



The menu

Lunch menu

19€

Lasagne, green salad

+

Dessert

(Panacotta or cannolo)
Tiramisu supplement €3

+

Coffee

Lasagne, green salad - 16€

Salads

Tutto bene - 15€

Green salad, peppers, mushrooms, cherry tomatoes, red onion,
burrata cheese, homemade pesto, olives

Dolce Vita - 16€

Green salad, cherry tomatoes, mushrooms, Parma ham,
burrata cheese, olives, balsamic cream

Più amore - 17€

Green salad, truffled ham, cherry tomatoes, mushrooms, stracciatella,
olives

Anti pasti

Burrata with focaccia - 9€

Burrata, pistachio, Puglia olive oil, homemade pesto, black pepper

Italian charcuterie platter - 14€

Mortadella, Parma ham, white ham with herbs, truffled ham with focaccia

Pizzas

Basta cosi - 11€

Organic tomato sauce, grana padano (cheese), fior di latte, basil, olive oil

Andiamo - 13€

Organic tomato sauce, grana padano, fior di latte, white ham with herbs, basil, peranzana olives, olive oil

Tremenda - 15€

Organic tomato sauce, grana padano, fior di latte, spianata or Nduja, red onion, ricotta cream, oregano, basil, peranzana olives, olive oil

Tutto bene - 16€

Organic tomato sauce, grana padano, fior di latte, peppers, mushrooms, candied cherry tomatoes, burrata, homemade pesto, pine nuts

Mamma mia - 16€

Ricotta cream, provola, gorgonzola, fior di latte, grana padano, black pepper, basil, peranzana olives

All pizzas are available with ricotta cream or organic tomato sauce on request and free of charge.

Pizzas

Buongiorno - 17€

Organic tomato sauce, grana padano, fior di latte, mortadella, candied cherry tomatoes, stracciatella, arugula salad, pistachio

Dolce vita - 18€

Organic tomato sauce, grana padano, fior di latte, parma ham, candied cherry tomatoes, burrata, arugula salad, pecorino, balsamic cream, peranzana olives

Favolosa - 18€

Ricotta cream, fior di latte, smoked salmon, stracciatella, dill, lemon, peranzana olives

Più amore - 19€

Truffled ricotta cream, provola, truffled ham, mushrooms, stracciatella, peranzana olives

Settimana - 16€

It changes every week, ask for the garnish

Extras

Vegetables - 1€

Arugula Salad, cherry tomatoes, mushrooms, peppers, red onion, basil, peranzana olives

Charcuterie - 2,5€

White ham with herbs, parma ham, mortadella, 'Nduja, spianata

Cheese - 2€

Grana padano, pecorino, stracciatella, gorgonzola

Fior di latte, Provola - 1,50€ Truffled ham - 3€ Salmon - 3€ Burrata - 3€

I dolci

Cannolo ricotta cream - 5€

Sicilian biscuit with ricotta filling (ask for current flavours)

Homemade tiramisu - 6€

With coffee

Homemade Panacotta - 5€

Fruit coulis (ask for current flavours)

La nocciatella - 7€

Pizza topped with Nocciolata
and crushed hazelnuts

-Ice Cream -

1 scoop - 3 € -

2 scoops - 5 € -

3 scoops - 7 € -

SORBET

Strawberry
Mango
Lemon
Raspberry

CRÈME GLACÉE

Chocolate
Coffee
Pistachio
Vanilla

Beverages

Soft

-Soda-

Coca cola /Coca cola zero/ Cherry	4€
Orangina	3€
Fuze tea	3€
Oasis	3€
Schweppes agrum	3€
Schweppes tonic	3€

-Juice Zuegg (20cl)-

ACE	3,50€
Orange	4,50€
Apple	3,50€
Pears	3,50€
Strawberry	3,50€
Ananas	3,50€
Tomato	3,50€

-Water -

Evian (1 L)	
San Pellegrino (50cl)	4€
	4€

Alcoholic beverages

COCKTAILS

Aperol Spritz	8€
Saint Germain Spritz	9€
Gin tonic de la saison	7€

BEERS

-Draught beers-

	25cl	50cl
White - Hoegaarden 4,9°	4,50€	7€
Blond- Stella Artois 5°	4€	6€
Picon beer	4,5€	7€
Monaco	4,20€	6,80€

-Beer bootle-

Peroni 5° (33cl)	5€
Poretti 5° (33cl)	4,5€
Heineken 5° (25cl)	4,30€

Beverages

Alcoholic beverages

WINE

-Wines glass-

Côtes du Rhône - Domaine A. Berthet Rayne "Les muses"	12cl
Viognier Blanc - Domaine de Preignes Pays d'Oc	4,5€
Rosé de Provence - Château Petit Sonnailler	4,5€
	5€

- Wines in jars -

	25cl	46cl
Côtes du Rhône - Domaine A. Berthet Rayne "Les muses"	9€	14€
Viognier Blanc - Domaine de Preignes Pays d'Oc	9€	14€
Rosé de Provence - Château Petit Sonnailler	9€	14€

-Bottled wines-

	75cl
Chianti - Villa Cardini DOCG	26€
Nero d'Avola - Villa Cardini DOCG	25€
Morgon - Domaine de la Bêche	26€
Mâcon Azé - Domaine de Rochebin	26€
Rosé - Terre Marine Vin de Pays du Var	21 €
Prosecco - Riccadonna	27€

DRINKS

Ricard	4cl	3€
White Martini	5cl	6€
Whisky Nikka Barrel 51,4°	4cl	8€

DIGESTIVES

Limoncello Jacoulot 26°	4cl	5€
Grappa Podere Becca 38°	4cl	4€
Génépi Pères Chartreux 40°	4cl	6€

HOT DRINKS

-Coffe "L'enjoleur" from Maison Celsius Roasters - Ethiopia-

Expresso	2,10 €
Long coffee	2,90€
Cappuccino	3,20€

-Tea-

Earl Grey Original	2,50€
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