

Antipasti

SCAMORZA	€ 15,00
Sauce tomate, Scamorza fumée, Basilic  Tomato sauce, Smoked scamorza, Basil	
TAGLIERE MISTO	€ 19,00
Fromage, Charcuterie, Focaccia maison, Tomates séchées    Cheese, Cold cuts, Focaccia, Dry tomatoes	
ANTIPASTO MISTO	€ 22,00
Mozzarella di Bufala, Légumes de saison, Charcuteries   Mozzarella di Bufala, Seasonal vegetable, Cold cuts	
VERDURE GRIGLIATE E BURRATA	€ 20,00
Salade Composée, Légumes grillés, Burrata 	Avec Charcuterie € 25,00
Mixed Salad, Grilled vegetables, Burrata	

Pasta







RIGATONI ALLE MELANZANE E RICOTTA SALATA	€ 16,00
Rigatoni aux Aubergines, Basilic, Ricotta Salée   Rigatoni with Eggplants, Basil, Salted Ricotta	
LASAGNA FATTA IN CASA	€ 16,00
Lasagna au Ragu de viande, Sauce Tomate, Parmesan, Mozzarella, Béchamel    Lasagna With Meat ragu, Tomato sauce, Parmesan, Mozzarella, Bechamel	
PACCHERI ALLA SALSICCIA	€ 17,00
Paccheri à la Sauce Tomate, Saucisse de Porc, Tomates Cerises   Paccheri with Tomato sauce, Pork sausage, Cherry Tomatoes	
ORECCHIETTE VEGETARIANE	€ 19,00
Orecchiette, Ratatouille Italienne, Tomates cerise, Taleggio   Orecchiette, Italian ratatouille, Cherry tomatoes, Taleggio	
SPAGHETTI ALLE VONGOLE	€ 19,00
Spaghetti aux palourdes   Spaghetti with Clams	
RAVIOLI RICOTTA E SPINACI, BURRO E SALVIA	€ 19,00
Ravioli Ricotta et Epinard, Beurre et Saugé    Ravioli Ricotta and spinach, Butter and Sage	
RISOTTO CREMA AL PARMIGIANO E FUNGHI	€ 20,00
Risotto Carnaroli, Crème au Parmesan, Crème au Truffe, Champignons de saison   Risotto Carnaroli, Parmesan sauce, Truffle sauce, Seasonal Mushroom	
CORTECCE FUNGHI, PANCETTA E TARTUFATA	€ 20,00
Cortecce aux Champignons, Lardon et Crème au truffe    Cortecce with Mushrooms, Bacon and Truffle sauce	

Pizze

Bianche

ORTOLANA	€ 15,00
Mozzarella, Légumes grillés, Tomates cerise  	
Mozzarella, Grilled vegetables, Cherry tomatoes	
4 FORMAGGI	€ 16,00
Mozzarella, Gorgonzola, Parmigiano, Taleggio  	
TONNO	€ 18,00
Mozzarella, Oignon, Thon, Tomates Cerises, Olives, Câpres   	
Mozzarella, Onion, Tuna, Cherry Tomatoes, Olives, Capers	
RICOTTA	€ 18,00
Mozzarella, Ricotta, Tomate Jaune, Bacon, Copeaux de pecorino, Poivre   	
Mozzarella, Burrata, Yellow Tomato, Bacon, Shaved pecorino, Pepper	
CAMPAGNOLA	€ 19,00
Mozzarella, Ratatouille de Legumes, Saucisse, Tomates Cerises, Provola, Crème au truffe   	
Mozzarella, Vegetables ratatouille, Sausage, Cherry Tomatoes, Provola, Truffle sauce	
CRUDAIOLA	€ 19,00
Mozzarella di Bufala, Tomates Cerises, Jambon, Roquette, Parmesan  	
Mozz. di Bufala, Cherry Tomatoes, Ham, Rocket salad, Parmesan	
UNESCO	€ 20,00
Mozzarella, Burrata, Crème au truffe, Saucisse, Champignons, Persil   	
Mozzarella, Burrata, Truffle sauce, Sausage, Mushrooms, Parsley	

Ripieni

CLASSICO	€ 17,00
Mozzarella, Sauce Tomate, Ricotta, Basilic, Poivre, Salami, Parmesan   	
Mozzarella, Tomato sauce, Ricotta, Basil, Pepper, Salami, Parmesan	
COTTO	€ 17,00
Mozzarella, Ricotta, Jambon cuit, Champignon, Basilic, Parmesan   	
Mozzarella, Ricotta, Baked ham, Mushrooms, Basil, Parmesan	

Rosse

- MARGHERITA** € 9,50
Sauce tomate, Mozzarella, Basilic 🌿 🥫
Tomato sauce, Mozzarella, Basil
- NAPOLI** € 12,50
Sauce tomate, Mozzarella, Anchois, Olives noires 🌿 🥫
Tomato sauce, Mozzarella, Anchovies, Black olives
- CAPRICCIOSA** € 15,00
Sauce tomate, Mozzarella, Jambon cuit, Artichauts, Champignons, Olives, Basilic 🌿 🥫 🍄
Tomato sauce, Mozzarella, Baked ham, Artichokes, Mushrooms, Olives, Basil
- DIAVOLA** € 16,00
Sauce tomate, Mozzarella, Salami piquant, Basilic 🌿 🥫
Tomato sauce, Mozzarella, Spicy Salami, Basil
- SALAME E GORGONZOLA** € 17,00
Sauce tomate, Mozzarella, Salami Doux, Gorgonzola, Basilic 🌿 🥫
Tomato sauce, Mozzarella, Sweet Salami, Gorgonzola, Basil
- PARMIGIANA** € 18,00
Sauce tomate, Mozzarella di Bufala, Aubergines, Parmesan, Basilic 🌿 🥫 🍄
Tomato sauce, Mozzarella di Bufala, Eggplants, Parmesan, Basil
- REGINA** € 18,00
Sauce tomate, Mozzarella di Bufala, Copeaux de parmesan, Basilic 🌿 🥫
Tomato sauce, Mozzarella di Bufala, Shaved parmesan, Basil
- JAM** € 19,00
Sauce tomate, Mozzarella, Jambon cuit, Artichauts, Œuf 🌿 🥫 🍄 🥚
Tomato sauce, Mozzarella, Baked ham, Artichokes, Egg

Dessert

PANNA COTTA 	€ 7,00
TIRAMISU   	€ 8,00
MOUSSE AL CIOCCOLATO E ARANCIA   	€ 9,00
NUVOLA PASTICCERA   	€ 10,00
TAGLIERE DI FORMAGGI 	€ 12,00

Allergènes

 OEUF	 MOLLUSQUES	 CÉLERI	 NOIX	 GLUTEN	 MOUTARDE	 LUPIN
 POISSON	 CRUSTACÉS	 ARACHIDES	 LACTOSE	 SESAME	 SULFITES	 SOYA

Bollicine

PROSECCO TREVISO DOC - Villa SandiGlass € 6,00 Bottle €35,00
Cepage: **Glera** - Région: Veneto

LAMBRUSCOGlass € 4,00 Bottle €25,00
Cepage: **Lambrusco** - Région: Emilia Romagna

Rosé

CERASUOLO DOC - Gianni MasciarelliGlass € 5,00 Bottle €30,00
Cepage: **Montepulciano** - Région: Abruzzo

Bianco

VERNACCIA DI SAN GIMIGNANO - Rocca delle MacieGlass € 5,00 Bottle €30,00
Cepage: **Vernaccia** - Région: Toscana

TREBBIANO D'ABRUZZO - Gianni MasciarelliGlass € 6,00 Bottle €35,00
Cepage: **Trebbiano** - Région: Abruzzo

PINOT GRIGIO - Villa SandiGlass € 6,00 Bottle €35,00
Cepage: **Pinot Grigio** - Région: Veneto

Rosso

I SURI - Barbera d'Asti DOC - Villa GiadaGlass € 6,00 Bottle €35,00
Cepage: **Barbera** - Région: Piemonte

CHIANTI CLASSICO - Rocca delle MacieGlass € 6,00 Bottle €30,00
Cepage: **Sangiovese** - Région: Toscana

MONTEPULCIANO D'ABRUZZO - Gianni MasciarelliGlass € 6,00 Bottle €35,00
Cepage: **Montepulciano** - Région: Abruzzo

PRIMITIVO SALENTO - Tenute RubinoGlass € 6,00 Bottle €35,00
Cepage: **Primitivo** - Région: Puglia

NERO D'AVOLA BIO - Gorghetti TondiGlass € 6,00 Bottle €30,00
Cepage: **Nero d'Avola** - Région: Sicilia



Grands Vins d'Italie

Boissons & Cocktails

APERITIVI ITALIAN STYLE • 9,00 €

- SPRITZ CYNAR (Cynar, Prosecco, Selz)
- SPRITZ APEROL (Aperol, Prosecco, Selz)
- SPRITZ CAMPARI (Campari, Prosecco, Selz)
- BELLINI (Prosecco, Peach)
- ROSSINI (Prosecco, Strawberry)
- NEGRONI (Campari, Red Martini, Gin)
- NEGRONI SBAGLIATO (Campari, Red Martini, Prosecco)
- CAMPARI ORANGE (Campari, Orange Juice)
- AMERICANO (Campari, Red Martini, Selz)
- VICARELLO (Aperol, Tonic)
- BOULEVARDIER (Bourbon, Campari, Vermouth Rouge)

COCKTAILS • 11,00 €

- MOJITO (Dark Rhum, White Rhum, Lime, Sugar, Mint)
- CAIPIRINHA (Cachaça, Lime, Sugar)
- DAIQUIRI (White Rhum, Lime, Sugar)
- MARGARITA (Tequila, Triple Sec, Lime)
- COSMOPOLITAN (Vodka, Cointreau, Lime, Cranberry)
- MOSCOW MULE (Vodka, Lime, Ginger Beer)
- BLOODY MARY (Vodka, Tomato Juice, Spices)
- CUBA LIBRE (Dark Rhum, Coca-Cola, Lime)
- FRENCH 75 (Gin, Prosecco, Lemon)
- LONG ISLAND (Vodka, White Rhum, Tequila, Triple Sec, Gin, Coca-Cola, Lime)
- TI PUNCH (Rhum, Sugar, Lime)
- GIN FIZZ (Gin, Lime, Sugar)
- VODKA SUNRISE (Vodka, Grenadine, Orange)
- RHUM COOLER (White Rhum, Ginger Beer)
- PINK LADY (Gin, Lime, Orange, Lemon, Grenadine)
- JAMAICAN MULE (Dark Rhum, Ginger Beer)

ALCOOL-FREE COCKTAILS • 7,00 €

- TOMATO ASSAISONNE (Tomato Juice, Spice)
- FRUIT COCKTAIL (Mix Fruit Purée)
- VIRGIN MOJITO (Sprite, Lime, Sugar, Mint)
- VIRGIN COSMO (Cranberry Juice, Lime)

GIN TONIC SPECIAL • 12,00 €

AGRUM' (Bombay, Lemon, Lime, Orange, Shweppes Agrum')

BASIL & PINE NUT (Bombay, Basil, Pine Nutz, Shweppes)

IBIZA (Bombay, Lime, Tonic)

HENDRICK'S (Hendrick's, Cucumber, Pepper)

MOJITO SPECIAL • 11,00 €

MOJITO

STRAWBERRY

BASIL

ANANAS

AFTER DINNER • 11,00 €

MANHATTAN (Bourbon, Red Martini, Angostura)

WHISKY SOUR (Whisky, Lime, Sugar)

AMARETTO SOUR (Disaronno, Lime, Sugar)

ESPRESSO MARTINI (Vodka, Kahlua, Coffèe)

MARTINI 007 (Gin, Martini Dry)

DIGESTIVO • 7,00 €

AVERNA

BAILEYS

MONTENEGRO

DISARONNO

COINTREAU

SAMBUCA

LIMONCELLO

AMARO DEL CAPO

GRAPPA BIANCA - 8,00 €

GRAPPA BARRICATA - 12,00 €

COGNAC - 12,00 €

DIPLOMATICO RISERVA - 12,00 €

ZACAPA - 13,00 €

SOFT DRINKS

ACQUA NATURALE (50 cl)	€ 4,00
ACQUA FRIZZANTE (50 cl).....	€ 4,00
COCA COLA, COCA ZERO	€ 3,00
SPRITE	€ 3,00
FANTA	€ 3,00
SHWEPPEES (Tonic, Agrum)	€ 3,00
ICE TEA	€ 3,00
LOOZA (Pomme, Ananas, Orange)	€ 3,50
FRESH ORANGE JUICE	€ 4,50
GINGER BEER	€ 3,50

BIRRA

STELLA ARTOIS (25 cl)	€ 3,00
STELLA ARTOIS (33 cl)	€ 3,50
STELLA ARTOIS (50 cl)	€ 5,00
CHOUFFE (25 cl)	€ 4,00
CHOUFFE (33 cl)	€ 4,50
HOEGAARDEN (Blanche)	€ 3,00
KRIEK	€ 4,00
DUVEL.....	€ 4,50
LEFFE BLONDE	€ 4,50
LEFFE BRUNE	€ 4,50
CHIMAY BLUE	€ 4,50
ALCOOL FREE BEER	€ 3,00

CAFFETTERIA

ESPRESSO	€ 2,50
CAFFE	€ 2,50
CAFFE DECA	€ 2,50
ESPRESSO DOPPIO	€ 3,00
CAPPUCCINO	€ 3,50
LATTE MACCHIATO.....	€ 3,50
THE	€ 3,00
INFUSION À LA MENTHE	€ 3,50