

ANTIPASTI

- OLIVES & GRANA** *7 **7**
grana padano pieces & big, fruity and fleshy
Sicilian green olives
- BURRATA E BASTA** *7 **7,5**
pepper, salt, basil, olive oil
- SMOKED STRACCIATA** *7 **8**
heart of beechwood smoked burrata
- AIE AIE AIL** *1,7 **7,5**
pizza dough, Agerola mozzarella, garlic, olive oil, basil
- FOCACCIA FRESCA** *1,3,7 **9**
pizza dough, stracciatella, cherry tomatoes, olive oil, basil
coulis
- MORTADELLA DI BOLOGNA** *3 **8,5**
the real one, with pistachio
- PARMA HAM DOP** **9**
refined 24 months
- BURRATA PISTACCHIO** *3,7 **12**
creamy burrata, pistachio pesto, thinly sliced
mortadella, basil
- BURRATA CAPRESE** *3,7 **12**
creamy burrata, basil coulis, cherry tomatoes, olive oil,
pepper, basil
- INSALATE SEMPLICE** *7 **7**
arugula, cherry tomatoes, grana padano flakes, balsamic
vinegar cream, salt, pepper,
olive oil (extra. burrata : 5€)
- BRESAOLA PUNTA D'ANCA** *7 **11**
marinated and dried beef, arugula, cherry tomatoes,
olive oil, grana padano flakes

DOLCI

- PANNA COTTA** *3,7 **7**
creamy, with real vanilla bean, spread with mango
coulis, crushed pistachios
- NOCCIOLINO** *1,7 **8**
pizza dough, brown sugar, nocciolata,
smoked hazelnuts
- TIRAMISU** *1,4,7 **8**
the classic one, Papà's version
- FAT SUNDAE** *1,3,4,6,7 **9**
glace fiordilatte, nocciolata, homemade salted
caramel, salted peanuts, cantucci, cacao
- SUNDAE ESTIVO** *1,3,7 **9**
fiordilatte ice cream, mango coulis, dark chocolate
flakes, crushed pistachios

BAMBINI

- MENU ENFANTS** **13,5**
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€
stracciatella +3€

charcuterie +3€
other +2€

PIZZE

CLASSICI

- MARINARA (VEGAN)** *1 **9,5**
tomatoes della tradizione, garlic, oregano, basil, olive oil
la squadra suggests you to add a burrata ! (+5€)
- MARGHERITA (V)** *1,7 **11**
tomatoes della tradizione, Agerola mozza,
grana padano, basil, olive oil
add some fine herbs roasted ham ! (+3€)
- SBAGLIATA (VEGAN)** *1,7 **13,5**
yellow tomatoes sauce, garlic, parsley, cherry tomatoes,
taggiasche olives, onions caramelized onions
add some fine herbs roasted ham ! (+3€)

TRADIZIONALI

- DIAVOLA CARINA** *1,7 **14,5**
della tradizione tomatoes, Agerola mozzarella, spianata
piquante, ricotta, pepper, basil, olive oil
add a burrata ! (+5€)
- BUFALINA (V)** *1,7 **15,5**
tomatoes della tradizione, fresh mozza di bufala,
grana padano, basil, olive oil
add some parma ham ! (+3€)
- REGINA FINTA** *1,3 **16**
tomatoes della tradizione, Agerola mozza, fine herbs
roasted ham, carpaccio of Paris mushrooms,
taggiasche olives, basil coulis, olive oil
la squadra suggests you to add some stracciatella ! (+3€)

SPECIALITE

- FABRICE ZUCCHINI (V)** *1,7 **16**
zucchini and mint cream, Agerola mozza,
goat cheese, zucchini, parmigiano crumble,
olive oil, pepper
we suggest you to add some ricotta ! (+2€)
- CHEESUS ESOTICO (V)** *1,3,7 **16,5**
ricotta, Agerola mozza, goat cheese, grana padano,
mango coulis, roasted hazelnuts, olive oil, basil
add some spicy salami ! (+3€)
- PAPÀRMA** *1,7 **17**
Agerola mozza, Parma ham, arugula, grana padano flakes,
olive oil
il capo suggests you to add a burrata ! (+5€)
- TRUFFE DE OUF** *1,3,7 **18**
black truffle cream, Agerola mozza, bresaola, arugula,
smoked stracciatella, roasted hazelnuts, pepper, huile d'olive,
truffle infused olive oil
we suggest you to add a burrata ! (+5€)
- THONICCHIO** *1,3,5,7 **18**
yellow tomatoes sauce, Agerola mozza, caramelized onions,
tuna fillet, parsley, lemon zest
we suggest you to add some smoked stracciatella ! (+3€)
- MORTADELLA** *1,3,7 **18**
homemade pistachios pesto, Agerola mozza, pistachios
mortadella, smoked stracciatella, crushed pistachios,
basil, olive oil
perfect with a burrata ! (+5€)
- BREAK MY BALL (V)** *1,3,7 **19**
basil pesto, Agerola mozza, taggiasche olives,
cherry tomatoes, burrata, pepper, olive oil
we suggest you to add some tuna ! (+3€)

* ALLERGENS

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

VINI FROM OUR PRODUCERS

RED

NUMERO UNO

(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 PASSALACQUA

(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 par excellence !

12 CL 50CL 75 CL
5 • 23

BIANCO COLLI

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

5,5 • 29

FALANGHINA PASSALACQUA

(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

LE 2 DE ROUCOULETTE

(Côtes de Provence. 2022. 12°) amazing rosé de Provence, élégant and classy

6 • 38

BUBBLES

PROSECCO

(Veneto. 11°) the essential italian sparkling wine

12 CL 75 CL
6,5 38

MOSCATO D'ASTI

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

7 42

LAMBRUSCO ROUGE

(Modena. 11,5°) il vero red lambrusco

5,5 29

BIG LOVE BOTTLES ONLY

ALBERAIA

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

75 CL
62

ETNA ROSSO CIAURIA

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

62

LA GIGA

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

52

PROSECCO JEIO

(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 !

Prices in euros, taxes and service included. Payment by credit card, American express and luncheon vouchers only at lunchtime during the week.

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°) 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, lemon juice, basil syrup, prosecco, sparkling water, basil

9 25

HUGO

elderflower syrup, fresh mint, prosecco, homemade lime juice

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

5

+ Pimp di Sandro (nocciolata + peanuts) (+1€)

CORRETTO (CAFÉ + DIGESTIF)

7

(frangelico +1€)



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

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