

VIVA VOCE

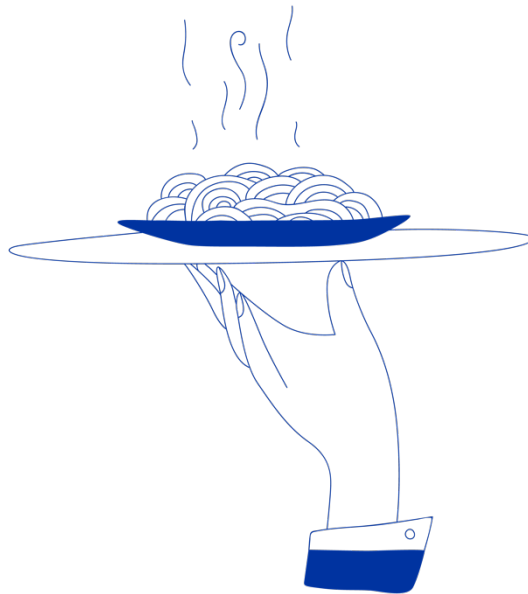
L'ECCELLENZA ITALIANA

Ristorante, Pizzeria & Piano Bar

CRANS-MONTANA  SWITZERLAND

20 24

Buon Appetito!

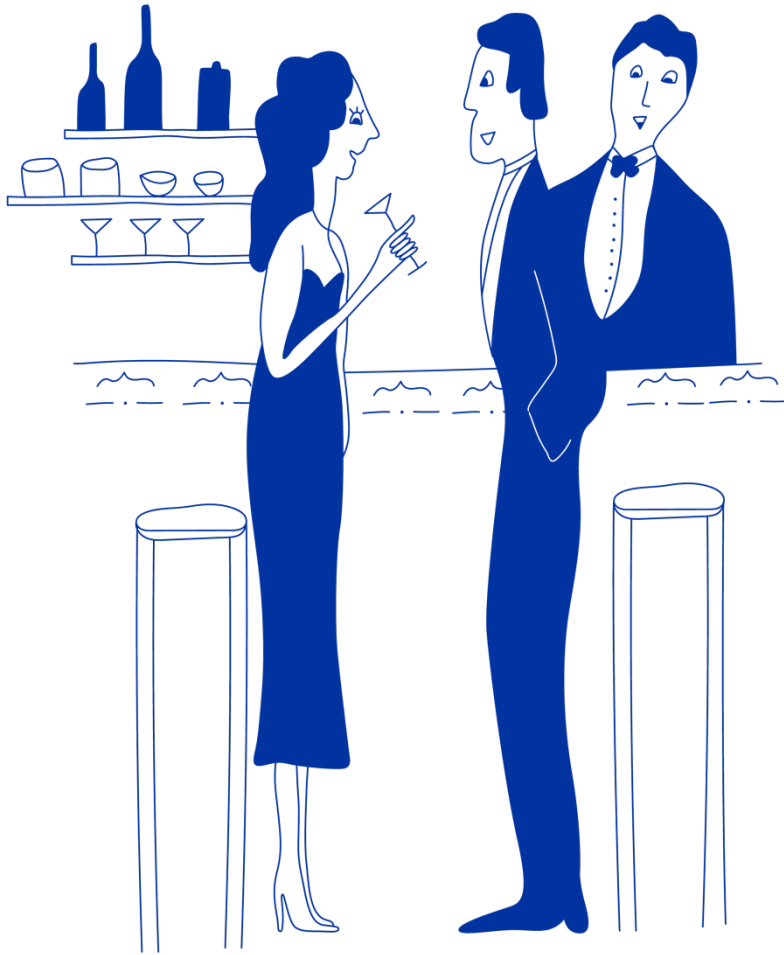


ATTENTION ALLERGENES

If you are allergic or intolerant to certain foods, please let us know or ask our staff for advice.

Every day, we pay close attention to the traceability of 14 allergens we may encounter in the preparation of our dishes. Peanuts, Celery, Cereals, Crustaceans, Nuts, Gluten, Lactose, Lupin, Mollusks, Mustard, Egg, Fish, Sesame, Soy, Sulfites

Our prices include 8,1% VAT



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Cocktails Signature

BELSAZAR SPRITZ 12

Belsazar rosé, prosecco, cranberry, soda, apricot liquor

VIVAVOCE FIZZ 16

Vodka, strawberry cream, cucumber, cranberry juice, prosecco

BEET IT 16

Sapphire gin, St. German liqueur, homemade beet syrup, mint, lemon juice, aquafaba

Aquafaba = water extracted from chickpeas, used as a vegetarian alternative to egg white, this liquid gives a frothy texture to cocktails when shaken, without affecting taste

SPICY CONCOMBRE JALAPENO 16

Tequila blanco, lime, sugar, cucumber, jalapeno

GRAPEFRUIT JULEP 16

Baladin gin, fresh grapefruit, mint, lemon juice, sugar syrup

Le Bollicine

OUR GLASSES

PROSECCO 9

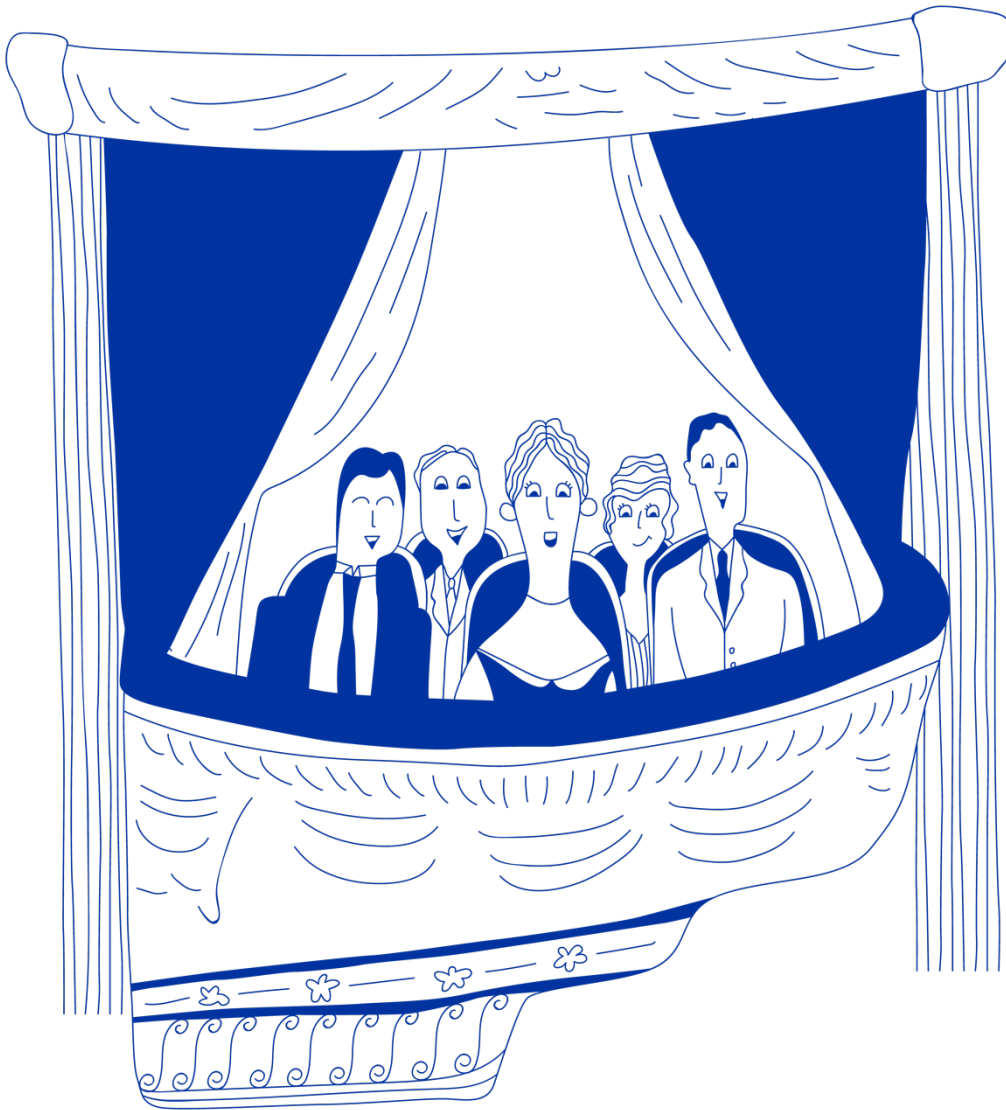
CHAMPAGNE VEUVE CLICQUOT 18

CHANDON GARDEN SPRITZ 12

Orange-flavored sparkling wine made from chardonnay, pinot noir and semillon

KIR ROYAL 19

Glass of Champagne and blackcurrant cream



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Lo chef Consiglia

FOR STARTERS

LA BUFALA E PARMA..... 6
*Campania buffalo mozzarella,
served with Parma ham,
and rosemary focaccia*

IL FEGATO D'ANATRA 36
*Pan-fried foie gras medallions
Onion compote with caramel and gingerbread*

AND THEN

MAFALDE AL TARTUFO NERO 34
*A VIVAVOCE'S CLASSIC
Ribbon-shaped pasta with serrated edges
black truffle sauce, mascarpone mousse,
small mushrooms and fresh seasonal truffle petals*

LA TRADIZIONE

FILETTO DI MANZO VIVAVOCE 60
*Grilled beef tournedos (200 gr)
Red wine sauce, pan-fried foie gras medallion, black truffles
Accompanied by Parmigiano risotto*

DULCIS IN FUNDO

BRIOCHE AL GELATO 12
Stuffed Italian brioche with choice of ice cream



Atto Primo

SCENA PRIMA

ANTIPASTI FREDDI

RUCOLA.....16

Arugula salad, cherry tomatoes, EVO oil, DOP parmigiano reggiano shavings and DOP balsamic vinegar from Modena

CAPRESE.....24

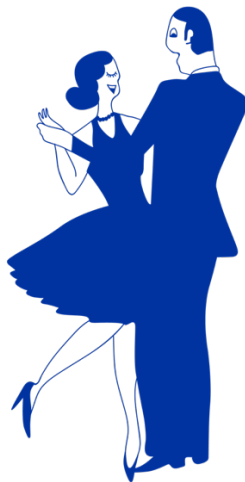
Mozzarella di bufala DOP, cherry tomato, pesto basilic, rosemary foccacia and EVO oil

CARPACCIO DI SALMONE.....27

Thin slices of fresh salmon marinated in house herbs, on a bed of baby lettuce, topped with Pugliese Stracciatella

TONNO VITELLATO.....33

Red tuna tartare marinated in soy, mayonnaise with veal juice, caper powder and parsley garnish



TAGLIERE VIVAVOCE PICCOLA 30 / GRANDE 46

*Nous vous présentons les saveurs de l'Italie
avec notre planche VIVAVOCE*

*Jambon cru de Parme DOP, la coppa Piacentina,
la Mortadella aux pistaches, la ventricina, des copeaux de parmigiano reggiano DOP,
le tout accompagné de notre foccacia*

SECONDA SCENA

ANTIPASTI CALDI

LA MINESTRA 16

*Cream of pumpkin soup with stracciatella
(sliced mozzarella with double cream)*

CALAMARI DEL TRABOCCO 23

Fried squid rings with tartar sauce

TORTINO DI BIETOLE 19

Chard cake on Pecorino fondant



Our prices include 8,1% VAT

Atto Secondo

SCENA PRIMA

LA PASTA

LO SPAGHETTO « SCIUE SCIUE » 24

Genuine spaghetti from Gragnano, served with EVO oil, garlic, cherry tomatoes and fresh basil

RISOTTO ALLO ZAFFERANO 31

Carnaroli with saffron, topped with grilled sausage granola

TORTELLACCIO AI PORCINI FUME'32

Ravioli stuffed with boletus mushrooms, served with a tomato coulis, onion and bacon coulis, flavoured with fresh basil

GNOCCHI ALLE CIME E VONGOLE..... 37

Potato gnocchi, EVO VivaVoce olive oil, vongoles veraci, garlic, chili pepper, parsley, on cima di rapa cream, sprinkled with toast and Sardinian pecorino cheese

CALAMARATA ALLO SCOGLIO 42

*Maccaronis searved with seafood
(Langoustine, giant prawns, mussels, vongoles, octopus, squid)
Garlic and parsley*





SECONDA SCENA

LITTLE ONE

PENNE POMODORO	10
PENNE PANNA E PROSCIUTTO	12
PIZZA MARGHERITA	10
PIZZA PROSCIUTTO	12
CHICKEN NUGGETS & FRITES	16
ROASTED SAUSAGE & FRITES	16

Atto Terzo

SCENA PRIMA

I PESCI



*Our fish selection (according to availability)
Our waiters will be delighted to help you*

PESCATO DEL GIORNO 14 / 100 GR

*Depending on availability, served grilled or with coarse salt
Accompanied by homemade garnish*

IL CACIUCCO 46

*Tuscan-style fish soup, simmered with tomatoes, garlic and parsley
(Langoustines, shrimps, mussels, vongoles, octopus, cuttlefish, and fish of the day)*



SECONDA SCENA

LE CARNI

IL GALLETTO 39

*Oven-roasted cockerel with herbs
Accompanied by homemade garnish*

LA TAGLIATA 43

*Entrecôte de bœuf grillé (200 gr) sur lit de roquette,
Parmesan et tomates cerises, servi en lamelles
accompagné des garnitures maison*

LA MILANESE AL TARTUFO.....52

*Grilled beef entrecôte (200 gr) on a bed of arugula,
Parmesan and cherry tomatoes, served in strips
accompanied by house garnishes*

LA COSTATA AI FERRI 18 / 100 GR

*Selection of Australian Black Angus beef ribs
Jack's Creek on the bone
Served with homemade toppings*



I CONTORNI

*Baked potatoes
Baked vegetables and EVO oil*

TERZA SCENA

PER I VEGETARIANI

LA VERDURA 23

Vegetable platter of the day

Atto Quarto

SCENA PRIMA

LE FOCACCE

ROSMARINO 9

EVO oil and rosemary

GENOVESE 30

*Basil pesto, cherry tomatoes,
cured ham di Parma DOP
and mozzarella di bufala DOP*

PUGLIESE 30

*Arugula, Parma ham, cherry tomatoes,
stracciatella, olive powder*



I TUBI

CAPRINO 29

*San Marzano DOP tomato fillets, fior di latte and goat cheese
fresh from the oven: rocket salad, cherry tomatoes, walnut kernels and honey*

NORCIA 35

*San Marzano DOP tomato fillets, fior di latte, mushrooms
fresh from the oven: Parma cured ham DOP, pecorino romano DOP, rocket salad, cherry
tomatoes and black truffle petals*

Our prices include 8,1% VAT



SCENA SECONDA

LE CLASSICHE

MARGHERITA 18

With pummarola, fior di latte and basil

MARGHERITA PROSCIUTTO COTTO 24

With pummarola, fior di latte, cooked ham and basil

MARGHERITA PROSCIUTTO COTTO E FUNGHI 25

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

4 FORMAGGI 25

Fior di latte, mozzarella di bufala DOP, gorgonzola DOP, parmigiano reggiano DOP and pecorino romano DOP

MARGHERITA DIAVOLA 27

With pummarola, fior di latte, ventricina, «nostraline» olive and red onions

MARGHERITA TONNO 29

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

VEGETARIANA 24

With pummarola, fior di latte, aubergines, zucchinis, peppers, button mushrooms, artichokes

PARMIGIANA 23

*With pummarola, fior di latte, fried aubergines,
and Parmigiano Reggiano cream*

4 STAGIONI 28

*With pummarola, fior di latte, cooked ham, «nostraline» olives,
mushrooms, aubergines and artichokes*

CARBONARA 26

*Fior di latte, guanciale (lard Italien) egg cream,
Parmigiano Reggiano cream et Pecorino*

CALZONE 27

With pummarola, fior di latte, mushrooms, cooked ham

JOKER 26

*Cream of pumpkin soup, bufala mozzarella, anchovy fillets,
dried tomatoes, olive powder*



SCENA TERZA

LE SPECIALI

BUFALINA 25

*With pummarola, filets de tomates San Marzano,
mozzarella di bufala DOP et basilic*

LA MILANESE 25

*San Marzano tomato fillets,
mozzarella di bufala DOP and basil*

PIACENTINA 29

*Cream of purple potato, cherry tomatoes, coppa, stracciatella,
and parmigiano reggiano cream*

PROFUMO D'AUTUNNO 30

*Fior di latte, bolets, gorgonzola, guanciale, walnut kernels,
Topped with parmigiano reggiano croutons*

MISS ITALIA 32

*With pummarola, mozzarella di bufala DOP, Parma cured ham DOP, cherry tomatoes,
arugula salad, shavings of parmigiano reggiano DOP,
mozzarelline and truffle oil*





La Qualità Vivavoce

OLIO D'OLIVA EXTRA VERGINE VIVAVOCE (EVO)

Stretches of olive groves and vineyards as far as the eye can see. In Puglia, oil and wine are the expression of the region's important landscape, historical and cultural heritage. Vivavoce has selected the best products from the Itria Valley to bring the authentic taste of tradition to the table.

ACETO BALSAMICO DI MODENA MALPIGHI

Grandfather's recipe for his son

"Augusto my dear son, I believe the most condensed and expressive conclusion of my notebook is to give a recipe for making true and authentic natural vinegar, a recipe so distilled from what I have outlined.

At least five well-made wooden vases, real concentrated grape must, a mother of good, dense, long-aged vinegar and my dear son, the time I wish the Lord would give you so that you and your offspring can taste this balm."

PROSCIUTTO CRUDO DI PARMA "PICARON"

Over the years, Mr. Bassi has devoted his time and attention to choosing the right people, places and structures to achieve this goal.

*Today, the Picaron Group is a reality, with two production units in the typical **San Daniele del Friuli** area and two more in the typical **Parma** area.*

MOZZARELLA DI BUFALA CAMPANA (SANS LACTOSE)

Round, almost perfect, our Mozzarella di Bufala Campana can be cut with a fork, and what we want is for you to taste the milk! The proof of the pudding? The drop of milk, a guarantee of freshness and goodness.

We don't use any preservatives, so we preserve all its natural characteristics.

A' PUMMAROLA

*Selection of the finest peeled tomatoes from Southern Italy
Careful, meticulous workmanship ensures that only a pinch of salt is added to the inside of the jar. This, combined with the entirely artisanal processing and bain-marie method, guarantees perfect, natural preservation of the product and all its organoleptic characteristics.*

LA PASTA DI GRAGNANO

Pasta di Gragnano is a pasta with a protected geographical indication, made from durum wheat semolina and produced in Gragnano, in the province of Naples.

Thanks to its traditional production methods, pasta di Gragnano is now appreciated the world over. It owes its reputation mainly to the use of bronze drawing machines, which give the pasta its characteristic roughness and porosity (perfect for sauces), and to the long drying process, formerly carried out outdoors on wooden racks.

SELECTION OF MEETS FROM OUR BUTCHERS

BEEF	<i>Switzerland - Australia</i>
CHICKEN	<i>Switzerland</i>
LAMB	<i>New Zealand</i>
VEAL	<i>Switzerland</i>
PORK	<i>Switzerland</i>

OUR FISHMONGER'S SELECTION

SEA BASS	<i>FAO 37/2 – FAO 37/3</i>
SEA BREAM	<i>FAO 37/2 – FAO 37/3</i>
MOLLUSKS	<i>FAO 34 – FAO 37 – FAO 4</i>
SHELLFISH	<i>FAO 37/2</i>
CRUSTACEANS	<i>FAO 41 – FAO 27/IVB</i>