Wine DE NOS PETITS PRODUCTEURS

RED

	12cl	50cl	75cl
NUMERO UNO (Franco-Italian hybrid. 13.5°) our table wine, easy and fruity	5	-	23
NERO D'AVOLA (Sicily. 2022. 14,5°) organic, sunny, full-bodied, cherry notes	5,5	-	29
CHIANTI ANTICHE VIE (Tuscany. 2021, 13°) structured with great drinkability!	6	-	35
NEGROAMARO PASSALACQUA (Puglia. 2020. 12,5°) small, fruity wine, candied Puglia spirit	6	21	-
CORVINA (Veneto. 2021. 12,5°) light and fruity, notes of red fruit	6,5	-	38
ALBERAIA (Tuscany. 2019. 11°) noble Tuscan, red fruits and wood	-	-	62
ETNA ROSSO CIAURIA (Sicily. 2021. 11°) when the liveliness of the Etnacohabite with the finesse of Paolo Caciorgna	-	-	62

WHITE

	12cl	50cl	75cl
PINOT GRIGIO (Veneto. 2022. 12,5°) Easy-drinking dry white with fruity notes.	5	-	23
BIANCO COLLI (Lazio. 2022. 13°) vermentino, a typical grape variety, fruity and sunny	5,5	-	29
FALANGHINA PASSALACQUA (Puglia. 2020. 12°) plain white, white fruit and citrus fruit	6	21	-
LA GIGA (Piemont. 2022. 11°) fresh, complex white from Piedmont	-	-	52

ROSÉ

	12cl	50cl	75cl
BARDOLINO (Veneto. 2022. 12°) light and refreshing rosé	4,5	18	22
LE 2 DE ROUCOULETTE (Côtes de Provence. 2022. 12°) superberosé from Provence, elegant and refined	6	-	38

BUBBLES

	12cl	75cl
PROSECCO (Veneto. 11°) the essential Italian sparkling wine	6,5	38
MOSCATO D'ASTI (Piedmont. 11.5°) sweet, floral and mellow	7	42
LAMBRUSCO ROUGE (Modena. 11.5°) the real lambrusco	5,5	29
PROSECCO JEIO (Veneto. 2020. 11°) fine bubbles rosé version	-	42

Victims of their own success, some wines and vintages may be missing, but we'll always offer you an alternative!
Prices in euros, taxes and service included.
Payment by credit card, American Express and luncheon vouchers only at lunchtime on weekdays.

Birre PRESSION

	25cl	33cl	50cl
FACILE (Lager. 4,5°) bière de tous les jours	4	5,5	7,5
BIRRA BALADIN (Blonde Ale. 4.5°) floral, fresh, easy to drink	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°) Belgian-style Italian amber, caramel and fresh hops	5,5	7	9

Cocktails GLASS / PICHET

AMORE MIO prosecco, syrup and Amarena cherry	8	-
SPRITZ CLASSICO cinzano, prosecco, sparkling water, orange, green olive	9	25
SPRITZ AMALFITANO limoncello, lemon juice, basil syrup, prosecco, sparkling water, basil	9	25

Softs

HOMEMADE ICED TEA 25cl	4,5
HOMEMADE LEMONADE 25cl	4,5
MOLE COLA 33CL	5
MOLE COLA ZERO SUGAR 33CL	5
COLA BALADIN 33CL	5
MICROFILTERED WATER/FLAT/ GASIFIER 50CL	2,5

Digestivi 4cl

SAMBUCA (38°) aniseed liqueur	6
LIMONCELLO (25°) lemon liqueur	6
AMARETTO (28°) almond liqueur	6
GRAPPA VECCHIA (38°) grape marc brandy	6
FRANGELICO (20°) hazelnut liqueur	7

Caffe

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

Buon appetito e grazie a voi, forza pizza sempre!

www.papafamiglia.com / suivez-nous ! @papafamiglia

Antipasti

OLIVES & GRANA *7 — 7
chunks of grana padano cheese, large fruity
fruity and fleshy Sicilian green olives

BURRATA E BASTA *7 — 7,5
pepper, salt, basil, olive oil

STRACCIATA FUMÉE *7 — 8
the heart of beechwood-smoked burrata

AIE AIE AIL *1,7 — 7,5
pizza dough, Agerola mozza, garlic, olive oil, basil

FOCACCIA INVERNALE *1,7 — 9
pizza dough, stracciata, tomato confit, oil and basil

JAMBON DE PARME DOP — 9
matured for 24 months for your pleasure

BURRATA PISTACCHIO *3,7 — 12
creamy burrata, pistachio pesto, thinly sliced mortadella
mortadella, basil

BURRATA TRUFFE *3,7 — 12
creamy burrata, black truffle cream, roasted hazelnuts, mortadella,
truffle oil

TAGLIERE APERITIVO *3,7 — 18
parma ham and mortadella, pieces of grana padano
grana padano cheese, olives and preserved tomatoes

BRESAOLA PUNTA D'ANCA *7 — 11
marinated and dried beef, tomato confit, olive oil,
grana padano shavings, basil

INSALATE SEMPLICE *7 — 7
roquette, tomato confit, grana padano shavings, balsamic vinegar
cream balsamic vinegar, salt, pepper, olive oil
(burrata supplement: €5)

Dolci

PANNA COTTA *3,7 — 7
creamy, with real vanilla bean, served with a fig coulis, crushed
pistachios

NOCCIOLINO *1,3,7 — 8
pizza dough, nocciolata, brown sugar, roasted hazelnuts

TIRAMISU *1,4,7 — 8
the great classic Papà version

FAT SUNDAE *1,3,4,6,7 — 9
fiordilatte ice cream, nocciolata, homemade salted butter
caramel, salted peanuts, cantucci, cocoa

SUNDAE AMARENA *1,3,7 — 9
fiordilatte ice cream, syrup and Amarena cherries, dark chocolate
shavings, crushed pistachios

Bambini

CHILDREN'S MENU — 13,5
mickey pizza: small margherita (8.5€) *1.7
small lemonade (2€)
choice of mini sundae(3€) *1,3,7

SUPPLEMENT

want to spice up your pizza?
ask la squadra!

Burrata +5€
Stracciata +3€
charcuterie +3€
other +2€

Pizze

CLASSICI

MARINARA (VEGAN) *1 — 9,5
traditional tomatoes, garlic, oregano, basil, olive oil
the squadra recommends adding a burrata! (+5€)

MARGHERITA (V) *1,7 — 11
traditional tomatoes, mozza d'Agerola, grana padano,
basil, olive oil
add cooked ham with herbs (+3€)

NAPOLI *1,5 — 13
tomatoes della tradizione, garlic, anchovies, taggiasche
olives, preserved tomatoes, capers, basil, oregano, olive oil
add smoked stracciata (+3€)

TRADIZIONALI

RAGU *1,7 — 13,5
tomatoes della tradizione, sausage meat, grana padano,
basil, olive oil
we recommend adding smoked stracciata! (+3€)

DIAVOLA CARINA *1,7 — 14,5
tomatoes della tradizione, mozza d'Agerola, salami
ricotta, pepper, basil, olive oil
add a burrata (+5€)

CARBONARA *1,4,7 — 15,5
grana padano cream, egg yolk and pecorino coulis, Agerola
mozza, grilled pancetta, pepper, basil, olive oil
add some burrata! (+5€)

REGINA DI PAPÀ *1,7 — 16
traditional tomatoes, Agerola mozza, cooked ham, portobello
mushrooms, taggiasche olives, basil, olive oil
the squadra recommends adding smoked stracciata! (+3€)

SPECIALITE

GORGONSICCIA *1,7 — 16
gorgonzola cream, Agerola mozza, sausage meat, portobello
mushrooms, chives, pepper, olive oil
We recommend adding smoked stracciata! (+3€)

CHEESUS CHRIST (V) *1,3,7 — 16,5
gorgonzola cream, Agerola mozza, grana padano, smoked
stracciata, fig coulis, roasted hazelnuts, olive oil
Add some spicy salami! (+3€)

PAPÀRMA *1,7 — 17
grana padano cream, Agerola mozza, parma ham, rocket, grana
padano shavings, olive oil
We recommend adding semi-preserved tomatoes! (+2€)

TRUFFE DE OUF *1,3,7 — 18
ricotta tartufata, mozza d'Agerola, bresaola, rocket, smoked
stracciata, toasted hazelnuts, pepper, truffle-infused olive oil
we recommend you add a burrata! (+5€)

MORTADELLA *1,3,7 — 18
homemade pistachio pesto, Agerola mozza, mortadella
mortadella, smoked stracciata, crushed pistachios,
basil, olive oil
perfect with a burrata! (+5€)

ZUCCA BALL *1,3,7 — 18,5
Butternut cream, Agerola mozza, grilled pancetta,
whole burrata, chives, grilled hazelnuts, olive oil, pepper
We recommend adding sausage meat! (+3€)

*ALLERGENS

1.cereals containing gluten 2.peanuts 3.nuts 4.eggs 5.fish 6.soya
7.milk 8.sulphur dioxide and sulphites at concentrations greater
than 10 mg/kg
Origin of beef: Italy