

IL RISTO RANTE

la cucina italiana

ENGLISH MENU

DISHES TO SHARE

COMPOSE YOUR OWN SELECTION OF ANTIPASTI

- Burrata Pugliese** (125g) Smooth mozzarella with a creamy centre - €7.50
- Friture de calamars maison** Homemade fried squid with fromage frais and chive sauce - €7.50
- Stracciatella** The creamy heart of burrata, a drizzle of olive oil and sea salt - €7.10
- Polpo** #GF Marinated octopus, rocket, parsley and cherry tomatoes - €7.90
- Prosciutto di Parma** Genuine Parma ham matured for 16 months from Maison Gualerzi - €7.50
- Caprese** #GF Mozzarella di Bufala and cherry tomatoes - €7.10
- Frites de polenta** Polenta fries with rosemary, fromage frais and chive sauce - €7.10
- Salumi italiani** Our selection of Italian charcuterie - €7.10
- Calzone mignon** Rolled pizza dough stuffed with mozzarella and Italian charcuterie - €6.50
- Mozzarella frita** Small fried breaded buffalo mozzarella - €6.50
- Friture d'éperlans maison** Homemade fried smelts with fromage frais and chive sauce - €6.50
- Focaccia** Rosemary focaccia, oregano and sea salt - €6.00
- Mortadella di Bologna from «Felsineo»** - €6.20
- Olives & Co** Taggiasche Olives, cherry tomatoes and pesto of the day, served with our focaccia - €6.00

OUR SIGNATURE DISHES TO SHARE

- La gourmande** - €14.50
- Parma ham, Mortadella, Taggiasche black olives and small pizza stuffed with mozzarella, ham and spianata
- La farandole** - €16.50
- Our selection of charcuterie and other Italian specialities
- La grande dégustation de charcuteries & fromages italiens** - €22.00
- Chef's selection of fine Italian charcuterie & cheeses, served on a pinsa (hand-pressed pizza base) (3 to 4 people)

SALADS

- La César à notre façon** - €15.70
- Sliced French roast chicken, hashed egg, croutons, fried onions, parmesan, radicchio & romaine salad, Caesar sauce
- Romana estiva** - €16.50
- Grilled Roman-style artichokes, breaded mozzarella, Parma ham, baby leaf salad, cherry tomatoes and roasted almonds
- Polpo felice** #GF - €16.90
- Octopus salad, potatoes and arugula salad, garnished with taggiasche olives, red onions and shallots
- Burrata** - €16.00
- Italy on a plate : Burrata (smooth mozzarella with a creamy centre), colourful selection of tomatoes and slices of focaccia
- Italian Bowl** #GF - €16.40
- Baby leaf salad, seasoned quinoa, fresh peas and broad beans, salmon tartar, cherry tomatoes, avocado, bufala mozzarella and Taggiasche olives

CARPACCIO

- Sides : potatoes with rosemary & baby leaf salad
- Carpaccio Cipriani** #VBF - €16.50
- Thin slices of raw beef, basil olive oil, mushrooms, arugula, cherry tomatoes, parmesan shavings and Cipriani sauce
- Carpaccio stracciatella** #GF #VBF - €16.50
- Thin slices of raw beef, basil olive oil, arugula, cherry tomatoes and stracciatella (creamy mozzarella)
- Tartare de boeuf rosso** #GF #VBF - €17.50
- Knife-cut beef tartar, shallots, parsley, parmesan, arugula, basil olive oil, tomato pesto and stracciatella (creamy mozzarella)
- Tartare de saumon Amalfi** #GF - €16.00
- Salmon tartar, fennel, lemon, apple, arugula and cherry tomatoes.

PIZZA & PINSA

- Pizza Bufalina** - €13.80
- Tomato sauce made with fresh basil, mozzarella di bufala, black Taggiasche olives and arugula
- Pizza Regina** - €14.50
- Tomato sauce made with fresh basil, mozzarella, white ham, fresh mushrooms and origano
- Pizza 5 Formaggi** | Bianca / Rossa as desired - €14.80
- Taleggio, Gorgonzola, Fontina, Mozzarella, Parmigiano-Reggiano and origano. Served on a creamy base (Bianca) or a tomato base (Rossa)
- Pizza GOURMET'ssima estiva** - €17.50
- Basil pesto cream, creamy burrata, thin slices of mortadella from Bologna IGP, arugula and pistachio slivers
- Piadina** - €14.80
- Pizza & salad - Baby leaf salad and warm piadina : rolled pizza filled with mozzarella, white ham and spianata (lightly spiced charcuterie)
- Pinsa Parma & Carciofi** - €16.20
- Pinsa (hand-pressed pizza base), stracciatella (the creamy heart of burrata), Parma ham, artichoke heart and oregano. Served with a baby leaf salad

RISOTTO

- Risotto Primavera** #GF - €15.00
- Creamy risotto served with green asparagus, fresh peas, broad beans and a touch of stracciatella (mozzarella cream)
- Risotto Saint-Jacques** - €19.50
- Creamy risotto with pan-fried scallops, vanilla sauce and pink berries

Net prices on 04/2023 - Inclusive of service charges

PASTA

CLASSIC PASTA

Pasta pesto & Pomodorini - €14.20

Fried spaghetti with homemade basil and cherry tomato pesto, topped with a mix of roasted seeds, fresh peas and parmesan shavings

L'autentica Carbonara | Without cream - €15.00

Authentic Italian recipe : crunchy pancetta, egg yolk & parmesan with a twist of ground pepper

Tagliatelle cèpe & foie gras - €20.00

Pasta cooked with a mixture of fresh mushrooms, porcini mushrooms, pan-fried duck foie gras, sea salt

STUFFED PASTA

Giganti Pollo & Asparagi - €16.20

Pasta stuffed with asparagus, cream sauce, sliced roasted chicken and green asparagus

Girasoli aux aubergines - €15.50

Pasta stuffed with aubergines and tender mozzarella, served with tomato and basil compote, vegetable crisps

Cappellacci Tartufo & porcini - €18.50

Pasta stuffed with truffles and porcini mushrooms, Marsala cream sauce with julienne of grilled Parma ham

GRATINS

Lasagne alla bolognese - €15.20

Authentic homemade Italian beef & pork stew simmered in tomato sauce, bechamel, parmesan gratin

Cannelloni aux champignons - €16.00

Rolled pasta stuffed with chicken and mushroom, mushroom sauce, mozzarella gratin

Ricciole Spinacci & Carciofi - €16.50

Rolled pasta stuffed with ricotta and spinach, grilled artichokes, parmesan sauce, mozzarella gratin

MEAT SPECIALTIES

Saltimbocca estivo | 160 gr/approx. - €18.00

Pan-fried veal cutlet, mascarpone and grilled vegetables, white Parma ham and mozzarella gratin. Served with linguine in tomato sauce

Scaloppine alla milanese | 160 gr/approx. - €18.00

Veal cutlets breaded with breadcrumbs and parmesan, pasta with tomato and caper sauce

Tagliata estiva #GF #VBF - €18.00

Slices of grilled beef meat, cherry tomatoes and parmesan shavings. Served with baby leaf salad and roasted potatoes with rosemary

Entrecôte Parmigiano | 350 gr/approx. #GF #VBF - €23.50

Beef entrecote with parmesan sauce, served with baby leaf salad, cherry tomatoes and roasted potatoes with rosemary

FISH SPECIALTIES

Fritto misto - €17.00

Fried calamari, lightly breaded smelts and prawns, served with a baby leaf salad

Milanese de Rouget - €18.00

Red mullet fillets coated with breadcrumbs and parmesan, pasta & vegetable julienne, saffron cream sauce

Saint-Pierre alla Siciliana - €18.00

Roasted filet of Saint Pierre served on a compote of fried aubergines and parmesan crumble

#GF : Gluten Free - Sans Gluten

#VBF : Viande Bovine Française - French Beef Meat

DESSERTS & CAFÉS

Tiramisù

Classico - €7.20 Mascarpone, coffee and Marsala

Goloso - €7.40 Mascarpone, strawberry and apple compote

Panna Cotta | Rossa / Nera as desired #GF - €6.60

Homemade vanilla bourbon panna cotta.

Choice of topping : Rossa / Red berry coulis or Nera / Dark chocolate ganache

Tatin albicocca | Served warm - €7.80

Tatin-style roasted apricots with a scoop of fior di latte ice cream and caramel coulis

Pavlova #GF - €7.60

Fresh fruit, vanilla ice cream, meringue and vanilla whipped cream

Intense chocolat #GF - €7.50

Dark chocolate cake topped with homemade Italian pistachio ice cream

Mousse cioccolato nero maison #GF - €7.00

Homemade dark chocolate mousse (75% cocoa from Tanzania) with hazelnut and pistachio shavings

Craquelin façon profiterole - €8.50

Pastry filled with chocolate and vanilla ice cream, vanilla whipped cream and chocolate sauce

Frutti detox #GF - €7.40

Fruit of the day smoothie with a lemon sorbet. A light and gourmet end to the meal

Gourmet coffee/tea

Buono - €7.50 Vergnano Coffee or Kusmi tea served with a selection of Italian desserts

Magnifico - €9.80 Vergnano Coffee or Kusmi tea served with a medley of Italian desserts

Affogato al caffè #GF - €5.50

A specialty which combines the strength and warmth of espresso coffee with the sweetness of stracciatella ice cream and vanilla whipped cream

GELATI

Gelati 2 scoops - €5.00 // 3 scoops - €6.60 #GF

Vanilla, dark chocolate, chocolate-hazelnut, coffee, stracciatella, pistachio, strawberry, salted butter caramel, chocolate mint, lemon cream, fior di latte Sorbets : Mango, lemonade, pineapple, morello cherry

Coppa Dama Bianca - €8.00

Vanilla ice cream, dark chocolate ganache, meringue & vanilla whipped cream

Coppa Tutti Frutti #GF - €8.00

Mango, pineapple and morello cherry sorbets, red fruit coulis and apple, strawberry and basil compote

Coppa nocciola & cacao Pan di Stelle - €8.00

Stracciatella, chocolate-hazelnuts and dark chocolate ice creams, nocciola & cocoa cream, Pan di Stelle biscuits and vanilla whipped cream

Coppa Limone #GF - €8.00

Lemon cream ice cream, meringue, basil & bergamot syrup and vanilla whipped cream

DRINKS

APERITIFS

Marsala almond wine 4cl - €4.90
Ricard 2cl - €4.90
Porto 5cl - €4.90
Campari on the rocks 5cl - €4.90
Martini Bianco or Rosso 5cl - €4.90
Kir 12cl - €4.90 €
Kir royal 12cl
 Classique Champagne with crème de cassis - €8.60
 Italien Prosecco with crème de cassis - €6.60
Jack Daniel's Tennessee Whiskey 4cl - €6.90
Bushmill Whisky 10 year old single malt 4cl - €7.90

WINE BY THE GLASS - APERITIF SELECTION

Moscato d'Asti 10cl - €4.90
Sweet, very fruity and lightly sparkling white wine
Brachetto (mosto d'uva) 10cl - €4.90
Lightly sparkling red wine, sweet and fresh, with a pleasant strawberry and rose flavour
Lambrusco Rosé 15cl - €4.90
Sparkling and slightly sweet rosé wine. Fruity taste, light, fresh and pleasantly balanced
Prosecco delle Valdobbiadene extra dry 12cl - €4.90
Sparkling white wine with a fresh apple flavour
Komaros 15cl - €5.20
Rosé wine with a hint of cherry and white peach
Passito 10cl - €6.00
White wine liqueur
Cà del Magro Custoza 15cl - €6.40
Dry white wine with a hint of apple
Podium Verdicchio 15cl - €6.90
White wine with a delicate bouquet and a hint of white fruit

CHAMPAGNE

Deutz Brut Classic 75cl - €55.00 // 12cl glass €8.60
Deutz rosé 75cl - €64.00
Selection of Champagne & price may change according the restaurant

COCKTAILS WITH ALCOHOL / 16CL

Spritz Classico : Prosecco, bitters, sparkling water - €7.40
 Limoncello : Prosecco, Limoncello, sparkling water - €7.40
Bellini Prosecco, nectar and peach cream - €7.40
Hugo Elderflower liqueur, Prosecco, lime & fresh mint - €7.40
Mojito Rhum St James, fresh mint, brown sugar - €7.40
Americano Campari, Martini rosso, sparkling water - €7.40

NON-ALCOHOLIC COCKTAILS

Bella Ciao 15cl
Strawberry juice, fresh basil, cane sugar, ginger beer - €6.70
Virgin Mojito 15cl
Apple juice*, lemonade, lime, brown sugar, fresh mint, cane sugar - €6.20
Thé glacé maison de Laura 33cl
Homemade iced tea flavoured with bergamot - €6.00
Frutti Ginger 15cl
Strawberry cordial, peach cordial, orange juice, ginger syrup - €6.20
Tutti Frutti 15cl
Fruit cocktail* of the day - €6.20
*(fruit juices from concentrate)

BEERS

Moretti draft beer 25cl €4.40/ 33cl 5.20€ / 50cl €7.80
Affligem Abbey draft beer 25cl €5.00 / 33cl 6.20€ / 50cl €8.90
Moretti non-alcoholic lager 33cl bottle €4.30

ITALIAN CRAFT BEERS / 33CL BOTTLE BY BIRRIFICIO MATH IN TUSCANY

La 68 sessantotto
Light wheat beer with a hint of citrus fruit and spices / 5° - €6.00
La 70 settanta
Lager with a hint of peach and apricot / 7° - €6.00
La 16 sedici
Amber beer with a hint of jasmine / 7° - €6.00
Alky Donkey
Summer Ale / 4° - €6.00

SOFT DRINKS

Vittel 50cl - €4.00 / 100cl €4.90
San Pellegrino 50cl - €4.50 / 100cl €5.40
Perrier, Pepsi, Pepsi Zéro 33cl - €4.10
Lipton Ice Tea Peach, Orangina, Tomato Juice 25cl - €4.10
Pampryl 25cl (*pineapple, orange or apple) - €4.10
*(fruit juices from concentrate)

ITALIAN CRAFT SODAS / 27.5CL BOTTLE BY MACARIO

Chinotto - €5.40
Cult Italian drink with chinotto citrus extracts and a bitter-sweet taste
Gazzosa - €5.40
Italian lemonade with a lemony touch, the must-have of Italian sodas.
A sparkling and refreshing explosion
Aranciata - €5.40
Limonata - €5.40

HOT DRINKS

Vergnano Espresso - €2.20 Double Espresso - €3.60
Tea, Infusion Kusmi Tea - €2.80 Cappuccino - €3.10
Espresso con panna (whipped cream) - €2.60
Irish or Italian Coffee (with Grappa) - €5.90

Menu BAMBINO Up to 10 years old - €10.50

Choice of main course*:

Pasta: Bacon and cream (carbonara for kids), Bolognese (beef & pork), Chicken with cream or ham and tomato sauce.
Pizza with ham / Pizza Margherita.

Drink of your choice: Vittel, fruit juice, Pepsi, Pepsi Zéro, Lemonade, Lipton Ice Tea, Orangina: by the glass 25cl.

Dessert of your choice*: Ice cream 2 scoops with whipped cream / Panna cotta / Chocolate mousse / Pizza with chocolate ganache (+€1.50)

*Price if sold individually : €7.60