

NOTRE CARTE

BASE TOMATE

Margherita - 12€

Sauce tomate basilic, mozzarella fior di latte

Classica - 13,50€

Sauce tomate basilic, mozzarella fior di latte, jambon blanc, champignons

Tonno - 14€

Sauce tomate basilic, mozzarella fior di latte, thon, tomates cerises, olives

Etna - 14€ *Viande de la Boucherie Baraka

Sauce tomate basilic, mozzarella fior di latte, merguez, olives

Napoletana - 14,50€

Sauce tomate basilic, mozzarella fior di latte, anchois, câpres, tomates cerises, olives

Vegano - 14,50€

Sauce tomate basilic, aubergines grillées, artichauts, poivrons rouges, champignons, oignons rouges, tomates cerises, olives

Formaggi - 14,50€

Sauce tomate basilic, mozzarella fior di latte, gorgonzola, chèvre. Après cuisson : copeaux de parmigiano, billes de mozzarella di bufala

Dolce Picante - 15€

Sauce tomate basilic, mozzarella fior di latte, spianata, gorgonzola, champignons

Generosa - 15€

Sauce tomate basilic, mozzarella fior di latte, jambon blanc, gorgonzola, champignons, oeuf

Macellaio - 15€ *Viande de la Boucherie Baraka

Sauce tomate basilic, mozzarella fior di latte, poulet mariné, merguez, poivrons rouges

Completa - 15,50€

Sauce tomate basilic, mozzarella fior di latte, jambon blanc, champignons, poivrons rouges, artichauts, olives, oeuf

Burrata - 19€

Sauce tomate basilic, mozzarella fior di latte, tomates cerises, olives. Après cuisson : jambon cru, burrata, pesto



Options sur demande

Ajout/Modification de garnitures (en supplément)

Pâte à pizza sans gluten (en supplément)

Découpe des pizzas (offert)

BASE CRÈME

Capra Miele - 14,50€

Crème, mozzarella fior di latte, chèvre, tomates cerises, olives

Après cuisson : pignons de pin, miel

Savoia - 14,50€

Crème, pommes de terre, reblochon, oignons rouges

Après cuisson : jambon cru

Pollo - 14,50€ *Viande de la Boucherie Baraka

Crème, mozzarella fior di latte, poulet mariné, champignons

Après cuisson : copeaux de parmigiano, pesto

Francese - 15€

Crème, pommes de terre, reblochon, pancetta, oignons rouges, champignons

Bianca - 17€

Crème, mozzarella fior di latte, ravioles, pancetta, fromage Saint-Marcellin

Tartufo - 18,50€

Crème de truffe, mozzarella fior di latte, jambon blanc

Après cuisson : copeaux de parmigiano

CALZONES

Calzone - 13€

Sauce tomate basilic, mozzarella fior di latte, jambon blanc, jaune d'oeuf

Calzone Formaggi - 13€

Crème, mozzarella fior di latte, gorgonzola, chèvre, jaune d'oeuf

POUR LES ENFANTS

Bambino - 8,50€

Sauce tomate basilic, mozzarella fior di latte, jambon blanc



Desserts (maison)

Calzone Nutella & éclats de noisettes,

Tiramisu, Dessert du moment

Boissons

Eaux, Softs, Bières, Vins



Laissez-vous tenter par

LA PIZZA DU MOMENT

Se renseigner lors de la prise de commande

CHOIX DES GARNITURES

Sauce tomate basilic, crème, crème de truffe, mozzarella fior di latte, billes de mozzarella di bufala, burrata, ravioles, aubergines grillées, poivrons rouges, oignons rouges, tomates cerises, olives, artichauts, câpres, anchois, thon, reblochon, gorgonzola, chèvre, Saint-Marcellin, copeaux de parmigiano, jambon blanc, jambon cru, merguez, poulet mariné, spianata, pancetta, oeuf, pommes de terre, pesto, pignons de pin, miel, éclats de noisettes, Nutella.

OUR MENU

TOMATO BASE

Margherita - €12

Tomato basil sauce, fior di latte mozzarella

Classica - €13,50

Tomato basil sauce, fior di latte mozzarella, white ham, mushrooms

Tonno - €14

Tomato basil sauce, fior di latte mozzarella, tuna, cherry tomatoes, olives

Etna - €14 *Meat from Baraka Butchery (local)

Tomato basil sauce, fior di latte mozzarella, merguez, olives

Napoletana - €14,50

Tomato basil sauce, fior di latte mozzarella, anchovies, capers, cherry tomatoes, olives

Vegano - €14,50 *For vegan people

Tomato basil sauce, grilled eggplant, artichokes, red peppers, mushrooms, red onions, cherry tomatoes, olives

Formaggi - €14,50

Tomato basil sauce, fior di latte mozzarella, gorgonzola, goat cheese. After cooking : shavings of parmigiano, balls of bufala mozzarella

Dolce Picante - €15

Tomato basil sauce, fior di latte mozzarella, spianata, gorgonzola, mushrooms

Generosa - €15

Tomato basil sauce, fior di latte mozzarella, white ham, gorgonzola, mushrooms, egg

Macellaio - €15 *Meat from Baraka Butchery (local)

Tomato basil sauce, fior di latte mozzarella, marinated chicken, merguez, red peppers

Completa - €15,50

Tomato basil sauce, fior di latte mozzarella, white ham, mushrooms, red peppers, artichokes, olives, egg

Burrata - €19

Tomato basil sauce, fior di latte mozzarella, cherry tomatoes, olives. After cooking : raw ham, burrata, pesto



Options upon request

Adding/Modifying toppings (additional charge)

Gluten-free pizza dough (additional charge)

Pizza cutting (free)

CREAM BASE

Capra Miele - €14,50

Cream, fior di latte mozzarella, goat cheese, cherry tomatoes, olives. After cooking : pine nuts, honey

Savoia - €14,50

Cream, potatoes, reblochon, red onions

After cooking : raw ham

Pollo - €14,50 *Meat from Baraka Butchery (local)

Cream, fior di latte mozzarella, marinated chicken, mushrooms. After cooking : parmigiano shavings, pesto

Francese - €15

Cream, potatoes, reblochon, pancetta, red onions, mushrooms

Bianca - €17

Cream, fior di latte mozzarella, ravioli, pancetta, Saint-Marcellin cheese

Tartufo - €18,50

Truffle cream, fior di latte mozzarella, white ham

After cooking : parmigiano shavings

CALZONES

Calzone - €13

Tomato basil sauce, fior di latte mozzarella, white ham, egg yolk

Calzone Formaggi - €13

Cream, fior di latte mozzarella, gorgonzola, goat cheese, egg yolk

FOR KIDS

Bambino - €8,50

Tomato basil sauce, fior di latte mozzarella, white ham



Desserts (homemade)

Calzone Nutella & hazelnut pieces, Tiramisu, Dessert of the moment

Drinks

Waters, Soft drinks, Beers, Wines



Let yourself be tempted by THE PIZZA OF THE MOMENT

Find out when ordering

CHOICE OF TOPPINGS

Tomato basil sauce, cream, truffle cream, fior di latte mozzarella, bufala mozzarella balls, burrata, ravioli, grilled eggplant, red peppers, red onions, cherry tomatoes, olives, artichokes, capers, anchovies, tuna, reblochon, gorgonzola, goat cheese, Saint-Marcellin cheese, parmigiano shavings, white ham, raw ham, merguez, marinated chicken, spianata, pancetta, egg, potatoes, pesto, pine nuts, honey, hazelnut pieces, Nutella.