

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.

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 / ^{18CL}

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}

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}

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.

*(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.

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.

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 nignon - Rolled pizza dough stuffed with mozzarella and Italian charcuterie.

Panzanella *Tuscan speciality* - Salad made with tomatoes, cucumbers, red onions and lightly garlicky croutons.

Fiori di zucca - Lightly fried courgette flowers, served with a homemade lemon-ricotta cremoso sauce.

Friture de calamars & petits poissons maison - Homemade deep fried calamari and small fishes served with an homemade lemon-infused ricotta cremoso sauce.

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

Piccola *Serves 2* - Parma ham, Mortadella, Taggiasche black olives and small pizza stuffed with mozzarella, ham and spianata.

Grande *Serves 2 - 3* - Our selection of charcuteries, Mozzarella di bufala, arancini and other Italian specialities.

Fantasia *Mix & match as you like !* - 1 focaccia and 3 plates of your choixe from our «little delights» selection.

INSALATA

Panzanella & Burrata - Traditional Tuscan salad with tomatoes, cucumbers, red onions, lightly garlicky croutons and olives, topped with a creamy Burrata.

Primavera - Salad of fregola sarda (small toasted Sardinian semolina pasta), ricotta and lemon cream, asparagus tips, courgettes and Parmigiano Reggiano shavings.

#V

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

LA SPECIALITÀ DELLO CHEF

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

with more and based on the freshest ingredients of the day.

Please ask our team about today's selection.

PIZZA

Margherita *Classica or Aglio* - Tomato sauce with fresh basil and Mozzarella.

Classica : classic version. *Aglio* : delicately enhanced with garlic. #V

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

Pistacchio & Mortadella - Pistachio cream, Burrata, rocket and crushed pistachios. Served with thin slices of Mortadella di Bologna PGI.

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.

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

PASTA

CLASSIC PASTA

Linguine alla Nerano - A traditional recipe from the Amalfi coast: creamy courgette sauce, Provolone (mature Italian cheese) and courgette crisps. #V

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.

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

Spaghettoni 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

Girasoli aubergine & tomate - Pasta filled with aubergine and tomato, served on a bed of Scamorza cream (lightly smoked Mozzarella) with cherry tomatoes. #V

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

GRATIN

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

SECONDO PIATTO

Scaloppina alla Milanese - Tender veal escalope breaded with Parmigiano Reggiano, garnished with cherry tomatoes and rocket. Served with rosemary potatoes. 180gr/approx.

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

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).

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

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

RISOTTO

Asparagi & guanciale - Creamy risotto with asparagus tips and crispy guanciale, topped with Pecorino Romano shavings and a hint of mint. #GF

Vegetarian version available (without guanciale).

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

DOLCE

Tiramisù Classico - Mascarpone, coffee and Marsala.

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

Maritzo 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 / Frutti as desired* - Homemade vanilla bourbon panna cotta. #GF

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

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

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.

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

GELATO

Gelati 2 scoops - // 3 scoops -

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

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

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

#GF

CAFFÈ ☕ CO

GOURMET COFFEE

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

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

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

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 : Gorgonzola, Mozzarella di bufala & Fontina.

MENU - LA CUCINA ITALIANA

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

STARTER + MAIN COURSE *or* MAIN COURSE + DESSERT

STARTER + MAIN COURSE + DESSERT

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

▲ 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

MENU - BAMBINO

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

MENU - RAGAZZI

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 !

(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.