ANTIPASTI

PANE ALL AGLIO 8€
Small pizza bread, fior di latte mozzarella, confit garlic oil and parsley

FRIED RAVIOLI 8€
orcini mushroom ravioli, sprinkled with our seasoning and served with a spicy tomato sauce

ARANCINI 2 : 7€ 4 (sharing portion) : 12€
Risotto croquettes with mozzarella, smoked scamorza and gorgonzola, served with pesto rosso

BURRATA STRACCIATELLA 9€
Creamy burrata stracciatella, extra virgin olive oil and basil, served with focaccia

BAKED BURRATA 10€
100 g of creamy burrata baked inside a crispy pizza dough shell, served with tomato and basil sauce

BURRATA PARMA 11€
100 g of creamy burrata, confit cherry tomatoes, Parma ham, Parmigiano Reggiano, extra virgin olive oil and basil.

ITALIAN CURED MEATS
Small plate 9€
Sharing board 13€

SALADS

CAPRESE 15€
Mixed salad leaves, tomatoes, buffalo mozzarella, Parmesan shavings, Parma ham crisps, walnuts, extra virgin olive oil, balsamic glaze and basil

CESAR 16€
Romaine lettuce, cherry tomatoes, grilled chicken, Parmesan shavings, croutons and homemade Caesar dressing

BAMBINO MENU 11€

PASTA BAMBINO
Pasta Plain pasta, ham or roast chicken.

OU

CHILDREN'S PIZZA
Margherita / Tomato, mozzarella and ham / Tomato, mozzarella and chicken / Goat cheese and honey / Cream, mozzarella and ham / Cream, mozzarella and chicken

ONE DRINK
Syrup with water / Fruit juice / Capri Sun

ONE SCOOP OF ICE CREAM *Vanilla / Chocolate*

MOJO LUNCH

Starter + Main course or Main course + dessert 13€

Starter + Main course + dessert 18€

Pizzetta margherita ou Pane all Aglio
Mixed salad with dressing

+

Pasta of the day

+

Tiramisù, panna cotta or crème brûlée

Available Tuesday to Friday at lunchtime only.
Net prices, drinks not included.

PASTA

Our fresh pasta is homemade

RIGATONI POMODORO 15€
Homemade tomato sauce, roasted cherry tomatoes, Parmigiano Reggiano, olive oil and basil

FUSILLI ALFREDO 16€
Cream sauce, roast chicken, PDO Parmigiano Reggiano, fresh button mushrooms and basil

SPAGHETTI ALLA CARBONARA 17€
Guanciale, egg, Pecorino Romano, Parmigiano Reggiano and black pepper

CONCHIGLIE SALMONE 17€
Cream sauce, marinated salmon, dill, lemon, lemon-infused olive oil and PDO Parmigiano Reggiano

MAFALDINE RAGÙ BOLOGNESE 18€
Slow-cooked beef chuck ragù, homemade tomato sauce with fresh vegetables and PDO Parmigiano Reggiano

TAGLIATELLE AL TARTUFO 19€
Truffle cream, button mushrooms, burrata stracciatella, sliced truffle, truffle oil and black pepper

RISOTTO

RISOTTO FUNGHI 17€
Sautéed mushrooms, roasted butternut squash, porcini mushroom cream and Parmigiano Reggiano

RISOTTO ALFREDO 17€
Chicken, mushrooms, Parmigiano Reggiano, duo of pestos and toasted pine nuts

RISOTTO GAMBERI 18€
Prawns, confit tomatoes, Parmigiano Reggiano, garlic and parsley, preserved lemon oil and toasted flaked almonds

MEAT

ESCALOPE ALLA MILANESE 19€
Breaded Milanese-style veal escalope, served with tagliatelle and roasted cherry tomatoes

POLPETTE SICILIA 17€
Beef meatballs served with baby potatoes, sautéed spinach and tomato sauce enriched with meat juices

PIZZA

MARGHERITA *(Burrata +4)* 13€
Tomato sauce, fior di latte mozzarella, PDO Parmigiano Reggiano, basil, olive oil and oregano

REGINA *(Calzone +2)* 15€
Tomato sauce, fior di latte mozzarella, Italian cooked ham, fresh button mushrooms and oregano

QUATTRO *(Parma ham +4)* 15€
Cream sauce, fior di latte mozzarella, gorgonzola, taleggio, Parmigiano Reggiano, rocket, flaked almonds, basil and oregano

PRIMAVERA *(parmigiano +3)* 16€
Datterini tomato sauce, fior di latte mozzarella, aubergines, marinated peppers, button mushrooms, pesto rosso and basil

DOLCE VITA 17€
Cream sauce, fior di latte mozzarella, roast chicken, goat cheese, honey, burrata stracciatella, basil, black pepper and oregano

MORTABELLA 18€
Cream sauce, fior di latte mozzarella, PDO mortadella, 100 g of burrata, pistachio pesto, toasted pistachios, lemon-infused olive oil, basil and oregano

PARMA *(burrata +4)* 18€
Tomato sauce, fior di latte mozzarella, PDO Parma ham, Parmigiano Reggiano, rocket, balsamic glaze and oregano

TARTURATA *(Parma ham +4)* 19€
Truffle cream, fior di latte mozzarella, button mushrooms, burrata stracciatella, sliced truffle, truffle oil and oregano.

SEASONAL PIZZAS

PARMIGIANA 17€
Tomato sauce, fior di latte mozzarella, aubergines, roasted cherry tomatoes, aubergine crisps, Parmesan crisps, Genovese pesto and basil

CALABRIA 18€
Datterini tomato sauce, fior di latte mozzarella, Spianata Calabrese, spicy 'nduja sausage, burrata stracciatella, marinated peppers and basil

MANCINI 18€
Porcini mushroom cream, fior di latte mozzarella, slow-cooked pulled beef from our wood-fired oven, smoked scamorza and red onion compote

Extras

Vegetables, Egg 2€
Cooked ham, Chicken, Stracciatella, Buffalo mozzarella, Gorgonzola, Stracciatella 3€
Shrimps, Sliced truffle, Cured ham, Burrata, Mortadella,Nduja, Pulled beef 4€

DOLCI

TIRAMISU 7€
Coffee tiramisù

CIOCCOLATO 7€
Warm dark chocolate fondant with a scoop of vanilla ice cream

CHEESECAKE OF THE MOMENT 7€
Cheesecake with Speculoos biscuits

CREME BRULÉE 7€
Vanilla custard topped with a thin layer of caramelised brown sugar

GROM ITALIAN ICE CREAM 6€
Vanilla, chocolate, hazelnut, pistachio, strawberry, mango and lemon

CAFE GOURMAND *(Also available with decaffeinated coffee or tea)* 8€
Coffee and an assortment of miniature desserts.

DRINKS

BEERS

PORETTI *I Italian lager I 5°* 25cl 4,5€ - 50cl 7,5€

BEERS 33CL

LEMOVICE : *Regional craft beers*
BLONDE *I Pale Ale I 5°.5* 6,5€
BLANCHE *I American Wheat I 5°* 6,5€
AMBREE *I Amber Ale I 6.5°* 6,5€
FRUITÉE *I Peach & apricot I 4.5°* 7€
IPA *I Indian Pale Ale I 6.5°* 7€
BIJOU *I Brown Ale I Madeleines BIJOU Collab I 6.5°* 7€

WINES

	12,5cl	25cl	50cl	75cl
RED WINES				
MONTEPULCIANO	6	10	18	23
VIRE VOLTANT *I 2021 I ETIENNE BESANCENOT*	6,5	12	20	30
FAIRE TAIRE *I 2025 I UYEN-DO / GIROU*	6,5	12	20	30
ROSÉ WINES				
ANTICHELLO FRESCO	5	9	12	15
GRAIN DE FOLIE *I 2024 I MARC CASTANT*	6	10	18	26
WHITE WINES				
LUGAGNA CA MAIOL	6,5	12	20	28
CHAHUT *Moelleux I 2025 I UYEN-DO / GIROU*	6,5	12	20	30
FAIRE TAIRE *I 2024 I UYEN-DO / GIROU*	6,5	12	20	30
SPARKLING WINES				
LAMBRUSCO DOLCE ROSSO	6			16
LAMBRUSCO DOLCE ROSATO	6			16
PROSECCO RICARDONNA				23

DIGESTIFS

AMARETTO *Almond liqueur* 5€
ITALICUS · *Bergamot liqueur* 6€
LIMONCELLO *Lemon liqueur* 5€
ESPRESSO MARTINI 9€
Vodka, coffee liqueur, espresso and sugar syrup
AMARETTO SOUR 9€
Amaretto, lemon juice and sugar syrup

SOFT

Coca, Coca zero *33cl* 4,00€
Still mineral water *50cl* 3,00€ / *1L* 5,00€
San pellegrino sparkling water *50cl* 4,00€ / *1L* 6,00€
JOMO Iced Tea *35cl* 5,00€
Peach & hibiscus I Passion fruit & lemon
Mint & lemon I Pomegranate & lychee
Italians Soda *35.5cl* 5,50€
Lemon | Pomegranate | Blood orange

MOCKTAILS & HOMEMADE ICED TEAS

Virgin Mojito 7,00€
Mojito syrup, mint, lemon and sparkling water
Tropical MOJO 7,00€
Guava juice, lemon and mango purée
Peach Iced Tea 6,00€
Peach syrup, peach purée and green tea
Pear & Mandarin Iced Tea 6,00€
Pear syrup, mandarin purée and green tea

SPRITZ & CO

MOJO Spritz 9,50€
Gin, elderflower liqueur, Prosecco, sparkling water, basil and an orange slice
APEROL Spritz 8,00€
Aperol, Prosecco, sparkling water and an orange slice
CAMPARI Spritz 8,00€
Campari, Prosecco, sparkling water and an orange slice
LIMOCELLO Spritz 8,00€
Limoncello, Prosecco, sparkling water and a lemon slice
AMARETTO Spritz 8,00€
Amaretto, Prosecco, sparkling water and an orange slice
VIRGIN Spritz 7,00€
Italian-style non-alcoholic spritz, sparkling water and an orange slice

COCKTAILS

MOJITO 9,00€
Rum, fresh mint, sparkling water, sugar and lemon
BELLINI 8,50€
Prosecco, peach cream liqueur and peach purée
AMERICANO 9,00€
Campari, red vermouth and sparkling water
GARIBALDI 8,00€
Campari and orange juice
GIN FIZZ 9,00€
Gin, lemon juice, sugar syrup and sparkling water
MANGO MARTINI 9,00€
Vodka, vanilla, passion fruit and mango juice