



## SCAN FOR DRINKS MENU



## FORMULAS

<b>CHILDREN'S MENU</b>	CRISPY CHICKEN & HOMEMADE FRIES / BAMBINO PIZZA / GNOCCHI WITH TOMATO SAUCE	+ ICE CREAM OR APPLESAUCE	11
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LUNCH SCHEDULES, EXCLUDING WEEKENDS & HOLIDAYS (GENTLE COFFEE SUPPLEMENT +4€)

<b>LA PIZZA LOVERS</b>	PIZZA OF YOUR CHOICE + COFFEE (EXCLUDING SIGNATURES)	15,5
<b>LA HEALTHY</b>	ONE ENTRY (CHOOSE FROM SELECTION) + COFFEE ☑	15,5
<b>LA TRATTORIA</b>	STARTER OF THE DAY + DISH OF THE DAY + COFFEE	16,5

## APERITIVO TO SHARE

<b>SAUCISSON ITALIEN À LA TRUFFE</b>	Italian truffle salami (50g)	7
<b>PROSCIUTTO DI PARMA AOP 16 MOIS</b>	Parma ham (80g)	8
<b>STRACCIATELLA CRÉMEUSE</b>	& crispy focaccia	8
<b>TRUFFLE ARANCINI</b>	(x4 pce) with tomato sauce	8,5
<b>MOZZA' DI BUFALA PANÉE</b>	breaded mozzarella & pistachio chip pesto (125g)	8,5
<b>SAUMON FUMÉ BOMLO</b>	Smoked salmon & lemon yogurt cream (80g)	9,5
<b>FOCACCIA GRATINEE</b>	Neapolitan sauce, and Parmesan, fondant straciatella, Taggiasque olives, pickled onions	13
<b>PIZZETTA - PIZZA TO SHARE</b>		
	Mozza' fior di latte and pesto	13
	Mozza' fior di latte and truffle cream	14

**BIG APERITIVO** Perfect for a team of 3/4. Truffle sausage, truffle arancini (x2 pcs), focaccia slices, creamy straciatella, Parma prosciutto, Bomlo smoked salmon, Taggiasche olives

## STAY FIT

TO START SOLO, OR TO SHARE WITH AN APERITIVO

<b>GOLDEN EGG</b>	Perfect egg, button mushroom mousseline, focaccia croutons, seasonal mushrooms with parsley	14
<b>🍴 CROUSTY BUFALA SALAD</b>	Breaded bufala mozzarella, candied pumpkin, tangy salad mix, pomegranate, cauliflower roasted with Espelette butter, pear condiment	14,5
<b>🍴 NANA HOUMOUSKOURI</b>	Soft chickpea pancake, grilled chickpeas, beet hummus, thin slices of Bomlo smoked salmon, yogurt cream	15,5
<b>🍴 THE FAMOUS CAESAR SALAD</b>	Roman salad, crispy chicken, 18 month PDO parmesan shavings, perfect egg, cherry tomatoes, smoked bacon, cashew nuts, croutons & Caesar sauce	16,5

## HASTA LA PASTA BABY

FRESH RAVIOLI FROM THE "LES PATES MAR-VIVO" FACTORY.

<b>GNOCCHI POCHÉS A LA CRÈME DE MASCARPONE &amp; GORGONZOLA</b>	Poached gnocchi, mascarpone & gorgonzola cream, Parma ham PDO 16 months	16
<b>PINK RISOTTO</b>	Creamy beetroot risotto carnaroli, pesto with pistachio flakes, ricotta salata	17
<b>LASAGNA DREAM</b>	Open lasagna with confit beef, Neapolitan sauce, Comté cream	18
<b>INCONTOURNABLES POLPETTES</b>	Casarecce, beef and veal meatballs, tomato sauce, parmesan, basil	18
<b>RAVIOLI ARTISANAUX RICOTTA ET CÈPES</b>	Artisanal "ricotta & porcini" ravioli, pan-fried mushrooms of the moment deglazed with meat juice, parmesan shavings, porcini powder	19
<b>RAVIOLI ARTISANAUX À LA TRUFFE</b>	Artisanal truffle ravioli, ricotta stuffing with truffle, truffle cream bound with mascarpone, truffle shavings	21

## NICE TO MEAT YOU

ALL OUR BEEF IS OF FRENCH ORIGIN.

<b>B.F.F : BURGER DE FOU FURIEUX</b>	Lamb confit with caramelized onions, homemade brioche bread, crunchy red cabbage, baked ricotta, honey and cumin yogurt cream, homemade fries with Provençal herbs	19
<b>MILANAISE DE VEAU CROUSTILLANTE</b>	Crispy veal milanise, bread crumbs & parmesan, linguine with San Marzano tomato sauce & homemade pesto	21
<b>SALTIMBOCCA</b>	Pan-fried veal escalope stuffed with raw ham & fior di latte mozzarella, gnocchi glazed with veal jus & parmesan	21
<b>FILET DE LOUP SPICY</b>	Sea bass fillet snacked with brown butter, sweet potato mousseline, exotic virgin (spicy mango "brunoise" + passion fruit), lemony arugula	22
<b>DAUBE TENTACOL</b>	Provençal octopus stew, spring onions, creamy parmesan polenta	22

## SWEETS DREAMS

<b>ASSORTIMENT DE FROMAGES FRANÇAIS ET ITALIENS</b>		7,5
<b>AFFOGATO AU BAILEYS</b>	Ice cream, espresso, Baileys, whipped cream	7,5
<b>CAFÉ GOURMAND</b>	Coffee & assortment of sweet treats	8
<b>HAKUNA CHOCOLATATA</b>	64% dark chocolate mousse, crystallized pecans	8
<b>JOHN LEMON</b>	Creamy lemon, almond crumble, crunchy meringue	8
<b>VÉRITABLE TIRAMISU AL CAFFÈ</b>	Boudoirs, light mascarpone mousse sprinkled with cocoa	8
<b>EMRATA'TIN</b>	Candied apples, vanilla whipped cream, caramelized puff pastry	8,5
<b>PROFISTACCHIO</b>	Profiterole, pistachio ice cream, vanilla whipped cream, ruby chocolate sauce, crystallized pistachios	8,5
<b>TO ENJOY: SUPPLEMENT OF VANILLA MASCARPONE WHIPPED CREAM - 2€</b>		

## HAVE AN ICE DAY

<b>FIOR DI LATTE ICE CREAM "SUNDAE" STYLE.</b>		
	Plain	6
	Salted butter caramel coulis, crystallized pecans	7,5
	Dark chocolate coulis and crunchy chocolate balls	7,5
	White chocolate coulis, crystallized pistachios	7,5
<b>HOMEMADE ICE CREAM SIMONE, MASTER ARTISAN ICE CREAM MAKER IN PROVENCE. NATURAL ICE CREAMS, WITHOUT ADDED FAT, WITH BUFFALO MILK &amp; FULL FRUIT SORBETS</b>		
	Ice cream: Vanilla, chocolate, coconut, pistachio	8
	Sorbets: Lemon, strawberry	8



## HAVE A BREAK, HAVE A PIZZA

CHEF PIZZAIOLO VICE CHAMPION OF FRANCE PIZZA 2021

	OUR PIZZAS ARE GENEROUS & COVERED WITH QUALITY PRODUCTS SAN MARZANO TOMATO SAUCE, FRENCH GRATED EMMENTAL, FIOR DI LATTE MOZZARELLA, PARMIGIANO REGIANO AOP, PARMA HAM	
	<b>FROMAGE</b> Tomato sauce, emmental	14
	<b>MOZZARELLA</b> Tomato sauce, mozzarella	14
	<b>SICILIENNE</b> Tomato sauce, anchovies, capers	14
	<b>JAMBON FROMAGE</b> Tomato sauce, emmental, ham	14,5
	<b>MOZZARELLA JAMBON</b> Tomato sauce, mozzarella, ham	14,5
	<b>ROYALE</b> Tomato sauce, emmental, ham, mushrooms	15
	<b>SEYNOISE</b> Tomato sauce, emmental, ham, mushrooms, egg	15,5
	<b>SABLETTES</b> Tomato sauce, emmental, ham, mushrooms, pesto	15,5
	<b>REINE BLANCHE</b> Tomato sauce, emmental, ham, mushrooms, crème fraîche	15,5
	<b>PARMA</b> Tomato sauce, mozzarella, Parma jambon	15,5
	<b>L'AUTHENTIQUE</b> Tomato sauce, emmental, gorgonzola, Parma cup	15,5
	<b>MARGHERITA DOP</b> Tomato sauce, mozzarella, buffalo mozzarella, fresh basilic	15,5
	<b>CALABRIA MIA</b> Tomato sauce, poivrons, Calabrian esplanade, mozzarella	15,5
	<b>FERREOL</b> Tomato sauce, emmental, goat cheese, figatelli, peppers	15,5
	<b>SANTA CHIARA</b> Tomato sauce, ricotta flower, mozzarella, Parma ham, rocket	15,5
	<b>4 FROMAGES</b> Tomato sauce, emmental, mozzarella, gorgonzola, goat cheese	15,5
	<b>GENOVESE</b> Tomato sauce, Parma ham, fresh datterino tomatoes, mozzarella, pesto	15,5
	<b>VALENTINA</b> Tomato sauce, goat cheese, mozzarella, chicken, pesto	15,5
	<b>TARTUFATA</b> Truffle cream, egg, mozzarella, parmesan, rocket	15,5
	<b>PIZZA DU CHEF</b> Tomato sauce, emmental, onions, mushrooms, capers, artichokes, peppers, parsley	15,5
	<b>THE SUPPLEMENTS</b>	
	<b>+1,00€</b> Cream, pesto, fresh basil, mozzarella, emmental, goat cheese, parmesan, gorgonzola, ricotta, anchovies, honey, arugula salad, capers, peppers, onions, mushrooms, fresh tomatoes, ham, egg	
	<b>+1,50€</b> Chicken, figatelli, calabrian "spianata", coppa	
	<b>+2,50€</b> Mozzarella bufala, straciatella, truffle-scented white ham, Parma ham, marinated grilled artichokes	

## SIGNATURE PIZZAS

FOR THE GOOD PROPERTY OF THE SERVICE & IN ORDER TO PRESERVE THE BALANCE OF OUR SIGNATURE PIZZAS, THEY CANNOT BE MODIFIED

<b>AMORE MIO</b>	Tomato sauce, mozzarella, truffle ham, straciatella taggiasches olives	16,5
<b>LEON</b>	Cream, mozzarella, cecina de leon IGP, cheese shavings Valtellina Casera DOP, cashew nuts	16,5
<b>TOSCANA</b>	Fior di latte mozzarella base, finocchiona (Tuscan salami with fennel), datterino tomatoes, old Tuscan pecorino, basil	16,5
<b>DON CALZONE</b>	Mushroom cream, ham flavored with truffle mozzarella, parmesan shavings, Puglia olive oil	16,5
<b>QUEEN BUTTERNUT</b>	Butternut cream, gorgonzola, coppa, from roasted pumpkins with Sichuan pepper, pumpkin seeds	16,5

NET PRICES IN € AND SERVICE INCLUDED THE LIST OF ALLERGENS IS AVAILABLE ON REQUEST

100% HOMEMADE MENU CREATED BY OUR CHEFS CHRISTOPHE JANUZZI & FLORENTIN ACHIM

PAYMENT: CASH / CREDIT CARD (+20€) / ANCV / RESTAU TICKETS

