

VIVA VOCE

L'ECCELLENZA ITALIANA

Ristorante, Pizzeria & Piano Bar

CRANS-MONTANA



SWITZERLAND

Buon Appetito!



EN - DE
VERSION



PRIX EN CHF

ATTENTION ALLERGENES

In case of allergies or intolerances, our staff will be pleased to inform you.

Every day we pay attention to the traceability of 14 allergens that we may encounter in the preparation of our dishes.

Peanuts, egg, fish, gluten, lactose, lupine, nuts, mustard, sesame, soy, sulfites, nuts, cereals, celery, soy, molluscs.



Cocktails Signature

SPRITZ LILLET ROSÉ.....10

Lillet rosé, prosecco, raspberry liqueur, soda water

VIVAVOCE FIZZ16

Absolut vodka, strawberry cream, cucumber, cranberry juice, prosecco

BEET IT16

*Bombay Sapphire gin, St. Germain liqueur, homemade rim syrup, mint, lemon juice, aquafaba**

* Aquafaba = Water extracted from chickpeas, used as a vegan alternative to egg whites.
The liquid adds a frothy texture to cocktails when shaken without affecting the taste.

RED PICADOR16

Tequila, Velvet Falernum liqueur, red pepper, basil, lime juice, agave syrup

GRAPEFRUIT JULEP16

Gin Baladin, Campari, fresh grapefruit, mint, lemon juice, sugar syrup

Bollicine

GLASS

PROSECCO.....9

MOËT & CHANDON14

CHANDON GARDEN SPRITZ.....15

Orange flavored sparkling wine made from Chardonnay, Pinot Noir and Semillon

KIR ROYAL.....15

Glass of champagne with crème de cassiss





Le proposte Estive dello Chef

VITELLO TONNATO.....PICCOLA 28.....GRANDE 38

*Italian classic, thin slices of roast veal cooked at low temperature,
tuna mayonnaise, anchovies and capers
Accompanied by roasted potatoes with rosemary*

RAVIOLI NERANO.....28

*Homemade ravioli filled with lemon ricotta,
zucchini and DOP parmesan cream*

LA CALAMARATA.....28

*Ring-shaped pasta, pea foam, squid carpaccio marinated in lime,
soy and green onions*

TARTARE DI MANZO.....PICCOLA 20.....GRANDE 38

*Beef tartare, toasted pine nuts, sun-dried tomatoes,
parmesan shavings and rucola and cherry tomato salad*



Atto Primo

SCENA PRIMA

ANTIPASTI FREDDI

RUCOLA.....15

Arugula salad, tomato trilogy, EVO oil from Abruzzo, Parmesan shavings and Balsamico DOP from Modena extra old 25 years

CAPRESE.....24

Mozzarella di bufala DOP, tomato trilogy, basil pesto, focaccia with rosemary and EVO oil from Abruzzo

TONNO VITELLATO.....32

Tartar of red tuna marinated in soy, mayonnaise with veal jus, caper powder and parsley served with saffron tapioca chips

TAGLIERE VIVAVOCE.....PICCOLA 29 GRANDE 45

We present you the flavors of Italy with our VIVAVOCE platter

*San Daniele DOP aged for 18 months, Coppa Piacentina,
Mortadella with pistachios from Modena,
La Ventricina Parmesan shavings and pickled olives.
The whole is accompanied by our homemade focaccia*



SCENA II

ANTIPASTI CALDI

PARMIGIANA.....24

*Our eggplant parmigiana with tomato sauce «Ciro Flagella»,
smoked buffalo mozzarella DOP, topped with basil and parmesan*

MOZZARELLA IN CARROZZA.....26

*Un classique de CAMPANIA revisité,
Mozzarella di bufala DA CAMPANIA classic in a new guise, Breaded Mozzarella di Bufala DOP
served on tomato coulis «Ciro Flagella» and garnished with fried basil leaves*

DUETTO.....28

CALAMARI AND FRIED KING PRAWNS, LEMON MAYONNAISE AND SALAD



Atto Secondo

SCENA PRIMA

PASTA SECCA

BUCATINI ALLA TRAPANESE.....26

*Red pesto (sundried tomatoes, peppers, garlic and almonds), toasted breadcrumbs
with herbs, basil and toasted almonds*

MAFALDINE AL TARTUFO NERO30

*Ribbon pasta with cream of black truffles, mascarpone foam, small mushrooms
and petals of fresh truffles in season*

SPAGHETTO A' VONGOLE.....32

*Spaghettoni, clams from the Adriatic Sea,
refined with Sicilian lemon and bottarga from Sardinia*

SCENA II

PASTA FRESCA

LASAGNA SOFFIATA.....26

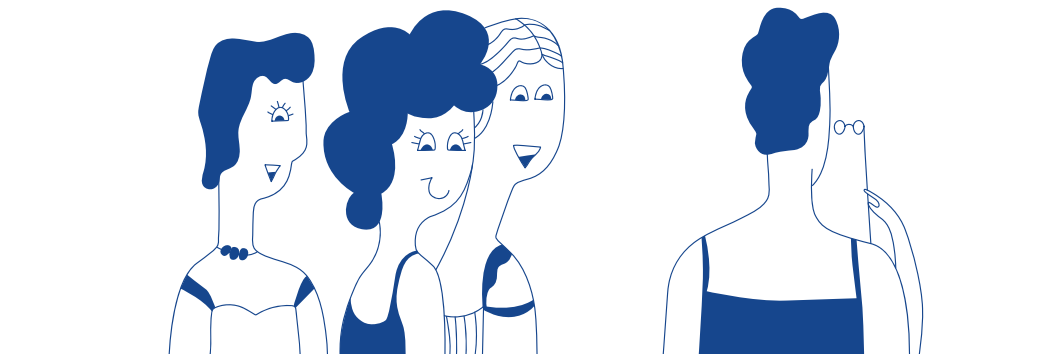
*«Puffed» puff pastry as lasagna sheets, beef ragu Bolognese
and Parmesan cream DOP*

RAVIOLO FUMÉ.....28

Homemade ravioli filled with smoked bufala, slightly spicy arrabbiata sauce and fresh basil

SCIALATIELLI AI FRUTTI DI MARE.....38

*Fresh homemade pasta, typical of the Amalfi Coast
with a preparation of flour, milk, cheese, basil, egg and olive oil
Served with seafood, king prawns, scampi, squid and dried cherry tomatoes*





Atto Terzo

SCENA PRIMA

GALLETTO RUSPANTE.....39
Roasted chicken with herbs

MERLUZZO VIVAVOCE.....42
*Cabillaud cuit à basse température,
Asparagi Cod cooked at low temperature, «Asparagi di Mare» (sea asparagus)
fried in garlic and EVO oil, Jerusalem artichoke cream and reduced salami Ventricina*

COSTOLETTA DI VITELLO ALLA MILANESE.....55
Veal cutlet with butter like a real Milanese and potato chips

CARRELLO DEL PESCATO

OUR FISHES ARE SERVED WITH ROSEMARY POTATOES, CHICORY AND SAUTÉED VEGETABLES

	600 gr	1 kg
BRANZINO	58	115
<i>Loup de mer</i>		
ORATA	58	115
<i>Dorade</i>		

*Fish selection according to availability, different ways of preparation:
Mediterranean, simply grilled and our classic with coarse salt*

SCENA II

GRILL

TAGLIATA DI MANZO.....42 200 gr

Entrecôte of beef (Argentina) in strips, arugula salad, DOP parmesan shavings, cherry tomatoes, the real DOP balsamic vinegar of Modena and roasted potatoes with rosemary

ABBACCHIO ALLA SCOTTADITO 46

Lamb chops (Ireland) marinated with thyme, garlic and lemon

IL FILETTO.....55 250 g

Filet of beef

LA COSTATA.....18 les 100 gr

Selection from Australian Jack's Creek Black Angus beef, aged on the bone

Our grilled meat is served with rosemary potatoes, chicory and sauteed vegetables.





Eccellenze italiane

IN PUMMAROLA : *San Marzano tomatoes from the Agro Sarnese-Nocerino DOP region*
FIOR DI LATTE : *a special mozzarella made with cow's milk from the municipality of Agerola (Naples)*
BURRATA : *originates from Puglia, mozzarella bundle filled with crème fraîche and mozzarella strips*
SAN DANIELE : *DOP raw ham from the Friuli Venezia Giulia region*
POMODORO CIRO FLAGELLA : *Selected Datterino tomato from the Abruzzo region*
MOZZARELLA DI BUFALA DOP : *Cheese made with buffalo milk from the «Campania» region*
OLIO EVO VIVAVOCE: *Extra virgin olive oil from Italian production*

Atto Quarto

SCENA PRIMA

LE FOCACCE

ROSMARINO.....10

Extra virgin olive oil and rosemary

IL FOCACCINO 22

Fior di latte, cooked ham and oregano

BOLOGNA 24

Smoked Bufala DOP, mortadella with pistachios

DELIZIA 26

Burrata DOP, coppa, rocket salad and basil

GENOVESE.....30

*Pesto of basil, cherry tomatoes,
raw ham di San Daniele DOP and mozzarella*

SCENA II

LE CLASSICHE

MARGHERITA.....18

With pummarola, fior di latte and basil

MARGHERITA PROSCIUTTO COTTO.....23

With pummarola, fior di latte, cooked ham and basil

MARGHERITA PROSCIUTTO COTTO E FUNGHI.....24

With pummarola, fior di latte, cooked ham, mushrooms and oregano

4 FORMAGGI.....25

*Fior di latte, bufala PDO, gorgonzola PDO,
parmigiano reggiano PDO and pecorino romano PDOP*

MARGHERITA DIAVOLA.....26

With pummarola, fior di latte, ventricina, nostraline olives and red onions

MARGHERITA TONNO.....26

With pummarola, fior di latte, tuna fillet callipo, onions and olives

SICILIANA.....25 —

*With pummarola, fior di latte, smoked Bufala DOP,
roasted eggplant and Parmigiano Reggiano DOP*

4 STAGIONI.....26

*With pummarola, fior di latte, cooked ham, nostraline olives,
mushrooms, eggplant and artichokes*

CAPRICCIOSA.....26

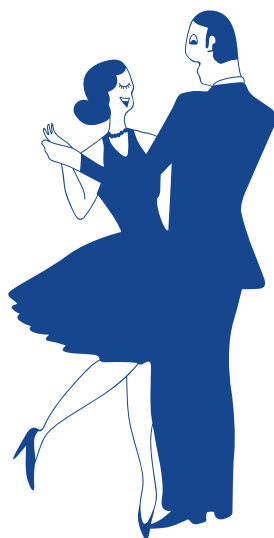
With pummarola, fior di latte, cooked ham, mushrooms, egg and artichokes

CALZONE.....26

With pummarola, fior di latte, mushrooms, cooked ham and egg

PARMA.....29

*With pummarola, fior di latte, arugula salad, San Daniele DOP
raw ham and Grana Padano DOP shavings*



SCENA III

LE SPECIALI

BUFALINA.....25

*With pummarola, San Marzano Cirò Flagella tomato fillets,
Mozzarella di bufala DOP and basil*

LA MILANESE.....25

*Our specialty is the breaded pizza.
Mozzarella di bufala DOP, sun dried tomatoes, arugula salad and a hint of lime*

NONNA MARÌ.....28

*Cream of peas, bacon, bufala DOP,
parmesan chips and pine nuts*

MISS ITALIA.....32

*With pummarola, mozzarella di bufala DOP, prosciutto di San Daniele DOP,
cherry tomatoes, arugula salad, chips of parmigiano reggiano DOP,
mozzarelline and with truffle oil*



VEGETARIEN



VEGAN

SCENA IV

TUBI

CONTADINO.....28

*Tomato fillets San Marzano Ciro Flagella, smoked Bufala DOP, mushrooms, peppers
From the oven: eggplant, zucchini, cherry tomatoes, nostraline olives and arugula salad*

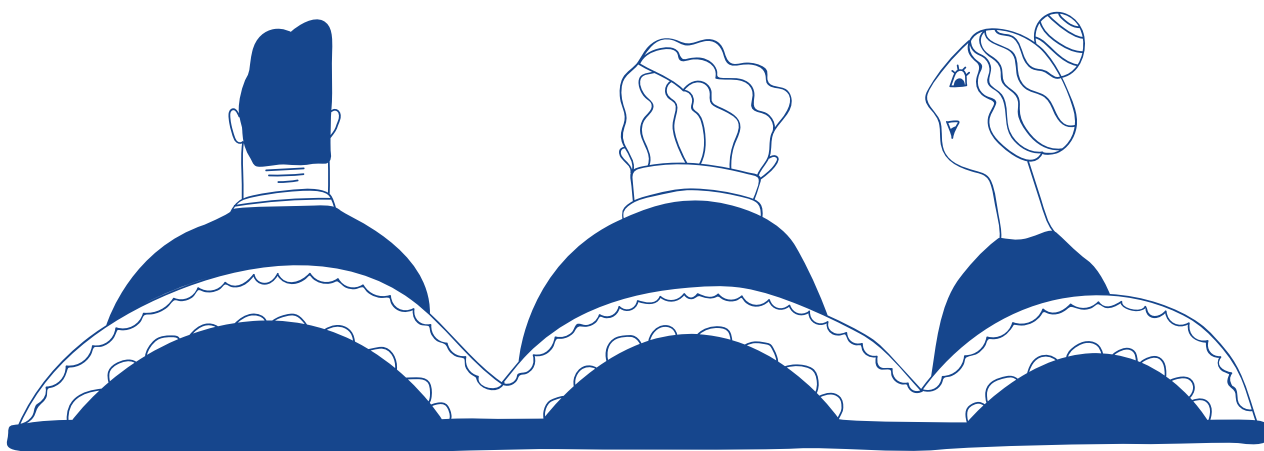
CAPRINO.....28

*Tomato fillets San Marzano Ciro Flagella, Fior di Latte and goat cheese From the oven:
arugula salad, cherry tomatoes, walnuts and honey*

NORCIA.....34

*Tomato fillets San Marzano Ciro Flagella, fior di latte, porcini mushrooms
From the oven: prosciutto di San Daniele DOP, pecorino Romano DOP, arugula salad,
cherry tomatoes and black truffle leaves*







SCENA IV

MARMOCCHI

PASTA WITH TOMATO SAUCE.....10 

PASTA WITH HAM CREAM SAUCE.....12

PIZZA MARGHERITA.....10 

PIZZA WITH HAM.....12

BREADED ESCALOPE.....25

Sipario

DOLCI

MOKKAMISU.....12

The classic tiramisu from Italy

BABÀ.....14

A classic Neapolitan dessert with rum flavor, topped with cream

LIMONE.....14

The delicacy with lemon

TORTINO.....16

Chocolate cake with a liquid center of 70% chocolate and red fruit ice cream

ESOTICO 14

Vanilla flavored pineapple, red fruit, banana and coconut ice cream

GELATO.....4 1 boule

Flavors: Fior di Latte, cream, chocolate, hazelnut, mocha, nougat, zabaglione, raspberry, lemon, apricot, pear and red fruit

SORBETTI E COPPE GELATO

SGROPPINO SORRENTO 12

Vodka, prosecco and lemon sorbet

SGROPPINO PASSIONE ITALIANA.....12

Prosecco grappa, lemon sorbet, passion fruit puree

COPPA DEL NONNO.....13

Coffee ice cream, vanilla ice cream, espresso and whipped creamy

COPPA VIVAVOCE.....16

Hazelnut ice cream, nougat ice cream, zabaglione ice cream piece of tiramisu' and Nutella

COPPA FORESTA NERA.....16

Fior di latte ice cream, sour cherries, amaretti, chocolate chips





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