

IL RISTORANTE

la cucina italiana

ENGLISH MENU - WINTER25

APERITIFS

Marsala almond wine 4CL

Ricard 2CL

Porto 5CL

Campari on the rocks 5CL

Martini Bianco or Rosso 5CL

Kir italien 12CL

Kir royal à l'italienne 12CL - Prosecco with crème de cassis.

Jack Daniel's Tennessee Whiskey 4CL

Bushmill Whisky 10 year old single malt 4CL

WINE BY THE GLASS - APERITIF SELECTION

Moscato d'Asti 12CL - Sparkling white wine, smooth and light (5°5). Perfect for an aperitif with its sweet and refreshing taste.

Brachetto (mosto d'uva) 12CL - Lightly sparkling red wine, smooth and fragrant, with hints of raspberry, cherry and strawberry.

Lambrusco Rosé 15CL - Rose wine with sparkling bubbles, a touch of sweetness, and a fruity freshness perfect for an aperitif.

Prosecco delle Valdobbiadene extra dry 12CL - Slightly sparkling prosecco with a delicate aroma of fruit, citrus and flowers.

Komaros 15CL - Rosé wine with aromas of cherry and white peach. Smooth on the palate.

Passito 12CL - A slightly sweet white wine with notes of ripe fruit and honey.

Podium Verdicchio 15CL - An elegant, structured white wine with an aroma of citrus and honey.

CHAMPAGNE/ SPARKLING WINE

Deutz Brut Classic 75CL

Berlucchi '61 Franciacorta DOCG millésimé - "Blanc de blancs" sparkling wine - Brut nature. 75CL / GLASS 12CL

SPRITZ / 16CL

Classico : Prosecco, bitters, sparkling water.

Limoncello : Prosecco, Limoncello, sparkling water.

Campari : Prosecco, campari, sparkling water.

Saint Germain : Prosecco, St Germain elderflower liqueur, sparkling water.

COCKTAILS WITH ALCOHOL / 16CL

Italicus - Italicus liqueur, apple and lime juice, sparkling water.

Mojito - Rhum St James, fresh mint, lime, sparkling water, brown sugar.

Gin Tonic italien - Gin, tonic, peppercorns and basil.

Bellini - Prosecco, nectar and peach cream.

Americano - Campari, Martini rosso, sparkling water.

Negroni - Gibson's Gin, Campari, Martini rosso.

NON-ALCOHOLIC COCKTAILS / 16CL

Tutti Frutti - Fruit cocktail* of the day.

Bella Ciao - Strawberry juice, fresh basil, cane sugar, ginger beer.

Virgin Mojito - Apple juice*, lemonade, lime, brown sugar, fresh mint, cane sugar.

Virgin Spritz - Alcohol-free citrus flavoured red Martini, tonic.

Frutti Ginger - Strawberry nectar, peach nectar, orange juice, ginger syrup.

Thé glacé maison de Barbara 33CL - Homemade iced tea with apple, cinnamon and a hint of hazelnut.

*(fruit juices from concentrate)

BEERS

Moretti draft beer - 25CL / 33CL / 50CL

Affligem Abbey draft beer - 25CL / 33CL / 50CL

Moretti non-alcoholic lager - 33CL BOTTLE

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

La 68 sessantotto - 5° Light wheat beer with a hint of citrus fruit and spices.

La 70 settanta - 7° Lager with a hint of peach and apricot.

La 16 sedici - 7° Amber beer with a hint of jasmine.

La 10.000 diecimila - 8° Imperial amber IPA with exotic overtones.

SOFT DRINKS

Vittel - 50CL / 1L

San Pellegrino - 50CL / 1L

Perrier, Pepsi, Pepsi Zéro - 33CL

Lipton Ice Tea Peach, Orangina, Tomato Juice - 25CL

Granini (*pineapple, orange or apple) - 25CL

*(fruit juices from concentrate)

ITALIAN CRAFT SODAS / 27,5CL BOTTLE BY MACARIO

Chinotto - Cult Italian drink with chinotto citrus extracts and a bitter-sweet taste.

Gazzosa - Italian lemonade with a lemony touch, the must-have of Italian sodas.

Aranciata - Sparkling soda with the unmistakable taste of blood oranges.

Limonata - Sparkling italian lemonade.

DISHES TO SHARE

COMPOSE YOUR OWN SELECTION OF ANTIPASTI

Burrata Pugliese (125g) - Smooth mozzarella with a creamy centre.

Mozzarella in carrozza *Neapolitan speciality* - Bread topped with melted mozzarella, breaded and golden-fried... for a bite that's both crispy and deliciously gooey.

Served with a touch of tomato sauce.

Involtini Speck & chèvre - Speck (smoked ham) rolls stuffed with goat cheese.

Légumes d'hiver rôtis - Roasted winter vegetables served with a smoky mascarpone cream sauce, lightly flavoured with tomato.

Prosciutto di Parma - Genuine Parma ham matured for 16 months from Maison Gualerzi.

Mortadella di Bologna from «Felsineo»

Salumi italiani - Our selection of Italian charcuterie.

Arancini - Our irresistible breaded and fried rice dumplings, stuffed with Italian cheese. Served with a touch of tomato sauce.

Calzone mignon - Rolled pizza dough stuffed with mozzarella and Italian charcuterie.

Friture de petits poissons maison - Homemade deep fried small fishes served with a smoky mascarpone cream sauce, lightly flavoured with tomato.

Friture de calamars maison - Homemade deep fried calamari served with a smoky mascarpone cream sauce, lightly flavoured with tomato.

Focaccia - Rosemary focaccia, oregano and sea salt.

Olives & Co - Taggiasche Olives, cherry tomatoes and pesto of the day, served with our focaccia.

OUR SIGNATURE DISHES TO SHARE

Camembert di bufala rôti - Roasted Bufala camembert with honey and oregano, served on soft focaccia.

La gourmande - Parma ham, Mortadella, Taggiasche black olives and small pizza stuffed with mozzarella, ham and spianata.

La farandole - Our selection of charcuteries, Mozzarella di bufala, arancini, roasted winter vegetables and other Italian specialities.

La grande dégustation de charcuteries & fromages italiens - Chef's selection of fine Italian charcuterie & cheeses.

PIATTI

SALADS

Croquante Napoletana - Romaine and Treviso salad with Mozzarella in carrozza (crispy Neapolitan mozzarella toast), Parma ham, red onions and confit tomatoes.

Burrata au jardin d'hiver - Burrata, mixed roasted winter vegetables and focaccia slices. #V

Attention foodies: complete your salad with a few thin slices of Speck ham (+€2).

CesaRemix - Romaine & treviso salads, French roasted chicken fillet, breaded and fried poached egg, croutons, caramelised onions, parmesan shavings, served with a Caesar dressing.

CARPACCIO & TARTARE

SIDES : POTATOES WITH ROSEMARY & BABY LEAF SALAD

Carpaccio carciofi & tartufo - Thin slices of raw beef with grilled Roman-style artichokes, truffle & artichoke cream quenelle, Parmigiano shavings and confit tomatoes. #VBF #GF

Tartare de boeuf alle noci - Knife-cut beef tartare with salsa di noci (Ligurian walnut sauce), green apple, poached egg and crushed walnuts. #VBF

PIZZA

Bufalina - Tomato sauce made with fresh basil, bufala mozzarella, black Taggiasche olives and Rocket. #V

Want something spicy ? Add a touch of 'Nduja (a soft, spicy Calabrian sausage) to your pizza (+€2).

Gourmet'issima d'hiver truffe edition - Creamy mushroom sauce with aestivum truffe shavings, goat cheese, Speck (smoked ham), caramelised onions and a touch of honey.

Regina - Tomato sauce made with fresh basil, mozzarella, white ham, fresh mushrooms and origano.

Pizza 5 Formaggi Bianca / Rossa as desired - Taleggio, Gorgonzola, Fontina, Mozzarella, Parmigiano-Reggiano and origano. Served on a creamy base (**Bianca**) or a tomato base (**Rossa**).

Piadina terra Pizza & salad - Baby leaf salad and warm piadina : rolled pizza filled with mozzarella, white ham and spianata (lightly spiced charcuterie).

PASTA

CLASSIC PASTA

Gnocchi alla Sorentina - Pan-fried gnocchi in tomato sauce with fresh basil, creamy Mozzarella and a touch of Stracciatella (creamy heart of burrata cheese). #V

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Mafaldine cèpes & fois gras - Ribbon-shaped pasta cooked with a blend of creamy mushrooms & porcini mushrooms, pan-fried duck foie gras (France origin), sea salt.

L'autentica Carbonara without cream ! - Authentic Italian recipe : crispy pork cheek (guanciale), egg yolk, Pecorino Romano and Parmesan cheeses and a twist of peppe.

Tagliatelle al ragù di Bologna made with fresh pasta ! - Fresh pasta with its tender yet firm texture, pan-tossed in homemade Bolognese sauce (slow-cooked French beef and pork in a rich tomato base). #VBF

STUFFED PASTA

Giganti pollo & asparagi - Asparagus-stuffed pasta with creamy sauce, roasted chicken slices (French origin) and green asparagus.

Vegetarian version (without chicken).

Ravioloni figue & Taleggio - Goat cheese and fig-filled pasta served with Taleggio cheese sauce and crushed walnuts. #V

Cappellacci Tartufo & porcini - Pasta stuffed with truffles and porcini mushrooms, Marsala cream sauce with julienne of grilled Parma ham.

GRATINS

Lasagne maison alla bolognese - Authentic homemade beef & pork stew simmered in tomato sauce, bechamel, parmesan gratin. #VBF

Cannelloni Ricotta & spinaci - Rolled pasta filled with ricotta and spinach, baked with mozzarella. Topped with a poached egg and lemon zest. #V

RISOTTO

Chèvre & Speck - Creamy risotto with goat cheese wrapped in crispy Speck, toasted hazelnuts and a drizzle of honey. #GF

Gorgonzola & poire - Creamy Gorgonzola risotto with salsa di noci (a traditional Ligurian walnut sauce), roasted pear and crushed walnuts. #GF #V

Risotto Saint-Jacques & Gambas - Saffron risotto prepared in the traditional Milanese style, topped with pan-seared scallops and prawns. #GF

SECONDI PIATTI

Scaloppina alla Milanese - Tender veal escalope breaded with Parmigiano Reggiano, garnished with confit tomatoes, capers and rocket. Served with rosemary potatoes and a baby leaf salad. 160gr/approx.

Filet Chateaubriand façon Tagliata - Grilled beef fillet (tagliata-style) with Taleggio cream, toasted hazelnuts and crunchy Treviso salad. Served with rosemary potatoes and a baby leaf salad. Approx. 180g #VBF #GF

Piccata al Marsala - Chicken fillet (French origin) in a mushroom sauce infused with Marsala wine. Served with tagliatelle.

Fritto misto - Fried calamari, deep fried small fishes, prawns and winter vegetables. Served with a baby leaf salad.

Cabillaud en croûte de Parmigiano - MSC-certified cod fillet in a Parmigiano Reggiano crust, served on a bed of risotto with spicy Calabrian 'Nduja cured sausage.

DESSERTS

Tiramisù Classico - Mascarpone, coffee and Marsala.

Tiramisù caramello & pera - Mascarpone cream with roasted pear, salted butter caramel and crunchy chocolate biscuits.

Tarte limone meringuée - Lemon meringue tart with puff pastry, flavoured with Limoncello liqueur.

Maritozzo pistacchio & cioccolato - The famous soft Roman brioche filled with pistachio ice cream and vanilla whipped cream. Topped with dark chocolate ganache.

Il divino - Pastry filled with chocolate and vanilla ice cream, vanilla whipped cream and chocolate ganache.

Panna Cotta *Rossa / Nera / Crunchy as desired* - Homemade vanilla bourbon panna cotta.

Rossa : Red berry coulis / *Nera* : Dark chocolate ganache / *Crunchy* : almond crumble and honey.

Intense chocolat et noisette - Dark chocolate cake topped with Italian hazelnut ice cream. #GF

Mousse cioccolato nero maison - Homemade dark chocolate mousse with almond crumble.

Carpaccio ananas, miel & romarin - Pineapple carpaccio in a honey and rosemary syrup, served with a scoop of lemon cream ice cream and almond crumble.

Dolcetto - "Mini" servings : tiramisù chocolate mousse or rum baba.

GELATI

Gelati 2 scoops // 3 scoops

Vanilla, dark chocolate, coffee, stracciatella, pistachio, strawberry, salted butter caramel, lemon cream, 100% Italian hazelnut.

Sorbets : Mango, squeezed lemon, pineapple, morello cherry.

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

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

CAFFE & CO.

GOURMET COFFEE/TEA

Buono - Vergnano Coffee or BIO Kusmi Tea served with a selection of Italian desserts.

Magnifico - Vergnano Coffee or BIO Kusmi Tea served with a medley of Italian desserts.

Tutta Panna - Vergnano Coffee or BIO Kusmi Tea accompanied by a trio of panna cotta. #GF

Affogato al caffè - Espresso coffee with stracciatella ice cream and vanilla whipped cream. #GF

HOT DRINKS

Vergnano Espresso

Double Espresso

Tea, Infusion Kusmi Tea

Cappucino

Cappucino nocciola (hazelnut syrup)

Espresso con panna (whipped cream)

Irish or Italian Coffee (with Grappa)

Assiette de fromages italiens - Sélection of Italian cheese : Taleggio, Gorgonzola & Fontina.

MENU PRANZO

Main course & Dessert - Available only at lunch from Monday to Friday (no weekend, no bank holiday).

Choice of Main course : Lasagne alla bolognese / Pizza Regina / Pizza Bufalina / Gnocchi alla sorrentina

Choice of Dessert : Gelato & Amaretto : 1 scoop of ice cream & amaretto biscuit / **Dolcetto & Amaretto** : a dolcetto with an amaretto biscuit

MENU BAMBINO

Up to 10 years old.

Choice of main course : Pasta Carbonara / Pasta Bolognese (beef & pork) / Pasta chicken with cream or ham and tomato sauce. Pizza with ham / Pizza Margherita.

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

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