

APERITIFS €5.00

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. **€7.00**
Jack Daniel's Tennessee Whiskey ^{4CL} - **€7.00**
Bushmill Whisky 10 year old single malt ^{4CL} - **€8.00**

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. **€6.00**
Lambrusco Rosé ^{15CL} - Rose wine with sparkling bubbles, a touch of sweetness, and a fruity freshness perfect for an aperitif. **€6.00**
Prosecco delle Valdobbiadene extra dry ^{12CL} - Slightly sparkling prosecco with a delicate aroma of fruit, citrus and flowers. **€6.50**
Komaros ^{15CL} - Rosé wine with aromas of cherry and white peach. Smooth on the palate. **€6.50**
Passito ^{12CL} - A slightly sweet white wine with notes of ripe fruit and honey. **€7.00**
Podium Verdicchio ^{15CL} - An elegant, structured white wine with an aroma of citrus and honey. **€8.50**

CHAMPAGNE / SPARKLING WINE

Deutz Brut Classic ^{75CL} - **€65.00**
Berlucchi '61 Franciacorta DOCG millésimé - "Blanc de blancs" sparkling wine - Brut nature. ^{75CL} **€48.00** / GLASS ^{12CL} **€8.80**

SPRITZ / ^{18CL} €8.50

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 / ^{18CL} €8.50

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.

MOCKTAILS ZERO ALCOHOL / ^{18CL} €7.50

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 Carla ^{33CL} - Homemade iced tea flavoured with peach and hibiscus. **€6.00**
*(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} €6.50

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} **€4.00** / 1L **€4.90**
San Pellegrino - ^{50CL} **€4.50** / 1L **€5.40**
Perrier, Pepsi, Pepsi Zéro - ^{33CL} **€4.10**
Lipton Ice Tea Peach, Orangina, Tomato Juice - ^{25CL} **€4.10**
Granini (*pineapple, orange or apple) - ^{25CL} **€4.10**
*(fruit juices from concentrate)

ITALIAN CRAFT SODAS / ^{27.5CL BOTTLE BY MACARIO} €5.50

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.

BITES & ANTIPASTI

ANTIPASTI - «LITTLE DELIGHTS» SELECTION

Choose 3 or more antipasti, and enjoy a complimentary focaccia with your tasting.

Burrata Pugliese (125g) - Smooth mozzarella with a creamy centre. **€8.50**
Prosciutto di Parma - Genuine Parma ham matured for 16 months from Maison Gualerzi. **€8.00**
Mortadella di Bologna from «Felsineo» - **€6.50**
Salumi italiani - Our selection of Italian charcuterie. **€8.00**
Arancini - Our irresistible breaded and fried rice dumplings, stuffed with Italian cheese. Served with a touch of tomato sauce. **€8.00**
Calzone mignon - Rolled pizza dough stuffed with mozzarella and Italian charcuterie. **€7.00**
Panzanella *Tuscan speciality* - Salad made with tomatoes, cucumbers, red onions and lightly garlicky croutons. **€6.00**
Fiori di zucca - Lightly fried courgette flowers, served with a homemade lemon-ricotta cremoso sauce. **€8.00**
Friture de calamars & petits poissons maison - Homemade deep fried calamari and small fishes served with an homemade lemon-infused ricotta cremoso sauce. **€8.00**
Focaccia - Rosemary focaccia, oregano and sea salt. **€6.00**
Olives & Co - Taggiasche Olives, cherry tomatoes and pesto of the day, served with our focaccia. **€8.00**

OUR SIGNATURE DISHES TO SHARE

Piccola *Serves 2* - Parma ham, Mortadella, Taggiasche black olives and small pizza stuffed with mozzarella, ham and spianata. **€15.50**
Grande *Serves 2 - 3* - Our selection of charcuteries, Mozzarella di bufala, arancini and other Italian specialities. **€23.50**
Fantasia *Mix & match as you like!* - 1 focaccia and 3 plates of your choise from our «little delights» selection. **€25.00**

INSALATA

Panzanella & Burrata - Traditional Tuscan salad with tomatoes, cucumbers, red onions, lightly garlicky croutons and olives, topped with a creamy Burrata. **€16.00**
Primavera - Salad of fregola sarda (small toasted Sardinian semolina pasta), ricotta and lemon cream, asparagus tips, courgettes and Parmigiano Reggiano shavings. #V **€14.00**
CesaRemix - Romaine & treviso salads, French roasted chicken fillet, breaded and fried poached egg, croutons, caramelised onions, parmesan shavings, served with a Caesar dressing. **€17.00**

LA SPECIALITÀ DELLO CHEF

Our chef and the culinary team present a speciality of the cucina italiana, cooked

withamore and based on the freshest ingredients of the day.

Please ask our team about today's selection. **€16.50**

PIZZA

Margherita *Classica or Aglio* - Tomato sauce with fresh basil and Mozzarella. *Classica* : classic version. *Aglio* : delicately enhanced with garlic. #V **€13.00**
Regina - Tomato sauce made with fresh basil, mozzarella, white ham, fresh mushrooms and origano. **€15.00**
Pistacchio & Mortadella - Pistachio cream, Burrata, rocket and crushed pistachios. Served with thin slices of Mortadella di Bologna PGI. **€18.50**
4 formaggi *Bianca / Rossa as desired* - Provolone, Gorgonzola, Mozzarella, Parmigiano-Reggiano and origano. *Bianca* : served on a creamy base. *Rossa* : served on a tomato base. **€15.90**

Piadinna bufala *Pizza & salad* - Rolled pizza dough filled with Mozzarella di bufala, garnished with Parma ham and basil oil. Served with a green salad. **€15.00**

PASTA

CLASSIC PASTA

Linguine alla Nerano - A traditional recipe from the Amalfi coast: creamy courgette sauce, Provolone (mature Italian cheese) and courgette crisps. #V **€14.50**
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. **€23.00**
Autentica Carbonara *without cream!* - Authentic Italian recipe : crispy pork cheek (guanciale), egg yolk, Pecorino Romano and Parmesan cheeses and a twist of peppe. **€15.90**
Spghettoni 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 **€17.50**

STUFFED PASTA

Girasoli aubergine & tomate - Pasta filled with aubergine and tomato, served on a bed of Scamorza cream (lightly smoked Mozzarella) with cherry tomatoes. #V **€16.00**
Cappellacci tartufo & porcini - Pasta stuffed with truffles and porcini mushrooms, Marsala cream sauce with julienne of grilled Parma ham. **€19.50**

GRATIN

Lasagne maison alla bolognese - Authentic homemade beef & pork stew simmered in tomato sauce, bechamel, parmesan gratin. #VBF **€15.50**

SECONDO PIATTO

Scaloppina alla Milanese - Tender veal escalope breaded with Parmigiano Reggiano, garnished with cherry tomatoes and rocket. Served with rosemary potatoes. 180gr/approx. **€21.50**
Filet Chateaubriand chimichurri à l'italienne - Grilled beef fillet, carved in the traditional tagliata style, topped with Stracciatella and a lightly spiced Italian chimichurri sauce (basil, oregano, confit tomatoes, garlic and vinegar). Served with rosemary potatoes. 180g/approx. #VBF #GF **€25.00**
Lieu jaune alla Napoletana - Pollack fillet slow-cooked in a delicious Neapolitan sauce (tomatoes, garlic, Taggiasche olives, capers and anchovies), served with fregola sarda (small toasted Sardinian semolina pasta). **€18.50**

Our chef has created these recipes in respect of Italian culinary tradition and a balance of flavor and nutrition. If you wish, or if your dietary needs require it, you may change the side dish for pasta with tomato sauce, rosemary roasted potatoes, or a green salad.

TARTARE

SIDES : ROSEMARY ROASTED POTATOES **OR** GREEN SALAD.

Tartare de boeuf Tropea - Hand-cut beef tartare with red pepper pesto, capers, red onions, rocket and a touch of ricotta cream. #VBF #GF **€19.00**

Tartare de poisson Amalfi - Pollack tartare with courgettes, almonds and olives, marinated in a salsa vierge with colatura di Alici (a traditional Amalfi Coast anchovy condiment with subtle hints of the sea). #GF **€18.00**

RISOTTO

Asparagi & guanciale - Creamy risotto with asparagus tips and crispy guanciale, topped with Pecorino Romano shavings and a hint of mint. #GF **€16.00**
Vegetarian version available (without guanciale). **€15.00**

Crème de pistacchio & gambas - Creamy pistachio risotto with pan-fried prawns and lime zest. #GF **€21.50**

DOLCE

Tiramisù Classico - Mascarpone, coffee and Marsala. **€8.00**

Tiramisù pistacchio & fragola - Mascarpone, pistachio, cream and fresh strawberries. **€8.50**

Maritzo pistacchio & cioccolato - The famous soft Roman brioche filled with pistachio ice cream and vanilla whipped cream. Topped with dark chocolate ganache. **€8.50**

Il divino - Pastry filled with chocolate and vanilla ice cream, vanilla whipped cream and chocolate ganache. **€9.50**

Panna Cotta Rossa / Nera / Frutti as desired - Homemade vanilla bourbon panna cotta. #GF **€7.00**

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

Intense chocolat et noisette - Dark chocolate cake topped with Italian hazelnut ice cream. #GF **€8.00**

Mousse cioccolato nero maison - Homemade dark chocolate mousse with almond crumble. **€7.50**

Tartare di frutti - Fresh seasonal fruit tartare with basil syrup. Served with a choice of vanilla whipped cream or a scoop of freshly pressed lemon sorbet. #GF

Please ask our team for details. **€7.50**

Dolcetto - Mini portion of Tiramisù Classico, homemade chocolate mousse, rum babà, or homemade sbrisolona (traditional Italian almond and butter cake). **€3.00**

GELATO

Gelati 2 scoops - **€5.00** // 3 scoops - **€6.80**

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

Sorbets : Mango, squeezed lemon, strawberry. #GF

La tutti frutti - Freshly pressed lemon, strawberry and mango sorbets, served with a seasonal fruit tartare and a red fruit coulis. #GF **€9.00**

La cioccolato & amarena - Dark chocolate ice cream, pieces of chocolate cake, Amarena cherries and vanilla-flavoured whipped cream. #GF **€9.00**

La nocciola & cacao Pan di Stelle - Stracciatella, hazelnuts and dark chocolate ice creams, nocciola & cocoa cream, Pan di Stelle biscuits and vanilla whipped cream. #GF **€9.00**

#GF **€9.00**

CAFFÈ ☕ CO

GOURMET COFFEE

Caffè & dolce - Coffee served with pieces of homemade sbrisolona (traditional Italian almond and butter cake). #GF **€4.00**

Buono - Vergnano Coffee or BIO Kusmi Tea served with a selection of Italian desserts. **€8.00**

Magnifico - Vergnano Coffee or BIO Kusmi Tea served with a tasting of tiramisù classico, rum babà, dark chocolate mousse, and 100% Italian artisanal hazelnut ice cream **€9.90**

Affogato al caffè - Espresso coffee with stracciatella ice cream and vanilla whipped cream. #GF **€6.00**

HOT DRINKS

Vergnano Espresso - **€2.30**

Double Espresso - **€3.70**

Tea, Infusion Kusmi Tea - **€3.00**

Cappucino - **€3.10**

Cappucino nocciola (hazelnut syrup) - **€3.40**

Espresso con panna (whipped cream) - **€3.00**

Irish or Italian Coffee (with Grappa) - **€6.40**

Assiette de fromages italiens - Sélection of Italian cheese : Gorgonzola, Mozzarella di bufala & Fontina. **€6.50**

MENU - LA CUCINA ITALIANA

▲ JOURNEY TO THE HEART OF ITALIAN TRADITIONS, ELEGANTLY REWORKED BY OUR CHEF.

STARTER + MAIN COURSE *or* MAIN COURSE + DESSERT

€22.00

STARTER + MAIN COURSE + DESSERT

€28.00

STARTER

Olives & Co

MAIN COURSE OF YOUR CHOICE

La specialità dello chef / Autentica Carbonara /

Girasoli aubergine & tomate / Spaghettoni al ragù di Bologna

DESSERT OF YOUR CHOICE

Tiramisù classico / Café gourmand buono

MENU - PRANZO €16.90

▲ QUICK LUNCH BREAK, WITH NO COMPROMISE ON TASTE.

AVAILABLE ONLY AT LUNCH FROM MONDAY TO FRIDAY (NO BANK HOLIDAY).

MAIN COURSE ☕ DESSERT.

MAIN COURSE OF YOUR CHOICE

Lasagne alla bolognese / Pizza Regina /

Pizza Margherita / Linguine alla Nerano

DESSERT OF YOUR CHOICE*

Gelato & Amaretto : 1 scoop of ice cream & amaretto biscuit

Dolcetto & Amaretto : a dolcetto with an amaretto biscuit

Caffè & dolce

*Price if sold individually : **€5.80**

MENU - BAMBINO €11.00

UP TO 10 YEARS OLD.

BEVERAGE WITH MAIN COURSE ☕ DESSERT.

MAIN COURSE OF YOUR CHOICE

Pasta : Carbonara / Bolognese (beef & pork) /

Chicken with cream or ham and tomato sauce.

Pizza : Margherita / Ham

DRINK OF YOUR CHOICE

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**)

*Price if sold individually : **€7.60**

MENU - RAGAZZI €18.00

11-16 YEARS.

CREATE YOUR MENU JUST THE WAY YOU LIKE IT !

MAIN COURSE ☕ DESSERT.

MAIN COURSE OF YOUR CHOICE

Choose any pizza or pasta from the menu !

(€2 supplement: Mafaldine with porcini & foie gras,

Cappellacci with truffle & porcini)

DESSERT OF YOUR CHOICE

Tiramisù classico / Mousse cioccolato nero maison

Net prices valid from 07/04/2026 for the Il Ristorante network - Inclusive of service charges. A board in the entrance lists the origin of all meat served.

SARL Il Risto France -RCS Lille B501701189. Alcohol abuse is dangerous for your health, consume with moderation - For your health, practice regular physical activity.