

ANTIPASTI

OLIVES & PARMIGIANO *7

parmigiano pieces & big, fruity and fleshy Sicilian greens olives

BURRATA E BASTA *7

pepper, salt, basil, olive oil

SMOKED STRACCIATA *7

heart of beechwood smoked burrata

AIL AIL AIL *1,7

pizza dough, mozzarella, garlic, olive oil, basil

FOCACCIA INVERNALE *1,7

pizza dough, rosemary pesto, stracchiata, sundried tomatoes, rosemary oil, basil

MORTADELLA DI BOLOGNA *3,7

the real one, with pistachio

PARMA HAM DOP

refined 24 months

BRESAOLA PUNTA D'ANCA *7

marinated and dried beef, arugula, sundried tomatoes, olive oil, parmigiano flakes

BURRATA PISTACCHIO *3,7

creamy burrata, pistachio pesto, thinly sliced mortadella, basil

ROSEMARY BURRATA *7

creamy burrata, rosemary pesto, parma ham

INSALATE SEMPLICE *7

arugula, sundried tomatoes, parmigiano flakes, balsamic vinegar cream, salt, pepper, olive oil (extra. burrata : 5€)

DOLCI

PANNA COTTA *1,3,7

creamy, with real vanilla bean, spread with berries coulis, cantucci

NOCCIOLINO *1,7

pizza dough, brown sugar, nocciolata, smoked hazelnuts

TIRAMISU *1,4,7

the classic one, Papà's version

FAT SUNDAE *1,3,7

glace fiordilatte, nocciolata, caramel beurre salé maison, cacahuètes salées, cantucci, cacao

SUNDAE INVERNALE *1,3,7

fiordilatte ice cream, berries coulis, dark chocolate drops, roasted sliced almonds

BAMBINI

KIDS MENU

pizza mickey : mini margherita (8,5€) *1,7
mini limonade (2€)
mini sundae (3€) *1,3,7

EXTRA

do you want to pimp your pizza ? add the squadra !

burrata +5€
stracchiata +3€

charcuterie +3€
other +2€

PIZZE

CLASSICI

MARINARA (V) *1

della tradizione tomatoes, garlic, oregano, olive oil
la squadra suggests you to add a burrata ! (+5€)

MARGHERITA (V) *1,7

della tradizione tomatoes, mozzarella fiordilatte, parmigiano, basil, olive oil
add some fine herbs roasted ham ! (+3€)

TRADIZIONALI

GOAT MOI ÇA (V) *1,3,7

beet pesto, mozzarella fiordilatte, goat cheese log, sundried tomatoes, limon zest, flaked almonds, arugula, olive oil
add some fine herbs roasted ham ! (+3€)

RAGU *1,7

della tradizione tomatoes, sausage meat, parmigiano, basil, olive oil
add some stracchiata ! (+3€)

DIAVOLA CARINA *1,7

della tradizione tomatoes, mozzarella fiordilatte, spianata piquante, ricotta, pepper, basil, olive oil
add some portobello mushrooms (+2€)

BUFALINA (V) *1,7

della tradizione tomatoes, fresh mozza di bufala, parmigiano, basil, olive oil
we suggest you to add some Parma ham ! (+3€)

REGINA PORTOBELLO *1,7

della tradizione tomatoes, mozza fiordilatte, fine herbs roasted ham, portobello mushrooms, taggiasche olives, basil, olive oil
la squadra suggests you to add some stracchiata ! (+3€)

TOAD *1,7

ricotta, mozza fiordilatte, sausage meat, portobello mushrooms, smoked stracchiata, pepper, basil, olive oil
add some fine herbs roasted ham (+3€)

COME UNA DOMENICA *1,3,7

rosemary pesto, mozza fiordilatte, roasted potatoes, sausage meat, roasted hazelnuts, rosemary oil
il capo advises you to add a burrata ! (+5€)

SPECIALITÀ

CHEESUS (V) *1,3,7

ricotta, mozza fiordilatte, goat cheese, parmigiano, honey, roasted hazelnuts, olive oil, basil
we suggest you to add some spicy salami !

PAPÀRMA *1,7

mozza fiordilatte, Parma ham, arugula, parmigiano flakes, olive oil
il capo advises you to add a burrata ! (+5€)

MORTADELLA *1,3,7

homemade pistachio pesto, mozza fiordilatte, pistachio mortadella, smoked stracchiata, crushed pistachio, basil, olive oil
perfect with a burrata ! (+5€)

TRUFFE DE OUF *1,3,7

black truffle cream, mozza fiordilatte, bresaola, arugula, smoked stracchiata, roasted hazelnuts, pepper, truffle infused olive oil
we suggest you to add a burrata ! (+5€)

BOMBA DI MARADONA (V) *1,7

della tradizione tomatoes, taggiasche olives, sundried tomatos, whole burrata 125g, basil, limon zest, olive oil
we suggest you to add some bresaola ! (+3€)

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8

7,5

9

8,5

9

11

12

12

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16,5

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17,5

17,5

BIRRE

	25CL	33CL	50CL	1 L
MORETTI (Lager. 4,6°) light and refreshing, perfect with a pizza	4,5	5,5	8	16
AMARA (IPA. 6°) lightly amber, perfectly balanced between hop, citrus and bitterness!	5	6	8,5	17
SUPER BITTER (Belgian Ale. 8°) round and caramelized, belgium triple with an italian twist	5	6	8,5	17
ROCK'N'ROLL (American Pale Ale. 7,5°) round, peppery, with a slightly hop taste	5	6	8,5	17

VINI

FROM OUR SMALL PRODUCERS

RED	12 CL	50CL	75 CL
NERO D'AVOLA (Sicily. 2021. 14,5°) organic, sunny, vigorous, cherry taste	6	19	26
SMALL PUGLIA RED WINE Puglia red wine of the moment, add the squadra !	6,5	29	
CHIANTI (Castecci Romani. 2021, 13°) structured with a great drinkability, perfect for a pizza !	6,5	29	
WHEN WE DANCE (Tuscany. 2021. 13°) fleshy and wooded chianti from Sting's house	7,5	38	
VALPOLICELLA (Veneto. 2019. 12,5°) organic, strong, round and sour	8,5	42	
ETNA ROSSO (Sicily. 2021. 13,5°) balanced blackcurrant taste	9,5	45	
WHITE	12 CL	50CL	75 CL
PINOT GRIGIO (Veneto. 2021. 12,5°) summer fruity wine	6	19	26
SMALL ITALIAN WHITE WINE wine of the moment, ask the squadra !	6,5	29	
ROMEO & JULIET (Veneto. 2021. 13°) flowery and fruity wine	7,5	36	
BULLES	12 CL	75 CL	
PROSECCO VAPORETTTO (Veneto. 11°) the essential italian sparkling wine	6,5	29	
MOSCATO FIOR DI ARANCIO (Veneto. 6°) sweet, floral and sweet	7,5	36	
LAMBRUSCO ROSÉ (Modena. 11,5°) il vero lambrusco but rosé	6	26	
ROSÉ	12 CL	50CL	75 CL
BARDOLINO CHIARETTO (Veneto. 2021. 12°) light and refreshing rosé	6	19	26

Victim of their success, some wines and vintages may be missing, but we will always offer you an other option.

*ALLERGENS

1.Gluten containing cereals 2.Peanuts 3.Nuts 4.Eggs 5.Fish 6.Soya 7.Lait 8.ulphur dioxide and sulphites in concentrations of more than 10 mg/kg
Origin of the meat : Italy

SPRITZ

	GLASS	JUG
CLASSICO cinzano, prosecco, sparkling water, orange, green olive	9	25
AMARENA SPRITZ white vermouth, amarena cherry, prosecco, sparkling water	9	25
AMALFITANO limoncello, limon juice, basil syrup, prosecco, sparkling water, basil	9	25

SOFTS

HOME MADE IN ITALY

HOMEMADE CITRONNADE 25CL	4,5
LIMONADE 27,5CL	5
ORANGEADE 27,5CL	5
IL CHINOTTO 27,5CL	5
COLA NATURALE 33CL	5
MOLE COLA 33CL	5
MOLE ZERO 33CL	5
FILTERED STILL/SPARKLING WATER 50CL	3

DIGESTIVI

	4cl
SAMBUCA (38°) aniseed liquor	6
LIMONCELLO (28°) limon liquor	6
VECCHIO AMARO DEL CAPO aromatic plant liqueur	6
AMARETTO (28°) almond liquor	6
GRAPPA VECCHIA (41°) grape marc eau-de-vie	6
FRANGELICO (20°) halzelnut liquor	6
TERRE OU LUNE ask the squadra !	6
MIRTO (30°) myrtle liquor	6
NURCHETTO (30°) apple liquor	6

CAFFÈ

LOCAL ROASTING ITALIAN
STYLE BY MUDA

ESPRESSO	2,5
ESPRESSO DOPPIO	3,5
AFFOGATO + Pimp di Sandro (nocciolata + peanuts) (+1€)	5
CORRETTO (CAFÉ + DIGESTIF)	7



**Buon appetito e grazie a voi,
forza pizza sempre!**

Prices in euros, taxes and service included.
Payment by credit card, American express and luncheon vouchers only at lunchtime during the week.
www.papafamiglia.com Follow us! @papafamiglia