



Antipasti

Zupa verde / 8€

Velouté de légume de saison, ricotta, toast tapenade

Vitello tonnato / 15€

Carpaccio de veau, huile d'olive, thon et câpres

Burrata e fico / 13€

Burrata, figue rôties, mesclun, vinaigrette, framboise

Arancini du moment / 9€

Insalate

Pasta al melone / 16€

Salade de penne, melon, mozzarella, grenade, tomate cerise, vinaigrette framboise ; chips de prosciutto ;

Salade César / 18€

Romaine, poulet mariné et grillé, sauce césar, parmesan et chips de jambon

Primi piatti

Guscio di manzo / 24€ (menu du soir)

Conchiglioni farcis, effiloché de bœuf, sauce vin rouge, crème sauge et pecorino

Rigatoni al arabiata / 18€

Rigatoni, sauce tomate épicée, stracciatella

Pasta al tartufo / 22€

Pâtes fraîches, ricotta, champignons et truffe noire

Risotto du moment / 22€ (menu du soir)

Fregola sarde, crème de champignons, petit pois, champignons de paris

Secondi piatti

Polpo al chorizo / 24€

Poulpe grillé, poêlée de légumes de saison, sauce chorizo

Petto d'anatra / 25€ (menu du soir)

Magret de canard, purée de carotte au balsamique, jus de viande

Manzo crudo / 18€

Tartare de bœuf à l'italienne, toast à l'ail, mesclun

Tagliata de boeuf / 22€

Cœur de rumsteck, pommes de terre grenaille et sauce chimichurri

Dolci

Tiramisù Noccio / 9€ - version XXL / 14€

Tiramisù à la noisette, mascarpone et café

Albicocca / 9€

Abricot rôti, mascarpone, amandes torréfiées, crumble

Baba italiano / 8€

Baba au limoncello, chantilly au zeste de citron

Gelati e Sorbetti / 9€

3 boules au choix : Vanille, Noisette, Pistache, Citron, Framboise, Poire

Our filtered still and sparkling waters cost €2 per bottle.

Net prices and service included.



Antipasti

Zupa verde /

Velouté of seasonal vegetables, ricotta and olive tapenade toast

Vitello tonnato / 14€

Veal carpaccio with olive oil emulsion, tuna and capers

Burrata e fico / 14€

Burrata, roasted figs, mesclun salad, balsamic vinegar

Arancini of the moment / 13€

Insalate

Pasta al melone / 16€

Tomatoes pineapple, coeur de boeuf tomato and burrata jelly

Caesar Salad / 18€

Romaine salad, marinated and grilled chicken, radishes, Caesar sauce, parmesan and ham crisps

Primi piatti

Guscio di manzo / 24€ (evening menu)

Stuffed conchiglioni with shredded beef cooked in red wine, parmesan

Rigatoni al arabiata / 18€

Tomato sauce, chilli, garlic and parsley, stracciatella

Tortelloni al tartufo / 22€

Fresh Tortelloni, ricotta, mushrooms and black truffle

Risotto of the moment / 22€ (evening menu)

Fregola sarde, mushroom cream, peas

Secondi piatti

Polpo al chorizo / 24€

Grilled octopus, with pan fried seasonal vegetables, chorizo sauce

Petto d'anatra / 24€ (evening menu)

Duck breast, balsamic carrot purée, beef jus

Manzo crudo / 18€

Beef tartare, garlic toast, mesclun salad

Beef tagliata with homemade purée / 22€

Baby potatoes, parmesan shavings and chimichurri

Dolci

Tiramisù Noccio / 9€ / 14€ XXL version

Tiramisù with hazelnut, mascarpone and coffee

Albicocca / 9€

Roasted apricot, mascarpone, roasted almonds, crumble

Baba italiano / 9€

Baba with limoncello, chantilly with lemon zest

Gelati e Sorbetti / 9€

3 scoops to choose from: Vanilla, Hazelnut, Pistachio, Lemon, Raspberry, Pear

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