

BITES & ANTIPASTI

ANTIPASTI - «LITTLE DELIGHTS» SELECTION

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

MOZZARELLA DU BUFALA FRITTA ANNIVERSARY EDITION !

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 - Tomatoes, cucumbers, red onions, croutons, Taggiasche olives & Burrata.

ROMANA ANNIVERSARY EDITION ! - Salad, fried artichokes, breaded Mozzarella di bufala, Prosciutto di Parma, cherry tomatoes & red onions.

CESAREMIX - Salad, roasted chicken fillet (French origin), breaded poached egg, Parmigiano Reggiano, croutons, red onions & Caesar sauce.

PIZZA

MARGHERITA CLASSICA OR AGLIO - Homemade basil tomato sauce and Mozzarella.

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

REGINA - Homemade basil tomato sauce, Mozzarella, white ham, fresh mushrooms & oregano.

IL RISTORANTE ANNIVERSARY EDITION ! - Crushed tomatoes and roasted peppers, young shoot salad, Mozzarella, Prosciutto di Parma, Parmigiano Reggiano shavings & oregano.

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 PICCANTE PIZZA & SALAD - Pizza dough stuffed with Mozzarella, white ham, spianata & green salad.

PASTA

CLASSIC PASTA

LINGUINE ALLA SCARPARIELLO NAPOLITAN SPECIALITY - Fresh tomatoes roasted with garlic, basil & Pecorino Romano. #V

MAFALDINE CÈPES & FOIS GRAS - Mushroom and porcini cream, pan-seared duck foie gras escalope.

AUTENTICA CARBONARA WITHOUT CREAM ! - Crispy guanciale, egg yolk emulsion, Pecorino Romano & black peppe.

SPAGHETTONI ALLA BOLOGNESE - Fresh pasta with homemade bolognese sauce (beef & pork). #VBF

STUFFED PASTA

GIRASOLI AUBERGINE & TOMATE - Stuffed with eggplant and tomato, Scamorza cream (delicately smoked Mozzarella) & cherry tomatoes. #V

CAPPELLACCI TARTUFO & PORCINI - Stuffed with truffles and porcini, creamy Marsala sauce & julienne of grilled Prosciutto di Parma.

GRATIN

LASAGNE MAISON ALLA BOLOGNESE - Beef and pork stew with tomato sauce & béchamel. All au gratin with Parmigiano Reggiano. #VBF

SECONDO PIATTO

SCALOPPINA ALLA MILANESE - Breaded veal escalope, Parmigiano Reggiano, cherry tomatoes, rocket & rosemary potatoes. 180gr/approx.

FILET CHATEAUBRIAND CHIMICHURRI À L'ITALIENNE - Grilled beef fillet heart cut tagliata-style, Stracciatella, Italian-style chimichurri sauce (basil, oregano, confit tomatoes, garlic & vinegar) & rosemary potatoes. 180g/approx. #VBF #GF

BIG POLPO - Grilled octopus marinated in Pimenton de la Vera (smoked spice) & homemade spicy tomato sauce. Potato salad, Taggiasche olives & red onions.

CARPACCIO CIPRIANI - Thin slices of raw beef, basil oil, mushrooms, rocket, cherry tomatoes, Cipriani sauce & Parmigiano Reggiano shavings. Rosemary roasted potatoes or green salad. #VBF #GF

TARTARE AMALFI - Pollock, zucchini, almonds, Taggiasche olives, sauce vierge with Colatura di Alici (characteristic condiment from the Amalfi coast with subtle marine notes). Rosemary roasted potatoes or green salad.

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.

RISOTTO

HOMEMADE: REQUIRES A LITTLE TIME AND A FEW MINUTES OF PATIENCE

POIVRONS FUMÉS - Roasted peppers, Ricotta, Pimenton de la Vera (smoked spice) & toasted almonds. #V #GF

SAINT-JACQUES & GAMBAS AU CITRON CONFIT - Confit lemon, pan-seared scallops & prawns. #GF

DOLCE

TIRAMISÙ CLASSICO - Mascarpone, coffee and Marsala.

TIRAMISÙ LIMONCELLO - Mascarpone, lemon cream & biscuits flavored with Limoncello.

MARITONZO CHOCO - Roman brioche, chocolate ice cream, whipped cream & dark chocolate ganache.

IL DIVINO - XXL craquelin choux pastry, vanilla ice cream, whipped cream & dark chocolate ganache.

PANNA COTTA ROSSA / NERA / FRUTTI AS DESIRED - #GF

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

INTENSE CHOCOLAT - Dark chocolate fondant & hazelnut ice cream. #GF

MOUSSE CHOCOLAT NOIR - & almond crumble.

TARTARE DI FRUTTI - Fresh fruits & freshly squeezed lemon sorbet. #GF

PÊCHE GOURMANDE - Roasted peach topped with crushed amaretti biscuits and dark chocolate & vanilla ice cream.

DOLCETTO - Mini version: Tiramisù or chocolate mousse or rum baba or sbrisolona.

GELATO

GELATI 2 SCOOPS // 3 SCOOPS

Vanilla, dark chocolate, stracciatella, pistachio, salted butter caramel, lemon cream, hazelnut. #GF

SORBETS : Mango, squeezed lemon, strawberry. #GF

COPPA LIMONE ANNIVERSARY EDITION ! - Lemon cream ice cream, basil and mint syrup, meringue & whipped cream. Gourmet option: Limoncello. #GF

COPPA AMARENA - Dark chocolate ice cream, pieces of chocolate cake, Amarena cherries & whipped cream. #GF

COPPA NOCCIOLA - Stracciatella, hazelnut and dark chocolate ice creams, hazelnut & cocoa cream, Pan di Stelle biscuits & whipped cream.

CAFFÈ & CO

GOURMET COFFEE

VERGNANO COFFEE OR ORGANIC KUSMI TEA

+
DOLCE - Sbrisolona: homemade almond cake.

OR

BUONO - Selection of our Italian desserts.

OR

MAGNIFICO - XL selection of our Italian desserts.

AFFOGATO AL CAFFÈ - Espresso coffee, hazelnut ice cream & 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.

menu

LA CUCINA ITALIANA

STARTER + MAIN COURSE *or* MAIN COURSE + DESSERT

OR

STARTER + MAIN COURSE + DESSERT

STARTER

Olives & Co

MAIN COURSE OF YOUR CHOICE

Autentica Carbonara / Spaghettoni alla Bolognese
Pizza Il Ristorante / Salade Panzanella & Burrata

DESSERT OF YOUR CHOICE

Tiramisù classico / Café gourmand buono

menu

PRANZO

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 Scarpariello

DESSERT OF YOUR CHOICE*

Dolcetto & Amaretto (dolcetto with an amaretto biscuit) / Café gourmand dolce

*Price if sold individually : €5

menu

BAMBINO

UP TO 10 YEARS OLD.

MAIN COURSE + BEVERAGE + DESSERT

MAIN COURSE OF YOUR CHOICE

Pasta : Carbonara / Bolognese (beef & pork) /
Chicken with cream / 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

11-16 YEARS.

MAIN COURSE + DESSERT.

CHOOSE ANY PIZZA OR PASTA FROM THE MENU !

(€2 supplement: Mafaldine cèpes & foie gras, Cappellacci tartufo & porcini)

DESSERT OF YOUR CHOICE

Tiramisù classico / Mousse cioccolato nero maison