



Wine FROM OUR SMALL PRODUCERS

ROUGE

	12cl	50cl	75cl
NUMERO UNO (Franco-Italian hybrid. 13.5°) our table wine, easy and fruity	5	-	26
NERO D'AVOLA (Sicily. 14.5°) organic, sunny, full-bodied, cherry notes	5,5	-	29
CHIANTI ANTICHE VIE (Tuscany. 13°) structured with great drinkability!	6	-	32
NEGROAMARO PASSALACQUA (Puglia. 12.5°) small fruity wine, candied Puglia spirit	6	20	-
CORVINA (Veneto. 12.5°) light and fruity, notes of red fruits	6,5	-	35
ALBERAIA (Tuscany. 11°) noble Tuscan, red fruits and wood	-	-	42
ETNA ROSSO CIAURIA (Sicily. 11°) when the liveliness of the Etna cohabite with the finesse of Paolo Caciorgna	-	-	42

WHITE

PINOT GRIGIO (Veneto. 12.5°) Easy-drinking dry white with fruity notes	5	-	26
BIANCO COLLI (Lazio. 13°) vermentino, a typical grape variety, fruity and sunny	5,5	-	29
FALANGHINA PASSALACQUA (Puglia. 12°) plain white, white fruit and citrus fruit	6	20	-
LA GIGA (Piedmont. 11°) fresh, complex white from Piedmont	-	-	42

ROSÉ

BARDOLINO (Veneto. 12°) light and refreshing rosé	4,5	16	23
LE 2 DE ROUCOULETTE (Côtes de Provence. 12°) superbe rosé from Provence, elegant and refined	6,5	-	35

BUBBLES

	12cl	75cl
PROSECCO (DOC Veneto. 11°) the essential Italian sparkling wine	6,5	35
MOSCATO D'ASTI (DOC Piémont. 6°) sweet, floral and mellow	6,5	35
LAMBRUSCO ROUGE (DOP Modena. 8.5°) il vero lambrusco	5,5	29
PROSECCO ROSÉ JEI (DOC Veneto. 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 (Lost Lager, Brewdog - 4,5°) everyday beer		4	5,5	7,5
SUD (witbier style, Baladin - 4,5°) italian blonde almost white, citrus notes and Mediterranean scents		5	6,5	8,5
AMARA (Punk IPA, Brewdog - 5,6°) perfectly balanced between citrus and bitterness		5	6,5	8,5
ROCK N'ROLL (american pale ale, Baladin - 7,5°) easy, round, subtly peppery and very slightly hoppy		5,5	7	9

Cocktails GLASS / PITCHER

SPRITZ CLASSICO cinzano, prosecco, sparkling water, orange, green olive	9	25
SPRITZ AMALFITANO limoncello, lemon juice, homemade basil syrup, prosecco, sparkling water, basil	9	25
HUGO elderflower liqueur, fresh mint, homemade lime juice, prosecco	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 STROLLER 33cl	5
MICRO-FILTERED WATER STILL OR SPARKLING 50cl	2,5

Digestivi

SAMBUCA (38°) anise liqueur	6
LIMONCELLO (25°) lemon liqueur	6
AMARETTO (28°) almond liqueur	6
GRAPPA (38°) grape marc brandy	6
HAZELNUT LIQUEUR (20°)	6

Caffe

ESPRESSO	2,5
ESPRESSO DOPPIO	3,5
AFFOGATO + Pimp di Sandro (nocciolata + peanuts) (+1€)	5
CORRETTO (COFFEE + DIGESTIVE)	7

Buon appetito e grazie a voi, forza pizza sempre!

www.papafamiglia.com / Follow us ! @papafamiglia

Antipasti

OLIVES & GRANA *7

large green olives from Italy and beautiful pieces grana padano to share

BURRATA E BASTA *7

creamy burrata drizzled with fruity olive oil, basil, salt and pepper

STRACCIATA FUMÉE *7

the heart of the burrata, creamy with filaments of mozzarella, and ours is smoked with beech wood

AIE AIE AIL *1,7

half pizza, fiordilatte mozzarella, garlic, olive oil and basil

FOCACCIA FRESCA (V) *1,7

half pizza, smoked stracciata, cherry tomatoes, pepper, basil and olive oil

(for more deliciousness add Parma ham: €3)

JAMBON DE PARME DOP

plate of thinly sliced Parma ham

BURRATA PISTACCHIO *3,7

creamy burrata, pistachio pesto, mortadella thinly sliced, basil

BURRATA CAPRESE *3,7

creamy burrata, chopped seasonal tomatoes, basil pesto, olive oil

CARPACCIO DE BRESAOLA *7

thin slices of dried and marinated beef fillets, grana padano, tomatoes, arugula, lemon juice

INSALATE SEMPLICE *7

arugula, chopped seasonal tomatoes, grana padano shavings, balsamic vinegar cream, salt, pepper, olive oil

(for more deliciousness add a burrata: €5)

Dolci

PANNA COTTA *3,7

we make it creamy, with real vanilla pod with a red fruit coulis, fresh red fruits and crushed pistachios

NOCCIOLINO *1,3,6,7

half pizza, nocciolata and grilled hazelnuts

PISTACCHINO *1,3,6,7

half pizza, homemade pistachio cream, crushed pistachios and white chocolate shavings

TIRAMISU *1,4,6,7

our great classic, super light and coffee-flavored

FAT SUNDAE *1,2,3,4,6,7

milk ice cream, nocciolata, salted butter caramel, salted peanuts, cookie crumbs, cocoa

SUNDAE ROSSO VERDE *1,3,6,7

milk ice cream, pistachio cream, fresh red fruits, crushed pistachios and white chocolate shavings

Bambini

CHILDREN MENU

mickey pizza: small margherita (€8.5) *1,7

small lemonade or iced tea (€2)

mini sundae of your choice plain, chocolate or caramel or red fruits (3€) *1,3,7,6



13,5

Pizze

7,5

MARINARA (VEGAN) *1

tomato sauce, garlic, oregano, basil and olive oil
the squadra advises you to add a burrata! (+5€)

9,5

7,5

MARGHERITA (V) *1,7

tomato sauce, mozza fiordilatte, grana padano, basil and olive oil

11

8,5

add cooked ham (+3€)

FRESH MARGHERITA (V) *1,7

fiordilatte mozzarella, red and yellow cherry tomatoes, grated ricotta salata, basil, garlic olive oil

13,5

7,5

the squadra recommends bresaola (+3€)

9

CARBONARA *1,4,7

grana padano cream, fiordilatte mozzarella, egg yolk coulis pecorino, grilled pancetta, pepper, basil and olive oil

16

9

We advise you to add smoked stracciata! (+3€)

REGINA DI PAPÀ *1,7

tomato sauce, fiordilatte mozzarella, cooked ham, taggiasche olives, carpaccio of raw mushrooms, basil and olive oil

16

12

add some smoked stracciata! (+3€)

12

DIAVOLA CARINA *1,7

tomato sauce, fiordilatte mozzarella, spicy spianata, fresh ricotta, basil and olive oil

14,5

12

add burrata to it! (+5€)

7

BUFALINA FRESCA (V) *1,7

tomato sauce, mozza di bufala after cooking, grana padano, basil and olive oil

15,5

the squadra advises you to add Parma ham! (+3€)

BIG BALL'S (V) *1,5,7

homemade basil pesto, yellow and red tomatoes, beautiful creamy burrata, basil and olive oil

18,5

we advise you to add Parma ham! (+3€)

NORMA (V) *1,7

tomato sauce, roasted eggplant with garlic, grated ricotta salata, basil and olive oil

13,5

7

add a burrata (+5€)

8

OH MY CHEESE ! (V) *1,3,7

grana padano cream, fiordilatte mozzarella, smoked stracciata, grated ricotta salata, pear coulis, grilled hazelnuts, pepper, basil and olive oil

16,5

8,5

we advise you to add spicy spianata! (+3€)

8

PAPÀRMA *1,7

grana padano cream, fiordilatte mozzarella, parma ham, arugula, grana padano and olive oil

17

9

the squadra advises you to add a burrata! (+5€)

9

MORTADELLA *1,3,7

pistachio pesto, mozza fiordilatte, mortadella, smoked stracciata, crushed pistachios, basil and olive oil

18

9

we advise you to add cherry tomatoes! (+2€)

TRUFFE DE OUF *1,3,7

ricotta cream with summer truffle, mozza fiordilatte, bresaola, smoked stracciata, arugula, toasted hazelnuts

18

and olive oil flavored with white truffle

we advise you to add a burrata! (+5€)

EXTRA

Do you want to spice up your pizza?
ask the squadra!

burrata +5€ stracciata +3€

charcuterie +3€ other +2€

* ALLERGENS

1. Cereals containing gluten 2. Peanuts 3. Tree nuts 4. Eggs 5. Fish 6. Soy

7. Milk 8. Sulfur dioxide and sulphites at concentrations greater than 10 mg/kg

Origin of beef: origin Italy