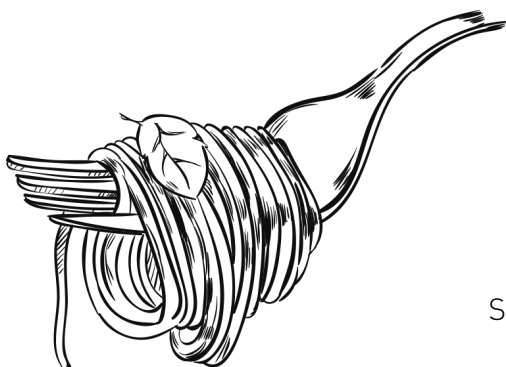


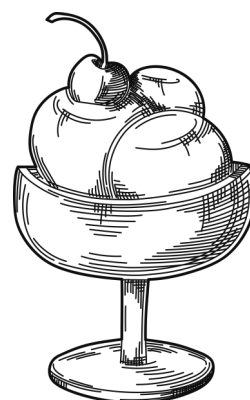
PIZZA ROMA

PARIS - MONTPARNASSE

61, AVENUE DU MAINE 75014 PARIS



Scan me and get allergen information,
photos,
and our menus in your language !



LES PLATS DE SAISON

STARTERS

PAN-FRIED ARTICHOKE HEARTS 16,0

Artichoke hearts, Olive oil, Garlic, Parsley, Salt, Pepper, White wine.

MAIN COURSES

FREGOLA PASTA WITH BASIL PESTO 18,5

Tomate cerises et burrata.

RIGATONI ZUCCHINI 18,5

Crème de courgette, courgettes, tuile de Grana.

THE CHEF'S LASAGNE BOLOGNESE 19,0

Bolognese sauce, bechamel, mozzarella, green salad.

PIZZA CATANESE 19,0

Pistachio cream, Mozzarella, Speck, pistachios.

CATANESE-STYLE FREGOLA PASTA 19,0

Pistachio cream, Burrata, Crushed Pistachios.

DESSERTS

AFFOGATO CAFFE 9,5

Scoop of vanilla ice cream, panettone and hot coffee.

INSALATE

LETTUCE	Cos lettuce to be seasoned as per your taste.	6,0
TOMATE MOZZARELLA	Genuine mozzarella di Bufala, Arugula, Cherry tomatoes.	17,0
SALADE SICILIENNE	Lettuce, raw vegetables, tuna, hard boiled egg, black olives.	18,0
SALADE EMILIANO	Lettuce, mozzarella, raw Italian ham, salami.	19,0
SALADE PUGLIESE	Lettuce, Cherry Tomatoes, Burrata, Matured Italian Raw Ham, Salami.	19,0
SALADE DE CHÈVRE CHAUD	Lettuce, cherry tomatoes, warm goat cheese breaded with slivered almonds.	20,5



ANTIPASTI


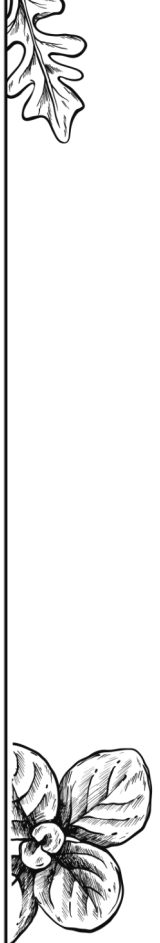
ITALIAN-STYLE GRILLED VEGETABLES	Zucchini, eggplant, bell pepper, cherry tomatoes and shavings of Grana Padano cheese.	18,5
PLATE OF ITALIAN HAM	Matured Italian cured ham, butter and gherkins.	18,5
ITALIAN PLATTER	Italian-style grilled vegetables, mozzarella, raw Italian ham, Grana Padano shavings, cherry tomatoes.	19,5
COCKTAIL ROMAIN	Assortment of Italian cold cuts: Italian cured ham, salami, spicy salami, speck, butter, gherkins.	19,5

PIZZE



SICILIANA	Tomato sauce, capers, anchovies, black olives, oregano	15,5
MARGHERITA	Tomato sauce, mozzarella	16,0
CALZONE	Tomato sauce, mozzarella, ham, egg	18,0
REGINA	Tomato sauce, mozzarella, ham, mushrooms	18,0
NEPTUNE	Tomato sauce, mozzarella, tuna, garlic, black olives	18,5
NAPOLITAINE	Tomato sauce, mozzarella, capers, anchovies, black olives, oregano	17,5
CRUDO	Tomato sauce, mozzarella, matured Italian cured ham.	18,5
QUATRE FROMAGES	Tomato sauce, mozzarella, Gorgonzola, goat cheese, Grana Padano, oregano.	18,5
VESUVIO	Tomato sauce, mozzarella, spicy chorizo	18,5
ROMA SPÉCIALE	Tomato sauce, mozzarella, ham, mushrooms, artichoke hearts, egg, black olives.	19,0
QUATRE SAISONS	Tomato sauce, mozzarella, ham, mushrooms, artichoke hearts, black olives.	18,5
DIAVOLA	Tomato sauce, mozzarella, tuna, onion, fresh chili pepper	18,5
COLISÉA	Tomato sauce, mozzarella, mushrooms, chicken.	18,5
CARLO	Tomato sauce, king prawns, fresh tomato, olives, garlic, parsley.	19,5
NORDIQUE	Tomato sauce, mozzarella, smoked salmon, cream	19,0
VEGETARIAN	Tomato sauce, mozzarella, eggplant, mushrooms, onion, artichoke, bell pepper, olives.	18,5
EXTRA BURRATA.		5,0

PIZZA WITH A CREAM BASE





REINE BLANCHE	Cream, mozzarella, ham, mushrooms	18,0
QUATRE FROMAGES	Fresh cream, mozzarella, Gorgonzola, Grana Padano, goat cheese, oregano.	18,5
CHÈVRE-MIEL	Crème fraîche, mozzarella, goat cheese, honey, arugula salad.	18,5
BASILICATA	Mozzarella, Pesto cream, Chicken, Arugula.	18,5
PIZZA TOSCANA	Pizza with summer truffle cream, burrata, speck (pork) and Grana Padano cheese, arugula.	19,0

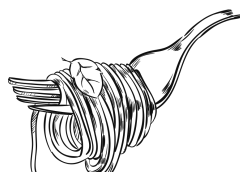
Any extra topping or any change in the composition would be charged.

PASTE

SPAGHETTI, RIGATONI, YOUR STYLE!



NAPOLITAINE	Homemade herb and tomato sauce	15,0
ARRABIATA	Spicy tomato sauce	15,0
BOLOGNAISE	Tomato sauce and ground beef	18,0
AMATRICIANA	Tomato sauce, smoked bacon, onions	17,5
CARBONARA	Fresh cream, diced bacon, egg yolk.	19,0
AL PESTO	Crème fraîche, basil, pine nuts, garlic, olive oil.	18,5
AU SAUMON	Cream, smoked salmon	19,5
SPAGHETTI WITH KING PRAWNS AND BURRATA		22,0



Net prices in euros, taxes and service included.

COCKTAILS

SPRITZ Aperitivo, Sparkling White Wine (6cl), Sparkling Water.	9,0
SPRITZ LIMONCELLO Limoncello, sparkling white wine, lemonade	9,0
SPRITZ CAMPARI Campari, Vin blanc pétillant, eau gazeuse.	9,0
VÉRITABLE AMÉRICANO Campari 2cl, Martini red 2cl and white 2cl, gin 1cl	8,0
PICON BIÈRE lager beer, Picon, lemon syrup	5,4
MOJITO white rum (6cl), lime, fresh mint, sparkling water, angustura, cane sugar	8,0
TI PUNCH white rum (5cl), lime, cane sugar	6,5
PIÑA COLADA white rum (6cl), pineapple juice, cane sugar, coconut cream, pineapple	9,0
BLOODY MARY vodka 6cl, lemon juice, tomato juice, celery salt, Tabasco	8,0
MIMOSA 1/2 squeezed orange, Champagne (8cl), triple sec (1cl)	8,0
CAÏPIRINHA cachaça (6cl), lime, cane sugar	8,0
L' EXPRESSO MARTINI ! Coffee, Coffee liqueur, Vodka.	8,5

LIQUORI

APERITIVI

KIR 12cl	6,0
KIR ROYAL 12cl	9,0
CHAMPAGNE AOC 12cl	9,0
MARTINI rosso, bianco 5cl	6,0
MARSALA amandes ou œufs 5cl	6,0
PORTO 5cl	6,0
PASTIS ET RICARD 2cl	6,0
GIN, VODKA 4cl	7,0
WHISKY 4cl	7,0
JACK DANIEL'S 4cl	10,0
VÉRITABLE AMÉRICANO 8cl	7,0
LAGAVULIN Whisky supérieur 4cl	15,0

DIGESTIVI

ARMAGNAC, CALVADOS, COGNAC, GRAPPA	7,0
POIRE WILLIAM, MIRABELLE, FRAMBOISE	7,0
AMARETTO, LIMONCELLO, GET 27 OU 31	7,0
MANZANA VERDE, FERNET-BRANCA	7,0
GRAND MARNIER, BAILEY'S	7,0
COINTREAU, SAMBUCCA	7,0

COLD DRINKS

ACQUE	50cl	100cl
VITTEL OU SAN PELLEGRINO	5,5	6,5

COLD DRINKS

PERRIER 33cl	5,1
COCA-COLA 33cl original, zero, cherry	5,5
SCHWEPES 25cl tonic ou agrum'	5,5
ORANGINA	5,5
FANTA ORANGE	5,5
FUSETEA PÊCHE	5,5

FRUIT JUICES

FRUIT JUICES 20cl orange, pomme, tomate, ananas	5,0
SQUEEZED FRUIT JUICE orange or lemon	8,0
ADDITIONAL SYRUP	0,5



HOT DRINKS

EXPRESSO	2,8
DÉCAFÉINÉ	2,8
NOISETTE	2,8
SMALL COFFEE WITH MILK	4,0
LARGE LATTE	5,0
CAPPUCCINO	5,0
HOT CHOCOLATE	5,5
TEA Earl Grey, vert, vert-menthe, noir, agrumes	4,5
THÉ ENGLISH BREAKFAST	4,0
IRISH COFFEE	10,5



PETIT DÉJEUNER PALATINO

8,5

BREAKFAST PALATINO
1 Squeezed orange juice
1 Pastry or 2 buttered slices of bread
1 Coffee (surcharge for tea or small coffee with milk, hot chocolate, cappuccino, large coffee with milk +2€)

PIATTI

VEAL CUTLETS

Nos viandes sont accompagnées de spaghetti, rigatoni ou haricots verts selon votre choix.

GRILLÉE Simply grilled, lettuce, half lemon	22,0
MILANAISE Italian-style breaded veal cutlet	25,0
CITRON Cream, lemon juice	24,0
PIÉMONTAISE Cream, mushrooms	24,0
MARSALA Cream, dry marsala	24,0
GORGONZOLA Cream, gorgonzola	25,0
BOLOGNAISE Breaded veal cutlet, tomato, ham, cheese, oven grilled	26,0
DU CHEF Breaded veal cutlet, tomato, cheese, eggplant, oven-grilled	26,0
SALTIMBOCCA ALLA ROMANA 3 veal piccata, matured raw Italian ham, sage, deglazed with white wine.	26,0

MENU ENFANT 12,5

Rigatoni bolognaise ou émincé de poulet haricots verts
+ glace ou fruit coupé + un sirop à l'eau.



DOLCI

MOUSSE AU CHOCOLAT Traditional style made with cocoa	7,5
PANNA COTTA Plain, raspberry, chocolate or salted butter caramel	8,0
SALADE D'AGRUMES Orange, Grapefruit and Cinnamon.	8,5
CRÈME BRÛLÉE For your sweet tooth, flamed with Grand Marnier, extra 3€	9,5
ITALIAN-STYLE FRENCH TOAST Panettone, scoop of vanilla ice cream.	10,5
TIRAMISU With coffee & almond Marsala	10,5
HOMEMADE THIN APPLE TART, VANILLA ICE CREAM.	10,5

GELATERIA

ICE CREAM (the scoop) Vanilla, chocolate, coffee, strawberry, pistachio, praline-hazelnut, almond milk, lemon sorbet.	4,0
DAME BLANCHE Vanilla ice cream, chocolate sauce, whipped cream.	9,0
COUPE AMALFI Chocolate ice cream, chocolate sauce, whipped cream.	9,0
COUPE CAPRI Coffee ice cream, coffee sauce, whipped cream.	9,0
COUPE AMARENA Vanilla ice cream, Morello cherries Amarena	10,0
COUPE ROCHER Hazelnut ice cream, almond milk ice cream, chocolate sauce, roasted whole hazelnuts, whipped cream.	10,5
COUPE CRAQUELINE Almond milk ice cream, hazelnut ice cream, homemade nougatine, whole hazelnuts, chocolate sauce, roasted cream.	10,5

All our desserts are homemade

OUR ITALIAN WINES

	14cl	25cl	50cl	75cl
 LAMBRUSCO SECCO I.G.T. SPARKLING.				27,0
 MONTEPIETROSO SICILE DOC 2022 MERLOT, NERELLO MASCALESE AND NERO D'AVOLA GRAPES, HINTS OF RED BERRIES	6,0	12,0	24,0	30,0
 MONTEPULCIANO 2023 FRUITY	7,0	14,0	28,0	40,0
 CHIANTI D.O.C.G. 2023 VIGNETI FRUITY WITH NOTES OF CHERRY AND WILD BERRIES.	8,0	16,0	32,0	42,0
 CANNONAU DI SARDEGNA D.O.C. 2021 BLACK FRUIT FLAVOURS, HINTS OF CEDAR AND OREGANO				39,0
 CHIANTI CLASSICO GRANAIO 2021 TUSCAN, FRUITY, BERRIES, RIPE RAISIN, FLORAL FRAGRANCES, LIGHT JAM AND ALMOND TASTE				47,0
 TERRAZZA D'ITALIA I.G.T. 2023 SICILIA, NERO D'AVOLA GRAPE, FRUITY AND MINERAL, CHERRY AND VIOLET AROMAS	6,0	11,0	22,0	30,0
 SPARKLING WHITE WINE FRIZZANTE BIANCO FROM THE TREVISO REGION.	4,5			20,0
 BIO SICILIA D.O.C. 2023 VIN BIO DE SICILE. CHARDONAY	6,0	11,0	22,0	32,0
 ZIBIBBO VIN SICILIEN I.G.T. BIO 2022 JAUNE PAILLE, ARÔMES FRUITS TROPICAUX, NOTE SUCRÉE ET AIMABLE.	8,0	16,0	32,0	42,0

CHAMPAGNE AND PROSECCO

 BLANC DE BLANCS FRENCH CHAMPAGNE AOC BRUT				51,0
 PROSECCO MILLESIMATO Magnum 150cl				48,0
 PROSECCO BOLLA D.O.C.				25,0



BIRRE

BOTTLE

PERONI NASTRO AZZURO 5° 33cl			6,0
PERONI GRAN RISERVA DOPPIO MALTO 6,6° 50cl			8,0
DESPERADOS 5,9° Tequila-flavored beer 33cl			7,0
MORT SUBITE KRIEK CERISE 4° 33cl			7,5

DRAUGHT

	25cl	33cl	50cl
MEPHISTO BLONDE 4.7° Light lager beer	5,0	6,0	9,0
CHOUFFE Bière Blonde Belge 8°	5,5	6,5	10,0
ABBAYE DE LEFFE 6,6°	6,0	7,0	11,0