

ANTIPASTI

HOMEMADE FOCACCIA <i>with Provence herbes</i>	4.80€
ITALIAN OLIVES x6 <i>Giant green Italian olives</i>	4€
FLOWER POWER <i>Zucchini flower fritters and stracciatella</i>	8€
ANCHOIS PANÉS <i>Fried breaded anchovies with tomato and basil aioli</i>	8€
 ARANCINI À LA TRUFFE <i>Rice balls with truffle, cheese heart</i>	9€
 FRITTO MISTO DE POISSON <i>Squid, prawns, hake, anchovies, cod, and mussels with tuna mayonnaise</i>	14€
LA CHARCUTERIE ITALIENNE	17€

SALADES

LA BURRATA E TOMATE <i>Creamy burrata, fresh tomatoes, basil & nut pesto, and Italian olives</i>	13.50€
LA NICOISE <i>Steamed potatoes, hard-boiled egg, tuna, tomatoes, and Italian olives</i>	16€
LA VITELLO TONNATO <i>Veal carpaccio, cherry tomatoes, tuna mayonnaise, and capers</i>	15€

SIDES

 PORTION OF FRIES	5€
 SALADE VERTE	4€
 POLENTA FRIES	6€

PASTA

ARRABIATA	13€
San Marzano tomato coulis, chili peppers, garlic, tomatoes, and Grana Padano	
FUSILLONI AU PESTO E BURRATA	15€
Basil pesto, toasted hazelnuts, and sun-dried tomatoes	
RAVIOLI ALLA PARMIGIANA	16€
Italian cheese-stuffed ravioli, San Marzano tomato coulis, grilled aubergines, and ricotta	
RICOTTA E SPINACI	17€
Ricotta-stuffed ravioli, sautéed spinach in sage butter with hazelnuts, almonds, sun-dried tomatoes, and burratina	
LA VERA CARBONARA	17€
Egg-based, pepper-cured guanciale, pecorino, and Grana Padano	
RAVIOLI A LA TRUFFE	19€
Truffle cream, truffle slices, and parmesan shavings	
TAGLIOLINI PISTACCHIO	21€
Plancha-grilled king prawns with garlic, organic extra virgin olive oil, cherry tomatoes, and stracciatella	

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

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€
Fior di latte mozzarella, truffle cream, herb ham, burrata, grilled mushrooms, Italian cheese

BUFALA BILL 18.80€
Buffalo mozzarella DOP, crumbled sausage meat, pancetta, egg, Italian cheese, onions, and freshly ground black pepper.

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, onions, tomato, bufala, lemon zest confit

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€

DESSERT

Cannolo 6€
Sicilian biscuit, sweetened cheese cream, pistachios

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

Profiterole 9€
Homemade choux, vanilla ice cream, Nocciolata

Profiterole sicilien 9€
Homemade choux, mascarpone ice cream, pistacchio

DIGESTIF

Bailey's 7cl 6€

Get 27 7cl 6€

Limoncello 7cl 6€

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

ROSE

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

BLANC

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