

ANTIPASTI

OLIVES & PARMIGIANO *7
parmigiano pieces & big, fruity and fleshy
Sicilian green 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, homemade salted
caramel, salted peanuts, 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 lemonade/ mini ice tea (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 **9**
della tradizione tomatoes, garlic, oregano, olive oil
la squadra suggests you to add a burrata ! (+5€)

MARGHERITA (V) *1,7 **10**
della tradizione tomatoes, mozzarella fiordilatte,
parmigiano, basil, olive oil
add some fine herbs roasted ham ! (+3€)

TRADIZIONALI

GOAT MOI ÇA (V) *1,3,7 **12,5**
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 **13**
della tradizione tomatoes, sausage meat, parmigiano,
basil, olive oil
add some stracchiata ! (+3€)

DIAVOLA CARINA *1,7 **14,5**
della tradizione tomatoes, mozzarella fiordilatte, spianata
piquante, ricotta, pepper, basil, olive oil
add some portobello mushrooms (+2€)

BUFALINA (V) *1,7 **15**
della tradizione tomatoes, fresh mozza di bufala,
parmigiano, basil, olive oil
we suggest you to add some Parma ham ! (+3€)

REGINA PORTOBELLO *1,7 **15**
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 **15**
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 **15,5**
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 **16**
ricotta, mozza fiordilatte, goat cheese, parmigiano, honey,
roasted hazelnuts, olive oil, basil
we suggest you to add some spicy salami !

PAPÀRMA *1,7 **16,5**
mozza fiordilatte, Parma ham, arugula,
parmigiano, olive oil
il capo advises you to add a burrata ! (+5€)

MORTADELLA *1,3,7 **17**
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 **17,5**
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 **17,5**
della tradizione tomatoes, taggiasche olives,
sundried tomatoes, whole burrata 125g, basil,
limon zest, olive oil
we suggest you to add some bresaola ! (+3€)

VINI FROM OUR PRODUCERS

RED

PETIT ROSSO

(Italian-french hybrid. 13,5°) our table wine, fruity and easy

12 CL 50CL 75 CL
5 • 23

NERO D'AVOLA

(Sicily. 2021. 14,5°) organic, sunny, vigorous, cherry taste

5,5 • 29

CHIANTI ANTICHE VIE

(Tuscany. 2021, 13°) structured with a great drinkability !

6 • 35

NEGROAMARO

(Puglia. 2020. 12,5°) natural wine on the fruit, candied spirit from Puglia

6 21 •

CORVINA

(Veneto. 2020. 12,5°) fruity and lightly, red fruits notes

6,5 • 38

WHITE

PINOT GRIGIO

(Veneto. 2021. 12,5°) summer fruity wine

12 CL 50CL 75 CL
5 • 23

BIANCO COLLI

(Lazio. 2020. 13°) vermentino, typical fruity and sunny variety

5,5 • 29

FALANGHINA

(Puglia. 2020. 12°) natural white, white fruits and citrus

6 21 •

ROSÉ

BARDOLINO

(Veneto. 2020. 12°) light and fresh rosé

12 CL 50CL 75 CL
4,5 18 22

BUBBLES

PROSECCO

(Veneto. 11°) the essential italian sparkling wine

12 CL 50CL 75 CL
6,5 • 38

MOSCATO D'ASTI

(Piémont. 11,5°) sweet, floral and sweet

7 • 42

LAMBRUSCO ROSÉ

(Modena. 11,5°) il vero lambrusco but rosé

5,5 • 28

BIG LOVE

BOTTLES ONLY

ALBERAIA

(Tuscany. 2021. 11°) noble tuscan, wood and red fruits

75 CL
50

ETNA ROSSO CIAURIA

(Sicily. 2021. 11°) when the Etnas vivacity get along with the delicacy of Paolo Caciorgna

59

LA MATOTA

(Piedmont. 11°) white fresh and complex from Piémont

42

PROSECCO ROSÉ

(Veneto. 11°) light bubbles in rosé version

42

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

BIRRE

25CL 33CL 50CL

FACILE

(Lager. 4,5°) an everyday beer

4 5,5 7,5

BIRRA BALADIN

(Blonde Ale. 4,5°) floral, fresh and easy

5 6,5 8,5

AMARA

(IPA. 5,6°) perfectly balanced between citrus and bitterness

5 6,5 8,5

SUPER BITTER

(Belgian Ale. 8°) golden italian beer twisted in the belgian style, caramel and hoppy freshness

5,5 7 9

SPRITZ

GLASS / JUG

CLASSICO

cinzano, prosecco, sparkling water, orange, green olive

9 25

AMALFITANO

limoncello, limon juice, basili syrup, prosecco, sparkling water, basil

9 25

SOFTS HOME MADE IN ITALY

HOMEMADE ICE TEA 25CL

4,5

HOMEMADE LEMONADE 25CL

4,5

MOLE COLA 33CL

5

MOLE COLA ZERO 33CL

5

COLA BALADIN 33CL

5

FILTERED STILL/SPARKLING WATER 50CL

2

DIGESTIVI

4cl

SAMBUCA (38°) aniseed liquor

6

LIMONCELLO (28°) limon liquor

6

AMARETTO (28°) almond liquor

6

GRAPPA VECCHIA (41°) grape marc eau-de-vie

6

FRANGELICO (20°) halzelnut liquor

7

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