

COCKTAILS

12,00

SICILIEN MOJITO

DARK RUM
HAVANA CLUB
MINT
BROWN SUGAR

TONIC
LIME
ORANGE
ORANGE BITTERS

22 cl



GFF

LEMON JUICE
YUZU JUICE
CORDIAL GINGER

GIN BEEFEATER
ITALIAN TONIC

22 cl



PINK TONIC

GIN BEEFEATER
STRAWBERRY PUREE
ROSE SYRUP

CHERRY BITTERS
TONIC

26 cl



SPRITZ ITALICUS

BERGAMOTE ITALICUS
LIQUOR
GIN BEEFEATER

PROSECCO
LEMON
BASIL

26 cl



LEMONE

LIMONCELLO
LIME
LEMON
YUZU

PROSECCO
FRESH MINT
CORDIAL GINGER

18 cl



CACHACANANAS

CACHAÇA JANEIRO
PINEAPPLE JUICE

EDELFLOWER
LIME

26 cl



AMARETTO SOUR

AMARETTO
LEMON JUICE

EGG WHITE
AGUSTURA

26 cl



TIA MIA FROZEN

TEQUILA OLMECA
HAVANA WHITE RUM
ORGEAT SYRUP

TRIPLE SEC
LIME

16 cl



PORN STAR MARTINI

VODKA ABSOLUT
MARACUJA NECTAR
PASSION FRUIT
LIQUOR

VANILLA
LIME
PROSECCO

18 cl



SOHO LOVE FROZEN

PINEAPPLE
PAPAYA

MANGO
SOHO LITCHI

26 cl



CLASSIC COCKTAILS - 12,00

AMERICANO - 10 cl
NEGRONI - 10 cl
GIN TONIC - 26 cl
MOJITO - 22 cl

MOJITO FRAISE - 22 cl
MOSCOW MULE - 26 cl
EXPRESSO MARTINI - 14 cl
SPRITZ - 20 cl

MOCKTAILS - 9,90

VIRGIN SPRITZ 25 cl
SPRITZ SYRUP, TONIC, ORANGE SLICE

VIRGIN MOJITO 22 cl
FRESH MINT, LIME, MINT, TONIC, LEMON PEARLS

YELLOW SLOW FROZEN 25 cl
PINEAPPLE, PAPAYA, MANGO, GRENADINE

ANTIPASTI

ARANCINI AL TARTUFO	14,90
big fried rice ball with truffle cream and oil, mozzarella, parmesan, tomato sauce	
MOZZARELLA IMPANATA.. PAR 5	13,90 / PAR 10 24,90
homemade breaded mozzarella, tomato sauce	
BURRATA DI BUFALA 125 gr	13,90
creamy burrata di buffala, cherry tomatoes, basil pesto, olive oil balsamic vinegar	
VERDURE.....	10,90
selection of fresh and marinated vegetables	
CUORE VERDE	10,50
heart of sucrine salad, lemon olive oil, parmesan, onion pickles	
ROTOLO DI MELANZANA AL FORNO.....	12,90
eggplant and mozzarella roll, parmesan, tomato sauce, garlic	
CRUDO.....	15,90
sea bream tartar, heart of burrata, avocado, lime	
FRITTO MISTO	16,90
prawns, calamari, spicy tartar sauce	

SUPPLÉMENTS

- + **8,50** : burrata di bufala 125 gr
- + **7,00** : mozzarella di bufala 125 gr
- + **2,70** : breaded mozzarella

SALUMERIA

ITALIAN COLD CUTS

PROSCIUTTO DI PARMA (24 MOIS)	12,90
MORTADELLA PISTACCHIO	9,90
BRESAOLA	13,50
PLANCHA SALUMERIA.....	26,50
Parma ham aged over 24 months, spianata, mortadella, speck, pizzaiolo bread	

PLANCHAS

TO SHARE

OZIO

29,50

selection of fresh and marinated vegetables
3 breaded mozzarella - heart of burrata
mozzarella di bufala - parmesan - pizzaiolo bread

SALUMI VERDI

29,50

Parma ham aged over 24 months - spianata - mortadella
speck - selection of fresh and marinated vegetables
heart of burrata - parmesan - pizzaiolo bread



PIZZAIOLO FOCCACIA

TO SHARE... OR NOT

AGLIO OLIO	8,90
olive oil, garlic	
PARMESAN	9,90
olive oil, parmesan	
MOZZARELLA	9,90
olive oil, mozzarella fior di latte	



INSALATE

AVOCADO TOAST	17,00
pizzaiolo bread, avocado, mozzarella, stracciatella, parmesan, arugula, perfect egg	
Extra marinated salmon +2,50	
CAESAR	17,90
chicken or breaded chicken (K), sucrine salad, parmesan, croutons, caesar sauce	
SUD	18,50
quinoa, cherry tomatoes, avocado, black olives, eggplant, onion pickles, zucchini, radish, feta, little seeds, mint, homemade sauce	
OZIO	18,90
sucrune salad, cherry tomatoes, vegetables, mozzarella, parmesan, olives, tuna, pizzaiolo foccacia, olive oil, balsamic vinegar	
MARE	18,90
sucrune salad, quinoa, avocado, cherry tomatoes, little seeds, zucchini, radish, mozzarella, marinated salmon, homemade sauce	



CARPACCIO

MANZO	17,90
beef, parmesan, arugula, sucrine salad, crostini, olive oil	
SALMONE	18,90
marinated salmon, heart of burrata, sesame seeds, crostini, olive oil, yuzu soy sauce, sucrine salad, lemon pearls	



OUR MENU IN ENGLISH



PESCE

SEA BREAM TARTAR	19,90
royal sea bream, avocado, coriander, sesame seeds, lime, yuzu soy sauce, french fried or salad	
ORATA	23,90
roasted dea bream filet, olive oil, lemon, capers, black olives, dried tomatoes, vegetables or pasta	
SALMON	22,90
little seeds crusted salmon filet, teriyaki sauce, vegetables or pasta	



CARNE

SCALOPPINE AL LIMONE	23,90
veal cutlet with lemon, linguine pasta with lemon	
VITELLO MILANESE	23,90
breaded veal cutlet, linguine pasta with tomato sauce	
VITELLO DEL SUD	24,90
veal cutlet, bresaola, smocked melted mozzarella, vegetables or pasta	
POLLO MELANZANATA	23,90
chicken breast cutlet (K), tomato sauce, melted mozzarella, eggplant, linguine pasta with tomato sauce	
POLLO IMPANATO	22,90
breaded chicken breast (K), linguine pasta with tomato sauce	
FILETTO DI MANZO	36,00
beef filet 180gr, pepper or gorgonzola sauce, french fries or pasta	



RISOTTO

MARINARA «according to the market»	24,90
arborio rice, calamari, shrimps, clams, tomato sauce	
AI FUNGHI	19,90
arborio rice, mushrooms, parmesan, cream	
FUNGHI AL TARTUFO	24,50
arborio rice, mushrooms, parmesan, truffle cream and oil, marinated truffles	



PIZZA E PASTA BAMBINI

LITTLE MARGHERITA OU LITTLE PASTA FOR CHILDREN	10,90
penne pasta : mushrooms, tomato, cream, butter, pesto, beef stew	



PASTA

TAGLIOLINI FRESCHI ALL' UOVO

ZUCCHINUMA	17,90
zucchini cream, almonds, curcuma, heart of burrata, parmesan	
SALMONE ROSSO	17,90
cream, tomato sauce, fresh and smoked salmon	
PISTACCHIO	19,90
pistachio pesto, cream, parmesan, heart of burrata, pistachio	

RIGATONI

CARBO	17,90
egg yolk, guanciale, lardoons, parmesan	
LIMONE	17,90
cream, lemon, almonds, rosemary - Extra poutargue +3,50	
MAMA GINA «BONIFACIO»	18,90
tomatoes, eggplant, mozzarella, basil, pizzaiolo bread	
DE LA NONNA	18,90
6 hours beef stew, tomato sauce	

PENNE

ALL' ARRABBIATA	14,90
tomato sauce, pepper, basil Extra heart of burrata +2,90	
AI FUNGHI	16,50
mushrooms, cream, parmesan	
QUATTRO FORMAGGI.....	16,90
cream, parmesan, gorgonzola, goat cheese, mozzarella	

MAFALDINE FRESCHE

BOSCO TARTUFO	24,50
mushrooms, truffle cream and oil, slices of marinated truffles, parmesan, heart of burrata	
PESTO	18,90
basil pesto, parmesan, heart of burrata, nuts	

LINGUINE

AI CARCIOFI	18,90
artichoke cream, fried artichokes, cherry tomatoes, parmesan	
FRUTTI DI MARE «selon arrivage»	24,00
prawns, mussels, calamari, clams, tomato sauce	
VONGOLE «selon arrivage»	24,00
clams, garlic, parsley, cherry tomatoes	
GAMBERI.....	22,90
tomato sauce, bell pepper cream, prawns, heart of burrata	

GNOCCHI

SORRENTINA	18,50
tomato sauce, mozzarella, cream, basil, parmesan	

RAVIOLI

AI FUNGHI	19,50
stuffed pasta, ricotta, mushrooms, cepes, parmesan, cream Extra truffle cream and slices of marinated truffles + 4,50	

GRATINÉ

LASAGNE AL FORNO	18,90
tomato sauce, homemade beef bolognese, melted mozzarella	
PASTA ALLE MELANZANE.....	18,90
tomato sauce, basil, eggplant, melted mozzarella	
PASTA VICTORIA	18,90
tomato sauce, basil, cream, melted mozzarella	
PASTA VIVI.....	21,00
truffle cream and oil, mushrooms, melted mozzarella	

GLUTEN FREE PASTA SAUCE OF YOUR CHOICE +2€



PIZZA

**96h fermented pizza dough,
made with italian wheat flour**

- ◆ **MARGHERITA** 13,50
tomato sauce, mozzarella fior di latte, basil
- ◆ **BUFALINA** 16,50
tomato sauce, mozzarella bufala,
mozzarella fior di latte, basil
- ◆ **TONATO** 18,90
tomato sauce, mozzarella fior di latte,
onion confit, olives,
cooked tuna ventresca (*according to the market*)
- ◆ **NAPOLETANA** 18,90
tomato sauce, mozzarella di bufala,
anchovies, capers, black olives
- ◆ **REGINA** 16,50
tomato sauce, mozzarella fior di latte,
italian cooked ham, mushrooms
- ◆ **DIAVOLA** 18,90
tomato sauce, mozzarella fior di latte,
spianata, onion confit,
n'duja (spicy sausage cream)
- ◆ **MORTALISTACHE** 19,90
pistachio pesto, mozzarella fior di latte,
mortadella, pistachio, parmesan
- ◆ **CALZONE** 17,50
tomato sauce, mozzarella fior di latte,
italian cooked ham, egg
- ◆ **TRUFINO** 21,90
truffle cream and oil, mozzarella fior di latte,
mushrooms, egg, cooked ham, parmesan
- ◆ **FORMAGGISSIMA** 16,90
mozzarella fior di latte, gorgonzola,
goat cheese, parmesan
- ◆ **CHIC** 17,90
basil pesto, mozzarella fior di latte,
goat cheese, honey, parmesan, little seeds
- ◆ **TARTUFATA** 24,00
truffle cream and oil, mozzarella fior di latte,
slices of marinated slices, mushrooms,
arugula, parmesan
- ◆ **VEGETARIANA** 17,90
tomato sauce, mozzarella fior di latte,
eggplant, mushrooms, marinated artichokes,
onion confit, little seeds
- ◆ **PARMAZOLA** 19,50
mozzarella fior di latte, gorgonzola,
dried ham, parmesan
- ◆ **BURRATATA** 20,50
tomato sauce, basil, parmesan, arugula,
burrata di bufala 125 gr, olive oil

EXTRAS

- + 2,50 :** mushrooms, mozzarella, goat cheese, gorgonzola, ham,
egg, onion, eggplant, arugula, parmesan
- + 3,50 :** Parma ham, mortadella, mozzarella
di bufala, cooked tuna ventresca, bresaola,
heart of burrata



WHISKIES

BALANTINE'S FINEST	6 cl	9,00
BOURBON FOUR ROSES	6 cl	9,00
JACK DANIEL'S	6 cl	10,00



APÉRITIFS

KIR VIN BLANC	14 cl.....	8,00
Blackberry, peach or blackcurrant		
KIR ROYAL	12 cl.....	12,00
PROSECCO	12 cl.....	8,50
RICARD	4 cl ...	6,50
CINZANO....	8 cl ..	8,00
Red or white		
PORTO	8 cl ..	8,00
MARSALA ..	8 cl ..	8,00
CAMPARI....	8 cl ...	9,00
CHAMPAGNE MUMM	12 cl.....	13,50
	75 cl.....	89,50



BEERS

PERONI	33 cl.....	7,50
PERONI PRESSION	25 cl.....	5,50
	50 cl.....	9,90

WATERS

SANTA LUCIA	
minérale naturelle	50 cl..... 4,90
	100 cl..... 7,50
minérale gazeuse	50 cl..... 5,20
	100 cl..... 7,90



SMOOTHIE 30 cl - 8,50

EXOTIC FRUITS



SOFT

SIROP	4 cl	2,00
ORANGINA.....	33 cl.....	5,00
FUZE TEA Peach.....	25 cl.....	5,00
COCA-COLA Classic or Zéro.....	33 cl.....	5,50
SPRITE	25 cl.....	5,00
FANTA ORANGE.....	25 cl.....	5,00
TONIC.....	24 cl	5,50
GINGER BEER.....	24 cl	5,50
JUS DE FRUITS	25 cl.....	5,00
apple / orange / tomato / pineapple		
PERRIER.....	33 cl.....	5,50
CITRONNADE MAISON.....	33 cl.....	5,90
lemon, mint		
THÉ GLACÉ MAISON	33 cl.....	5,90
lemon / hibiscus / strawberry		



DIGESTIFS

4 cl • 6,00 6 cl • 9,00

AMARETTO
POIRE

LIMONCELLO
GET 27
GRAPPA
SAMBUCA

BAILEYS
MANZANA



VINI ROSSI	verre 14 cl	verre 21 cl	pichet 50cl	Bt 75cl
TOSCANE				
BOLGHERI DOC				
"Grattamacco Colle Massari"				79,50
ROSSO DI MONTALCINO DOC "La Rassina"				65,50
LILIUM IGT "Fattorie Melini"	7,50	11,00	26,00	39,00
EMILIE-ROMAGNE				
LAMBRUSCO DOC "Ama Righi"				22,00
E'GOT IGT Merlot.....	5,10	7,90	17,50	25,90
POUILLES				
ROSSO SALENTO				
"Feudi San Marzano"	6,60	9,80	23,50	35,00
PRIMITIVO PULGIA IGT "Barocco"				29,50
SICILE 				
NERO D'AVOLA DOC				
«Usulea».....	7,20	10,70	25,70	38,00
PIEMONT				
BAROLO DOC "Parusso"				111,00
ABRUZZES				
MONTEPULCIANO DOC "Zaccagnini"				43,50
SANGIOVESE IGP "Gran Sasso"				35,50
VENETIE				
PHIGAIA MONT. COLL. ASOLANIDOC				
"Serafini e Vidotto"				65,50
CAMPANIA				
NEROMORA AGLIANICO DOC "Irpinia"				49,90

VINI BIANCHI	verre 14 cl	verre 21 cl	pichet 50cl	Bt 75cl
EMILIE-ROMAGNE				
E'GOT IGT Chardonnay	5,10	7,90	17,50	25,90
TRENTE				
I MASTRI PINOT GRIGIO DOC				
"Trentino"	6,00	9,00	21,50	32,00
SICILE 				
PIANO MALTESE IGP				
"Rapitala"	7,60	11,50	26,50	39,50

VINI ROSATI	verre 14 cl	verre 21 cl	pichet 50cl	Bt 75cl
SICILE				
ROSAMMURI IGP "Rapitala"	6,90	10,20	24,00	36,00
EMILIE-ROMAGNE				
E'GOT IGT Rubicone	5,10	7,90	17,50	25,90

BOLLICINE			coupe 12cl	Bt 75cl
POUILLES				
MOSCATO, «Villa Di Julian» 				39,50
VENETIE				
PROSECCO DOC, «Boca»			8,50	49,50
CHAMPAGNE MUMM			13,50	89,50