

MIDDAY



FOCACCIA FROM PAPA RAFFAELE
STUFFED WITH OUR BEST PRODUCTS

BOMBETTA

BOMBETTA MORTADELLA *1,3,7 - 11
homemade pistachios pesto, pistachios mortadella, smoked stracciateda, cherry tomatoes, arugula

BOMBETTA BURRATA (V) *1,3,7 - 12
soaked bread with garlic olive oil and tomatoes, cherry tomatoes, creamy burrata, basil pesto, arugula

BOMBETTA PIQUANTE *1,7 - 12
tomato sauce, spianata piquante, whole mozza di bufala, arugula

BOMBETTA ZUCCHINE *1,7 - 11
zucchini cream, ricotta, speck, smoked stracciateda, cherry tomatoes, arugula

BOMBETTA TARTUFO *1,3,7 - 12
black truffles cream, ham, truffle infused olive oil, roasted hazelnuts, arugula

BOMBETTA THONICCHIO *1,5,7 - 11
soaked bread with garlic olive oil, ricotta, tuna filet, black olives, red onions pickles, cherry tomatoes, arugula

PANUOZZI

OUR FAMOUS NEAPOLITAN SANDWICH MADE WITH PIZZA DOUGH AND WOOD FIRE BAKED BY PAPA RAFFAELE AND ALWAYS STUFFED WITH THE BEST ITALIAN INGREDIENTS

PANUOZZO FRESH CHEEZY (V) *1,7 - 12
mozza di bufala, grana padano, stracciateda, roasted hazelnuts, cherry tomatoes, arugula

PANUOZZO SPEKTACULARE *1,3,7 - 11
basil pesto, speck, mozza di bufala, cherry tomatoes, arugula

SMALL POTATOES PASTA PREPARED IN 2 COMFORTING RECIPES
AND COOKED IN OVEN (10-15MN OF PREPARATION)

GNOCCHI

GNO-GNO A LA SORRENTINA (V) *1,7 - 14,5
potatoes gnocchi, sauce tomato della tradizione, basil, mozza, smoked stracciateda, golden grana padano on top

CHI-CHI A LA ZUCCHINE *1,3 - 14,5
potatoes gnocchi, delicious zucchini cream, mozza, grana padano, cherry tomatoes, speck, basil

>>> add a burrata (+5€) or some stracciateda (+3€) for more pleasure !

SUNDAY BRUNCH

COME DISCOVER OUR SWEET
BOMBETTAS, COFFEES AND MORE...

BURRATA & AMICI BEST ANTIPASTI TO SHARE !

OLIVES E GRANA (V) *7 - 7,5

big, fruity and fleshy Sicilian green olives and grana padano

MORTADELLA DI BOLOGNA *3,7 - 8,5

the real one, with pistachio

BURRATA E BASTA (V) *7 - 8,5

fresh style, pepper, salt, olive oil, basil

SMOKED STRACCIATA (V) *7 - 9

heart of beechwood smoked burrata

MOUNTAINS SPECK - 9,5

big plate of thinly sliced speck

BURRATA PISTACCHIO (V) *3,7 - 12

creamy burrata, pistachios pesto, thinly sliced, basil

BURRATA CAPRESE (V) *3,7 - 12

creamy burrata, basil pesto, cherry tomatoes, olive oil, pepper, basil

BURRATA GENOVESE *3,7 - 12

creamy burrata, speck, basil pesto, cherry tomatoes, basil, olive oil

BURRATA ZUCCHINE (V) *7 - 11

creamy burrata, zucchini cream, red onions pickles, cherry tomatoes, arugula

BURRATA NIZZA *5,7 - 12

creamy burrata, tuna, black olives, cherry tomatoes, red onions pickles, olive oil

BURRATA TRUFFLE *3,7 - 13

creamy burrata, black truffle cream, roasted hazelnuts, ham, truffle oil

INSALATE SEMPLICE (V) *7 - 6,5

arugula, cherry tomatoes, grana padano, lemon juice, olive oil

DOLCI

PANNA COTTA *1,3,7 - 6,5

homemade, strawberry coulis, amaretti

TIRAMISU *1,4,7 - 7,5

we love it creamy and light, the big classic

BOMBA' TOMICA *1,3,7 - 8

bruschetta, nocciolata, strawberries, whiped cream

CANNOLI E CHANTILLY *1,3,7 - 6

3 sicilians biscuits stuffed with nocciolata, whiped cream, hazelnuts and cacao

ICE CREAM FROM MAISON GROM *7 - 6

authentics, made with respect and italian tradition(aroma, food coloring and preservative free), 120ml, ask for the flavor

POMERIGGIO

EVENING

ANTIPASTI

OLIVES E GRANA *7 – 7,5

big, fruity and fleshy Sicilian green olives and grana padano

MORTADELLA DI BOLOGNA *3,7 – 8,5

the real one, with pistachio

MOUNTAINS SPECK – 9,5

big plate of thinly sliced speck

SUMMER CAMEMBERT DI BUFALA CHAUD *1,3 – 14

half and creamy camembert di bufala, pistachios pesto, cherry tomatoes, basil

TAGLIERE DI SALUMI *1,3 – 19

italians charcuterie plate : speck, mortadella, cooked hamp, spianata piquante

TAGLIERE DI FORMAGGI *1,7 – 19

italians cheeses plate : mozza 100gr, grana padano, smoked stracciata, pecorino

OVEN BAKED OCTOPUS *9 – 18 (SOUS RÉSERVE DE DISPONIBILITÉ)

grilled octopus tentacle, olive oil, lemon, rosemary, served with arugula and cherry tomatoes

APERITIVO BOX *1,3,7 – 36

big plate full of our best products and a whole 125g burrata ! to share with buddies

BURRATA & AMICI

BURRATA E BASTA (V) *7 – 8,5

fresh style, pepper, salt, olive oil, basil

SMOKED STRACCIATA (V) *7 – 9

heart of beechwood smoked burrata

BURRATA PISTACCHIO *3 – 12

creamy burrata, pistachios pesto, thinly sliced, basil

BURRATA CAPRESE (V) *3,7 – 12

creamy burrata, basil pesto, cherry tomatoes, olive oil, pepper, basil

BURRATA GENOVESE *3,7 – 12

creamy burrata, speck, basil pesto, cherry tomatoes, basil, olive oil

BURRATA ZUCCHINE (V) *7 – 11

creamy burrata, zucchini cream, red onions pickles, cherry tomatoes, arugula

BURRATA NIZZA *5,7 – 12

creamy burrata, tuna filet, black olives, cherry tomatoes, red onions pickles, olive oil

BURRATA TRUFFLE *3,7 – 13

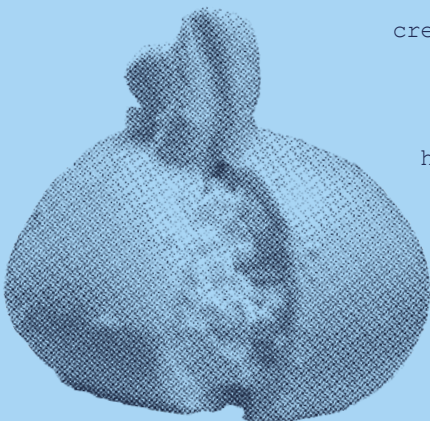
creamy burrata, black truffle cream, roasted hazelnuts, ham, truffle oil

BURRATA POTAGER (V) *7 – 12

creamy burrata, crunchy veggies, balsamic vinegar cream

HOUMOUS BASILIC *1,3,12 – 10

houmous au basilic, cherry tomatoes, crunchy veggies, grossini, basil



BRUSCHETTA GRILLED HALF BOMBETTA WITH WITH THIS RECIPES

BRUSCHETTA MORTADELLA *1,3,7 - 11

pistachios pesto, mortadella, smoked stracciata, cherry tomatoes, arugula

BRUSCHETTA BURRATA *1,7 - 11

soaked bread with garlic olive oil and tomatoes, burrata, cherry tomatoes, basil pesto, arugula

BRUSCHETTA PIQUANTE *1,7 - 11

tomato sauce, spianata piquante, red onions pickles, mozza di bufala, arugula

BRUSCHETTA ZUCCHINE *1,7 - 11

zucchini cream, cherry tomatoes, speck, ricotta, arugula

BRUSCHETTA TARTUFO *1,3,7 - 12

black truffles cream, mozza di bufala, cooked ham, truffle infused olive oil, roasted hazelnuts, arugula

BRUSCHETTA THONICCHIO *1,3,7 - 11

garlic oil, ricotta, tuna filet, black olives, cherry tomatoes, red onions pickles, arugula

BRUSCHETTA MIX *1,3,7 - 21

choose de 4 your want to mix !



DOLCI

PANNA COTTA *1,3,7 - 6,5

homemade, strawberry coulis, amaretti

TIRAMISU *1,4,7 - 7,5

we love it creamy and light, the big classic

BOMBA' TOMICA *1,3,7 - 8

bruschetta, nocciolata, strawberries, whipped cream

CANNOLI E CHANTILLY *1,3,7 - 6

3 sicilians biscuits stuffed with nocciolata, hazelnuts and cacao

ICE CREAM FROM MAISON GROM *7 - 6

authentics, made with respect and italian tradition (aroma, food coloring and preservative free), 120ml, ask for the flavor

SERA

DRINKS

DRAFT BEERS

25/33/50CL

FACILE *1 - 4/5,5/7,5
Lager-4,5°: everyday beer

BIRRA BALADIN *1 - 5/6,5/8,5
Italian Ale-4,5°: florale, fresh and easy

AMARA *1 - 5/6,5/8,5
IPA-5,6°: perfectly balanced between citrus and bitterness

SUD *1 - 5/6,5/8,5
Blanche-4,5°: Italian way white beer full of south flavors

SUPER BITTER *1 - 5,5/7/9
Baladin-Hoppy Belgian Ale-8°: italian beer twisted in the belgian style, caramel and hoppy freshness

HAZY BARBARA *1 - 5/6,5/8,5
Pale Ale - 5,5° : from Barbara's neighbor, Cambier, trouble, fruity and not bitter at all

WINES 12,5/50cl/75cl

NUMERO UNO *14 - 5/■/23
Italian-french hybrid-13,5° : our table wine, fruity and easy

NERO D'AVOLA MUSITA *14 - 5,5/■/29
2021-Sicily-13° organic : organic, sunny, vigorous, cherry taste

NEGROAMARO PASSALACQUA *14 - 6/38/■
2020-Puglia-12,5°: fruit, Puglia confit spirit

WHEN WE DANCE *14 - 7,5/■/45
2021-Tuscany-13°: beautiful tuscany wine, wood, red berries, a delicacy

VALPOLICELLA *14 - 6/21/■
2019-Veneto-13,5°: cherry, fresh, savory and elegant

PINOT GRIGIO *14 - 5/■/23
2021-Veneto-12,5°: summer fruity wine par excellence !

VERMENTINO COLLI *14 - 5,5/■/29
2020-Lazio-13°: vermentino, typical fruity and sunny variety

FALANGHINA PASSALACQUA *14 - 6/21/■
2020-Puglia-12°: natural white, white fruits and citrus

BARDOLINO CHIARETTO *14 - 4,5/■/22
2021-Veneto-12°: light and fresh rosé

PROSECCO *14 - 6,5/■/38
Veneto-11°: the essential italian sparkling wine

MOSCATO D'ASTI *14 - 7/■/42
Piedmont-11,5°: sweet, floral and sweet

LAMBRUSCO ROUGE *14 - 5,5/■/29
Modena-11,5°: il vero lambrusco

ALBERAIA *14 - ■/■/50
2021-Tuscany-11°: noble tuscan, wood and red fruits

ETNA ROSSO CIAURIA *14 - ■/■/52
2021-Sicily-11°: when the Etnas vivacity get along with the delicacy of Paolo Caciorgna

LA GIGA *14 - ■/■/42
Piedmont-11°: white fresh and complex from Piémont

PROSECCO ROSÉ *14 - 7/■/42
Veneto-11°: light bubbles in rosé version, our Italian champagne

DIGESTIVO

LIMONCELLO, AMARETTO, SAMBUCA, GRAPPA VECCHIA - 6

FRANGELICO - 7

ROUGES

BULLES ROSÉ BLANCS

BIG KIFF

NEGRONI

CLASSICO *14 - 11
campari, martini rosso, gin

SBAGLIATO - 11
campari, martini rubino, prosecco

STALICO - 11
gin, italicus, martini ambrato

NEGRO LUSSO *14 - 12
gran lusso, campari, cynar, lemon juice

SPRITZ 1v/PICHET (3v)

CLASSICO SPRITZ *14 - 9/25
cinzano, seltz water, prosecco

AMALFITANO SPRITZ *14 - 9/25
limoncello, lemon juice, basil syrup,
prosecco, seltz water

HUGO SPRITZ *14 - 9/25
elderflower liquor, fresh mint, homemade lime juice

SOFTS

HOMEMADE ICED TEA 25CL - 4,5
the big classic

HOMEMADE LEMONADE 25CL - 4,5
with italians lemons !

MOLE COLA 33CL - 5
Italian Cola!

MOLE COLA ZERO 33CL - 5
Italian Cola, sugar free!

BALADIN COLA 33CL - 4,5
the natural italian cola !

STILL WATER/SPARKLING WATER 33L - 4

COCKTAILS (EVENING ONLY)

LIMGIN TONIC - 12
limoncello, basil infused gin, white syrup,
lemon juice, tonic

BASIL SMASH - 11
gin, basil syrup,
lemon juice, burrata water

FRAGOLITA - 11
vodka, lemon juice,
strawberry purée, strawberry syrup

OLD FASHIONED - 12
whisky, italicus, brown sugar, homemade
lemon juice, seltz water

PESCA - 10
golden rum, lime juice, peach purée,
ginger syrup

BIANCO TONIC - 10
martini ambrato, lime juice,
tonic

ESTATE MULE - 11
sambuca, grapefruit juice,
lemon juice, white syrup,
ginger beer

BELLINI - 9
prosecco, peach purée

ROSSINI - 9
prosecco, strawberry purée

OSCARO 0° - 8
lemonade, ginger, peach purée

GASPAR 0° - 8
iced tea, strawberry purée, lemon juice

CAFFÈ

ESPRESSO/DOPPIO - 2,5/3,5
Neapolitan blend

LATTE MACCHIATO - 5

CAPPUCCINO - 5

LATTE VANILLE/NOISETTE - 5,5

TEA/INFUSION FROM MAISON UNAMI - 5
we like it very hot

SHAKEROTTO - 6
coffee doppio, milk, hazelnut or vanilla syrup

ESTIVALE - 10
coffee doppio, frangelico, hazelnut syrup



BIBITE