

**PLEY**  
**GROUND**

RESTAURANT COCKTAIL BAR


**Immerse yourself in the sparkling world of Playground, the must-try Italian restaurant at the Pley Hotel Paris!**

Here, the pinsa, the Roman ancestor of pizza, renowned for its light, easily digestible dough, reigns supreme: a crispy base, an incredible taste, and delicious products directly imported from Italy.

Whether you're with a group, a couple, a gathering of friends, or attending a seminar: come and enjoy, laugh, and share the dolce vita in the style of Pley.



## ANTIPASTI

<b>FOCACCIA E STRACCIATELLA</b> 	9
Homemade focaccia (plum tomatoes, Taggiasche olives), stracciatella	
<b>BRUSCHETTA DI MANZO</b>	9
Focaccia, stracciatella, arugula, genovese pesto, bresaola	
<b>BURRATISSIMA TARTUFO</b> 	15
Truffled burrata, roasted squash, walnut pesto	
<b>ARANCINI SPICY RADIO WAVE</b>  	12
Truffle rice croquettes, jalapeno aioli	
<b>ZUPPA CALDA</b> 	10
Pumpkin and chestnut soup	



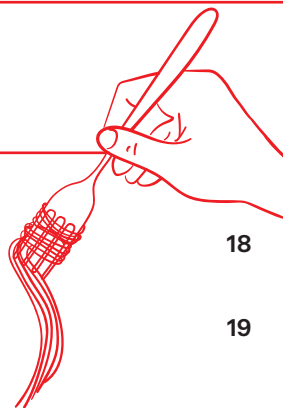
 Vegetarian  Spicy

## SALADS

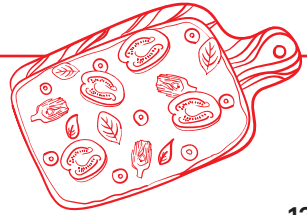
<b>CESAR PLEYGROUND</b>	15
Roman salad, Parmigiano Reggiano DOP, egg, focaccia croutons, grilled chicken, Caesar sauce	
<b>INSALATA AUTUNNALE</b>	16
Treviso salad, walnuts, clementines, Gorgonzola, vermouth sauce	

## PASTA & RICE

<b>SPAGHETTI CREMOSI</b> 	18
Runny egg, seasonal mushrooms	
<b>LASAGNES « AL RAGU »</b>	19
Beef ragù, tomatoes and béchamel	



# PINSA



## CLASSICS

### MARGHERITA

Tomato sauce, fior di latte mozzarella, Parmigiano Reggiano DOP, basil

12

### REGINA

Tomato sauce, fior di latte mozzarella, white ham, button mushrooms

14

### 4 FORMAGGI

Fior di latte mozzarella, Taleggio IGP, Gorgonzola DOP, Parmigiano Reggiano DOP, basil

15

## SPECIALS

### CARBONARA

Fior di latte mozzarella, crispy pancetta, onion pickles, carbonara cream

16

### DIAVOLA

Tomato sauce, fior di latte, arugula, nduja, spianata

17

### FUNGO

Fior di latte mozzarella, cream of mushrooms, fresh chanterelles

19

### STEREO TARTUFO

Truffle cream, fior di latte mozzarella, white ham, truffle strips

21

 *Végetarian*

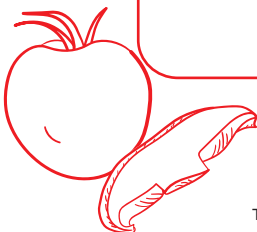


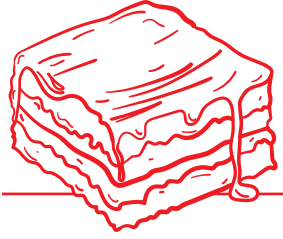
## LUNCH MENU

### CLASSIC PINSA + DESSERT + COFFEE

Choice of Tiramisu or Pannacotta for dessert

21€





## DESSERTS

<b>TIRAMISU CLASSICO</b>	9
<b>CITRUS PANNACOTTA</b>	8
<b>RETTANGOLI NOCCIOLATA</b>	14
<b>GOURMET COFFEE</b>	10
Mini tiramisu, mini pannacota, panforte	

## ICE CREAM

<b>AFFOGATO</b>	9
Hazelnut gelato, hazelnut praline, espresso	
<b>GELATI E SORBETTI</b>	8
Selection of <i>Grom</i> artisanal ice creams and sorbets	



 pley\_hotel

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