

SALUMERIA

PROSCIUTO DI PARMA • 11,00 •
Parma ham aged over 24 months

BEEF «BRESAOLA»
PUNTA D'ANCA • 12,00 •
dried beef, olive oil, lemon

MORTADELLA • 10,50 •
italian sausage with pistachio slivers,
truffle oil, parmesan cheese

PLANCHA MIXTE • 25,50 •
to share - Parma ham aged over 24 months,
mortadella, speck (smocked ham),
spianata (spicy sausage), pizzaiolo bread

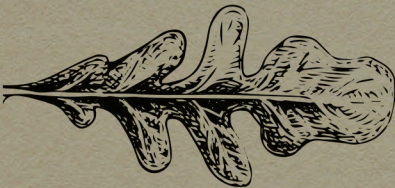
INSALATE

ITALIA • 17,00 •
sucrine, tomatoes, mozzarella di bufala
cheese, dried ham, marinated vegetables,
grana padano cheese, olive oil, balsamic
vinegar

CAESAR • 18,00 •
roasted or breaded chicken breast  ,
sucrine, croutons, grana padano cheese,
Caesar sauce

SUD • 17,50 •
sucrine, tomatoes, edamame, quinoa,
falafel, radish, zucchini, mint, olive oil,
balsamic vinegar, little seeds

OCEANO • 18,00 •
sucrine, tomatoes, radis, avocado, tuna
tartar, edamame, quinoa, sesame seeds,
soy & yuzu sauce



RISOTTO (riz arborio)

MARINARA • 22,50 •
clams, shrimps,
mussels, tomatoes

AI FUNGHI • 18,50 •
mushrooms, cream,
grana padano cheese

TARTUFATI • 20,50 •
mushrooms,
black truffles oil and cream,
grana padano cheese

ANTIPASTI

ARANCINI • 14,50 •
crispy risotto ball with tomato, smocked mozzarella
cheese, tomato sauce, grana padano cheese

FRITTO MISTO • 16,50 •
spicy octopus, shrimps, zucchini, pink tartar sauce

MOZZARELLA IMPANATA
• Par 3 - 14,50 • Par 5 - 22,50 •
crispy breaded mozzarella cheese, tomato sauce, salad

LITTLE CAESAR • 11,00 •
half-heart of romaine salad, caesar sauce, croutons,
grana padano cheese

VERDURO • 14,00 •
grilled/marinated vegetables, bufala cheese, olive oil, balsamic vinegar

AVOCADO • 16,00 •
pizzaiolo bread, avocado, mozzarella di bufala cheese, perfect egg, grana padano
cheese, olive oil, balsamic vinegar

PLANCHE OZIO • 29,50 •
to share - grilled/marinated vegetables, crispy breaded mozzarella cheese,
burrata cheese, pizzaiolo bread, mozzarella di bufala cheese, grana padano cheese
Supplément beignet de mozzarella : 4,90 - burrata 200 gr : 10,00 / 125 gr : 6,00

BURRATA & MOZZARELLA

..... (direct Italie)

BURRATA BIO
PUGLIESE
200 gr • 16,50 •
tomatoes, dried tomatoes,
basil pesto, olive oil,
balsamic vinegar

BURRATA BIO
PUGLIESE AL TARTUFO
200 gr • 21,50 •
marinated truffles crumbs
and oil, pizzaiolo bread,
grana padano cheese

MOZZARELLA
DI BUFALA
120 gr • 14,00 •
mozzarella cheese
bocconcini, tomatoes,
basil pesto, dried tomatoes

CARNE

BEEF FILET • 29,50 •
pepper or gorgonzola cheese sauce,
homemade french fries or pasta

POLLO 
IMPANATA • 20,00 •
breaded chicken breast ,
linguine pasta with tomato sauce

MELANZANATA • 21,50 •
breaded chicken breast ,
eggplant, tomato sauce,
melted mozzarella cheese,
linguine pasta with tomato sauce

VITELLO
MILANAISE • 22,50 •
breaded veal, tomato sauce,
linguine pasta with tomato sauce

LIMONE • 22,50 •
veal cutlet, lemon,
linguine pasta with lemon

BOCCONCINI • 23,50 •
veal cutlet, speck, sage,
mozzarella cheese, liguine pasta

QUERCIA • 23,50 •
veal cutlet, black truffle oil and cream,
mushrooms, linguine pasta

PESCE*

SEA BREAM FILLET
• 22,50 •
fennel confit, capers, olives,
almonds, fresh mint,
pasta or vegetables

TUNA FILLET
• 23,50 •
teriyaki sauce,
sesame, coriander,
pasta or vegetables



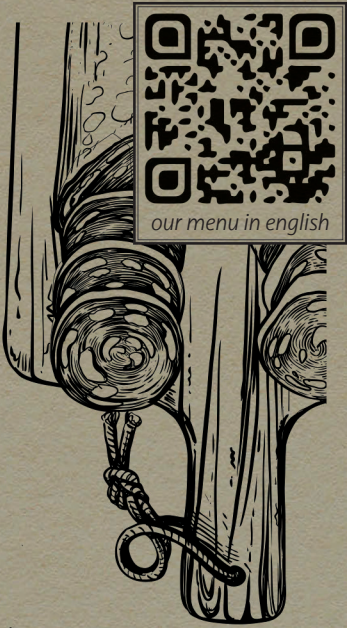
CRUDO

CARPACCIO MANZO
• 17,50 •
beef, grana padano cheese,
croutons, arugula, pizzaiolo
crostini, olive oil,
sucrine

TATAKI DI SALMONE
• 19,50 •
marinated salmon, arugula,
radish, sucrine, sesema seeds,
soy ponzu sauce,
pizzaiolo crostini

TARTARA DI TONO
• 19,50 •
bluefin tuna, avocado,
sesame seeds, soy ponzu
sauce, coriander,
french fries or salad

TARTARE DI MANZO
• 18,50 •
beef, ketchup, tabasco, onion,
gherkin, mustard, capers, parsley,
worcestershire sauce, grana pa-
dano cheese, french fries or salad



PASTA		PIZZA	
 LINGUINE LIMONE • 16,90 • cream, agrum pesto, lemon, almonds, rosemary <i>Extra bottarga + 3,80</i> FRUTTI DI MARE • 23,00 • tomato sauce, shrimps, mussels, clams VONGOLE* • 21,50 • clams, garlic, parsley, cherry tomatoes PESTO • 17,50 • basil pesto, almonds, burrata cheese, grana padano cheese BOLOGNAISE • 16,90 • flavoured minced beef, tomato sauce  PENNE MELANZANA • 17,00 • tomato, eggplant, melted mozzarella cheese, basil VICTORIA • 17,00 • tomato, cream, basil, melted mozzarella cheese MAMA GINA BONIFACIO • 18,00 • tomato, burrata cheese, mozzarella cheese, basil, pizzaiolo bread SICILIANA • 16,80 • tomato, eggplant, basil, mozzarella di bufala cheese, ricotta cheese ARRABIATA • 15,90 • tomato, cherry toma- toes, basil, pepper  GNOCCHI SORRENTINA • 17,90 • tomato sauce, cherry tomatoes, basil, mozzarella Fior di latte cheese, grana padano cheese	 TAGLIATELLE BOSCO • 22,00 • mushrooms, black truffle oil and cream, burata cheese SALMONE • 18,90 • smocked & fresh salmon, agrum pesto, cream GAMBERINI • 21,50 • peeled shrimps, tomato sauce, bell pepper, burrata cheese CARBONARA • 16,90 • cream, smocked bacon, egg, grana padano cheese  RAVIOLI BASILICO • 19,50 • ricotta cheese, basil, parmesan cheese, tomato sauce or cream FUNGUITA • 21,50 • ricotta cheese, mushrooms, black truffle oil and cream, grana padano cheese  CASARECCE AI CARCIOFI • 18,00 • artishoke cream, cherry tomatoes, marinated and fried artichokes, grana padano cheese ZUCCHINE • 17,50 • zucchini cream, almonds, zucchini, burrata cheese, grana padano cheese AÏ FUNGHI UOVO • 17,50 • cream, mushroom, per- fect egg, cooked ham, grana padano cheese FROMAGI • 16,90 • cream, gorgonzola, grana padano and mozzarella cheeses  LASAGNE AL FORNO • 16,90 • beef, tomato, béchamel sauce, mozzarella cheese	96h fermented pizza dough, made with italian wheat flour San Marzano AOP Tomatoes Mozzarella Fior di latte cheese BUFALINA • 14,90 • tomato sauce, basil, mozzarella di bufala cheese MARGHERITA • 11,90 • tomato sauce, mozzarella cheese, oregano TONATO • 17,50 • tomato sauce, mozzarella cheese, oregano, onion confit, olives, cooked tuna ventresca PARMA • 19,80 • tomato sauce, mozzarella cheese, oregano, grana padano cheese, Parma ham aged over 24 months, arugula, smocked provola CHIC • 17,50 • pesto-basil cream, mozzarella cheese, goat cheese, honey, grana padano cheese, little seeds REGINA • 15,90 • tomato sauce, mozzarella cheese, oregano, ham, mushrooms DIABLO* • 16,00 • tomato sauce, mozzarella cheese, spianata (spicy sausage), onion confit, n'duja (spicy sausage)	 CALDOLINA • 17,50 • tomato sauce, basil, cooked mozzarella di bufala cheese, arugula, grana padano cheese, olive oil, balsamic cream FORMAGGISSIMA • 16,90 • ricotta cheese cream, mozzarella cheese, goat cheese, gorgonzola, cheese grana padano cheese, smocked provola cheese TRUFINO • 19,90 • black truffle oil and cream, mozzarella cheese, mushrooms, ham, grana padano cheese, egg TARTUFATA • 19,50 • black truffle oil and cream, mozzarella cheese, mushrooms, grana padano cheese, arugula MORTADELINA • 17,50 • ricotta cheese and almonds cream, mozzarella cheese, mortadella pistachio, burrata cheese, grana padano cheese BURRATATA • 20,50 • tomato sauce, basil, organic burrata cheese (125gr), arugula, grana padano cheese, olive oil, balsamic cream CALZONE • 15,50 • tomato sauce, mozzarella cheese, ham, egg AUBER • 16,90 • tomato sauce, mozzarella cheese, eggplant, smocked provola cheese, ricotta cheese NAPOLITAINE • 16,90 • tomato sauce, mozzarella di bufala cheese, anchovies, capers, black olives SPECKINO • 16,50 • tomato sauce, mozzarella cheese, gorgonzola cheese, speck (smocked dried ham), little seeds
 All of our dishes are homemade. All our meat is french or german origin.  kocher chicken. *According to the market. List of allergenic ingredients provided on request.		FOCACCIA MOZZARELLA • 9,50 • olive oil, mozzarella cheese AGLIO & OLIO ROSMARINO • 8,50 • olive oil, garlic, parsley, rosemary GRANA • 8,50 • olive oil, grana padano cheese + 2,50 : mushrooms, mozzarella cheese, goat cheese, gorgonzola cheese, ham, egg, onion, eggplant, arugula, grana padano cheese + 3,50 : Parma ham aged over 24 months, mortadella, mozzarella di bufala cheese, tuna, artichoke, dried beef «bressaola», cooked tuna ventresca + 6,00: buratta cheese 125 gr	