepper Salad with Anchovies	14
Puntarelle Salad	12
Sautéed Turnip Tops	14
Sautéed artichokes with garlic and parsley	16

P I N S E G O U R M E T

Light and fragrant, made from a long-leavened dough of mixed flours, it's crunchy on the outside and soft on the inside. The authentic taste of Roman tradition.

Pinsa with tomato sauce, mozzarella and buffalo mozzarella	19
Pinsa with Porcini and Luganiga Ticino with Sbrinz cream	23
White pinsa with Parma ham and buffalo mozzarella	24
Pinsa with Carbonara-Cream, bacon and Pecorino DOP	24
Pinsa with Tuna tartare with pumpkin cream and fried artichokes	25

D E S S E R T

TIRAMISÙ VITTI Homemade Tiramisù according to a traditional recipe	12
LEMON PANNA COTTA with crumble and meringue	13
DARK HEART chocolate cake with raspberries, meringue and vanilla ice cream	13
Selection of Italian mini pastries from the display case (3 pieces)	9

I N C O M B I N A T I O N

Recommended dessert wines to stylishly round off your meal

Moscato d'Asti DOCG	Nameless Vineyard, Braida	42
“Ben Rey” Passito di Pantelleria DOC (37.5 cl)	Donnafugata	58

RÉSERVÉ la rivista

GASTROTICINO Federazione esercenti albergatori Ticino

bioethica food safety engineering

Sostanze che potrebbero provocare allergie o altre reazioni indesiderate
Ingrédients pouvant provoquer des allergies ou d'autres réactions indésirables
Zutaten, die Allergien oder andere unerwünschte Reaktionen auslösen können
Substances that may cause allergies or other undesirable reactions

Contiene | Contient | Enthält | Contains		Può contenere | Peut contenir Es kann enthalten | May contain	
1a	Cereali, Glutine, *Céréales, Gluten* Glutenhaltiges Getreide, *Cereals, Gluten*	1b	Cereali, Glutine, *Céréales, Gluten* Glutenhaltiges Getreide, *Cereals, Gluten*
2a	Crostacei, *Crustacés,* Krebstiere, *Crustacea*	2b	Crostacei, *Crustacés,* Krebstiere, *Crustacea*
3a	Uova, *Oeufs,* Eier, *Eggs*	3b	Uova, *Oeufs,* Eier, *Eggs*
4a	Pesce, *Poissons,* Fische, *Fish*	4b	Pesce, *Poissons,* Fische, *Fish*
5a	Arachidi, *Arachides,* Erdnüsse, *Peanuts*	5b	Arachidi, *Arachides,* Erdnüsse, *Peanuts*
6a	Soia, *Soja,* Sojabohnen, *Soy*	6b	Soia, *Soja,* Sojabohnen, *Soy*
7a	Latte, lattosio *Lait, lactose* Milch, Laktose *Milk, Lactose*	7b	Latte, lattosio *Lait, lactose* Milch, Laktose *Milk, Lactose*
8a	Frutta a guscio, Noci, *Fruits à coque dure, Noix* Hartschalenobst, Nüsse, *Tree Nuts, Nuts*	8b	Frutta a guscio, Noci, *Fruits à coque dure, Noix* Hartschalenobst, Nüsse, *Tree Nuts, Nuts*
9a	Sedano, *Céleri,* Sellerie, *Celery*	9b	Sedano, *Céleri,* Sellerie, *Celery*
10a	Senape, *Moutarde,* Senf, *Mustard*	10b	Senape, *Moutarde,* Senf, *Mustard*
11a	Sesamo, *Sésame,* Sesamesamen, *Sesame seeds*	11b	Sesamo, *Sésame,* Sesamesamen, *Sesame seeds*
12a	Anidride solforosa, solfiti [1] *Anhydride sulfureux, sulfites* [1] Schwefeldioxid, Sulfite [1] *Sulfur dioxide, Sulfites* [1]	12b	Anidride solforosa, solfiti [1] *Anhydride sulfureux, sulfites* [1] Schwefeldioxid, Sulfite [1] *Sulfur dioxide, Sulfites* [1]
13a	Lupini, *Lupins,* Lupinen, *Lupines*	13b	Lupini, *Lupins,* Lupinen, *Lupines*
14a	Molluschi, *Mollusques* Weichtiere, *Mollusks*	14b	Molluschi, *Mollusques* Weichtiere, *Mollusks*

[1] [>10 mg/kg >10 mg/l SO_2]

[1] [>10 mg/kg >10 mg/l SO_2]

The Origin of our Meats is: Switzerland - Italy - France - Argentina - Holland - Hungary.

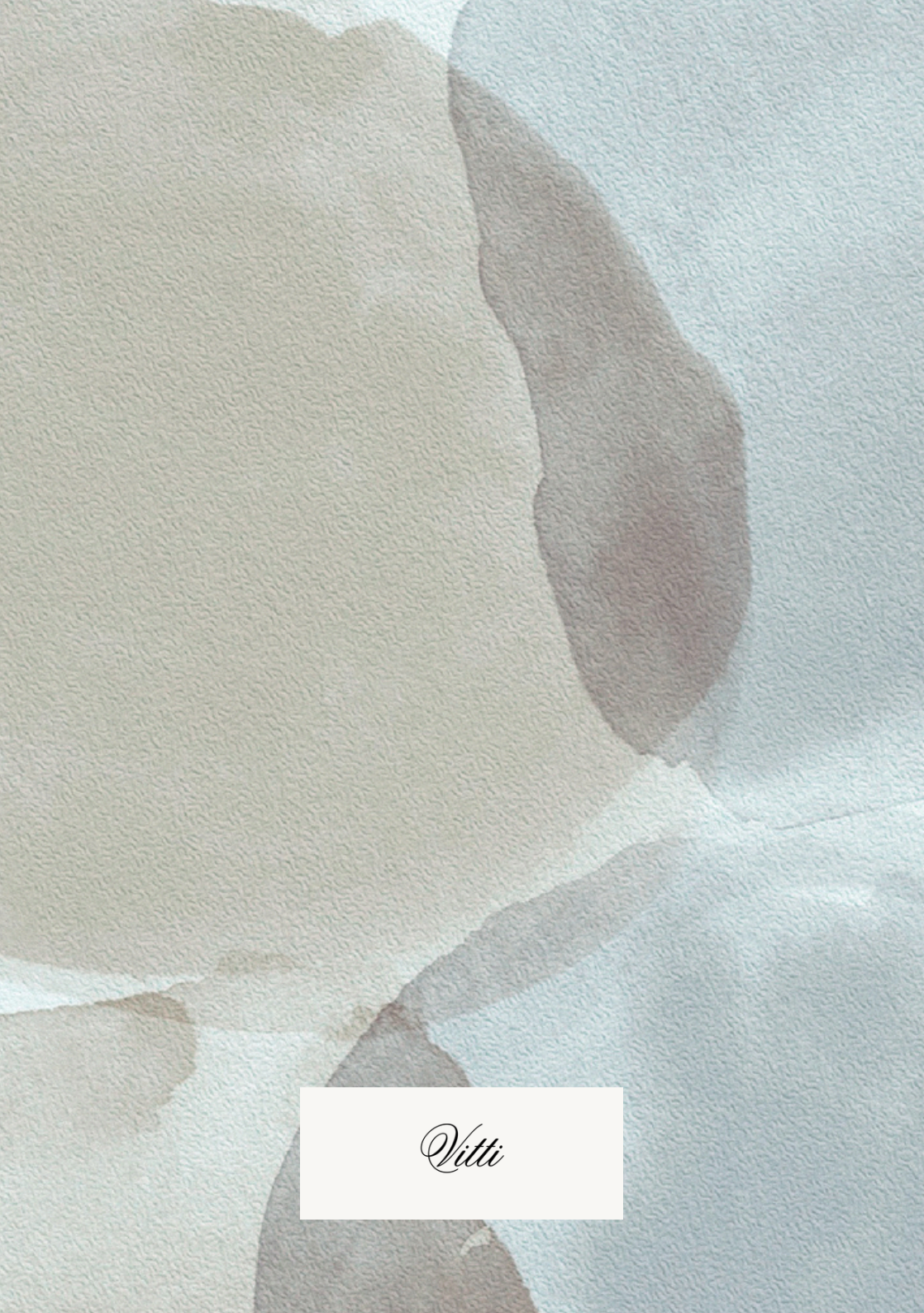
The Origin of our Fish and Shellfish is: Norway - Scotland - Canada - Alaska - France-Italy - Argentina - Patagonia - Philippines.

The Origin of our products from the showcase Bakery is: Switzerland - Italy - France - Germany.

Vitti

TO VIEW THE MENU' IN DIFFERENT LANGUAGES, PLEASE SCAN THE QR CODE BELOW

Follow us vitti_lugano


Vitti

Vitti

TO SHARE

LAMB KETTLES WITH HERBAL SALT

Fr. 17.-

NACHOS with Cheddar, Jalapeño and Cherry Tomatoes accompanied by Guacamole sauce

Fr. 16.-

MOZZARELLA STICKS served with slightly spicy mayonnaise

Fr. 13.-

CRUNCHY ROMAN PINS:

MARGHERITA with Tomato, Mozzarella and Buffalo Mozzarella	Fr. 18.-
PORCINI & LUGANIGA with Sbrinz Cream	Fr. 23.-
White base with raw ham and buffalo mozzarella	Fr. 24.-
CARBONARA with Carbo Cream, Bacon and Pecorino	Fr. 24.-
Tuna Tartare with Pumpkin Cream and Fried Artichokes	Fr. 25.-