



Starters

GENOVA LOVERS

Focaccia with olive oil and rosemary 8€

ASPARAGUS PARTY **NEW** ✓

Asparagus in tempura, creamed corn and paprika 11€

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, on parmesan fondue 12€

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 or more 32€

ŒUF DE MOINE **NEW** ✓

Parfait egg, Monk's beard and parsley extrat 9€

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

OLD BUT GOLD ✓

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

IL PRINCIPE SUI PISELLI **NEW**

Rigatoni, Bolognese beef ragout simmered for four hours, peas and thyme 19€

BEST TORTELLI EVER ✓

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

SUPER!

BEST VEGAN EVER ✓

Linguine with vegan cream and summer truffle cream 20€

CALASPERGE **NEW**

Gnocchi, creamed asparagus, squid and orange zest 18€

CACIO PEPE AND CHOKE **NEW** ✓

Cacio e pepe risotto and fried artichokes 21€

Desserts

GRANOMISU

Classic tiramisu with Piedmont hazelnut surprise inside 8,5€

PASSION AND LOVE **NEW**

Passion fruit meringue tart 9,5€

FULL MOON NIGHT **Without extra gluten**

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€

HAWAIIAN VÉGAN CARPACCIO ✓

Pineapple carpaccio marinated in mandarin and cinnamon, vegan lime chantilly cream 9€

GRANNY CHEESE SMITH **NEW**

Green apple cheesecake, speculoos biscuit 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. **Without extra gluten 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

Fior di latte mozzarella, guanciale, organic eggs, pecorino cheese 18€

WELCOME TO ITALY ✓

AMAZING ♂

Fior di latte mozzarella, basil pesto, cherry tomatoes, burrata and basil 17,5€

LE ROI DE LA FORÊT ✓

Fior di latte mozzarella, mushrooms, ricotta cheese with summer truffle cream 21€

SAN ANTONIO IN PARIS

Fior di latte mozzarella, gorgonzola, spicy spianata (pork), pumpkin seeds and basil pesto 19,5€

MARE AMORE E...FANTASIA **NEW**

Date tomato cream, anchovies, stracciatella, pesto and lime zest 18€

Supplements

Grated Parmesan - Organic egg - Rocket - Mushrooms **2,5€**
Mozzarella di bufala PDO - Spicy esplanade - Cooked ham - Summer truffle cream - Pesto **4€** - Parma ham - Half burrata **5€**
Burrata whole **8€**

FOR ALLERGENS CONSULT QR CODE

✓vegan ✓vegetarian