

# ANTIPASTI

	<b>HOMEMADE FOCACCIA</b> <i>with Provence herbes</i>	3.50€
	<b>ITALIAN OLIVES x6</b> <i>Giant green Italian olives</i>	4€
	<b>FLOWER POWER</b> <i>Zucchini flower fritters and stracciatella</i>	8€
	<b>ANCHOIS PANÉS</b> <i>Fried breaded anchovies, virgin sauce of dried tomatoes, basil, grilled peppers, red onions</i>	8€
	<b>ARANCINI À LA TRUFFE</b> <i>Rice balls with truffle, cheese heart</i>	9€
	<b>LES LEGUMES MARINÉS ITALIEN</b> <i>Eggplant, grilled and marinated zucchini, artichokes, peppers stuffed with tuna and ricotta, candied tomatoes, giant olives</i>	16€
	<b>BURRATA CRÉMEUSE</b> <i>Homemade soy cream, sesame crunch, arugula and pistachio cream, candied tomatoes</i>	14.50€
	<b>LE FAMEUX VITELLO TONNATO</b> <i>Thin slices of veal, tuna mayonnaise, caper berries, Bio Sicily olive oil</i>	15€
	<b>LA CHARCUTERIE ITALIENNE</b>	17€

# SIDES

	<b>PORTION OF FRIES</b>	5€
	<b>SALADE VERTE</b>	4€
	<b>POLENTA FRIES</b>	6€

# PASTA

**LA VERA CARBONARA** 17€  
*With eggs, guanciale refined with pepper, pecorino, and Italian cheese*

 **MAFALDINE AL TARTUFO** 19€  
*Truffle cream, truffle shavings, Italian cheese flakes*

 **RICOTTA E SPINACI** 17€  
*Ravioli stuffed with ricotta, spinach sautéed in sage butter and hazelnuts, almonds, candied tomatoes, burratina*

 **BUSIATE E BURRATA** 15€  
*Busiate pasta, San Marzano DOP tomato coulis, creamy burrata, and basil*

**TAGLIOLINI NERI AL PISTACCHIO** 18€  
*Pistachio pesto, candied tomatoes, marinated shrimp tartare with extra virgin olive oil and lime*

**LES PÂTES “ THAÏ “** 18€  
*Wok-sautéed vegetables, veal hanger steak*

## BAMBINO ( KIDS )

**PASTA BAMBINO0000** 9€

- Tomato sauce
- Fresh cream
- Butter

EXTRA HAM : 1.50€

**PIZZA BAMBINO0000** 10€  
*Tomato sauce and mozzarella cheese*

EXTRA HAM : 1.50€

## LE ROSSE

Base sauce tomate

**MARGHERITAL**  11.80€  
Tomato sauce, fior di latte mozzarella, basil oil

**AXEL** 13.80€  
Tomato sauce, fior di latte mozzarella, cooked ham, black olives

**GINA** 14.80€  
Tomato sauce, fior di latte mozzarella, cooked ham, mushrooms

**SOLE MIO** 15.80€  
Tomato sauce, fior di latte mozzarella, anchovies, olives, basil, caper berries, candied tomatoes

**MAMAMIAAA**  16.80€  
Tomato sauce, fior di latte mozzarella, spianata, stracciatella, red onions, olives, nduja

**PARMAGEDON** 17.80€  
Tomato sauce, fior di latte mozzarella, Italian cured ham, Italian cheese flakes, arugula

**RAGU**  17.80€  
Tomato sauce, fior di latte mozzarella, minced sausage, grilled peppers, spianata, Italian cheese shavings

**BELLA**  16.80€  
Tomato sauce, fior di latte mozzarella, cherry tomatoes, artichokes, peppers, grilled eggplant and zucchini, Italian olives

## NOS SUPPLÉMENTS

- White ham / Spianata / Mortadella: 3€
- Italian cured ham 4€
- Choice of 1 vegetable 2€
- Anchovies 4€
- Minced meat 4€
- Fior di latte mozzarella 2€
- Burrata / Stracciatella / Other cheeses 4€

## LE BIANCHE

Base mozzarella fior di latte

**FORZA 4**  15.80€  
Fior di latte mozzarella, gorgonzola, smoked scamorza, taleggio

**MORTADELLA**  16.80€  
Fior di latte mozzarella, mortadella, crushed pistachios, stracciatella

**MAIA** 16.80€  
Fior di latte mozzarella, goat cheese, organic forest honey, arugula, hazelnuts

**PURA BUFALA**  16.80€  
Buffalo mozzarella, duo of cherry tomatoes, candied tomatoes, red pesto, Italian cheese shavings, olives

**BORAT'A** 18.80€  
Mozzarella fior di latte, crème truffée, jambon aux herbes, burrata, champignons grillés, fromage italien

**BUFALA BILL** 18.80€  
Fior di latte mozzarella, truffle cream, herb ham, burrata, grilled mushrooms, Italian cheese

**CARPACCIO** 18.80€  
Fior di latte mozzarella, bresaola (beef) carpaccio, grilled mushrooms, gorgonzola, arugula, Italian cheese shavings

**SALMONE** 18.80€  
Fior di latte mozzarella, smoked salmon, oven-roasted leeks, bufala, lemon zest confit

## DESSERT

**Cannolo** 6€  
*Sicilian biscuit, sweetened cheese cream, pistachios*

**Tiramisu** 8€  
*Mascarpone cream with eggs, savoiardi biscuits, coffee, amaretto*

**Babaaaaa** 8€  
*Rum or Limoncello baba, whipped cream*

**Profitrole** 9€  
*Homemade choux, vanilla ice cream, Nocciolata*

## DIGESTIF

**Bailey's 7cl** 6€

**Get 27 7cl** 6€

**Limoncello 7cl** 6€

## COCKTAIL GOURMAND

Contient de l'alcool

**Dolce Pistacchio** 9€  
*Pistachio liqueur... if you find the ingredients, it's on us!*

## NOS DESSERTS GLACES

1 BOULE 3.00€

2 BOULE 5.50€

3 BOULE 6.50€

*Chocolate, Vanilla, Cookie, Yogurt, Strawberry, Raspberry, Rum  
Raisin, Pineapple, Mango, Pistachio*

## SUPPLÉMENTS 1€

*Speculoos crumbles, Marshmallow, Red fruit coulis, Caramel coulis, Chocolate coulis*

**Affogato Vanille** 6€  
*Vanilla ice cream scoop, espresso*

**Affogato Chocolat** 6€  
*Chocolate ice cream scoop, espresso*

**Dame Blanche** 7.50€  
*3 scoops of vanilla ice cream, chocolate coulis, and whipped cream*

**Italia** 7€  
*1 scoop mascarpone, 1 scoop raspberry, 1 scoop pistachio, red fruit coulis, and whipped cream*

## MOJITO *Cocktail* 9€

### SPICY

Amber rum, lime, homemade chili syrup, fresh mint, cane sugar, sparkling water

### PASSION

Amber rum, lime, passion fruit puree, fresh mint, cane sugar, sparkling water

### CLASSICO

Amber rum, lime, fresh mint, sparkling water

## SPRITZ *Cocktail* 10€

### CARLO

Aperol, Campari, Prosecco, Tonic

### GERMAIN

St Germain, Prosecco, Tonic

### LEMON

Limencello, Prosecco, Tonic

## CLASSIQUE *Cocktail* 10€

### PINA COLADA

Amber rum, Pineapple jus, Coconut

### SEX ON THE BEACH

Vodka, pineapple juice, cranberry juice, peach syrup

### CAIPIRINHA

Cachaça, lime, cane sugar.

### GIN TONIC

Gin Santa Ana, lime, Tonic

 *It's possible white no alcool*

## BIERES

	25 cl	50 cl
BLONDE	4.50 €	9.00 €
BLANCHE	4.80 €	9.60 €
IPA	4.80 €	9.60 €
DESPERADOS 33cl		5€

## APERITIFS

Ricard4CL	3.50 €
Marsala 5CL	5.50 €
Whisky Clan Campelle 5CL	5.50 €
Rhum Bacardi 5CL	5.50 €
Martini Rouge / Blanc 8CL	5.50 €
Whisky Bellevoie Triple malt 5CL	12 €
Rhum Botran 5CL	12 €

## SOFT

Sirop ( Menthe, Fraise, Peche, Citron... )	3.00 €
Limonade 25CL	3.50 €
Perrier 33cl	4.00 €
Fuze tea 33cl	4.00 €
Jus de fruit 25cl ( Ananas, Fraise, Tomate...)	4.00 €
Coca Cola 33cl / Coca Cola 0 33cl	4.50 €
Fanta Orange 33CL	4.50 €
Schweppes agrumes 25cl	4.50 €
Schweppes tonic 25cl	4.50 €
Thé glacé maison 25cl	4.50 €
Vittel 1L	7€
St Pellegrino 1L	7€
Bière no alcool	4.50 €

## CAFE ET THE

Espresso	1.80 €
Ristretto	1.80 €
Double espresso	3.00 €
Lungo	2.00 €
Café frappé	2.00 €
Frappucino	2.50 €

# ROUGE

	12 CL	75 CL
<b>LAMBRUSCO I.G.T</b> <i>Italia</i> <i>Sparkling - Light - Fruity</i>	4.50€	21€
<b>NERO D'AVOLA D.O.C</b> <i>Sicilia</i> <i>Fruity - Supple - Cherry and Plum</i>	4.50€	25€
<b>GRAN PASSIONE I.G.T</b> <i>Italia</i> <i>Round - Gourmet - Ripe fruit</i>	5€	28€
<b>LUPO PUGLIA I.G.T</b> <i>Italia</i> <i>Rond - Gourmand - Fruit murs</i>	5.50€	32€
<b>PESSAC-LEOGNAN LH 2018</b> <i>Powerful - Well-structured - Red fruits</i>		39€
<b>BOURGOGNE MARSANNAY 2021</b> <i>Elegant - Tannic - Ripe fruits</i>		49€

# ROSE

<b>LAMBRUSCO I.G.T</b> <i>Italia</i> <i>Sparkling - Light - Fruity</i>	4.50€	21€
<b>MYSTERE I.G.P</b> <i>France</i> <i>Floral - Dry - Fresh</i>	4.50€	25€

# BLANC

<b>PROSECCO D.D.O.C</b> <i>Italia</i> <i>Sparkling - Light - Dry</i>	5.50€	28€
<b>LAMBRUSCO I.G.T</b> <i>Italia</i> <i>Sparkling - Light - Fruity</i>	4.50€	21€
<b>TERRES BASSES I.G.P</b> <i>France</i> <i>Dry - Refreshing - Crisp</i>	4.50€	25€
<b>DEMOISELLE I.G.P</b> <i>France</i> <i>Sweet - Balanced - Aromatic</i>	4.50€	25€
<b>CHARDONNAY</b> <i>France</i> <i>Fruity - Creamy - Floral</i>	5.50€	31€
<b>PLANETA ALASTRO</b> <i>Sicilia</i> <i>Dry - Ample - Solar</i>	5.50€	31€