





Glass of Champagne

A.Laurans brut 15cl 14€
Grande Réserve

Glass of Prosecco 15cl 9€

Classic Cocktails

SPRITZ 18cl - 11€

Spritz Luxardo or Airone Rosso prosecco, sparkling water, orange slice

YELLOW SPRITZ 18cl - 14€

Saint-Germain liqueur, prosecco, limoncello, sparkling water

HOMEMADE AMERICANO 12cl - 9€

Red, white, and dry Martini, Airone rosso, orange slice

BASIL SMASH 12cl - 12€

Gin, lemon juice, basil, cane sugar

MOJITO 12cl - 12€

Mint or basil, rum, lime, sparkling water, cane sugar, mint

NOT TONIGHT 15cl - 8€ (non-alcoholic)

Lemonade, lime juice, mojito syrup, fresh basil

VIRGIN MOJITO 12cl - 8€ (non-alcoholic)

Vini al Bicchiere

Wines by the glass

	Glass 12cl	Glass 18cl	Carafe 50cl
Ortonese - Malvasia chardonnay			
Terre de Cheti IGT			
Caldora (white)	7€	10,5€	20€
Pinot Grigio Grave DOC			
La colline dei filari (white)	8€	12€	25€
Vioignier IGP La Chevalière			
Pays D'Oc (white)	7€	10,5€	20€
Monte Pietroso			
Terre Siciliane IGT (red)	7€	10,5€	20€
Primitivo di Puglia IGP (red)	8€	12€	25€
Bordeaux AOC			
B de Maucailloux (red)	8€	12€	25€
Rosé Terre sicilienne IGP BIO			
Colomba Bianca	8€	12€	25€

Wine of the moment

Our boards of artisanal charcuteries

To share for 2 or more

Selection of charcuteries ...Small 17 / Large 30€	
Pistachio Mortadella (100g)	11€
Coppa di Parma (100g)	12€
Chicken stuffed with spinach and parmesan (100g)	13€
Bresaola (100g)	17€
24 months aged Parma ham (100g)	17€
Bianca	7€

Pizza with olive oil, fleur de sel, and rosemary

Antipasti

Like appetizers in Italy

Bruschetta di stagione	11€
Toasted bread tartine, topping of the moment	
Caponata sicilienne	12€
Diced eggplants cooked sweet and sour, celery, onions, pine nuts, raisins, and cherry tomatoes	
Melanzona arrostita e straciatella	16€
Roasted eggplant, creamy straciatella, and datterino tomatoes marinated with basil	
Parmigiana di melanzane	
Small or large	13€/19€
Grilled eggplant baked with tomato sauce, fior di latte mozzarella, and Parmigiano Reggiano	
Burrata di Pugliese (125g)	18€
Roasted eggplant, creamy straciatella, datterino tomatoes marinated with basil, and pine nuts	
Calamari grigliati salsa di piselli	15€
Flavored and grilled calamari, creamy peas with fresh mint and rosemary	
Fritto Misto	Small 14€..... Large 22€
Prawns, calamari, eggplant, zucchini and tartar sauce.	
Carpaccio di manzo	19€
with homemade French fries (+5€)	
with rocket salad and Parmesan (+5€)	
Beef carpaccio, mushrooms and 22-month aged Parmigiano Reggiano shavings	

Primi

Hard wheat pasta extruded through bronze and carnaroli rice in all their colors and fragrances

Penne all'arrabiata	14€
Flocco tomato sauce and fresh basil	
Spaghetti carbonara	19€
Guanciale, Parmigiano Reggiano, pecorino, and egg	
Gnocchi alla sorrentina	17€
Tender gnocchi, tomato sauce, mozzarella fior di latte, and fresh basil	
Linguine ai frutti di mare	26€
Razor clams, calamari, garlic, parsley, and cherry tomatoes	
Lasagne alla Bolognese	22€
Fresh pasta baked in Bolognese tomato sauce, béchamel, mozzarella fior di latte, parmesan, and basil	
Mafalde alla crema di tartufo	22€
Mafalde with truffle cream, mushrooms and creamy straciatella	
Radiatori al pesto di spinaci	19€
Radiatori with baby spinach pesto and parmesan	
Cacio e Pepe	17€
Linguine, pecorino romano, and pepper	

Secondi

Our savory meat and fish recipes

Orata Croccante	28€
Crispy seabream fillet with almonds, baby spinach, lemon, and capers	
Tartare di manzo	22€
Beef tartare and homemade French fries	
Tagliata di manzo e rucola	28€
Sliced Scotch beef steak, Parmigiano Reggiano, arugula, balsamic, and homemade French fries	
Scaloppina alla milanese	27€
Breaded veal escalope, penne with tomato and basil	

Our meats are sourced from France, Europe, and the United Kingdom

Insalate

Caesar salad, romaine lettuce, crispy chicken,	19€
Parmigiano Reggiano shavings, anchovies, egg, tomatoes, and Caesar dressing	
Calamari in insalata	Small 14€..... Large 23€
Marinated and griddled calamari, mixed greens, datterino tomatoes, and olives	
Italian Poke Bowl (veggie),	17€
Spelt, grilled Tuscan artichokes, Sicilian caponata, Sicilian datterino tomatoes, and arugula	
Add-on burratina (100g)	7€
Add-on chicken stuffed with spinach parmesan	7€

Suggestions of the day

Ask your server

Pizze

Margherita	14€
Tomato sauce, mozzarella fior di latte, fresh basil, extra virgin olive oil	
Regina	17€
Tomato sauce, mozzarella fior di latte, cooked Rovagnati ham, Paris mushrooms, olive oil, and basil	
Margherita Siciliana	17€
Tomato sauce, Cetara anchovies, Kalamata olives, mozzarella fior di latte, fresh basil, extra virgin olive oil	
Valtellina	19€
Mozzarella fior di latte, bresaola, cherry tomatoes, and arugula, Parmigiano Reggiano crisp	
Capricciosa	20€
Tomato sauce, mozzarella fior di latte, cooked Rovagnati ham, mushrooms, Kalamata olives, artichoke, basil, extra virgin olive oil	
Diavola	17€
Mozzarella fior di latte, spianata (spicy sausage), N'duja (spicy sausage meat), fresh ricotta	
Giuseppina	19€
Mozzarella fior di latte, provolone, spianata (spicy sausage), candied peppers and onions, Kalamata olives	
4 formaggi	17€
Mozzarella fior di latte, provolone, gorgonzola, Parmigiano Reggiano	
Vegetariana	19€
Tomato sauce, mozzarella fior di latte, eggplants, zucchini, artichokes, Kalamata olives	
Focaccia	23€
Arugula, 24-month Parma ham, bufala 125g, Sicilian datterino, Parmigiano Reggiano shavings	
Burrata	22€
Tomato sauce, burrata 125g, sun-dried tomatoes and Genovese pesto	

The list of allergens contained in our dishes is available upon request

Service included - Prices are tax included - The establishment does not accept checks