



IL
RISTO
RANTE

la cucina italiana

ENGLISH MENU

DISHES TO SHARE

COMPOSE YOUR OWN SELECTION OF ANTIPASTI

- Burrata Pugliese (125g) - €7.50 Smooth mozzarella with a creamy centre
- Stracciatella - €7.50 Creamy heart of burrata cheese, flavoured with fresh basil
- Coppa I.G.P. - €7.00 Traditional Emilia Romagna cured meat from Terre Ducali
- Prosciutto di Parma - €7.50 Genuine Parma ham matured for 16 months from Maison Gualerzi
- Mortadella di Bologna from «Felsineo» - €6.50
- Salumi italiani - €8.00 Our selection of Italian charcuterie
- Arancini - €7.90 Our irresistible breaded and fried rice dumplings, stuffed with Italian cheese. Served with a touch of tomato sauce
- Friture de calamars maison €7.90 Fried squid with fromage frais and chive sauce -
- Frites de polenta - €7.50 Polenta fries with rosemary, fromage frais and chive sauce
- Calzone mignon - €6.90 Rolled pizza dough stuffed with mozzarella and Italian charcuterie
- Mozzarella frita - €6.90 Small fried breaded buffalo mozzarella
- Friture d'éperlans maison - €6.90 Homemade fried smelts with fromage frais and chive sauce
- Fiori di zucca - €7.00 Fried courgettes flowers, fromage frais and chive sauce
- Focaccia - €6.00 Rosemary focaccia, oregano and sea salt
- Olives & Co - €6.00 Taggiasche Olives, cherry tomatoes and pesto of the day, served with our focaccia

OUR SIGNATURE DISHES TO SHARE

- La pizzezza barese - €11.00
Cherry tomatoes, red onions, Mozzarella fior di latte on a soft mini pizza base
- La gourmande - €15.00
Parma ham, Mortadella, Taggiasche black olives and small pizza stuffed with mozzarella, ham and spianata
- La pugliese - €18.70
Burrata with a mix of warm roasted summer vegetables, Coppa ham and focaccia
- La farandole - €18.00
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 (3 to 4 people)

SALADS

- Caprese Gourmet - €14.80
Our take on the tomato and Mozzarella duo, served on a soft mini pizza base. Accompanied by baby leaf salad and thin slices of Coppa
- Italian Bowl- €17.60
Baby leaf salad, quinoa, thinly sliced tuna à la plancha, hazelnuts & balsamic, olives, grilled summer vegetables, cherry tomatoes and a touch of basil Ricotta
- Romana - €16.90
Grilled artichokes "alla romana", breaded mozzarella, Parma ham, baby leaf salad, cherry tomatoes, red onion and a blend of roasted seeds
- Cesare - €15.90
Sliced French roast chicken, hashed egg, croutons, onions, parmesan, radicchio & romaine salad, Caesar sauce
- Burrata et Légumes d'été - €16.50
Burrata with a mix of warm roasted summer vegetables, cherry tomatoes and focaccia (on request : Coppa slices : +€2)

CARPACCIO Sides : potatoes with rosemary & baby leaf salad

- Carpaccio Cipriani - €17.50
Thin slices of raw beef, basil olive oil, mushrooms, arugula, cherry tomatoes, parmesan shavings and Cipriani sauce
- Carpaccio Pistache & Menthe - €17,50
Thin slices of raw beef, mint pesto, pistachios, cherry tomatoes, onions and a touch of basil Ricotta
- Tartare Amalfi - €17.00
Salmon tartar, fennel, lemon confit, apple, arugula and cherry tomatoes.
- Tartare de boeuf stracciatella - €17.60
Knife-cut beef tartar, lemon confit, mixed torrefied seeds, rocket, basil oil with a touch of Stracciatella (creamy heart of burrata cheese)

PIZZA

- Pizza Love Italia - €16.00
Tomato sauce made with fresh basil, mozzarella fior di latte, black Taggiasche olives, red onions and rocket
- Pizza GOURMET'issima à la pistache - €17.90
Pizza with pistachio cream, creamy burrata, thin slices of mortadella from Bologna IGP, arugula and pistachio slivers
- Pizza Regina - €14.50
Tomato sauce made with fresh basil, mozzarella, white ham, fresh mushrooms and origano
- Pizza 5 Formaggi - €15.00 Bianca / Rossa as desired
Taleggio, Gorgonzola, Fontina, Mozzarella, Parmigiano-Reggiano and origano. Served on a creamy base (Bianca) or a tomato base (Rossa)
- Margherita a Napoli - €13.00
Tomato sauce made with fresh basil, buffalo mozzarella
- Piadina - €14.90
Pizza & salad - Baby leaf salad and warm piadina : rolled pizza filled with mozzarella, white ham and spianata (lightly spiced charcuterie)

RISOTTO

Risotto Primavera - €15.00

Creamy risotto served with green asparagus, fresh peas, broad beans and a touch of stracciatella (mozzarella cream)

Risotto Saint-Jacques - €19.90

Creamy risotto with lemon confit, fennel and pan-fried scallops

Risotto Peperoni & Spianata - €16.00

Creamy risotto with peppers and Ricotta cheese, Spianata crisps (lightly spiced Italian charcuterie)

PASTA

CLASSIC PASTA

Gnocchi alla Sorrentina - €14.60

Pan-fried gnocchi in tomato sauce with fresh basil, creamy Mozzarella and a touch of Stracciatella (creamy heart of burrata cheese)

L'autentica Carbonara | Without cream - €15.20

Authentic Italian recipe : crispy pork cheek (guanciale), egg yolk, Pecorino Romano and Parmesan cheeses and a twist of pepper

Mafaldine cèpe & foie gras - €20.00

Ribbon-shaped pasta cooked with a blend of creamy mushrooms & porcini mushrooms, pan-fried duck foie gras, sea salt

STUFFED PASTA

Giganti Pollo & Asparagi - €16.60

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

Girasoli Caponata & Olives - €15.50

Pasta filled with Sicilian caponata (mixed summer vegetables) and olives, served with tomato, aubergine and olive compote

Cappellacci Tartufo & porcini - €18.80

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

GRATINS

Lasagne maison alla bolognese - €15.50

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

Lasagne maison alla siciliana - €15.00

Lasagne with tomato sauce and fresh basil, grilled aubergines and courgettes, Ricotta cheese. Gratinated with Parmesan cheese

MEAT SPECIALTIES

Scaloppine alla milanese - €18.50

Veal cutlets breaded with breadcrumbs and parmesan, pasta with cherry tomato, aragula and caper sauce. Served with baby leaf salad and rosemary potatoes 160 gr/approx.

Saltimboca de poulet alla Romana - €17.00

Chicken fillet stuffed with sage cream and Parma ham, gratinated with Fontina. Served with pasta with tomato sauce. 160 gr/approx.

Tagliata estiva - €19.00

Slices of grilled beef meat, cherry tomatoes and Pecorino Romano shavings. Served with baby leaf salad and rosemary potatoes. 220 gr/approx.

FISH SPECIALTIES

Fritto misto - €17.80

Fried calamari, smelts, prawns and courgettes flowers, served with a baby leaf salad

Dorade Royale en croustade de spianata - €18.50

Sea bream, Parmesan crumble and Spianata (lightly spiced Italian charcuterie), served on a bed of Sicilian caponata (mixed summer vegetables)

Thon Florio - €19.00

Tuna steak cooked a la plancha, garnished with a virgin caper sauce, olives, zucchini and shallots. Served with polenta fries

DESSERTS & CAFÉS

Assiette de fromages italiens / €6.50

Sélection of Italian cheese : Taleggio, Gorgonzola & Fontina

Tiramisù

Classico - €7.50 Mascarpone, coffee and Marsala

Au citron de Sicile - €8.00 Mascarpone, Sicilian lemon cream and

Limoncello-flavoured biscuits

Limoneto - €8.50 Lemon polenta cake, Sicilian lemon cream, scoop of fior di latte ice cream and meringue.

Il divino - Craquelin façon profiterole - €8.90 Pastry filled with chocolate and vanilla ice cream, vanilla whipped cream and chocolate sauce

Ile Flottante al pistacchio - €7.50 Homemade "île flottante", pistachio sauce, salted butter caramel coulis

Panna Cotta - €6.60 **Rossa / Nera / Frutti as desired** Homemade vanilla bourbon panna cotta. Rossa / Red berry coulis or Nera / Dark chocolate ganache or Frutti/ fresh fruits

Intense chocolat et noisette - €7.70 Dark chocolate cake topped with Italian hazelnut ice cream

Mousse cioccolato nero maison - €7.00 Homemade dark chocolate mousse (75% cocoa from Tanzania) with hazelnut and pistachio shavings

Carpaccio d'ananas- €7.00

Thin slices of fresh pineapple flavored with basil and bergamot, scoop of pineapple sorbet

Dolcetto - €3.00 "Mini" servings : tiramisù, chocolate mousse or rum baba

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

Tutta Panna - €8.00 Vergnano coffee or Kusmi tea accompanied by a trio of panna cotta.

Affogato al caffè - €5.50 Espresso coffee with stracciatella ice cream and vanilla whipped cream

GELATI

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

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

La cioccolato & amarena - €8.50 Dark chocolate ice cream, pieces of chocolate cake, Amarena cherries and vanilla-flavoured whipped cream.

La tutti frutti - €8.00 Mango, lemon & morello cherry sorbets, fresh seasonal fruit and raspberry coulis.

La 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

La melone & meringa - €8.00 Melon sorbet, meringue and 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 italien 12cl - €4.90 €
- Kir royal à l'italienne 12cl - €6.90
Prosecco with crème de cassis
- 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 - €5.50
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 - €5.50
Sparkling and slightly sweet rosé wine. Fruity taste, light, fresh and pleasantly balanced
- Prosecco delle Valdobbiadene extra dry 12cl - €6.00
Sparkling white wine with a fresh apple flavour
- Komaros 15cl - €6.50
Rosé wine with a hint of cherry and white peach
- Passito 10cl - €6.40
White wine liqueur
- Cà del Magro Custoza 15cl - €7.00
Dry white wine with a hint of apple
- Podium Verdicchio 15cl - €8.00
White wine with a delicate bouquet and a hint of white fruit

CHAMPAGNE/ SPARKLING WINE

- Deutz Brut Classic 75cl - €56.00
- Berlucchi '61 Franciacorta DOCG millésimé
75cl € 46.90 / Glass 12cl € 8.30
- "Blanc de blancs" sparkling wine - Brut nature
- Selection of Champagne & price may change according the restaurant

COCKTAILS WITH ALCOHOL / 16CL

- Spritz Classico - €7.60 : Prosecco, bitters, sparkling water
- Limoncello - €7.60 : Prosecco, Limoncello, sparkling water
- Campari - €7.60 : Prosecco, campari, sparkling water
- Saint Germain - €7.90: Prosecco, St Germain elderflower liqueur, sparkling water
- Italicus - €7.90 : Italicus liqueur, apple and lime juice, sparkling water
- Mojito - €7.90 : Rhum St James, fresh mint, lime, sparkling water, brown sugar
- Gin Tonic italien - €7.60 : Gin, tonic, peppercorns and basil
- Bellini - €7.90 : Prosecco, nectar and peach cream
- Americano - €7.90 : Campari, Martini rosso, sparkling water

NON-ALCOHOLIC COCKTAILS / 16CL

- Tutti Frutti - €6.50
 - Fruit cocktail* of the day
 - Bella Ciao - €6.90
Strawberry juice, fresh basil, cane sugar, ginger beer
 - Virgin Mojito - €6.50
Apple juice*, lemonade, lime, brown sugar, fresh mint, cane sugar
 - Virgin Mule - €6.90
Alcohol-free Floreal white Martini with lime and ginger beer
 - Virgin Spritz - €6.50
Alcohol-free citrus flavoured red Martini, tonic
 - Frutti Ginger - €6.50
Strawberry nectar, peach nectar, orange juice, ginger syrup
 - Thé glacé maison de Laura - €6.00 33cl
Homemade iced tea flavoured with bergamot
- *(fruit juices from concentrate)

BEERS

- Moretti draft beer 25cl €4.50/ 33cl €5.30€ / 50cl €7.80
- Affligem Abbey draft beer 25cl €5.10 / 33cl 6.30€ / 50cl €8.90
- Moretti non-alcoholic lager 33cl bottle €4.30

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

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

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
- Granini 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.
- Anciata - €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) - €6.40

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

*

MENU PRANZO Main course & Dessert- available only at lunch from Monday to Friday (no weekend, no bank holiday) - €16.90

Pizza Margherita a Napoli or Lasagne alla Bolognese or Pizza Regina or Gnocchi alla Sorrentina 1 scoop of ice cream or a dolcetto with an amaretto biscuit*

*Price if sold individually : €5.80