



28 September 2023








**MANDATORY ALLERGEN INFORMATION TO CONSUMERS FOR NON PRE-PACKED FOOD**

- |   |  |   |   |
|---|--|---|---|
|  <b>Gluten</b>  |  <b>Shellfish</b> |  <b>Eggs</b>   |  <b>Fish</b>     |
|  <b>Peanuts</b> |  <b>Soy</b>       |  <b>Milk</b>   |  <b>Nuts</b>     |
|  <b>Celery</b>  |  <b>Mustard</b>   |  <b>Sesame</b> |  <b>Sulphite</b> |
|  <b>Lupin</b>   |  <b>Molluscs</b>  |   |   |










**Antipasti, for sharing ... or not !**

**Antipasti**

<b>Burratina Pugliese</b> 125g d'effiloché de Bufala en direct des Pouilles																				
<b>Focaccia</b> Pain à l'huile d'olive, ail et origan																				
<b>Focaccia Tartufata</b> Pain à la crème de truffe, basilic et parmesan																				
<b>Mozarella di bufala AOC</b> Boule de 125g en direct de Napoli																				

**Insalate**





























































**Insalate**

<b>Campagna</b> Salade de roquette, légumes grillés, jambon de Parme 16 mois, Burrata Pugliese.																				
<b>Chèvre chaud</b> Green salad, tomatoes, warm breaded goat cheese with flaked almonds, toasted bread, parmesan cheese																				
<b>Cuori</b> Lettuce, tomatoes, mozzarella di bufala, palm heart, artichoke heart																				
<b>Del Capo</b> Green salad, tomatoes, white cooked ham, provolone, olives																				
<b>Emiliano</b> Lettuce, tomatoes, mozzarella di bufala, 16 month-matured Parma ham																				
<b>Nordica</b> Lettuce, tomatoes, tuna, smoked salmon, black olives, toasts, butter																				
<b>Rucola</b> Arugula, parmesan shavings, cherry tomatoes, sun-dried tomatoes																				

**Pizze**






























**Pizze**

<b>Affumicata</b> Mozarella di bufala, tomates cerises, roquette, saumon fumé, huile d'olive et vinaigre balsamique																				
<b>Amore Mio</b> Crème fraîche, mozzarella fior di latte, salami milano, parmesan, basilic, sauce pesto																				
<b>Bella</b> San marzano DOP, mozzarella fior di latte, salami milano, mortadella PGI																				
<b>Calzone</b> PDO San marzano tomato sauce, mozzarella fior di latte, ham, egg																				
<b>Caprese</b> Mozzarella di bufala, cherry tomatoes, arugula, olive oil and balsamic vinegar																				

<b>Caprissima</b>																		
San Mariano DOP, mozzarella di Bufala, arugula, 16 month-matured Parma ham, cherry tomatoes																		
<b>Chèvre-miel</b>																		
Cream, "fior di latte" mozzarella, goat cheese, honey, arugula																		
<b>De Filippo</b>																		
Mozzarella di bufala, cherry tomatoes, arugula, 16 month-matured Parma ham, olive oil and balsamic vinegar																		
<b>Fresca</b>																		
PDO San marzano tomato sauce, mozzarella fior di latte, arugula, bresaola, parmesan, pesto																		
<b>Margherita</b>																		
PDO San marzano tomato sauce, mozzarella fior di latte di salvatore corso																		
<b>Margherita D.O.P</b>																		
San marzano DOP, Mozzarella fior di latte, roquette, Mozzarella di bufala																		
<b>Napoletana</b>																		
PDO San marzano tomato sauce, mozzarella fior di latte, caper flower buds, anchovies, black olives																		
<b>Nettuno</b>																		
PDO San marzano tomato sauce, mozzarella fior di latte, tuna, garlic, black olives																		
<b>Nordica</b>																		
PDO San marzano tomato sauce, mozzarella fior di latte, smoked salmon, fresh cream																		
<b>Parma</b>																		
San Mazano DOP, mozzarella fior di latte, 16 month-matured Parma ham																		
<b>Pavesi</b>																		
San marzano DOP, mozzarella fior di latte, onions, egg, parmesan cheese																		
<b>Pescatore</b>																		
San Marzano DOP, mussels in shell, shrimps, cuttlefish, garlic, parsley																		
<b>Piccante</b>																		
San marzano DOP, mozzarella fior di latte, saucisse napolitaine piquante, oeuf																		
<b>Piupiou</b>																		
PDO San marzano tomato sauce, mozzarella fior di latte, fresh cream, bacon, egg																		
<b>Quattro Formaggi</b>																		
San marzano DOP, mozzarella fior di latte, gorgonzola, parmesan, provola fumée																		
<b>Quattro Formaggi</b>																		
Crème fraîche, mozzarella fior di latte, gorgonzola, parmesan, provola fumée																		
<b>Quattro Stagioni</b>																		
San marzano DOP, mozzarella fior di latte, jambon, champignons, artichauts, olives																		
<b>Regina</b>																		
PDO San marzano tomato sauce, mozzarella fior di latte, ham, mushrooms																		
<b>Regina Bianca</b>																		
Cream, "fior di latte" mozzarella, ham, mushrooms																		
<b>Roma</b>																		
San marzano DOP, mozzarella fior di latte, jambon, champignons, artichauts, œuf, olives																		
<b>Siciliana</b>																		
San marzano DOP, caper buds, anchovies, black olives, tarragon																		
<b>Solé</b>																		
PDO San marzano tomato sauce, mozzarella fior di latte, mushrooms, egg																		
<b>Soufflé au saumon</b>																		
PDO San marzano tomato sauce, mozzarella fior di latte, smoked salmon, fresh cream																		
<b>Tartufata</b>																		
Crème de Truffe, mozzarella fior di latte, jambon de parme 16 mois, parmesan, basilic																		
<b>Vegetariana</b>																		
San marzano DOP, mozzarella fior di latte, eggplant, mushrooms, onions, artichokes, peppers, olives																		
<b>Vesuvio</b>																		
PDO San marzano tomato sauce, mozzarella fior di latte, spicy spianata salami from Calabria																		




## Paste

### Paste

<b>Al Pesto</b> Crème fraîche, basil, Parmesan cheese, olive oil											
<b>Al salmone</b> Cream, smoked salmon											
<b>Alle Vongole</b> Fresh clams in their shells deglazed with white wine, garlic, parsley, cherry tomatoes											
<b>Amatriciana</b> Tomato sauce, smoked diced bacon, onions											
<b>Arrabiata</b> Spicy tomato sauce											
<b>Bolognaise</b> Tomato and minced beef simmered with love											
<b>Carbonara</b> Crème fraîche, diced bacon, egg yolk											
<b>Frutti di mare</b> Tomato sauce, mussels in shell, shrimps, cuttlefish, garlic and parsley											
<b>Napoletana</b> Tomato sauce prepared with love											
<b>Siciliana</b> Tomato sauce, eggplants, zucchini, mozzarella di Bufala, arugula											
<b>Tre Formaggi</b> Fresh cream, gorgonzola, smoked provola, parmesan											




## Piatti

### Piatti





<b>Bolognaise</b> Fried with breadcrumbs, tomato sauce, ham, mozzarella, oven-baked with cheese on top											
<b>Du Chef</b> Fried with breadcrumbs, tomato sauce, mozzarella, eggplants, oven-baked with cheese on top											
<b>Gorgonzola</b> Fresh cream, Gorgonzola DOP											
<b>Lasagnes bolognaises Al Forno</b> Beef, mozzarella and ricotta di bufala											
<b>Limone</b> Cream, lemon juice											
<b>Milanaise</b> Italian-style breaded veal cutlet											
<b>Parmigiana Al Forno</b> Eggplants, tomato sauce, mozzarella, ricotta di buffala, Parmesan cheese											
<b>Pavé de rumsteak al gorgonzola</b> crème fraîche, gorgonzola DOP											
<b>Pavé de rumsteak poêlé</b> Pan-fried and flambéed with Brandy, green peppercorn sauce											
<b>Piémontaise</b> Cream, mushrooms											

## Dolci

### Dolci

<b>Pain perdu à l'italienne</b> Pandoro, salted butter caramel ice cream											
<b>Tarte Tatin à l'italienne</b> served with crème fraîche & whipped cream											

### Formaggi

<b>Assortimento di Formaggi</b>											
<b>Gorgonzola D.O.P</b>											
<b>Mozzarella Fior Di Latte Fumée</b>											
<b>Parmigiano Reggiano</b>											

## Gelateria

<b>Coupe Capri</b>	Coffee ice cream, coffee sauce, whipped cream														
<b>Dame Blanche</b>	Vanilla ice cream, chocolate sauce, whipped cream														
<b>Délice Menthe</b>	Mint-chocolate ice cream, chocolate ice cream, mint syrup, whipped cream														
<b>Profiterole</b>	Puff pastry, vanilla ice cream topped with chocolate sauce, whipped cream														

## Piatti di Stagione

### Antipasti

<b>Beignets de Mozzarella</b>																
<b>Tomates anciennes Mozza Di bufala</b>																

Piatti															
<b>Gnocchi au Pesto et Burrata</b>															
<b>Pizza Brésaola et Burrata</b>															

Dolce															
<b>Tiramisù Framboises Pistaches</b>															

## Today's Specials

Starters															
<b>Antipasti Dell' Estate</b>															
<b>Bruschetta Alla Burrata</b>															

Main Courses															
<b>Pizza Dell' Estate</b>															

Dessert															
<b>Pizza Au Nuttela</b>															

## Hot drinks

Hot drinks															
<b>Café ou Chocolat Viennois</b>															
<b>Chocolat chaud</b>															