

IL PINOCCHIO



il.pinocchio.paris15em



01 48 28 31 88

101 rue de la Croix Nivert 75015 PARIS

APERITIFS

RICARD or PASTIS 2 cl	4,50€
MARTINI Red or White 5 cl	6,00€
KIR (blackcurrant, blackberry, peach) 10 cl	4,50€
KIR ROYAL (Prosecco) 10 cl	8,00€
BAILEY'S 5 cl	6,50€
PORTO Red 5 cl	6,00€
COUPE DE PROSECCO 10 cl	7,00€
CAMPARI 5 cl	6,50€

ALCOHOLS 4 cl

CHIVAS REGAL 18 years	13,00€
CHIVAS REGAL 12 years	9,50€
JACK DANIEL'S	8,50€
JB	5,00€
RED LABEL	5,00€
JAPANESE WHISKY NIKKA	10,00€
JÄGERMEISTER	6,50€
RUM RON DIPLOMATICO	8,50€
RUM HAVANA 3 years	8,00€
CLASSIC RUM	5,50€
VODKA ABSOLUT	8,00€
VODKA GREY GOOSE	9,00€
CLASSIC VODKA	5,50€
GIN BOMBAY SAPPHIRE	8,50€
GIN HENDRICK'S	9,00€
CLASSIC GIN	5,50€
CLASSIC TEQUILA	5,50€

Extra: soft drink +€3.00 – Red Bull +€4.00

CLASSIC COCKTAILS

SPRITZ Aperol 5 cl, Prosecco, sparkling water	8,00€
MOJITO White rum Oratoire 5 cl, mint, lime, Angostura, sparkling water, lemonade	8,00€
CAIPIRINHA or CAIPIROSKA 1 lime, cane sugar syrup, "cachaça or vodka"	8,00€
MOSCOW MULE Vodka Klass 5 cl, ginger beer, lime	8,50€
BLEU GIN Gin Gibson 5 cl, pineapple juice, tonic, blue curaçao	8,00€
SEX ON THE BEACH Vodka Klass 5 cl, orange juice, strawberry syrup	8,50€
CUBA LIBRE White rum Oratoire 5 cl, lime, Coca-Cola	8,50€
PINA COLADA White rum Oratoire 5 cl, pineapple juice, coconut	8,50€

SPECIAL COCKTAILS

ESPRESSO MARTINI Kahlua 2 cl, vodka 3 cl, coffee	8,00€
JÄGERBOMB Jägermeister 4 cl, redbull	9,50€
HOUSE AMERICANO (Campari 4 cl, Gin Gibson 2 cl, sparkling water 6 cl, orange slice)	8,00€
MUSK BEER Tequila 4 cl, ginger beer, lime, Angostura	8,50€
MAR-MAR Tequila 4 cl, lime, triple sec 3 cl	8,50€
WAPPLESKY JB 4 cl, apple juice, caramel syrup, lemon, mint, Angostura	9,00€

NON-ALCOHOLIC

VIRGIN MOJITO Mint, lime, cane sugar syrup, sparkling water	7,00€
BORA-BORA Pineapple juice, orange juice, strawberry syrup	7,00€
VIRGIN COLADA Pineapple juice, coconut syrup	7,00€

Alcohol abuse is dangerous for your health. Please drink responsibly.

TAPAS TO SHARE

FRENCH FRIES PLATE	6,00€
FRIED CALAMARI 10 pcs (2 pers)	11,00€
CHEESE BOARD 3 cheeses (3 pers)	20,00€
CHARCUTERIE BOARD Italian ham, sausages, chorizo (2 pers)	18,00€
MIXED BOARD charcuterie and cheese (2 pers)	19,50€
MIXED TAPAS fries, calamari, onion rings, mozzarella sticks, chicken tenders (2 pers)	19,50€
CHICKEN MIX chicken skewers, tenders, nuggets, fries (2 pers.)	19,00€

TAPAS OF YOUR CHOICE

MOZZARELLA STICKS 6pcs (served with fries)	8,50€
ONION RINGS 10 pcs (served with fries)	8,00€
CHICKEN TENDERS 4 pcs (served with fries)	9,00€
FRIED CALAMARI 7 pcs (served with fries)	8,90€
CHICKEN SKEWERS 3pcs,barbecue flavor(served with fries)	8,50€
NUGGETS 6pcs (served with fries)	8,50€
CHILI CHEESE NUGGETS 5pcs (served with fries)	8,50€
CHEESE PLATE 2cheeses (1 pers)	8,00€
CHARCUTERIE PLATE (1 pers)	8,50€
CHICKEN MIX skewer, tender, nuggets (1 pers.)	9,90€

COLD STARTERS

POMODORO MOZZA DI BUFALA	11,50€
Tomatoes, buffalo mozzarella, olive oil, fresh basil	
ANTIPASTI MISTI.	10,00€
Assorted grilled vegetables marinated in olive oil	
PEPERONI E MOZZA DI BUFALA.	12,50€
Grilled peppers, marinated in olive oil and garlic, with buffalo mozzarella	

SALADS

RUSTICA.	14,00€
Avocado, bacon fume cured, green salad, cherry tomatoes, hard-boiled egg, olive oil, fresh basilics	
SALMONE.	16,00€
Green salad, smoked salmon, mushrooms, basil dressing	
CÉSAR	15,50€
Green salad, fried chicken, hard-boiled egg, parmesan, mushrooms, Caesar dressing	
VEGETARIANA.	14,50€
Green salad, avocado, mushrooms, zucchini, eggplant, marinated peppers, basil, olive oil	
BUFFALO	15,00€
Green salad, dry cured ham, parmesan, basil dressing, hard-boiled egg, olive oil	

CARPACCIO

CAPRESE	15,50€
<i>Thin slices of beef, olive oil, basil, buffalo mozzarella, lemon</i>	
PALERMO	15,50€
<i>Thin slices of beef, mushrooms, arugula, parmesan shavings, cherry tomatoes, sun-dried tomatoes, basil, olive oil</i>	
GORGONZOLA	15,50€
<i>Thin slices of beef, gorgonzola, tomatoes, basil, olive oil</i>	

PASTA

RIGATONI ALL'ARABBIATA E CREMA DI OLIVE	13,00€
<i>Rigatoni with spicy tomato sauce, garlic and black olive cream</i>	
TAGLIATELLE ALLA BOLOGNAISE	14,50€
<i>Tagliatelle with tomato sauce and minced meat</i>	
TAGLIATELLE 4 FORMAGGI	15,00€
<i>Tagliatelle with four cheeses</i>	
TAGLIATELLE E CREMA AL PESTO	14,00€
<i>Tagliatelle with pesto cream, parmesan and arugula</i>	
TAGLIATELLE CON SALMONE E CREMA AL PESTO	17,00€
<i>Tagliatelle with salmon, basil cream and sun-dried tomatoes</i>	
TAGLIATELLE AL TARTUFO E FUNGHI	16,00€
<i>Tagliatelle with truffle cream sauce and mushrooms</i>	
TAGLIATELLE ALLA CREMA DI TARTUFO E JAMBON ITALIEN	17,50€
<i>Tagliatelle with truffle cream and dry cured ham</i>	
TAGLIATELLE ALLA CARBONARA	14,00€
<i>Tagliatelle with cream, bacon fume cured, egg yolk</i>	



SCRAMBLED EGGS

COMPLETE OMELETTE	13,50€
<i>Ham, mushrooms, mozzarella, green salad</i>	
PLAIN OMELETTE <i>served with salad</i>	10,00€

BURGERS

BEEF BURGER <i>(served with fries)</i>	11,50€
<i>125 g beef patty, cheese, lettuce, tomato, burger sauce</i>	
BACON BURGER <i>(served with fries)</i>	13,00€
<i>125 g beef patty, bacon, cheese, lettuce, pickles, burger sauce</i>	
CHICKEN BURGER <i>(served with fries)</i>	11,00€
<i>120 g fried chicken, cheese, lettuce, tomato, burger sauce</i>	
XL BURGER <i>(served with fries)</i>	16,00€
<i>250 g beef patty, cheese, lettuce, tomato, burger sauce</i>	

PIZZAS

MARGHERITA.	11,00€
<i>Tomato sauce, mozzarella, oregano</i>	
NAPOLETANA	13,50€
<i>Tomato sauce, mozzarella, anchovies, capers, olives, oregano</i>	
REGINA.	13,50€
<i>Tomato sauce, mozzarella, ham, fresh mushrooms, oregano</i>	
CALZONE SOUFLÉE.	13,50€
<i>Tomato sauce, mozzarella, ham, egg yolk, oregano</i>	
QUATTRO FORMMAGI	15,00€
<i>Tomato sauce, mozzarella, gorgonzola, parmesan, goat cheese</i>	
VEGETARIANA.	14,50€
<i>Tomato sauce, mozzarella, eggplant, peppers, artichokes, mushrooms, oregano</i>	
QUATTRO STAGION	14,50€
<i>Tomato sauce, mozzarella, mushrooms, ham, artichokes, olives, oregano</i>	
CAMPIONE	14,50€
<i>Tomato sauce, mozzarella, minced meat, onions, oregano</i>	
RUGHETTA.	15,50€
<i>Tomato sauce, mozzarella, cured ham, arugula, parmesan shavings</i>	
ORIENTALE	14,50€
<i>Tomato sauce, mozzarella, merguez sausage, egg, oregano</i>	
PEPERONI	14,50€
<i>Tomato sauce, mozzarella, chorizo, egg, peppers</i>	
VITA.	16,00€
<i>Tomato sauce, mozzarella, chicken, peppers, mushrooms, onions</i>	
SALMONE (cream base)	17,50€
<i>Cream, mozzarella, mushrooms, smoked salmon</i>	
POLLO (cream base)	16,50€
<i>Cream, mozzarella, mushrooms, chicken, onions, peppers</i>	
Extra	2,50€
EXTRA DRY CURED HAM.	3,50€



FISH

GRILLED SEA BREAM FILLET	16,00€
GRILLED SEA BAS FILLET	16,00€
<i>Garnishes : Green salad and Fries</i>	

MEAT

Beef Steak (Ground)	11,50€
<i>125 g, served with fries</i>	
SCALOPPA ALLA MILANESE	18,00€
<i>Veal cutlet Milanese style</i>	
SCALOPPA QUATRO FORMAGGI	19,00€
<i>Veal cutlet with gorgonzola, goat cheese, parmesan, mozzarella with pasta, cream sauce</i>	
PICCATA AL LIMONE	19,00€
<i>Veal cutlet, fresh cream, lemon sauce</i>	

Supplement: green salad +4,00€

MENU BAMBINO

-10 years

Choice of:

BEEF STEAK *WITH FRIES*
PIZZA MARGHERITA
TAGLIATELLE CARBONARA
NUGGETS *(6 pcs) WITH FRIES*

12,50€

+ DRINK *(COCA COLA, APPLE JUICE, PINEAPPLE JUICE OR ORANGE JUICE)*



DESSERTS & ICE CREAM

TIRAMISU <i>coffee</i>	8,50€
CRÈME BRÛLÉE <i>Vanilla</i>	7,00€
PANNA COTTA <i>with red fruit coulis</i>	7,00€
BABA AL LIMONCELLO <i>Sorrento sponge cake soaked in lemon liqueur"</i>	6,50€
MOLTEN CHOCOLATE CAKE <i>with vanilla ice cream</i>	7,50€
CHEESE PLATE <i>2 cheeses (1 pers)</i>	8,00€
SOLO CUP (1 scoop)	3,50€
DUO CUP (2 scoops)	5,00€
TRIO CUP (3 scoops)	6,00€

Available Flavors: : lime, passion fruit, mango, coffee, chocolate, pistachio, vanilla, strawberry



WINES

	14 cl	25 cl	50 cl	75 cl
Red Wines (Rosso)				
COTES DE RHÔNE (CHÂTEAU MALIJAY)	7,00€	13,00€	26,00€	34,00€
NERO D’AVOLA (ROCCAMENA CATUJ)	5,50€	11,00€	20,00€	27,00€
CHIANTI (ROCCAMURA TOSCANE) DOCG	6,00€	11,00€	21,00€	27,00€

Rose Wines (Rosato)				
PINOT GRIGIO VAJA BLUSH VENEZIA (DOC)	6,00€	11,00€	21,00€	28,00€
CÔTES DE PROVENCE (CHÂTEAU ASPRAS)	7,50€	13,00€	23,00€	36,00€
TERRAZZA D’ITALIA	5,50€	10,00€	17,00€	24,50€

White Wines (Bianco)				
CÔTES DE PROVENCE (CHÂTEAU ASPRAS)	7,50€	13,00€	23,00€	36,00€
VIPRA UMBRIA IGT	6,00€	11,00€	20,00€	30,00€
ORVIETO (ROCCAMURA) DOC	5,00€	10,50€	20.50€	26,00€

Brusa ordinary Italian wine

RED -ROSE -WHITE	4,00€	8,00€	15,50€
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PROSECCO-CHAMPAGNE

	Glass 10 cl	Bottle 75 cl
KIR ROYAL (PROSECCO BRUT)	8,00€	
PROSECCO (BRUT)	7,00€	30,00€
LAMBRUSCO VIN ROUGE		27,00€
JACQUARD - CHAMPAGNE (MOSAIQUE SIGNATURE - BRUT - AGED 5 YEARS)		55,00€

DIGESTIF 4 cl

AMARETTO	6,50€
GRAPPA	6,00€
LIMONCELLO	4,50€
COGNAC <i>prestignac vs</i>	7,50€
CALVADOS	6,00€
GET 27/31	6,00€
POIRE	7,00€

SHOT 2 cl

1 SHOT	3,50€
5 SHOTS	15,00€
10 SHOTS	30,00€

COLD DRINKS

COCA COLA 33 CL	4,80€
COCA ZÉRO 33 CL	4,80€
SCHWEPPES 25 CL (AGRUME / TONIC)	4,80€
DIABOLO 25 CL (MINT, STRAWBERRY, GRENADINE, PEACH, LEMON, CARAMEL, ORGEAT, COCONUT)	5,00€
PERRIER 33 CL	4,80€
ICE TEA 25 CL	4,80€
ORANGINA 25 CL	4,80€
LIMONADE 25 CL	4,80€
RED BULL 25 CL	5,50€
JUS DE FRUIT 25 CL (ORANGE, TOMATO, PINEAPPLE, APRICOT, APPLE)	4,80€
JUS PRESSÉS 15 CL (ORANGE OR LEMON)	6,00€
GINGER BEER 25 CL (SPARKLING GINGER LEMONADE)	5,00€
CAFÉ FRAPPÉ (COFFEE, MILK, CARAMEL SYRUP)	7,00€

MINERAL WATER

VITTEL 25 CL	4,50€
VITTEL 50 CL	6,00€
VITTEL 1 L	7,50€
PERRIER FINE BULLES 50 CL	7,00€
PERRIER FINE BULLES 1 L	8,00€

DRAFT BEERS

	25 CL	50 CL
SAINT OMER	3,50€	5,50€
GOUDALE	4,50€	8,00€
IPA GOUDALE	4,50€	8,00€
BLANCHE GOUDALE	4,50€	8,00€
PANACHÉ (Saint Omer)	4,50€	6,00€
MONACO (Saint Omer)	4,50€	6,50€
PICON (Saint Omer)	6,00€	8,00€

Supplement: syrup +0,5€ - picon +2,50€

BOTTLED BEERS

DESPERADOS 33	6,00€
CL CORONA 35,5 CL	6,00€
PERONI AZZURRO 33 CL	6,00€
CELTA (NON-ALCOHOLIC) 25 CL	5,50€

HOT DRINKS

COFFEE	2,50€
DECAF COFFEE	3,00€
NOISETTE (espresso with a drop of milk)	3,00€
DOUBLE COFFEE	4,50€
DOUBLE DECAF	4,70€
CAFÉ CRÈME (coffee with cream)	4,50€
CAPPUCCINO	5,50€
CAFÉ LATTE	5,00€
VIENNESE COFFEE (coffee with whipped cream)	5,00€
HOT CHOCOLATE	5,00€
VIENNESE HOT CHOCOLATE (with whipped cream)	5,50€
TEA OR HERBAL INFUSION	4,50€
MULLED WINE	5,50€
GROG (hot water, 4 cl white rum, cane sugar syrup, lemon)	7,00€
IRISH COFFEE (2 cl whisky, coffee, cane sugar, whipped cream)	8,00€

Supplement: milk +1,00€

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