



Winter 2023-2024



COCKTAILS 10€

VODKA ABSOLUT COUNTRY OF SWEDEN VODKA

MOSCOW MULE

Absolut Vodka (4cl), Schweppes Ginger Beer, lime.

COSMOPOLITAN

Absolut Vodka (4cl), liqueur d'orange (2cl), jus de cranberry, citron vert.

SEX ON THE BEACH





Absolut Vodka (4cl), liqueur d'orange (2cl), orange juice, pineapple juice, grenadine syrup.

LA MADELEINE + NEW +

Absolut Vodka (4cl), orgeat syrup, orange juice, pineapple juice.

RHUM Havana Club




MOJITO CLASSIQUE

Choice of other flavours:    +0,5€  +1€
Rum Havana Club 3 yo (4cl), Angostura Bitter, sparkling water, cane sugar, lime, mint leaves.

PINA COLADA

Rum Havana Club 3 & 7 yo (4cl), pineapple juice, coconut cream.

DAIQUIRI CLASSIQUE

Choice of other flavours:    +0,5€
Rhum Havana Club 3 ans d'âge (4cl), liqueur d'orange, jus de citron vert, sucre de canne.

HAVANA CANCHA

Rum Havana Club 7 yo (4cl), honey, lime juice.

L'ALBICOCCA + NEW +

Rum Havana Club 3 & 7 yo (4cl), apricot juice, honey, lime juice, rosemary, vanilla syrup.

GIN
TEQUILA
AUTRES

GIN MULE

Italian Gin Malfy Lemon, Schweppes Ginger Beer Chili, lime.

GIN TONIC

Italian Gin Malfy Lemon, Schweppes Tonic, lemon.




TEQUILA SUNRISE

Tequila Olmeca Altos Blanco (4cl), orange juice, grenadine syrup.

EL DIABLO

Tequila Olmeca Altos Blanco (4cl), blackcurrant cream, Schweppes Ginger.

CLASSIC CAIPIRINHA

Choice of other flavours:    +0,5€
Janeiro Cachaça (4cl), lime, cane sugar.

TENNESSEE MULE

Jack Daniels (4cl), cane sugar, Schweppes Ginger Ale, lime.

MARTINI ROYAL

Martini Bianco (5cl), prosecco (12cl), lime, fresh mint.



CHEERS

Italian Spritz

SPRITZ

Cinzano Aperitivo (4cl), Prosecco (12cl), sparkling water, orange slice.

LIMONCELLO SPRITZ

Limoncello (4cl), Prosecco (12cl), sparkling water, lemon slice.

UGO SPRITZ + NEW +

Elder Liqueur St Germain (4cl), Prosecco (12cl), mint leaves, sparkling water, lemon slice.

Signatures



PORN STAR 14€

Absolut vodka (4cl), vanilla liqueur, passion fruit juice, lime juice, MUMM champagne shot.

MOJITO ROYAL 14€

Champagne MUMM (12cl), rum Havana Club 3 yo (4cl), cane sugar, lime, mint leaves.



APERITIVO

Malibu (4cl)	5,5	Prosecco	7,5	Chivas / Jack Daniel's / Jameson (4cl)	10
Martini (Bianco, Rosso ou Rosato 5cl)	5,5	Suze ou Marsala (4cl)	5,5	Cardhu, Aberlour (10 yo 4cl)	11
Martini Schweppes Tonic (4cl) 	8,5	Porto (Rubby ou White 4cl)	5,5	Oban (14 yo 4cl)	11
Americano maison (12cl)	9,5	Pastis 51 / Ricard (2cl)	5,5	Lagavulin (16 yo 4cl)	11
Kir (Vin blanc 12cl)	5,5	Campari (5cl)	5,5	Rhum Havana Club (7 yo 4cl)	9
Kir Royal (Champagne 12cl)	12	Absolut Vodka / Gin Italien Malfy (4cl)	7,5	Rhum Don Papa / Diplomatico (4cl)	11
Champagne MUMM 	12	Ballantine's (4cl)	7,5	Rhum Zacapa Xo (4cl)	15

Soft en accompagnement - 3€

BEERS BEERS



DRAFT	25cl	50cl	BOTTLES	33cl
Heineken	5,5	8,5	Desperados	8
Birra Moretti	5,5	9	Fléa artisanale Blonde	8
Affligem	5,5	9	Fléa artisanale Blanche	8
Panaché, Monaco	5,5	9	Fléa artisanale IPA Ambré	8



ALCOHOL-FREE

HYDRATE YOURSELVES

Bottles

0,5cl
5,5€


1cl
7€



3,3cl
5,5€



SOFT 6€

Fruit juice (25cl)	Schweppes agrumes (25cl) 
Orange, Oineapple, Mango, Tomato, Apple, Apricot, Peach and cranberry.	Schweppes Tonic Original (20cl)
Oasis (25cl).	Schweppes Ginger Beer Chili (20cl)
Diabolo (25cl).	Schweppes Ginger Ale (20cl)
Lemonades (25cl).	Coca Cola or Coca Cola Zéro (33cl)
Orangina (25cl).	Red Bull (25cl)

DRINK ITALIAN

Sicilian drinks

5,5€

27,5cl



Arancia Rossa - Blood orange lemonade

Limonata - Lemon lemonade

Mandarino - Mandarin lemonade



Thé Nero Pesca - Peach iced tea

Mocktails

25cl 8€

VIRGIN MOJITO

Sparkling water, cane sugar syrup, fresh mint, and lime

APPLE MOJITO

Apple juice, cane sugar syrup, fresh mind, and lime

VIRGIN COLADA

Cane sugar syrup, pineapple juice, and coconut cream

EXOTICA

Mango juice, passion fruit juice, and grenadine syrup

LA PASSIONE

Pineapple juice, lime juice, vanilla syrup, passion fruit juice, and fresh basil

LE COMPTOIR

Peach juice, apple juice, pineapple juice, and strawberry syrup

RED

ABRUZZO

Cantina Zaccagnini Montepulciano DOC - Full-bodied and structured with tannins.

San Clemente Riserva Montepulciano DOC - Intense, tonic and very aromatic.

EMILIA ROMAGNA

Il Pavone d'Oro Riserva DOC - From the hills of Rimini, full-bodied and long-lasting

PUGLIA

Coribante IGT Salento - from Puglia, full bodied, fruity and complex character.

SICILE

Nero d'Avola Terre Siciliane IGT - Moderately full-bodied with black fruit flavors.

TOSCANA

Brunello di Montalcino DOCG Riserva Podere Brizio

Aromatic and elegant in flavor, with a strong character.

Chianti Biskero DOCG Bio Salchetto - Fresh and easy-drinking on the palate.

VENETO

Amarone della Valpolicella Classico DOC Santi

An aromatic and elegant flavor with a bold character.

Ventale Valpolicella Superiore DOC Santi

Warm flavor, balanced with an elegant finish.

Gran Passione Veneto IGP

Produced using appassimento, refined, complex and powerful.

Magnum
75cl 50cl 25cl 12cl

32 23 13 7

51

25

33

28 20 11 6

60

33 25 14 7,5

55

36

32 23 13 7

ROSÉ

FRANCE

M de Minuty AOP - Côtes de provence - Produced using appassimento, refined, complex and powerful. 60

Minuty Prestige - Intense aromas of citrus with white flowers.

Minuty Or - Concentrated luscious aromas, with intense and fruity freshness.

30 22 12 6,5

35

39

BLANC

UMBRIA

Orvieto Classico - DOC Torricella - Dry, light and refreshing

SICILIA

Zibbibo Liquoroso Terre siciliane IGP - A soft and elegant, sweet wine.

Piano Maltese Terre siciliane IGT - Fresh Mediterranean scents, flavorful and elegant.

Sortesele Pinot Grigio delle Venezie IGT Santi

A full-bodied, round and harmonious wine.

VENETO

Chardonnay Terre Siciliane IGT Vino Bio

full, fresh, soft, lively and well-balanced.

25 17 10 5,5

24 14 7,5

28

33 25 14 7,5

28 20 11 6

SPARKLING

Lambrusco

Frizzante DOC Rosé, red dry or sweet red.

Prosecco 

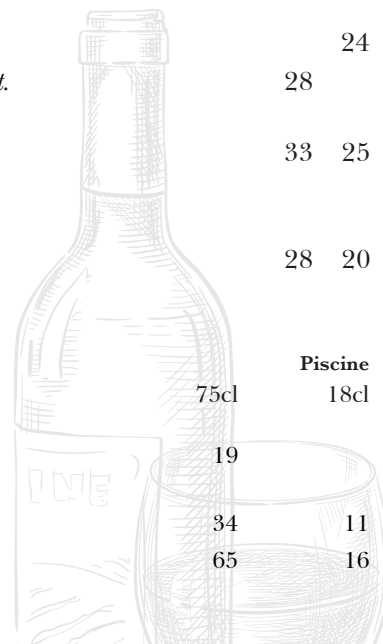
Champagne MUMM 

75cl Piscine Coupe
18cl 12cl

19

34 11 7

65 16 12





BRUSCHETTA

BRUSCHETTA CLASSICA 7,5 🌱
Homemade toasted bruschetta bread, garlic, olive oil, cherry tomatoes, arugula salad, basil, mozzarella di Bufala.

NEW + **BRUSCHETTA CAPRA & MIELE** 8,5 🐷
Homemade toasted bruschetta bread, ricotta cheese, warm goat cheese, honey, dry figs, grilled pancetta.

BRUSCHETTA SAUMON 9,5
Homemade toasted bruschetta bread, ricotta cheese with citrus pesto, smoked salmon, and sesame seeds.

NEW + **BRUSCHETTA MELANZANA** 8 🐷
Homemade toasted bruschetta bread, tomato sauce, eggplants, and Telaggo cheese.

“FINGER FOOD” (TO SHARE OR NOT !)

- ARANCINI** 3 pièces 8,5
Fried rice balls, heart of Mozzarella di Bufala. Served with the sauce of your choice.
- GAMBAS GRATINATE** 4 pièces 8,5
Fried prawns. Served with the sauce of your choice.
- MOZZARELLA STICKS** 5 pièces 8,5
Served with the sauce of your choice.
- ENCORNETS FRITS** 8,5
Served with the sauce of your choice.

sauces of
YOUR CHOICE

- Truffe
- Spianata
- Tomato
- Tartare

NEW THIS WINTER



Pumpkin soup 8



STARTERS



Perfect to pair with a board

- FOCACCIA**
- PLAIN FOCACCIA** 4
With olive oil and rosemary.
 - SCAMORZA FOCACCIA** 6
Smoked mozzarella.

YOUR TURN ! COMPOSE YOUR BOARD AMONG THE FOLLOWING INGREDIENTS !

- Mozzarella burrata with a creamy heart - 125g
- Marinated vegetables with olive oil (Zucchini, eggplant, and peppers)
- Traditional Italian charcuterie 🐷 (Parma ham, bresaola, spicy Calabrian spianata)
- Truffle ham 🐷
- Italian cheeses **NOUVELLE COMPOSITION** (Truffle pecorino, gorgonzola, Telaggo, nuts and dries figs).

WITH FRIENDS



- 1 INGREDIENTS** ➡ 9€
- 2 INGREDIENTS** ➡ 17€
- 3 INGREDIENTS** ➡ 23€



14€
UNTIL 10 YEARS OLD

KIDS MENU

CHOOSE 2 DISH

Bolognese lasagna, chicken or carbonara rigatoni pasta 🍖, Pizzetta (Ham 🍖 and mozzarella), Pizzetta Margherita, Ham 🍖 and fries or pasta .

CHOOSE 2 DESSERT

French toast made with brioche with caramel or chocolate or Pizzetta Nutella® or 2 scoops of ice cream a choose and Chocolate mousse

CHOOSE 2 DRINK

Water and sirup, juice, Soft & Lemonades ! *Excluding cocktails*

INSALATE *salads*

CAESAR SALAD 18

Salad, cherry tomatoes, fried chicken breast, Parmesan cheese, homemade croutons, homemade Caesar salad sauce.

CAPRETTO 🍖 18

Salad, cherry tomatoes, speck, onion pickles, warm goat cheese with honey on focaccia bread, nuts, dried figs.

ANGELO 22

Salad, cherry tomatoes, scallops and grilled prawns with pesto sauce, parmesan cheese shavings.

New

PERE & GORGONZOLA

Salad, gorgonzola stuffed pear.

19 🍖

our salads have been reinvented for winter!

NEW RECIPES

POKE ITALIAN 🍓🍓🍓 18

Quinoa, marinated artichoke, onion pickles.

NEW RECIPES

CROSTINI 🍖 19

Salad, cherry tomatoes, fried mozzarella, Parma ham with focaccia bread.

FORMULE *Mezza!*

Half pizza of your choice with marinated artichoke and peppers, cherry tomatoes, and mushroom salad

Pizza under or equal to 17€ 19

Pizza more than 17€ 20

CUSTOM YOUR SALAD WITH :

Dried bresaola	+3	Truffle ham	🍖 +4,5	Smoked salmon	+6
Stracciatella	+3,5	Parma ham	🍖 +4,5	Mozzarella burrata	-125g +9
Mozzarella di Bufala	+3,5	Smoked salmon			

TOMATO BASE

Neapolitan pizzas




SAUCE & DOUGH

100% homemade

MARGHERITA		14
<i>Tomato sauce, mozzarella fior di latte. Post-baking: mozzarella di Bufala, basilic.</i>		
NAPOLETANA		16
<i>Tomato sauce, mozzarella fior di latte, anchovies, capers, black olives, and oregano.</i>		
MIELA		17
<i>Tomato sauce, mozzarella fior di latte, goat cheese, honey, and oregano.</i>		
PEPERONI		17
<i>Tomato sauce, mozzarella fior di latte and peperoni.</i>		
REGINA		18
<i>Tomato sauce, mozzarella fior di latte, ham, mushrooms, and oregano.</i>		
QUATTRO FORMAGGI		18
<i>Tomato sauce, mozzarella fior di latte, gorgonzola, goat and Grana Padano cheeses with oregano.</i>		
QUATTRO STAGIONI		18
<i>Tomato sauce, mozzarella fior di latte, mushrooms, marinated artichokes and peppers, zucchini and oregano.</i>		
PACINO		19
<i>Tomato sauce, mozzarella fior di latte, minced beef meat, mushrooms, and red onions.</i>		
DI PARMA		19
<i>Tomato sauce, mozzarella fior di latte, Sicilian black olives. Post-baking: Parma ham, parmesan cheese shavings.</i>		
CALZONE		19
<i>Tomato sauce, mozzarella fior di latte, ham, mushrooms, and egg yolk.</i>		
ORIENTALE		19
<i>Tomato sauce, mozzarella fior di latte, merguez sausage, peppers, egg, and oregano.</i>		
PESCATORE		19
<i>Tomato sauce, mozzarella fior di latte, tuna, Sicilian black olives, cherry tomatoes, Stracciatella and oregano.</i>		
CASA	 	20
<i>Tomato sauce, mozzarella fior di latte, spicy Calabrian spianata, ham, peppers, egg, and oregano.</i>		

CUSTOM YOUR PIZZA WITH :

Dried bresaola +3
Stracciatella +3,5
Mozzarella di Bufala +3,5

Truffle ham  +4,5
Parma ham  +4,5
Smoked salmon  +6
Mozzarella burrata -125g +9



CREAMY BASE

PALERMO

Sour cream, chopped chicken breast, mozzarella fior di latte, peppers, smoked scamorza cheese and oregano.

18

ZINGARA

Sour cream, mozzarella fior di latte, peppers, red onions, spicy Calabrian spianata, speck.
Post-baking: Parmesan cheese shavings and basil.

  19

AGRUMI E SALMONE

Mascarpone cream with citrus pesto, smoked salmon, mozzarella fior di latte, cherry tomatoes. En
Post-baking: arugula salad.

20

TRAVIATA

Sour cream, mozzarella fior di latte Post-baking: Smoked salmon, dill, and lemon.

20

GAMBERI

Sour cream, mozzarella fior di latte, cherry tomatoes, red onions, zucchini.
Post-baking: Parmesan cheese shavings and pesto.

20

MARE MONTE **+NEW+**

Sour cream, mozzarella fior di latte, scallops, prawns, and mushrooms.

22

Winter edition !

CALZONE ALPINA

Sour cream, potatoes, red onions, parma ham and fontina cheese.

MONTAGNA

Sour cream, mozzarella fior di latte, speck, dry figs, Telaggio cheese.

CAMPAGNOLA

Sour cream, mozzarella fior di latte, potatoes, ham, and fontina cheese.



 19

 19

 19



P I Z Z A

Specials

POTIMARONE **+NEW+**

Pumpkin base, mushrooms.
Post-baking: Mozzarella di bufala, parma ham.

 19

PIZZ' TACCHIO **+NEW+**

Pistachio pesto base.
Post-baking: Ham, Stracciatella, mushrooms, arugula salad, onion pickles and crushed pistachios.

 19

MAMMA MIA!

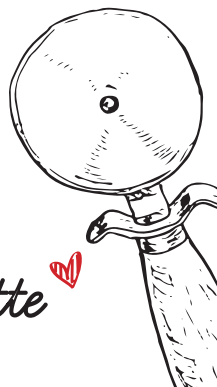
Mushroom and truffle mascarpone cream base.
Post-baking: Truffle ham, arugula salad, mozzarella burrata, Parmesan cheese shavings and sliced truffle.

 22

PIZZA DOUGH

FERMENTED FOR 72 HOURS

Mozzarella
Fior di Latte 



RIGATONI

ALL'ARRRABBIATA 🍅🌿

Tomato sauce, pesto (garlic, basil, red peppers, and olive oil).

AL FORMAGGI Italian cheeses (gorgonzola and Grana Padano). 🌿

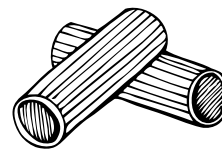
ALLA PAESANA 🍅

Cream, pesto (garlic, basil, red peppers, and olive oil), bresaola and Stracciatella.

AL PISTACCHIO - Pistachio pesto, Stracciatella and pistachios.

A LA TRUFFE 🍷

Mushroom and truffle cream, Stracciatella, truffle ham and sliced truffle.



16,5

17,5

18,5

18,5

21,5

FETTUCCHINE

ALLA CARBONARA CON PANCETTA 🍷

SAUMON - Smoked salmon.

ALLA MARINARA

Tomato and cream sauce, garlic, prawns, and scallops.



18,5

20,5

24,5

LINGUINE

POLLO & OLIVES

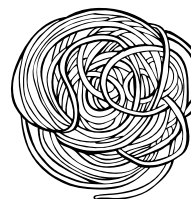
Chopped chicken breast, creamy sauce, onions, and Sicilian black olives.

DEL MARE

Scallops, prawns, squid, cherry tomato sauce, garlic, and parsley.

ZUCCA +NEW+ 🍷

Pumpkin cream, spicy Calabrian spianata, Stracciatella and parsley sauce.



17,5

25,5

18,5

OTHER...

GNOCCHI +NEW+ 🍷

Cream and mushroom, grilled with truffle pecorino cheese. Served with truffle ham and sliced truffle.

BOLOGNESE LASAGNA - Served with a green salad.

TRUFFLE STUFFED RAVIOLIS 🌿

With sliced truffle.

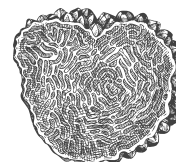
21,5

17,5

20,5

PASTA !

→ real truffle slices !



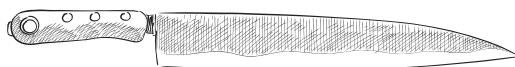
CUSTOM YOUR PASTA WITH :

Dried bresaola +3
Stracciatella +3,5
Mozzarella di Bufala +3,5

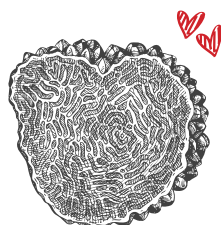
Truffle ham 🍷 +4,5
Parma ham 🍷 +4,5
Smoked salmon +6
Mozzarella burrata -125g +9



MEAT



BEEF TENDERLOIN	24	XXL MILANESE VEAL ESCALOPE	19
<i>Gorgonzola sauce and homemade fries.</i>		<i>Fried and slicely sliced, tomato sauce, green salad, and linguine pasta.</i>	
BEEF TENDERLOIN	24	PARMIGIANA VEAL ESCALOPE	 19
<i>Pepper sauce and homemade fries.</i>		<i>Tomatoes, eggplants, ham, melted mozzarella and linguine pasta.</i>	
XXL BEEF CARPACCIO	20	TRUFFLE VEAL ESCALOPE	20
<i>Marinated pesto, parmesan cheese shavings, arugula salad and homemade fries.</i>		<i>Mushrooms and truffle cream, mushrooms, flamed amaretto, truffle stuffed raviolis with sliced truffle.</i>	
ITALIAN TARTAR WITH A KNIFE	20	CHICKEN SUPREME	  19
<i>Pesto, caper flowers, parmesan shavings, pine nuts, fresh homemade fries.</i>		<i>Spicy Calabrian spianata, smoked scamorza cheese, mushrooms and fried potatoes.</i>	



Real truffle slices on your truffle dishes !

FISH


FRITTO MISTO	19
<i>Fried prawns and squid, green salade and homemade fries.</i>	
FISH OF THE MOMENT	22
<i>Accompaniment of your choice.</i>	

RISOTTO

Creamy arborio rice with parmesan

VEGETARIAN	 16,5
<i>Sour cream, tomato sauce, marinated tomatoes, mushrooms and zucchini.</i>	
TROIS SAVEURS	18,5
<i>Sour cream, smoked scamorza cheese and italian spices.</i>	
SAUMON	19,5
<i>Sour cream, salmon and tomato sauce, red onions, lemon juın, parmesan cheese and smoked salmon.</i>	
DUO 	24,5
<i>Sour cream, tomato sauce, scallops, and prawns.</i>	

RISOTTO *Winter !*

AIFUNGHI TARTUFATO	19,5
<i>Sour cream, mushrooms, parmesan cheese and sliced truffle.</i>	
POLO PEPERONI 	17,5
<i>Peperoni, chicken breast and parmesan cheese.</i>	



Dolci

DESSERTS



CLASSICS

AFFOGATO - <i>Espresso coffee with vanilla ice cream.</i>	4,5
FRESH FRUIT SALAD	8,5
MELTED CHOCOLATE CAKE - <i>Crushed Speculoos.</i>	9,5
HOMEMADE TIRAMISU - <i>Served by the side Mascarpone, eggs, biscuits, amaretto, and coffee.</i>	9,5
CHOCOLATE MOUSSE - <i>Served with a ladle.</i>	8,5
GOURMET COFFEE OR TEA - <i>Served with a mix of deserts.</i>	9/9,5

FOR THOSE WITH A SWEET TOOTH

HAZELNUT AND NUTELLA PIZZA	9,5
BIG PROFITEROLE	11
<i>Vanilla ice cream-filled puff pastry, served with a choice of chocolate sauce and almonds or salted butter caramel, caramelized hazelnuts, and whipped cream.</i>	
FRENCH TOAST MADE WITH BRIOCHE	11
<i>Salted butter caramel, and crushed Speculoos.</i>	
BIG CHOUX PISTACCHIO	11
<i>White chocolate ice cream stuffed puff pastry, pistachio sauce, and whipped cream.</i>	

New

*i dolci di questo inverno !**

(DEFINITELY NOT FOR SHARING)

MILLE FOGLIE ARACHIDI	9,5
<i>Mascarpone cream with peanut butter, grilled peanut, salted butter caramel.</i>	
LA BELLEZZA	10,5
<i>Roasted pears, chocolate, mascarpone cream and flaked almonds.</i>	
DOLCE DELLA TRADIZIONE ♡	8,5
<i>Ricotta tart, mascarpone cream and cacao sauce.</i>	

*WINTER DESSERTS

gelati

ice cream

PEDONE
MAÎTREGLACIER 1959

ICE CREAM

2 scoops

6

Coffee, mint and chocolate chips, pistachio, amarena, chocolate, rocher, vanilla,

3 scoops

8

rum raisin, salted butter caramel, Piemonte hazelnut, white chocolate.

Raspberry, strawberry, vineyard peach, lime, willima pear, coconut milk, mango, passion fruit.

SORBET

REFRESHING [🌿] 9,5€

BANANA SPLIT

Choose from: chocolate, almonds or salted butter caramel and praline. Vanilla, strawberry and chocolate ice cream with a fresh banana and whipped cream.

AMARENA - *Amarena ice cream, meringue, cherries, amarena coulis, and whipped cream.*

FRAMBOISINE - *Raspberry sorbet, meringue, raspberry coulis, and whipped cream.*

ESOTICO - *Passion fruit, mango and lime sorbet, passion fruit coulis, and whipped cream.*

Coconut sorbet, rocher ice cream, hot chocolat sauce, caramelized hazelnut and whipped cream. - **ROCHER**

Mint and chocolate chips ice cream, chocolate sauce, whipped cream. - **MENTHE CHOCOLAT**

Vanilla ice cream, chocolate sauce, and whipped cream. - **DAME BLANCHE**

Glace vanille, glace chocolat, coulis au chocolat, crème fouettée. - **CHOCOLAT LIEGEOIS**

Vanilla and coffee ice cream, coffee coulis, and whipped cream. - **CAFE LIEGEOIS**

WITH ALCOHOL

11€

COLONNELLO - *Lime sorbet, vodka Absolut (4cl).*

LIMONCELLO - *Lime sorbet, Limoncello liqueur (4cl).*

ICEBERG - *Mint and chocolate chips ice cream, Get 27 (4cl).*

WILLIAMINE - *Pear sorbet, pear brandy (4cl).*

MALAGA - *Rum raisin ice cream, rum Havana 7 yo (4cl).*

CAFFETTERIA

ESPRESSO / RISTRETTO / DECAFFEINATO	2,5
AFFOGATO	4,5
<i>Espresso coffee with vanilla ice cream.</i>	
DOUBLE ESPRESSO	4,5
CAPPUCCINO	5,5
<i>Double espresso milk foam.</i>	
CAFE VIENNOIS	6
<i>Double espresso and whipped cream.</i>	
IRISH COFFEE / ITALIAN COFFEE	10
THE / INFUSION (Dammann Freres)	4
GOURMET COFFEE OR TEA	9/9,5
HOT CHOCOLATE	4

CAFFÈ
KIMBO®

Ciao!



DIGESTIVI & liquori

Grappa

Limoncello

Amaretto

Get 27

Get 31

MIRABELLE BRANDY

WILLIAM PEAR BRANDY

RASPBERRY BRANDY

Armagnac

Calvados

Cognac

Baileys

Manzana verde

acq
9€

acq
11€

Rum Diplomatico

Rum Don Papa

EXCEPTIONAL RUM

Zacapa XO

acq
15€

Net prices in euros, service included.

The abuse of alcohol is dangerous for health. Consume in moderation.

The menu was created by the Pardalys agency - Winter 23/24

Glossary

AFFOGATO - *Traditional desert which mixes hot and cold, a scoop of vanilla ice cream on which we pour a shot of coffee.*

ANTIPASTI - *Assorted appetizers.*

BRESAOLA - *Air-dried pressed beef meat charcuterie. A specialty of Valtellina in Lombardy.*

BRUSCHETTA - *Slice of toasted bread, rubbed with a garlic clove, drizzled with olive oil, and salted.*

BUFALA - *Buffalo milk mozzarella.*

BURRATA - *Creamy mozzarella with a cow's milk heart, produced in the south of Italy.*

CASARECCIA - *Short twisted pasta originally from Sicily.*

DOCG - *Denomination of Controlled and Guaranteed Origin.*

DOC ou DOP - *Denomination of Controlled or Protected Origin.*

IPA - *India Pale Ale, a top-fermented beer.*

FOCACCIA - *Pizza bread to share, ideally with our antipasti.*

FONTINA - *Italian raclette cheese.*

GORGONZOLA - *Cow's milk cheese with blue veins.*

MOZZARELLA FIOR DI LATTE - *Fior di Latte mozzarella, offering a soft texture and a unique creamy taste.*

PANCETTA - *Narrow piece of pork belly dusted with pepper and air-dried.*

PECORINO - *Sheep's cheese. There are several types, such as pecorino sardo and pecorino romano.*

PESTO - *A typical sauce from Genoa (Liguria) made with basil, Parmigiano Reggiano cheese, Pecorino cheese, pine nuts, garlic, and olive oil.*

PROSCIUTTO - *The Italian term mainly used for raw ham.*

RICOTTA - *Fresh cheese made from cow's or sheep's milk.*

SCAMORZA - *A pear-shaped, whole cow's milk stretched-curd cheese. It is mainly produced in the south and can be natural or smoked.*

SPECK - *Cured pork leg, lightly salted and seasoned, cold-smoked.*

STRACCIATELLA - *It is the name of several culinary preparations :*

- *A cheese, the creamy heart of mozzarella burrata, mixed with sour cream.*

- *An ice cream flavor with chocolate chip inclusions.*

TALEGGIO - *Taleggio is an Italian cheese made from cow's milk and originating from Lombardy.*

TARTUFO - *Truffle-flavored.*

Keep up to date with the latest
news from our group!



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