ANTIPASTI

Our starters and salads are served with dressing and homemade bread.

BURRATA CLASSICA 10€
Creamy burrata mozzarella, mixed salad leaves, cherry tomatoes, balsamic glaze, black pepper and basil.

BURRATA PESTO 10€
Creamy burrata mozzarella, mixed salad leaves, cherry tomatoes, toasted pine nuts, homemade pesto, black pepper and basil.

BURRATA PARMA 11€
Creamy burrata mozzarella, mixed salad leaves, cherry tomatoes, Parma ham and black pepper.

BURRATA SALMONE 11€
Creamy burrata mozzarella, mixed salad leaves, confit tomatoes, gravlax salmon, lemon-infused olive oil, black pepper and basil.

BURRATA MORTABELLA 11€
Creamy burrata mozzarella, mixed salad leaves, cherry tomatoes, mortadella, pistachio pesto, black pepper and basil.

PLANCHE DE CHARCUTERIES 11€
Selection of Italian cured meats.

SALADES

CHICKEN SALAD 9,50€
Mixed salad leaves, cherry tomatoes, roast chicken, toasted pine nuts and PDO Parmigiano Reggiano.

PARMA SALAD 9,50€
Mixed salad leaves, cherry tomatoes, Parma ham, toasted pine nuts and PDO Parmigiano Reggiano.

SALMONE SALAD 9,50€
Mixed salad leaves, cherry tomatoes, gravlax salmon, red onions, olives and lemon.

SMALL GREEN SALAD 3€
Mixed salad leaves and cherry tomatoes.

Junior PIZZAS

BAMBINO 10€
Choose from:
Margherita / Tomato, mozzarella and ham
Tomato, mozzarella and chicken / Goat cheese and honey
Cream, mozzarella and ham / Cream, mozzarella and chicken

TOMATO-BASE PIZZAS

MARGHERITA 13,00€
Tomato sauce, fior di latte mozzarella, PDO Parmigiano Reggiano, basil, olive oil and oregano.

REGINA 13,50€
Tomato sauce, fior di latte mozzarella, Italian ham, fresh button mushrooms and oregano.

CALZONE (FOLDED PIZZA) 14,00€
Tomato sauce, fior di latte mozzarella, Italian ham, fresh button mushrooms, egg and oregano.

ORIENTALE 14,50€
Tomato sauce, fior di latte mozzarella, roast chicken, merguez sausage, peppers, olives and oregano.

DIAVOLA 🌶🌶 15,50€
Tomato sauce, fior di latte mozzarella, spicy Calabrian spianata salami, peppers, buffalo mozzarella stracciatella, basil and oregano.

VEGGIE 15,50€
Tomato sauce, fior di latte mozzarella, aubergines, peppers, cherry tomatoes, olives, homemade Genovese pesto, basil and oregano.

4 SAISONS 15,50€
Tomato sauce, fior di latte mozzarella, Italian herb ham, fresh button mushrooms, peppers, artichokes, olives and oregano.

LIMOUMOU 16,00€
Tomato sauce, fior di latte mozzarella, minced beef, red onions, burrata stracciatella, black pepper, barbecue sauce and oregano.

PARMA 16,50€
Tomato sauce, fior di latte mozzarella, Parma ham, Parmigiano Reggiano, baby salad leaves, balsamic glaze and oregano.

PANU

ITALIAN SANDWICHES 10€
WITH A DRINK: €12
WITH A DRINK AND DESSERT: €15

Discover our PANU sandwiches, made with pizza dough baked in our wood-fired oven.

TORINO *Truffle cream, cooked ham, Parmigiano Reggiano, rocket and olive oil.*

ROMA *Pesto, roast chicken, Parmigiano Reggiano, ricotta, rocket and olive oil.*

NAPOLI *Pistachio pesto, mortadella, burrata stracciatella, rocket and olive oil.*

PARMA *JPDO Parma ham, Parmigiano Reggiano, cherry tomatoes, rocket, olive oil and balsamic glaze.*

MILANO *Aubergines, peppers, confit tomatoes, buffalo mozzarella stracciatella and basil pesto.*

CREAM-BASE PIZZAS

CAPRA MIELE or Spicy (chilli honey) +0,50€ 🌶 13,00€
Cream sauce, fior di latte mozzarella, goat cheese, honey and oregano.

QUATTRO 14,00€
Cream sauce, fior di latte mozzarella, gorgonzola, goat cheese, PDO Parmigiano Reggiano, toasted pine nuts, basil and oregano.

DOLCE or Spicy (chilli honey) +0,50€ 🌶 15,00€
Cream sauce, fior di latte mozzarella, roast chicken, goat cheese, honey, burrata stracciatella, basil, black pepper and oregano.

ALFREDO 15,50€
Pesto cream, fior di latte mozzarella, roast chicken, fresh button mushrooms, Parmigiano Reggiano, basil, toasted pine nuts and oregano.

BELLA 15,50€
Cream sauce, fior di latte mozzarella, PDO mortadella, burrata stracciatella, homemade pistachio pesto, toasted pistachios and oregano.

PESCAVERDE 16,00€
Cream sauce, fior di latte mozzarella, cooked gravlax salmon, baby salad leaves, dill ricotta, lemon-infused olive oil and oregano.

CARBONARA 16,00€
Pecorino cream, fior di latte mozzarella, pancetta, PDO Parmigiano Reggiano, egg, crispy guanciale and black pepper.

TARTUFATA 16,50€
Truffle cream, fior di latte mozzarella, fresh button mushrooms, burrata stracciatella, truffle oil and oregano.

Extras

Vegetables, Sauces	**1,50€**
Meat, Fish, Eggs	**2,00€**
Burrata Stracciatella, Buffalo mozzarella	**2,50€**
Whole burrata	**3,50€**

Pizzas of the moment

Discover our seasonal pizzas at the restaurant or follow us on Facebook and Instagram.

DOLCI

All our desserts are homemade.

VANILLA PANNA COTTA 4,50€
Red berry coulis or salted caramel sauce.

CHOCOLATE FONDANT 4,50€
Dark chocolate fondant.

COOKIES 4,50€
Triple chocolate Nutella or White chocolate Peanut butter

GROM ITALIAN ICE CREAM 120 ML POT 5,00€
Vanilla, chocolate, hazelnut, pistachio, strawberry, mango or lemon.

TIRAMISÙ 5,50€
Homemade coffee tiramisù with a hint of Martinique rum.

PIZZATELLA 7,00€
Dessert pizza with Nutella, caramelised hazelnut pieces and whipped cream.

PISTACHIO NUTELLA PIZZA 7,00€
Dessert pizza with Nutella, pistachio coulis, chopped pistachios and whipped cream.

SPECULOOS PIZZA 7,00€
Dessert pizza with Speculoos spread, caramelised hazelnut pieces and whipped cream.

DRINKS

SOFT DRINKS 33CL

Sodas, Ice-Tea	**3,00€**
JOMO organic iced teas	**4,00€**
LA 23 organic lemonade	**4,00€**
LOU PÈRE BENOIT apple juice from Corrèze	**5,00€**
Capri Sun	**1,50€**

WATER 50CL

Still water – Cristaline	**1,50€**
Sparkling water – San Pellegrino	**2,50€**

BEER

Characterful craft beers brewed using regional ingredients.

Lémovice 6,00 €
Blonde, amber, white, IPA and brown.

WINES

Wine by the glass 5€

Red 37,5cl 12,50€ / 75cl 18,50€
Montepulciano d'Abruzzo D.O.C.

White 75cl 18,00€
Trebbiano d'Abruzzo D.O.C.

Rosé 75cl 14,80€
Rosato Trevenezie I.G.T.

SPARKLING 75cl 14,80€
Lambrusco - Rosato, Rosso
Prosecco Alberto Torresi Prosecco D.O.C. 75cl 17,50€