

VIVA VOCE

L'ECCELLENZA ITALIANA

Ristorante, Pizzeria & Piano Bar

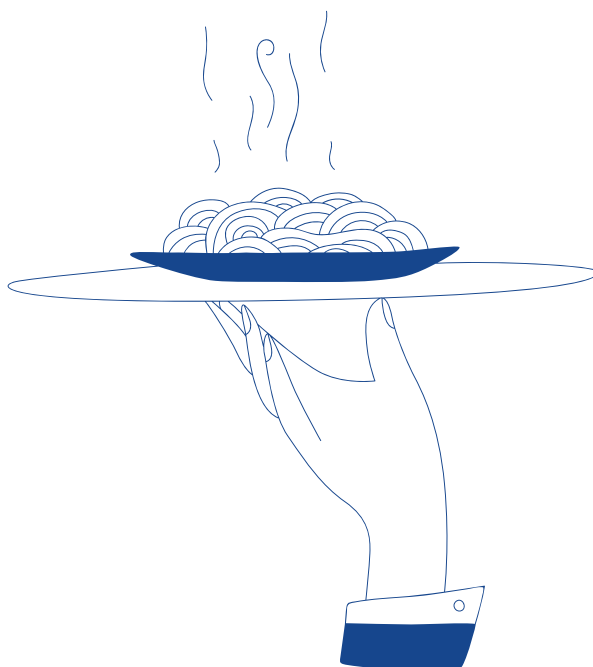
CRANS-MONTANA



SWITZERLAND

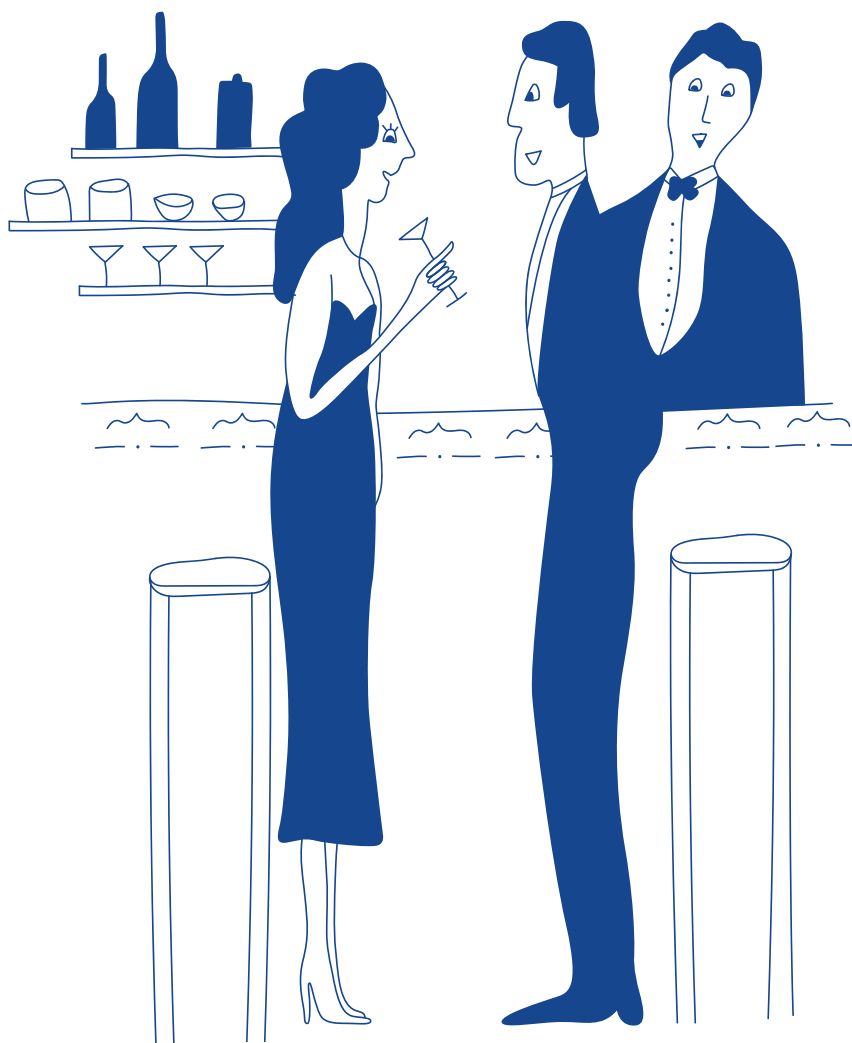
Buon Appetito!

SCAN HERE
FOR ENGLISH
AND DEUTCH
VERSION



ECCELLENZE ITALIANE

À PUMMAROLA: tomates San Marzano de la région Agro Sarnese-Nocerino DOP
FIOR DI LATTE: fleur de lait, est un fromage à pâte filée de la commune d'Agerola (Naples)
SAN DANIELE : jambon cru DOP de la région de «Friuli Venezia Giulia»
POMODORO CIRO FLAGELLA ROSSO DA AMARE: tomate sélectionnée de la région «Gargano»
MOZZARELLA DI BUFALO DOP: fromage à pâte filée au lait de bufflone de la région «Campania»
OLIO EVO VIVAVOCE: huile d'olive extra vierge de production italienne



FOOD ALLERGIES

Our staff would be pleased to assist and Inform you In regards to allergies or Intolerances.

*We pay close attention during our day-to-day preparations to the traceability of our Ingredients In regards to all 14 allergens:
Peanuts, Celery, Crustaceans, Nuts, Gluten, Milk, Lupins, Shellfish, Mustard, Eggs, Fish, Sesame*

PRICES IN CHF

Cocktails Signature

BELSAZAR SPRITZ.....12

Belasazar rosé, prosecco, cranberry, soda, liqueur abricot

VIVAVOCE FIZZ16

Vodka Absolut, crème de fraise, concombre, jus de canneberge, prosecco

BEET IT16

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

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

SPICY CONCOMBRE JALAPEÑO16

Tequila blanco, lime, sugar, concombre, jalapeño

GRAPEFRUIT JULEP16

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

Bollicines

GLASS

PROSECCO.....9

VEUVE CLICQUOT18

CHANDON GARDEN SPRITZ.....12

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

KIR ROYAL.....19

Champagne with crème de cassis



Le proposte dello Chef Marco

SPECIALE INVERNO



PIOVRA E PAPPAL POMODORO.....28

Grilled octopus tentacles, Tuscan bread and tomato soup served with an octopus extract mayonnaise

UOVO AL TARTUFO BIANCO.....38

Poached eggs, potato foam and shaved white truffles

TAGLIOLINI AL TARTUFO BIANCO.....55

Sautéed Tagliolini in butter served with shaved white truffles

PACCHERO ALL'ASTICE.....45 —

*Paccheri Masciarelli sautéed in a marjoram
lobster bisque with half a lobster*

GUANCIA DI MANZO.....40

Braised beef cheeks, mashed potatoes and confit shallots

MAIALINO E MELE.....36

*Apple fed pork belly, Gala apple compote, Granny Smith salad
served with a mustard dressing*

PIZZA TARTUFINA.....30

White Pizza, fior di latte, crushed potatoes, cooked ham and shaved black truffles





Atto Primo

SCENA PRIMA

COLD STARTERS

RUCOLA.....15

Arugula salad, selection of cherry tomatoes, EVO olive oil, Parmigiano Reggiano PDO shavings with a Balsamico PDO from Modena dressing

CAPRESE.....24

Buffalo mozzarella PDO, selection of cherry tomatoes, basil pesto, focaccia with rosemary and EVO olive oil

TONNO VITELLATO.....32

Tuna tartare marinated in soya sauce, veal jus mayonnaise, dried capers and parsley served with saffron tapioca chips

TAGLIERE VIVAVOCE.....PICCOLA 29 / GRANDE 45

*Nous vous présentons les saveurs de l'Italie
We present to you the flavours of Italy with our VIVAVOCE platter
San Daniele PDO aged for 18 months, Coppa Piacentina,
Mortadella with pistachios from Modena, La Ventricina Parmesan shavings
and pickled olives accompanied with freshly baked focaccia*



SCENA II

HOT STARTERS

ZUPPA DEL CONTADINO.....20

Farmers vegetable soup with spelt, barley, lentils, beans and rosemary

PARMIGIANA.....25

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

MOZZARELLA IN CARROZZA.....26

*A «Campania» classic with a twist, breaded buffalo mozzarella PDO
deep fried served on a tomato coulis «Ciro Flagella»
and garnished with crispy basil leaves*

DUETTO.....28

Fried calamari and king prawns, lemon mayonnaise garnished with salad sprouts

TRIGLIA DI SCOGLIO.....28

*Roasted red mullet, flavoured with Apulian olive oil,
stewed In Giro Flagella tomatoes and basil*



Atto Secondo

SCENA PRIMA

PASTA

BUCATINI PORCINARA.....32

Bucatini (hollow spaghetti) with emulsified egg yolk, parmesan, pecorino and crispy porcini

MAFALDINE AL TARTUFO NERO30

Mafaldine (ribbon pasta) with cream of black truffles, mascarpone foam, mushrooms and fresh black truffle shavings

SPAGHETTO A' VONGOLE.....32

Clams from the Adriatic Sea, perfumed with Sicilian lemon and bottarga (salted cured fish roe) from Sardinia

RISOTTO MILANO.....28

Carnaroli risotto Milanese style with parsley and veal marrow sauce



VÉGÉTARIEN



VEGAN

SCENA II

FRESH PASTA

LASAGNA SOFFIATA.....26

*A classic revisited, puff pastry lasagne sheets
with Parmigiano Reggiano PDO béchamel and Bolognese*

LA TAGLIATELLE DEL PAESELLO.....30

*Tagliatelle sautéed in a slow-cooked lamb stew with onions
and San Marzano tomatoes*

RAVIOLI DI ZUCCA.....30 —

Pumkin filled Ravioli served with parmesan foam, crushed Amaretti biscuits and truffle oil

RAVIOLO FUMÉ.....28 —

Scorpion fish filled Ravioli served with a lightly spiced tomato sauce

SCIALATIELLI AI FRUTTI DI MARE.....38

*Scialatielli (pasta typical of the Amalfi coast made with flour, milk,
cheese, basil, egg and olive oil)
sautéed with prawns, scampi, squid, mussels, clams and cherry tomatoes*





Atto Terzo

SCENA PRIMA

GALLETTO RUSPANTE.....39

Roasted chicken with herbs

MERLUZZO VIVAVOCE.....42

*Cod cooked at low temperature,
sea asparagus sautéed in garlic and EVO olive oil,
Jerusalem artichoke purée and Ventricina salami reduction*

COTOLETTA DI VITELLO ALLA MILANESE.....55

*Pan fried veal cutlet In butter Milanese style
served with a chicory heart, radicchio and cherry tomato salad*

CARRELLO DEL PESCATO

*Fish of the day, cooked to the style of your choice:
Mediterranean, Grilled or Salt crusted*

Served with rosemary potatoes, cauliflower and sautéed vegetables,

	600 gr	1 kg
BRANZINO	58	115
<i>Sea bass</i>		
ORATA	58	115
<i>Sea bream</i>		

SCENA II

GRILL



TAGLIATA DI MANZO.....42 200 gr

*Grilled and sliced Sirloin steak served with a salad of arugula,
Parmigiano PDO shavings, cherry tomatoes and a Modena balsamic PDO vinegrette*

ABBACCHIO ALLA SCOTTADITO52

Grilled Irish rack of lamb marinated in thyme, garlic and lemon

IL FILETTO.....55 250 g

Grilled beef tenderloin

LA COSTATA.....18 les 100 gr

Grilled Jack's Creek Black Angus matured prime rib on the bone (Australia)

*Our grilled meats are served with rosemary potatoes,
cauliflower and sautéed vegetables.*



Atto Quarto

SCENA PRIMA

FOCACCIA

ROSMARINO.....10

Extra virgin olive oil and rosemary

IL FOCACCINO22

Mozzarella, cooked ham and oregano

BOLOGNA24

Smoked buffalo mozzarella PDO, pistachio mortadella

GENOVESE.....30

*Basil pesto, cherry tomatoes,
San Daniele PDO dry-cured ham and mozzarella*

SCENA II

LE CLASSICHE

MARGHERITA.....18

Pummarola, fior di latte and basil

MARGHERITA PROSCIUTTO COTTO.....23

Pummarola, fior di latte, cooked ham and basil

MARGHERITA PROSCIUTTO COTTO E FUNGHI.....24

Pummarola, fior di latte, cooked ham, mushrooms and oregano

4 FORMAGGI.....25

*Fior di latte, buffalo mozzarella PDO, Porgonzola PDO,
Parmigiano Reggiano PDO and Pecorino Romano PDO*

MARGHERITA DIAVOLA.....26

Pummarola, fior di latte, Ventricina salami, Nostraline olives and red onions

MARGHERITA TONNO.....26

Pummarola, fior di latte, Callipo tuna fillet, onions and olives

SICILIANA.....25 —

*Pummarola, fior di latte, smoked buffalo mozzarella PDO,
roasted eggplant and Parmigiano Reggiano PDO*

4 STAGIONI.....26

*Pummarola, fior di latte, cooked ham, Nostrale olive,
mushrooms, eggplant and artichokes*

CAPRICCIOSA.....26

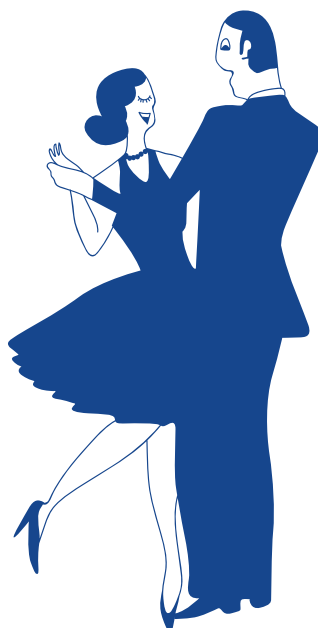
À pummarola, fior di latte, jambon cuit, champignons, oeuf et artichauts

CALZONE.....26

Pummarola, fior di latte, mushrooms, cooked ham and egg

PARMA.....29

*Pummarola, fior di latte, arugula salad, San Daniele PDO dry-cured ham
and Parmigiano Reggiano PDO shavings*



SCENA III

SPECIAL PIZZAS

BUFALINA.....25 —

*Pummarola, San Marzano Cirio Flagella tomato,
buffalo mozzarella PDO and basil*

LA MILANESE.....25 —

*Our specialty, breaded and fried pizza
Buffalo mozzarella PDO, sun dried tomatoes, arugula salad with lime*

NONNA MARÌ.....28

*White pizza, smoked mozzarella PDO,
lemon zest and mozzarella pearls*

MISS ITALIA.....32

*Pummarola, buffalo mozzarella PDO,
San Daniele PDO dry-cured ham, cherry tomatoes, arugula salad,
Parmigiano Reggiano PDO shavings, mozzarella pearls and truffle oil*



SCENA IV

PIZZA TUBES

CONTADINO.....28

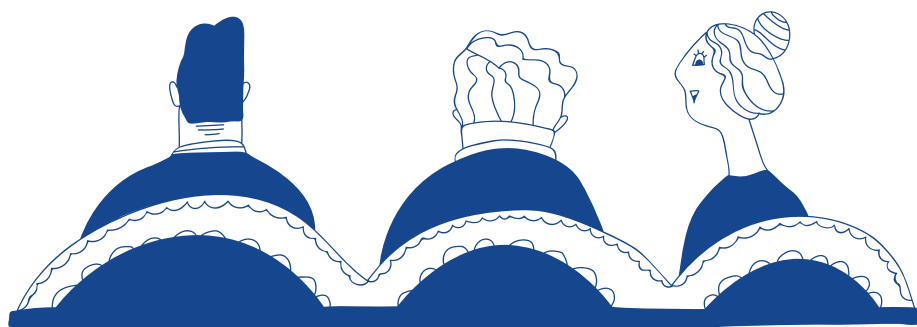
*San Marzano Ciro Flagella tomatoes, s
moked buffalo mozzarella PDO, mushrooms, peppers
Out of the oven: eggplant, zucchini, cherry tomatoes, Nostraline olives and arugula salad*

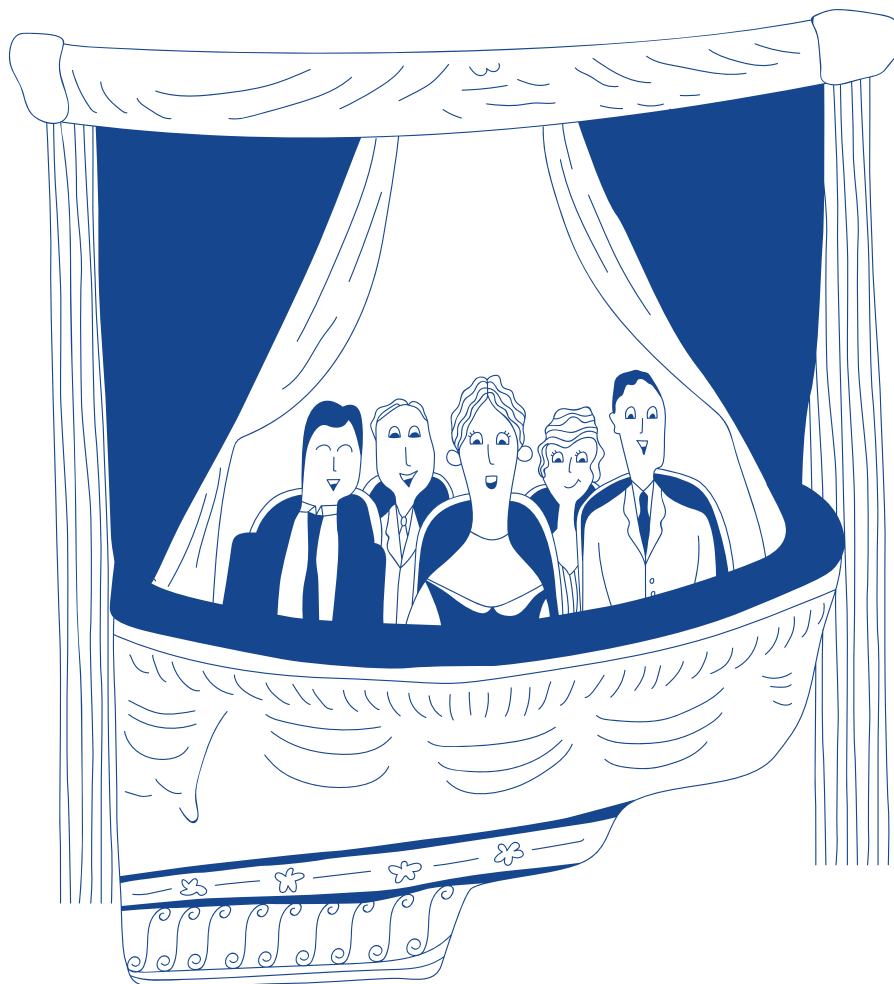
CAPRINO.....28

*San Marzano Ciro Flagella tomatoes, fior di latte and goat's cheese
Out of the oven: rocket salad, cherry tomatoes, walnuts and honey*

NORCIA.....34

*San Marzano Ciro Flagella tomatoes, fior di latte, porcini mushrooms
Out of the oven: San Daniele PDO dry-cured ham, Pecorino Romano PDO, arugula salad,
cherry tomatoes and black truffle shavings*







SCENA IV

FOR THE LITTLE ONES

PENNE WITH TOMATO SAUCE.....10 

PENNE WITH HAM AND CREAM SAUCE.....12

PIZZA MARGHERITA.....10 

PIZZA WITH HAM.....12

BREADED VEAL CUTLET.....25

Sipario

DESSERTS

MOKKAMISU.....12

The classic Italian tiramisu

BABÀ.....14

A classic Neapolitan dessert, sponge cake soaked In rum and syrup served with whipped cream

COME LA NEVE.....14

Almond milk and vanilla Panna Cotta served with fior di latte ice cream and crushed meringue

ZABAIONE CALDO CON CANTUCCI.....14

Hot sabayon served with Cantucci biscuits

TORTINO.....16

70% chocolate lava cake served with red fruits and ice cream

ESOTICO14

Caramelised pineapple and vanilla, banana purée server with coconut Ice cream

GELATO.....4 1 boule

Traditional Italian Ice cream

Flavours: Fior di Latte, cream, chocolate, hazelnut, mocha, nougat, sabayon, raspberry, lemon, apricot, pear and red fruits

SORBETTI E COPPE GELATO

SGROPPINO SORRENTO12

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 cream

COPPA VIVAVOCE.....16

Hazelnut ice cream, nougat ice cream, sabayon ice cream served with pieces of tiramisu and Nutella





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