

MIDDAY



*FOCACCIA FROM PAPA' RAFFAELE
STUFFED WITH OUR BEST PRODUCTS*

BOMBETTA

BOMBETTA MORTADELLA *1,3,7 - 11

homemade pistachio pesto, pistachio mortadella, smoked stracciatella, tomatoes confit, rocket
replace the stracciatella with a whole burrata ! (+3€)

BOMBETTA BURRATA (V) *1,7 - 12

bread soaked in olive oil, garlic, tomato sauce, tomatoes confit, creamy burrata, rocket
the squadra advises you to add speck ! (+3€)

BOMBETTA PIQUANTE *1,7 - 11

tomato sauce, spicy spianata, whole mozza di bufala, pickled onions, rocket
double your dose of spicy spianata for more spice ! (+3€)

BOMBETTA FUNGHI *1,7 - 12

cream of mushroom soup, roasted mushrooms, grilled pancetta, smoked stracciatella, baby spinach
the squadra advises you to add a whole burrata (+5€)

BOMBETTA TARTUFO (V) *1,3,7 - 12

black truffle cream, portobello mushrooms, smoked stracciatella, truffle-infused olive oil, roasted hazelnuts, rocket
add mortadella from the chef's advice ! (+3€)

FIKIZOLA *1,3,7 - 11

gorgonzola cream, porchetta, fig coulis, roasted hazelnuts, rocket
reinforce the sweet/savoury by adding tomatoes confit (+2€)

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 CHEESUS (V) *1,3,7 - 11

gorgonzola cream, mozza di bufala, grana padano, smoked stracciatella, roasted hazelnuts, pepper, rocket
the squadra advises you to add a dose of spicy spianata (+3€)

PANUOZZO SPEKTACULARE *1,7 - 11

bread soaked in garlic olive oil, speck, tomatoes confit, smoked stracciatella, rocket
add a burrata inside for more creaminess ! (+5€)

GNOCCHI

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

GNO-GNO A LA SORRENTINA (V) *1,7 - 14

potatoes gnocchi, tomato sauce, mozza, grana padano, stracciatella smoked on top, basil

CHI-CHI A LA FIORENTINA *1,3,7 - 14

potatoes gnocchi, creamed spinach, mozza, grana padano, grilled pancetta, roasted hazelnuts

add a whole burrata to your gnocchi! (+5€)

INSALATE

SEMPLICE *7 - 6,5

rocket, tomatoes confit, grana padano, seasoning

INVERNALE *3,7 - 12

baby spinach, tomatoes confit, whole burrata, cream of mushroom soup, roasted mushrooms, roasted hazelnuts

SUNDAY BRUNCH

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

BURRATA & AMICI

SELECTION OF ANTIPASTI TO SHARE OR NOT

OLIVES E GRANA (V) *7 – 7,5

large, fruity Sicilian green olives & grana padano

PLATE OF MORTADELLA DI BOLOGNA *3,7 – 8,5

the real thing with pistachios direct from Bologna

PLATE OF SPECK – 9

finely sliced, subtly seasoned and smoked, a delight...

PLATE OF PORCHETTA – 9

suckling pig cooked on a spit, thinly sliced and caramelized

BURRATA E BASTA (V) *7 – 8,5

pepper, salt, olive oil, basil

STRACCIATA FUMÉE (V) *7 – 10

beechwood-smoked burrata heart

BURRATA PISTACCHIO *3,7 – 12

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

BURRATA FUNGHI *3,7 – 11

creamy burrata, cream of mushroom soup, roasted mushrooms, grilled pancetta and young spinach leaves

BURRATA POPEYE (V) *7 – 11

creamy burrata, creamed spinach, tomatoes confit, pickled onions

BURRATA TRUFFE *3,7 – 13

creamy burrata, black truffle cream, porchetta, roasted hazelnuts, truffle-infused olive oil

DOLCI

PANNA COTTA *1,7 – 6,5

our famous «crème cuite» with real vanilla bean, slightly set, fig coulis, amaretti crunch

TIRAMISU *1,4,7 – 7,5

we like it creamy and light, the great coffee classic

BOMBA' TOMICA *1,3,7 – 8

half crispy bruschetta, nocciolata, roasted hazelnuts, whipped cream

CANNOLI E CHANTILLY *1,3,7 – 6

3 Sicilian cookies filled with nocciolata, chantilly, roasted hazelnuts, cocoa

ALLERGENS

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

POMERIGGIO

SOIR

ANTIPASTI

OLIVES & GRANA (V) *7 – 7,5

large, fruity Sicilian green olives & grana padano

PLATE OF MORTADELLA DI BOLOGNA *3,7 – 8,5

the real thing with pistachios direct from Bologna

PLATE OF SPECK – 9

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

PLATE OF PORCHETTA – 9

suckling pig cooked on a spit, thinly sliced and caramelized

HOT CAMEMBERT WITH TRUFFLE (V) *1,3,7 – 14

half a smooth bufala Camembert, lightly truffled, truffle-infused olive oil, roasted hazelnuts and rocket, served with a small salad and focaccia

TAGLIERE DI SALUMI *3 – 19

italian delicatessen board: speck, mortadella, porchetta, spicy spianata

TAGLIERE DI FORMAGGI *7 – 19

assorted Italian cheeses: grana padano, smoked stracciata, pecorino

APERITIVO DI PAPÀ *1,3,7 – 36

big plate filled with all the best delicatessen and cheese, with a lovely 125g burrata in the middle. to share with friends!

double your burrata on your aperitivo for more creaminess! (+5€)

BURRATA & AMICI

BURRATA E BASTA (V) *7 – 8,5

pepper, salt, olive oil, basil

SMOKED STRACCIATA (V) *7 – 10

burrata heart smoked with beech wood, salt, pepper, olive oil and basil

BURRATA PISTACCHIO *3,7 – 12

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

BURRATA FUNGHI *7 – 11

creamy burrata, cream of mushroom soup, portobello mushrooms, grilled pancetta and young spinach leaves

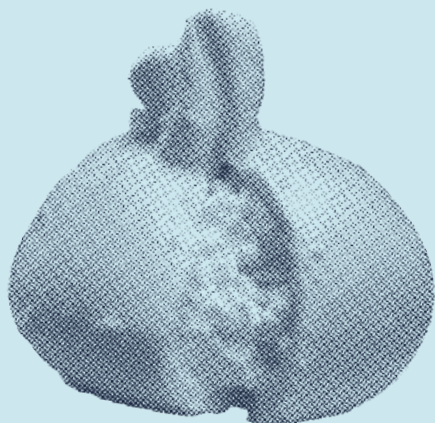
BURRATA POPEYE (V) *7 – 11

creamy burrata, creamed spinach, tomatoes confit, pickled onions, young spinach leaves, olive oil

BURRATA TRUFFLE *3,7 – 13

creamy burrata, black truffle cream, roasted hazelnuts, porchetta, truffle-infused olive oil

enjoy your burrata with a thick and soft mozzarella focaccia ! (+3€)



FOCACCIA TEGLIA

SOFT AND AIRY ROMAN FOCACCIA RECTANGULAR PORTION OF 12X30CM FILLED WITH OUR DELICIOUS FRESH PRODUCTS

MORTADELLA *1,3,7 - 13

homemade pistachio pesto, pistachio mortadella, smoked stracciata, tomatoes confit, basil
replace the stracciata with a whole burrata ! (+3€)

BURRATA (V) *1,7 - 14

tomato sauce, garlic olive oil, creamy burrata, tomatoes confit, rocket
the squadra advises you to add some speck ! (+3€)

PIQUANTE *1,7 - 13

tomato sauce, spicy spianata, mozza, pickled onions, rocket
double your dose of spicy spianata ! (+3€)

FUNGHI *1,7 - 13

cream of mushroom soup, roasted mushrooms, grilled pancetta, smoked stracciata, young spinach leaves
an extra burrata for maximum creaminess ? (+5€)

TARTUFO (V) *1,3,7 - 14

black truffle cream, smoked stracciata, roasted mushrooms, truffe-infused olive oil, roasted hazelnuts, rocket
the squadra advises you to add mortadella ! (+3€)

FIKIZOLA *1,3,7 - 13

gorgonzola cream, porchetta, fig coulis, roasted hazelnuts, rocket
add tomatoes confit for an even nicer sweet/savoury ! (+2€)



DOLCI

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

our famous «crème cuite» with real vanilla bean, and fig coulis, with a crunch of amaretti

TIRAMISÙ *1,4,7 - 7,5

we love it creamy and light, the great coffee classic

BOMBA' TOMICA *1,3,7 - 8

half crusty bombetta topped with nocciolata, chantilly and roasted hazelnuts

CANNOLI E CHANTILLY *1,3,7 - 6

3 Sicilian cookies filled with nocciolata, whipped cream, hazelnuts, cocoa

CAFFE INVERNO *3,7 - 10

caffè doppio, coffee liqueur, frangelico, whipped cream

ITAIAN COFFE *3,7 - 10

double coffee, amaretto, chantilly

LA DOLCE VITA *1,4,7 - 16

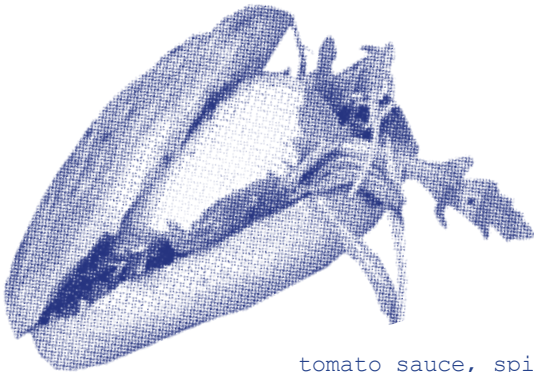
caffè inverno + tiramisù

ALLERGENS

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

SERA

SUNDAY BRUNCH



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CHI-CHI A LA FIORENTINA *1,3,7 - 14

potatoes gnocchi, creamed spinach, mozza, grana padano, grilled pancetta, roasted hazelnuts

add a whole burrata to your gnocchi ! (+5€)

ESPRESSO + LEMONADE OR HOMEMADE ICED TEA OR ORANGE JUICE
OR MIMOSA (PROSECCO+ORANGE JUICE +3€) (other choices extra)

+

BURRATA MIEL/NOISETTE + BRUSCHETTA FUNGHI + TIRAMISU

OR

BURRATA PISTACCHIO + BOMB'ATOMICA + PANNA COTTA FIG COULIS

DIMANCHE BRUNCH — 27

BURRATA & AMICI

SELECTION OF ANTIPASTI TO SHARE OR NOT

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concentra- tions of more than 10 mg/kg
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DIMANCHE BRUNCH

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/■/24

Italian-french hybrid-13,5° : our table wine, fruity and easy

NERO D'AVOLA *14 - 5,5/■/29

2021-Sicily-13° organic : organic, sunny, vigorous, cherry taste

NEGROAMARO PASSALACQUA *14 - 6/21/■

2020-Puglia-12,5°: fruit, Puglia confit spirit

WHEN WE DANCE *14 - 7,5/■/45

2021-Tuscany-13°: beautiful tuscan wine, wood, red berries, a delicacy

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

VALPOLICELLA *14 - 9/■/55

2019-Veneto-13,5°: cherry, fresh, savory and elegant

PINOT GRIGIO *14 - 5/■/24

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

LA GIGA *14 - ■/■/42

Piedmont-11°: white fresh and complex from Piémont

BARDOLINO CHIARETTO *14 - 4,5/18/22

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

PROSECCO ROSÉ *14 - 7/■/42

Veneto-11°: light bubbles in rosé version, our Italian champagne

LAMBRUSCO ROUGE *14 - 5,5/■/29

Modena-11,5°: il vero lambrusco

ROUGES

BLANCS

ROSÉ

BULLES

DIGESTIVO

LIMONCELLO, AMARETTO, SAMBUCA, GRAPPA VECCHIA - 6 FRANGELICO - 7

NEGRONI

CLASSICO *14 – 11
campari, martini rosso, gin

SBAGLIATO – 11
campari, martini rubino, prosecco

NEGRO LUSSO *14 – 12
gran lusso, campari, cynar, jus de citron jaune

SPRITZ 1v/PICHET (3v)

CLASSICO SPRITZ *14 – 9/25
cinzano, eau de seltz, prosecco

AMARENA *14 – 9/25
martini ambrato, Martini rubino,
prosecco, cerises amarena, eau de seltz

AMALFITANO SPRITZ *14 – 9/25
limoncello, jus de citron jaune,
prosecco, eau de seltz

CLEMENTINA *14 – 9/25
martini rosato, prosecco,
jus de clémentine frais, eau de seltz

SOFTS

HOMEMADE ICED TEA 25CL – 4,5
the classic one

HOMEMADE LEMONADE 25CL – 4,5
best italians lemons!

MOLE COLA 33CL – 5
Italian Cola!

MOLE COLA SUGAR FREE 33CL – 5
Italian Cola, sugar free!

BALADIN COLA 33CL – 5
the natural italian cola!

STILL/GAS WATER 33L – 4

ALLERGENS

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



COCKTAILS

(EVENING ONLY)

MIELINO – 11
sambuca, honey syrup, lemon juice,
fresh clementine juice

AMARETTO SOUR – 10
amaretto or bourbon
lemon juice, sugar syrup

NAPOLITAN OLD FASHIONED – 12
bourbon, italicus, bitter, brown sugar, seltzer

GIN TO DI PAPÀ – 11
cinnamon-infused gin, cinnamon syrup,
lemon juice, tonic, fresh orange

ESPRESSO MARTINI – 12
vodka, coffee liqueur, sugar syrup, espresso

RHUMENTINA – 11
amber rum, cinnamon syrup,
lemon juice, clementine juice

MULE DE NAPOLI – 12
vodka, grappa, sugar syrup,
lemon juice, ginger beer, bitter

ALBA 0° – 7
fresh apple juice, lemonade,
pear syrup, lemon juice

AMBRATINA 0° – 7
Unami iced tea, honey syrup,
lemon juice and fresh orange slice

CAFFÈ

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

LATTE MACCHIATO – 5

CAPPUCCINO – 5

LATTE – 5

TEA/INFUSION FROM THE UNAMI HOUSE – 5
we like it very hot

LATTE VANILLA/CANNELLE – 5,5

HOT CHOCOLATE DI PAPÀ – 5,5

CAFFÈ INVERNO – 10
café doppio, frangelico, coffee liqueur, sugar syrup,
whipped cream, roasted hazelnuts, cocoa

ITALIAN CAFFÈ – 10
café doppio, whipped cream, shot of amaretto

BIBITE