

Homemade with love

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, mozzarella fior di latte and peas, potato croquettes on a parmesan cheese fondue 11€

BELLA PUGLIA

Platter of mini bruschettas with datterini tomatoes, burrata cheese from Apulia, cured meats and cheeses from Apulia **1 person** 17€
To share for 2 people or more 32€

PEAR AND BERT **NEW**

Baked buffalo Camembert, pear cooked in honey, grilled homemade bread 17€

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€

Dishes

MILANESE DU CHEF (veal)

Served with our homemade fresh pasta 23€

LEGUMES ON THE POOL **NEW**

Seasonal vegetable minestrone with bread croutons and basil oil 16€

Our fresh pasta

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!

BEST VEGAN EVER **NEW**

Linguine with vegan cream and summer truffle cream 20€

GNOCO BELLO, BELLISSIMO **NEW**

Butternut squash and pumpkin gnocchi, stracciatella and basil 18€

COURGETTES LOVERS **NEW**

Risotto with prawns, courgette cream, scapece courgettes and mint. 21€

Desserts

GRANOMISU

Classic tiramisu with Piedmont hazelnut surprise inside 8,5

THE LAST KISS

Salted butter caramel panna cotta or seasonal fruit 8,5€

FULL MOON NIGHT

Chocolate cake with a dark and white chocolate heart 8€ **Gluten free option**

THE WINNER IS

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

HAWAIIAN VEGAN CARPACCIO **NEW**

Pineapple carpaccio, clementine and cinnamon marinade, vegan lime 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. **Gluten free 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

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

A BOMB 

LE ROI DE LA FORÊT

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

SAN ANTONIO À PARIS **NEW**

Mozzarella fior di latte, gorgonzola, spicy spianata (pork), pumpkin seeds and basil pesto. 19,5€

UN SICILIEN À PARIS

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

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€**;

For allergens consult the qr code  vegan  vegetarian