



# preliminare



antipasti, our finger food to share (or not)

## **burrata e basta (V) \*7**

125g creamy burrata, fresh basil, a bit of olive oil e basta

## **stayin' olive (V) \*7**

good chunks of grana padano, large green Sicilian olives, fruity and fleshy

## **burrata pistacchio \*3,7**

creamy burrata, homemade pistachio pesto, thinly sliced mortadella and basil

## **aïe aïe ail (V) \*1,7**

Neapolitan pizza dough, mozza, garlic, olive oil, basil, garlic bread by Barbara

## **insalata semplice (V) \*7**

roquette, semi-preserved tomatoes, grana padano shavings, pepper, olive oil add some burrata if you're eating it as a main course! (+5€)

## **mountain speck plate**

beautiful plate of finely sliced speck, subtly seasoned and smoked, a delight...

**8,5** **mortadella di bologna plate \*3,7** **8,5**  
the real one, with pistachios, from Bologna

**8** **smoked stracciata (V) \*7** **10**  
just the creaminess of the beechwood-smoked burrata with a teaspoon

**13** **burrata truffle \*3,7** **13**  
creamy burrata, black truffle cream, roasted hazelnuts, mortadella, truffle-infused olive oil

**7,5** **tagliere aperitivo \*3,7** **21**  
a nice plate of friends to share (mortadella, speck, grana padano, Sicilian green olives, burrata 125g, semi-preserved tomatoes)

**7** **deep in it (V) \*1,7** **8**  
fried pizza dough sticks dipped in a tomato twist sauce and gorgonzola cream

**9** **barbara balls (V) \*1,7** **8**  
small croquettes of potato fries with a gorgonzola cream sauce

*Frittube*

## pimp ton insalata

ON A SALAD BASE (6€) (ROCKET + TOMATOES + OLIVE OIL), ADD YOUR FAVOURITE INGREDIENTS FOR A FAT INSALATA !

WHOLE BURRATA (125G) .....	+5€	BLACK OLIVES .....	+2€
CANDIED TOMATOES .....	+3€	ROASTED MUSHROOMS .....	+1€
GRANA PADANO .....	+2€	ROASTED HAZELNUTS .....	+1€
SMOKED STRACCIATA .....	+3€	CRUSHED PISTACHIOS .....	+1€
MORTADELLA .....	+2€	TRUFFLE CREAM .....	+2€
SPECK .....	+3€	PISTACHIO PESTO .....	+2€

THE SWEET TOUCH  
ITALIAN TOUCH

## Dolci

ESPRESSO 2,5€  
DOUBLE 3,5€



## **affogato \*3,7**

italian-style espresso, served with a scoop of fiordilatte ice cream, which may or may not be drowned in coffee  
pimp it with nocciolata and hazelnuts (+1€)

## **panna cotta \*1,3,7**

real vanilla bean cream, fig coulis, salted butter caramel or nocciolata (your choice), small biscuit

## **chocoulant \*1,2,3,4,7**

homemade chocolate cake with runny centre, salted peanuts, cocoa and whipped cream

## **bomba di barbara \*1,3,7**

pieces of pizza dough cut into chips then fries, drizzled with nocciolata and sprinkled icing sugar

**5** **tiramisu \*1,4,7** **8**  
classic della mamma di Barbara

**7** **cannoli nocciolata \*1,3,7** **6**  
Sicilian biscuits filled with nocciolata served with whipped cream and roasted hazelnuts

**8,5** **fat sundae \*1,2,3,7** **8,5**  
fiordilatte ice cream, nocciolata, homemade salted butter caramel, salted peanuts, biscuits, cocoa, whipped cream

**7** **belle brioche glacée \*1,3,4,7** **8,5**  
beautiful super-light brioche, filled with fiordilatte ice cream, salted butter caramel, crushed pistachios

### 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



# PIATTI PRINCIPALI



## PIZZA NAPOLETANA

baked in our golden ovens from napoli

### marinara (V) \*1

traditional tomatoes, garlic, oregano, basil, olive oil

barbara advises you to add some burrata! (+5€)

### barba'gherita (V) \*1,7

tomatoes della tradizione, mozza, grana padano, basil, olive oil

il capo advises you to add cooked ham (+3€)

### ça pique mais c'est bon! \*1,7

tomato sauce and Nduja (Calabrian sausage meat), mozza, spicy spianata, basil, olive oil

add stracciata if it stings too much! (+3€)

### porco mio \*1,7

gorgonzola cream, mozza, sausage meat, roasted mushrooms, ciboulette and olive oil

il capo advises you to add some burrata! (+5€)

### regina barbara \*1,7

traditional tomatoes, mozza, cooked ham, roasted mushrooms, taggiasche olives, basil, olive oil

add some smoked stracciata! (+3€)

### fortuna \*1,5,7

tomatoes della tradizione, garlic, taggiasche olives, mozza, tuna fillets in brine, preserved

tomatoes, black olive powder, basil, olive oil

add some stracciata! (+3€)

### 10 zucca (V) \*1,3,7

butternut cream, mozza, smoked stracciata, roasted hazelnuts, black olive powder and olive oil

barbara advises you to add sausage meat! (+3€)

### 11 big'adella \*1,3,7

homemade pistachio pesto, mozza, burrata 125g, mortadella with pistachio, basil and olive oil

il capo advises you to add stracciata! (+3€)

### 14 oh my cheese (V) \*1,3,7

gorgonzola cream, mozza, grana padano, smoked stracciata, roasted hazelnuts, fig coulis, olive oil, basil

add some spicy salami! (+3€)

### 14 truffle passion (V) \*1,3,7

ricotta with truffle cream, mozza, roasted mushrooms, smoked stracciata, roasted hazelnuts,

pepper, roquette, truffle-infused olive oil

add some burrata! (+5€)

### 16,5 popeye et olive oyl \*1,7

cream of spinach, mozza, spicy spianata, roasted mushrooms, ricotta, pepper, olive oil

barbara advises you to add stracciata! (+3€)

### 15 hawaienna \*1,7

if you dare take it, our pizzaiolo will bring it back to you disguised as a giant pineapple...

## BAMBINI

13,5

small margherita \*1.7 (€8.5)

small lemonade or iced tea (2€) or fruit juice (3.50€)

mini sundae \*3.7 (3€)

## +++ SUPPLÉMENTS ON TOP

WANT TO SPICE UP YOUR PIZZA? JUST ASK LA SQUADRA!

BURRATA +5€

CHARCUTERIE +3€

STRACCIATA +3€

AUTRE +2€

## PIZZA AL TAGLIO

### carbonara \*1,4,7

12,5

crispy, airy pizza with romaine, mozza, pecorino and pepper egg cream, grilled pancetta, grana padano shavings and pepper

### cipolle \*1,7

12,5

crispy and airy Roman-style pizza, mozzarella, red onions, knack's sausage, pepper, olive oil

like in Rome, focaccia (15x12cm rectangle)  
crispy and extremely tasty

### prosciutto \*1,7

13

crispy, airy Roman-style pizza, tomatoes della tradizione, cooked ham, smoked stracciata, basil, olive oil

### napoli (V) \*1,7

15

crispy, airy pizza, tomatoes della tradizione, burrata 125g, candied tomatoes, taggiasche olives, fries capers, oregano, basil, olive oil

We also pimp our pizzas al taglio! Add your favourite ingredients!

## PLATS AU FOUR

### gno-gno alla sorrentina (V) \*1,7

16

potato gnocchi, simmered tomato sauce, mozza, smoked stracciata, grana padano au gratin on top

### chi-chi alla fiorentina \*1,3,7

15

potato gnocchi, creamed spinach, mozza, pancetta and toasted hazelnuts

### hot dog à l'italienne \*1,7

12

Neapolitan pizza dough, cooked tomato sauce, mozza, French mustard, knack's sausage, ciboulette

our dishes are cooked and au gratin, made with amore,  
accompanied by a punchy salad and focaccia!

### camembert rôti à la truffe \*3,7

16

half-camembert di bufala, black truffle cream, roasted hazelnuts, rocket, olive oil infused with truffle, pepper, served with speck

### zuppa \*3,7

16

creamy butternut, burrata 125g, grilled pancetta, roasted hazelnuts and ciboulette soup

>>> you can add a burrata (+5€)  
or smoked stracciata (+3€) on top  
for extra indulgence!

# TURN

# me



# ON



## HOT STUFF

ESPRESSO/DOUBLE ITALIAN ROASTING BY MUDA	2,5/3,5
TEA/INFUSION FROM THE HOUSE OF UNAMI	5
CAPPUCCINO COFFEE BY MUDA, MILK, MILK FOAM	5
AMERICANO	4
CORRETTO (COFFEE + DIGESTIVE)	8
CAFFÈ INVERNO*1,7 COFFEE DOPPIO, FRANGELICO, COFFEE LIQUEUR, SUGAR SYRUP, WHIPPED CREAM, ROASTED HAZELNUTS	10
HOT RAMAGNOLE DARK RUM, APPLE JUICE, LEMON JUICE, CINNAMON SYRUP. A DELICIOUS HOT VERSION OF OUR FAMOUS COCKTAIL...	11

## COCKTAILS

ALL DAY

**SPRITZ CLASSICO** 9 GLASS  
25 PITCHER  
PROSECCO • CINZANO • SELTZ WATER •  
GREEN OLIVE • ORANGE STRIP

**SPRITZ AMALFITANO** 9 GLASS  
25 PITCHER  
PROSECCO • LIMONCELLO • LEMON JUICE  
• SELTZ WATER • LEMON SLICE

**SPRITZ AMARENA** 9 GLASS  
25 PITCHER  
PROSECCO • MARTINI AMBRATO AND RUBINO •  
SYRUP OF AMARENA CHERRIES • SELTZ WATER

EVENING ONLY

**NEGRONI CLASSICO** 11 GLASS  
CAMPARI • VERMOUTH RUBINO • GIN

**GIN TO DI BARBARA** 11 GLASS  
GIN INFUSED WITH CINNAMON • CINNAMON SYRUP •  
LEMON JUICE • TONIC • FRESH ORANGE

**AMARETTO SOUR** 11 GLASS  
AMARETTO • LEMON JUICE •  
BURRATA WATER • SUGAR SYRUP

**ESPRESSO MARTINI** 12 GLASS  
VODKA • COFFEE LIQUEUR •  
SUGAR SYRUP • DOUBLE ESPRESSO

**RAMAGNOLE** 11 GLASS  
DARK RHUM • APPLE JUICE •  
LEMON JUICE • CINNAMON SYRUP

**ALBA O<sup>0</sup>** 7 GLASS  
FRESH APPLE JUICE • HOMEMADE LEMONADE •  
LEMON JUICE • SUGAR SYRUP

# BEERS

25CL 33CL 50CL

<b>FACILE</b> (LAGER - 4,5°) EVERYDAY BEER	4	5,5	7,5
<b>HAZY BARBARA</b> (PALE ALE - 5,5°) BREWED AT THE NEIGHBOURING CAMBIER, OUR FAVOURITE, CLOUDY, FRUITY AND WITH VERY LITTLE BITTERNESS. WHEY	5	6,5	8,5
<b>SUD</b> (WITBIER STYLE - 4,5°) ALMOST WHITE ITALIAN BLOND, WITH MALT, CITRUS AND MEDITERRANEAN SCENTS	5	6,5	8,5
<b>AMARA</b> (IPA - 5,6°) WELL-BALANCED CITRUS AND BITTERNESS	5	6,5	8,5
<b>ROCK N ROLL</b> (AMERICAN PALE ALE - 7,5°) EASY, ROUND, SUBTLY PEPPERY AND VERY SLIGHTLY HOPPY	5,5	7	9

# DIGESTIFS

<b>AMARETTO</b> (28°) ALMOND LIQUOR	6
<b>LIMONCELLO</b> (28°) LEMON LIQUOR	6
<b>SAMBUCCA</b> (38°) ANISEED LIQUOR	6
<b>GRAPPA VECCHIA</b> (41°) GRAPE MARC BRANDY	6
<b>FRANGELICO</b> (20°) HAZELNUT LIQUOR	7

# SOFTS

<b>HOMEMADE LEMONADE</b> (25CL) HOMEMADE DRINK WITH ITALIAN LEMONS AND BROWN SUGAR	4,5
<b>HOMEMADE ICE TEA</b> (25CL) TEA FROM THE HOUSE OF UNAMI, A GREAT CLASSIC	4,5
<b>KOMBUCHA BY LOVEN</b> (25CL) CLEMENTINA: TASTY AND TANGY, THE PERFECT MATCH BETWEEN CLEMENTINE AND TONKA BEAN	4,5
<b>MOLE COLA ZÉRO</b> (33CL) ITALIAN COLA WITH THE TRADITIONAL TASTE, WITHOUT SUGAR !	5
<b>MOLE COLA</b> (33CL) ITALIAN COLA WITH A TRADITIONAL TASTE!	5
<b>MICROFILTERED STILL WATER</b> (50CL)	2
<b>MICROFILTERED SPARKLING WATER</b> (50CL)	2
<b>APPLE/ORANGE JUICE</b> (20CL)	3

# BARBARA

# WINE

RED

12CL 50CL 75CL

<b>NUMERO UNO</b> (HYBRIDE FRANCO-ITALIEN - 13,5° - 2022) OUR OWN WINE, AN AIR OF CÔTES DU RHÔNE BOOSTED WITH VERMENTINO, EASY, FRUITY, COMPLEX	5	•	24
<b>NERO D'AVOLA</b> (SICILE - 13° - 2022 - BIO) INTENSE BOUQUET OF BLACK CHERRIES, GENEROUS SMOOTHNESS WITH SOFT TANNINS	5,5	•	29
<b>NEGROAMARO PASSALACQUA</b> (POUILLES - 12,5° - 2020) A SMALL, FRUITY WINE WITH A CANDIED APULIAN SPIRIT	6	21	•
<b>WHEN WE DANCE</b> (TOSCANE - 13° - 2021) MAGNIFICENT SUBTLE AND WOODY, WITH RED FRUITS, BLACKBERRIES AND DELICATE TANNINS	7,5	•	45
<b>VALPOLICELLA</b> (VÉNÉTIE - 13,5° - 2019) DELICATE CHERRY, FRESH, TASTY, ELEGANT AND FINE	9	•	52
<b>ALBERAIA</b> (TOSCANE - 11° - 2019) LIGHT COLOUR, GOOD ACIDITY WITH BLACKCURRANT AROMAS, A TREAT WITH FINE	10	•	59
<b>ETNA ROSSO CIAURIA</b> (ETNA - 11° - 2021) LIGHT RUBY COLOUR, DEEP BLACKCURRANT AROMA, VERY FINE TANNINS	•	•	62
<b>«BARBARA» D'ALBA</b> (PIÉMONT - 14° - 2019) INTENSE RED, MORELLO CHERRY BOUQUET, SUPPLE TANNINS, WELL-BALANCED	•	•	69
<b>CILIEGIOLO</b> (OMBRIE - 12,5°) NATURAL WINE FROM THE DELLA SAFFA ESTATE, FUNKY AROMAS WITH THE ACIDITY OF RED FRUIT AND RHUBARB	•	•	59

WHITE

12CL 50CL 75CL

<b>PINOT GRIGIO</b> (VÉNÉTIE - 12,5° - 2022) SUMMER WINE THE ULTIMATE, FRUITY AND EASY TO DRINK	5	•	24
<b>VERMENTINO COLLI</b> (LAZIO - 13° - 2021) VERMENTINO, A TYPICAL SUNNY, FRUITY GRAPE VARIETY	5,5	•	29
<b>FALANGHINA PASSALACQUA</b> (POUILLES - 12° - 2020) PLAIN WHITE, WHITE FRUIT AND CITRUS	6	21	•
<b>ITALIAN CHARDONNAY</b> (ALTO ADIGE - 13° - 2021) AROMAS OF GRILLED ALMONDS, BUTTERY PEARS, BALANCED ACIDITY/FATNESS	•	•	45
<b>LA GIGA</b> (PIÉMONT - 11° - 2022) FRESH, COMPLEX WHITE	•	•	52
<b>SASSARA - ESOTICO IGT VENETO</b> (VÉNÉTIE - 11° - 2021) ORANGE WINE, DELICIOUS NOTES OF EXOTIC FRUITS	•	•	59

ROSÉ

12CL 50CL 75CL

<b>BARDOLINO CHIARETTO</b> (VÉNÉTIE - 12° - 2022) LIGHT AND REFRESHING	4,5	18	22
<b>LE 2 DE ROUCOULETTE</b> (CÔTES DE PROVENCE - 12,5° - 2022) A SUPERB ROSÉ FROM PROVENCE, ELEGANT AND REFINED	6	•	38

BUBBLE

12CL 50CL 75CL

<b>PROSECCO</b> (VÉNÉTIE - 11°) THE SPARKLING MUST-HAVE	6,5	•	38
<b>PROSECCO ROSÉ JEIO</b> (VÉNÉTIE - 11°) PEAR AND CHERRY AROMAS, FRESHNESS SUPPORTED BY A LIGHT BUBBLE	•	•	42
<b>LAMBRUSCO ROUGE</b> (EMILIE ROMAGNE - 11,5°) CHERRIES AND RED BERRIES, A DELICIOUS TREAT	5,5	•	29
<b>MOSCATO D'ASTI</b> (PIÉMONT - 11,5°) SOFT, FLORAL AND MELLOW	7	•	42
<b>PET'NAT ALPINO</b> (TRENTIN - 13°) SPARKLING WHITE WINE OF PEAR, APPLE, LIME AND STAR ANISE	•	•	52