

Starters

GENOVA LOVERS

Focaccia with extra virgin olive oil and rosemary 7,5€

EMILY IN PARIS

Bruschetta with cherry tomatoes, basil pesto and homemade bread 11€

MAMBO SALENTINO **MOST POPULAR**

Burrata cheese from Apulia 125g, cherry tomatoes and basil 13€

LOVED AND FRIED

Arancini with tomato sauce, fior di latte mozzarella and peas, potato croquettes, stracciatella and pistachios 11€

BELLA PUGLIA

Platter of mini bruschettas with datterini tomatoes, burrata cheese from Apulia, cured meats and cheeses from Apulia 32€
To share for 2 or more

MUSHROOM 69 **NEW**

Mixed mushrooms, parmesan cream 24 months 15€

Salads

HEALTHY

Mixed salad, meatballs and chicken fillets (home-made low temperature cooking), courgettes, sun-dried tomatoes, cherry tomatoes and parmesan crumble 16€

VEGGIE

Mixed salad, buffalo mozzarella DOP, cherry tomatoes, avocado, Leccino olives, courgettes and pumpkin seeds 16€

Plates

MILANESE DU CHEF

Served with our homemade fresh pasta 23€

Our fresh pasta

Homemade with love

OLD BUT GOLD

Paccheri with burrata cheese, spinach, mushrooms, pine nuts and 24-month parmesan crumble 17€

PIOVONO POLPETTE

Rigatoni with tomato and cherry tomato sauce, beef meatballs and 24-month parmesan cheese 19€

BEST TORTELLI EVER

Tortelli Handmade with love, ricotta cheese, 24-month parmesan cheese and summer truffle cream 22€

SUPER!

BOOM BOOM CREVETTE **NEW**

Linguine with prawns, yellow tomatoes, zucchini and lime zest 22€

LIKE CINDERELLA **NEW**

Butternut and pumpkin risotto, mixed mushrooms, Piedmont hazelnuts, 24-month parmesan cream 21€

Desserts

Homemade with love

GRANOMISU

Classic tiramisu with Piedmont hazelnut surprise inside 8,5€

LA DERNIÈRE CARESSE

Salted caramel panna cotta 8,5€

CAFÉ GOURMAND 9€

FULL MOON NIGHT

Chocolate cake with a dark and white chocolate heart 8€

THE WINNER IS

Kinder pingui cake revisited: chocolate sponge cake, organic hazelnut cream, whipped cream 9€

The true ancestor of pizza

Our Pinsa Romana is made from wheat, soya and rice flour. We obtain a highly digestible product thanks to a longer hydration and fermentation period of at least 48 hours.

Sans gluten supp. 4.9

C'ERA UNA VOLTA

Tomato sauce, fior di latte mozzarella, mozzarella di bufala DOP and basil 13,5€

THE QUEEN OF PARIS

Tomato sauce, fior di latte mozzarella, ham and mushrooms 16,5€

FROM STATES TO ROME

Mozzarella fior di latte, guanciale, organic eggs, pecorino cheese 18€

WELCOME TO ITALY

UNE BOMBE 

Mozzarella fior di latte, basil pesto, cherry tomatoes, burrata and basil 17,5€

LE ROI DE LA FORÊT

Mozzarella fior di latte, mushrooms, ricotta cheese with summer truffle cream 21€

NORMA-L PEOPLE

Tomato sauce, fior di latte mozzarella, eggplant, 24-month parmesan cheese and basil sauce 17€

UN SICILIEN À PARIS

Tomato sauce, fior di latte mozzarella cheese, capers, anchovies, spicy baked spianata and stracciatella cheese 22€

C'EST TROP BON !

Tomato sauce, fior di latte mozzarella, basil and Parma ham 18€

Supplements

Grated parmesan cheese - Organic egg - Rocket - Mushrooms 2€;
Buffalo mozzarella DOP - Spicy spianata - Ham - Summer truffle cream - Pesto 4€;
Parma ham - Half burrata 5€;
Whole burrata 8€;

 vegan  vegetarian