

CHEESE

Italian Cheese Board 12.00

DESSERTS

Affogato 10.00
Vanilla ice cream with caramelised pistachios topped with hot coffee

Tiramisu al caffè & Amaretto 11.00
Classic Italian dessert with coffee, Amaretto, mascarpone & cocoa

Crème brûlée alla nocciola del Piemonte 11.00
Crème brûlée with Piedmont hazelnut, caramelised with crunchy sugar

Fontainebleau 11.00
House-made fresh cheese & with red berry coulis

Strawberry & Basil Panna Cotta 11.00
Vanilla panna cotta with fresh strawberries and basil.

Homemade Ice Cream 1 Scoop – 4.00€ | 2 Scoops – 7.00€ | 3 Scoops – 9.00€
Discover Our Seasonal Flavours

CHILDREN’S MENU - 18€

Main: Beef Meatballs & pasta in tomato sauce **or** Vera Carbonara **or** Ham & mozzarella
Piazzetta

Dessert : 1 scoop of homemade ice cream **or** Fontainebleau

All prices in euros, service included.
The list of allergens contained in our dishes is available on request.



F O N T A I N E B L E A U

TO START

Piazzetta Vegetariana 	16.00
<i>Confit artichokes, stracciatella, olives & rocket</i>	
Tagliere Misto di formaggi e salumi	16.00
<i>Italian cheese & charcuterie board for 2</i>	
Tagliere di antipasti	16.00
<i>Confit vegetables, roasted eggplant purée & stracciatella</i>	
Piazzetta all'Italiana	18.00
<i>Stracciatella, Parma ham, olives</i>	

STARTERS

Burrata delle Puglie	15.00
<i>Apulian Burrata, Heirloom Tomato & Basil</i>	
Burrata & prosciutto	16.00
<i>Parma ham & rocket</i>	
Vitello Tonnato	18.00
<i>Thinly sliced veal, tuna mayonnaise, capers & anchovies</i>	
Polpi Arrosto	18.00
<i>Roasted octopus, granaille potatoes, pesto, olives & pickled red onions</i>	

SALADS

Misticanza Vegetariana 	18.00
<i>Little gem lettuce, burrata, confit vegetables & parmesan shavings</i>	
Misticanza « Bella vita »	21.00
<i>Little Gem Lettuce, cherry tomatoes, buffalo mozzarella, parma ham, pine nuts & parmesan</i>	

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PASTA

Vera Carbonara	22.00
<i>Egg Yolk, Crispy Guanciale, Pecorino & Parmesan</i>	
Gnocchi au gorgonzola	22.00
<i>Gorgonzola Cream, Radicchio, Pears & Walnuts</i>	
Linguine with tomato sauce & burrata 	24.00
<i>Tomato sauce, garlic, parsley & burrata</i>	
Mezze maniche con polpette	25.00
<i>Beef Meatballs, Tomato Sauce & Parmesan</i>	
Rigatoni alla bisque di aragosta	32.00
<i>Roasted Prawns, Confit Tomatoes & Parmesan</i>	

CHEF'S PLATES

Parmigiana 	20.00
<i>Eggplant, Basil Tomato Sauce & Parmesan</i>	
Polpette con verdure di stagione e pomodoro	24.00
<i>Beef Meatballs, Seasonal Vegetables & Basil Tomato Sauce</i>	
Alla Milanese dello chef	27.00
<i>pistachio-crusted Milanese, linguine with Parmesan or tomato sauce</i>	
Tagliata di controfiletto di manzo	28.00
<i>Rib steak, baby potatoes, rocket salad, Parmesan shavings and rich jus</i>	
Profumo di frutti di mare e verdure	32.00
<i>Prawns, Mussels, Octopus, squid, Eggplant Caviar & Seasonal Vegetables</i>	

RISOTTO

Risotto primavera 	24.00
<i>Seasonal Vegetables, Ricotta & Lemon Zest</i>	
Risotto ai frutti di mare con zafferano	32.00
<i>Prawns, Mussels & squid</i>	

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