

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 -

FRITURE DE CALAMARS MAISON - Homemade deep fried calamari served with mascarpone & tomato sauce.

LÉGUMES RÔTIS DE SAISON - Seasonal roasted vegetables served with mascarpone & tomato sauce.

FOCACCIA - Rosemary focaccia, oregano and sea salt.

INVOLTINI SPECK & CHÈVRE

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.

PASTA

CLASSIC PASTA

RIGATONI CACIO & PEPE - Typical Roman sauce with peppery Pecorino Romano & hazelnut crumble. #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

GIGANTI SALMONE - Cuttlefish ink ravioli stuffed with salmon, lemon-dill cream & smoked salmon.

RAVIOLONI FIGUE & TALEGGIO - Stuffed with goat cheese and fig, PDO Taleggio cheese sauce, roasted hazelnuts & rocket. #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

LASAGNE AUTUNNALE - Squash, mushrooms, PDO Gorgonzola & roasted hazelnuts. All au gratin with béchamel and PDO Parmigiano Reggiano. #V

Spicy option: with Spianata.

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.

SPECIALE - Provola (lightly smoked cheese), roasted potatoes & fennel seed sausage.

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.

PUCCIA - Folded crispy pizza dough, filled with PDO Mozzarella di bufala, confit tomatoes, red onions, Taggiasche olives & green salad.

INSALATA

BURRATA & LÉGUMES D'AUTOMNE - Burrata, roasted autumn vegetables, hazelnut oil and focaccia slices. #V

Gourmet option: with Speck.

SICILIANA - Tataki-style tuna, fennel, oranges, rocket, Taggiasche olives & dill.

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

SECONDO PIATTO

SCALOPPINA ALLA MILANESE - Choice of: CLASSICA (confit tomatoes, PDO Parmigiano Reggiano & rocket) or VESTITA (PDO Taleggio sauce)

Breaded veal escalope & rosemary roasted potatoes.

FILET CHATEAUBRIAND HOT HONEY FAÇON TAGLIATA - Grilled beef fillet heart sliced tagliata-style, slightly spicy honey with balsamic vinegar, Treviso salad, PDO Parmigiano Reggiano shavings & rosemary roasted potatoes. #VBF #GF

TARTARE ROMANO - Beef, cacio & pepe sauce, poached egg, red onions & rosemary roasted potatoes.

LA SPECIALITÀ DELLO CHEF

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

COURGE & GUANCIALE - Risotto with cream of squash and PDO Parmigiano Reggiano, sautéed squash & crispy guanciale.

Vegetarian option: without guanciale

SAINT-JACQUES & GAMBAS - Saffron risotto typical of Milan, pan-seared scallops & prawns. #GF

DOLCE

- TIRAMISÙ CLASSICO** - Mascarpone, coffee and Marsala.
- TIRAMISÙ CARAMELLO & PERA** - Mascarpone, roasted pears, caramel & chocolate biscuits.
- TARTUFO CAFFÈ** - Coffee ice cream truffle with a melting core, coated with meringue pieces.
- Gourmet option: Baileys coffee liqueur
- IL DIVINO** - XXL craquelin choux pastry, vanilla ice cream, whipped cream & dark chocolate ganache.
- PANNA COTTA ROSSA / NERA / CRUNCHY AS DESIRED**
- 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
- CARPACCIO ANANAS & MIEL** - Pineapple, honey and rosemary, lemon cream ice cream & almond crumble #GF
- ÎLE FLOTTANTE PISTACCHIO MAISON** - Pistachio custard & salted butter caramel coulis.
- 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, sicilian mandarin. #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

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STARTER

Olives & Co

MAIN COURSE OF YOUR CHOICE

Autentica Carbonara / Spaghettoni alla Bolognese

Risotto courge & guanciale / Salade Burrata & légumes d'automne

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 / Rigatoni cacio & pepe

DESSERT OF YOUR CHOICE*

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

menu

BAMBINO

UP TO 10 YEARS OLD.

MAIN COURSE + BEVERAGE + DESSERT

MAIN COURSE OF YOUR CHOICE

Pasta : Carbonara (bacon lardons & cream) / Bolognese (beef & pork) /

Chicken with cream / ham and tomato sauce.

Pizza : Margherita / Ham

DRINK OF YOUR CHOICE

Vittel / Granini fruit juice / Coca-Cola / Coca-Cola Zéro /

Lemonade / Peach Fuze 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.

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