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SCAN FOR DRINKS MENU

FORMULAS

CHILDREN'S MENU	CRISPY CHICKEN & HOMEMADE FRENCH FRIES / BAMBINO PIZZA / GNOCCHI WITH TOMATO SAUCE	ICE CREAM OR APPLESAUCE	11
LUNCH SCHEDULES, EXCLUDING WEEKENDS & HOLIDAYS (GENTLE COFFEE SUPPLEMENT +4€)			
LA PIZZA LOVERS	PIZZA OF YOUR CHOICE + COFFEE (EXCLUDING SIGNATURES)		15,5
LA HEALTHY	ONE ENTRY (CHOOSE FROM SELECTION) + COFFEE		15,5
LA TRATTORIA	STARTER OF THE DAY + DISH OF THE DAY + COFFEE		16,5

APERITIVO TO SHARE

SAUCISSON ITALIEN À LA TRUFFE	Italian truffle salami (50g)	7
PROSCIUTTO DI PARMA AOP 16 MOIS	Parma ham (80g)	8
STRACCIATELLA CRÉMEUSE	& crispy focaccia	8
TRUFFLE ARANCINI	(x4 pce) with tomato sauce	8,5
MOZZA' DI BUFALA PANÉE	breaded mozzarella & pistachio chip pesto (125g)	8,5
SAUMON FUMÉ BOMLO	Smoked salmon & lemon yogurt cream (80g)	9,5
FOCACCIA GRATINÉE	Neapolitan sauce, and Parmesan, fondant stracciatella, Taggiasque olives, pickled onions	13
PIZZETTA - PIZZA TO SHARE		
	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 stracciatella, Parma prosciutto, Bomlo smoked salmon, Taggiasche olives	24

STAY FIT

TO START SOLO, OR TO SHARE WITH AN APERITIVO

GOLDEN EGG	Perfect egg, button mushroom mousseline, focaccia croutons, seasonal mushrooms with parsley	14
CROUSTY BUFALA SALAD	Breaded bufala mozzarella, candied pumpkin, tangy salad mix, pomegranate, cauliflower roasted with Espelette butter, pear condiment	14,5
NANA HOUMOUSKOURI	Soft chickpea pancake, grilled chickpeas, beet hummus, thin slices of Bomlo smoked salmon, yogurt cream	15,5
THE FAMOUS CAESAR SALAD	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.

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

NICE TO MEAT YOU

ALL OUR BEEF IS OF FRENCH ORIGIN.

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

SWEETS DREAMS

ASSORTIMENT DE FROMAGES FRANÇAIS ET ITALIENS		7,5
AFFOGATO	Ice cream, espresso, Baileys, whipped cream (Frangelico : no/yes)	5/8
CAFÉ GOURMAND	Coffee & assortment of sweet treats	8
MOELLEUX CHOCOLAT	64% with runny heart, mandarin cream, "orangettes"	8
JOHN LEMON	Creamy lemon, almond crumble, crunchy meringue	8
VÉRITABLE TIRAMISU AL CAFFÈ	Boudoirs, light mascarpone mousse sprinkled with cocoa	8
EMRATA'TIN	Candied apples, vanilla whipped cream, caramelized puff pastry	8,5
PROFISTACCHIO	Profiterole, pistachio ice cream, vanilla whipped cream, ruby chocolate sauce, crystallized pistachios	8,5

TO ENJOY: SUPPLEMENT OF VANILLA MASCARPONE WHIPPED CREAM +2€

HAVE AN ICE DAY

FIOR DI LATTE ICE CREAM "SUNDAE" STYLE.		6
	Plain	7,5
	Salted butter caramel coulis, crystallized pecans	7,5
	Dark chocolate coulis and crunchy chocolate balls	7,5
	White chocolate coulis, crystallized pistachios	7,5
HOMEMADE ICE CREAM SIMONE, MASTER ARTISAN ICE CREAM MAKER IN PROVENCE. NATURAL ICE CREAMS, WITHOUT ADDED FAT, WITH BUFFALO MILK & FULL FRUIT SORBETS		8
	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

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

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

100% FATTO IN CASA

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