

# MIDI



FOCACCIA MADE FROM PIZZA DOUGH  
FILLED WITH THE BEST PRODUCTS

## BOMBETTE

**BOMBETTA MORTADELLA** \*1,3,7 – 12  
homemade pistachio pesto, mortadella,  
smoked stracciata, cherry tomatoes and rocket  
replace the stracciata with a whole burrata! (+3€)

**BOMBETTA BURRATA (V)** \*1,7 – 12  
basil pesto, whole creamy burrata,  
cherry tomatoes and rocket  
the squadra advises you to add speck! (+3€)

**BOMBETTA PIQUANTE** \*1,7 – 12  
tomato basil sauce, spicy spianata, mozza di bufala,  
pickled onions and rocket  
double your dose of spicy spianata for more spice! (+3€)

**BOMBETTA PEPERONI** \*1,7 – 12  
cream of peppers, speck, roasted eggplant with garlic, grilled peppers, rocket  
the squadra advises you to add a whole burrata (+5€)

**BOMBETTA TARTUFO** \*1,3,7 – 12  
ricotta cream with summer truffle, smoked stracciata, cooked ham,  
roasted hazelnuts, rocket and olive oil flavored with white truffle  
double your dose of cooked ham on the chef's advice! (+3€)

**BOMBETTA VEGIGI (V)** \*1,3,7 – 12  
basil pesto, grilled peppers, cherry tomatoes,  
smoked stracciata, grilled hazelnuts and rocket  
the squadra advises you to add roasted eggplants (+2€)

## PANUOZZI

OUR FAMOUS NAPOLITAN SANDWICH MADE FROM PIZZA DOUGH  
AND ALWAYS FILLED WITH THE BEST PRODUCTS FROM THE BOOT

**PANUOZZO CLASSICO (V)** \*1,7 – 12  
basil pesto, whole bufala mozzarella, cherry tomatoes and rocket  
the squadra advises you to add a dose of speck (+3€)

**PANUOZZO MELANZANE** \*1,3,7 – 12  
mint yogurt sauce, roasted eggplant with garlic, cherry tomatoes, speck, rocket,  
ricotta salata, grilled hazelnuts  
nothing like smoked stracciata for extra creaminess ! (+3€)

SMALL POTATO PASTA COOKED IN 2 COMFORTING AND COMFORTING RECIPES  
GRATINATED IN THE OVEN (10-15 MIN WAIT), SERVED WITH SALAD AND FOCACCIA

## GNOCCHI

**GNO-GNO A LA SORRENTINA (V)** \*1,7 – 14,5  
potato gnocchi, simmered tomato sauce with basil,  
gratinated mozza and grana padano and smoked stracciata on top  
add a little speck to it! (+3€)

**CHI-CHI AL PEPERONI** \*1,3,7 – 15  
potato gnocchi, pepper cream, mozzarella and grana padano au gratin,  
speck, cherry tomatoes and grilled hazelnuts on top  
add a whole burrata to your gnocchi! (+5€)

# SUNDAY BRUNCH

COME AND DISCOVER OUR FORMULAS  
AND SWEET BURRATA

# BURRATA & AMICI

SELECTION OF ANTIPASTI TO SHARE OR NOT

## OLIVES E GRANA (V) \*7 – 7,5

large green olives from Sicily and beautiful pieces of grana padano to share

## MORTADELLE \*3,7 – 8,5

thin slices of mortadella, as melt-in-your-mouth as possible

## STRACCIATA FUMÉE (V) \*7 – 8,5

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

## BURRATA E BASTA (V) \*7 – 7,5

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

## BURRATA PISTACCHIO \*3,7 – 12

whole creamy burrata, homemade pistachio pesto, mortadella, crushed pistachios and basil

## BURRATA CAPRESE (V) \*1,3,7 – 12

whole creamy burrata, cherry tomatoes, homemade basil pesto and bread croutons

## BURRATA PEPPERONI (V) \*3,7 – 12

whole creamy burrata, pepper cream, roasted eggplant with garlic, grilled peppers, cherry tomatoes and basil

## PORCO ESTIVALE \*1,7 – 10

thin slices of cooked ham, mint yogurt sauce, candied grapes in balsamic vinegar and bread croutons

OUR FRESH SALADS THAT GO WELL IN SUMMER...

## INSALATE

### SEMPLICE \*7 – 7

rocket, cherry tomatoes, grana padano, balsamic vinegar cream  
add a whole burrata for a delicious dish! (+5€)

### ESTIVALE \*3,7 – 12

heart of romaine, roasted eggplant, cherry tomatoes, ricotta salata,  
grilled hazelnuts, grapes with balsamic vinegar and mint yogurt sauce  
add a little speck to it! (+3€)

## DOLCI

### PANNA COTTA \*1,7 – 7

we make it creamy, with real vanilla pod  
with a coulis of strawberries, red fruits and mint leaves

### TIRAMISU \*1,4,7 – 8

our great classic, super light and coffee-flavored

### BODY SUMMER \*1,3,7 – 8

grilled bruschetta, nocciolata, red fruits and whipped cream

### CANNOLI E CHANTILLY \*1,3,7 – 6

3 Sicilian biscuits filled with nocciolata, whipped cream, toasted hazelnuts, cocoa

### ALLERGENS

1. Cereals containing gluten 2. Peanuts 3. Nuts 4. Eggs 5. Fish 6. Soy 7. Milk  
8. Sulfur dioxide and sulphites at concentrations above 10 mg/kg

# POMERIGGIO

# SOIR

## BURRATA & AMICI

SELECTION OF ANTIPASTI TO SHARE OR NOT

### OLIVES & GRANA (V) \*7 – 7,5

large green olives from Sicily and beautiful pieces of grana padano to share

### MORTADELLE \*3,7 – 8,5

thin slices of mortadella, as melt-in-your-mouth as possible

### STRACCIATA FUMÉE (V) \*7 – 8,5

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

### SPECK E MELONE \*7 – 8,5

thin slices of speck, melon, grapes preserved in balsamic vinegar and ricotta salata

### BURRATA E BASTA (V) \*7 – 7,5

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

### BURRATA PISTACCHIO \*3,7 – 12

whole creamy burrata, homemade pistachio pesto, mortadella, crushed pistachios and basil

### BURRATA CAPRESE (V) \*1,3,7 – 12

whole creamy burrata, cherry tomatoes, basil pesto and bread croutons

### BURRATA PEPPERONI (V) \*3,7 – 12

whole creamy burrata, pepper cream, roasted eggplant with garlic, grilled peppers, cherry tomatoes and basil

### BURRATA DU POTAGER (V) \*3,7 – 10

whole creamy burrata, crunchy vegetables, homemade basil pesto and mint yogurt sauce

### PORCO ESTIVALE \*3,7 – 10

thin slices of cooked ham, mint yogurt sauce, candied grapes in balsamic vinegar, rocket and bread croutons

## TAGLIERE

### TAGLIERE DI SALUMI \*3 – 18

plate of Italian charcuterie: speck, pistachio mortadella, white ham, spicy spianata

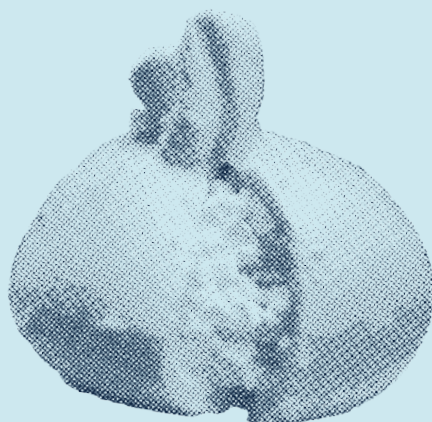
### TAGLIERE DI FORMAGGI \*7 – 18

plate of Italian cheese assortments: a beautiful creamy burrata, grana padano, pecorino, stracciata and ricotta flavored with summer truffle

### BIG TAGLIERE APERITIVO \*1,3,7 – 36

big plate filled with all the best charcuterie and cheese, with a beautiful creamy burrata in the middle. to share with friends!

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



# BRUSCHETTE

## **BRUSCHETTA MORTADELLA \*1,3,7 – 12**

homemade pistachio pesto, mortadella, smoked stracciatella, cherry tomatoes, crushed pistachios and basil

replace the stracciatella with a whole burrata! (+3€)

## **BRUSCHETTA STRACCIA' TRUFFE \*1,3,7 – 12**

ricotta cream with white truffle, smoked stracciatella, cooked ham, grilled hazelnuts and rocket  
an extra burrata for maximum creaminess and deliciousness (+5€)

## **BRUSCHETTA PIQUANTE \*1,7 – 12**

simmered tomato sauce with basil, bufala mozzarella, spicy spianata, pickled onions  
double your dose of spicy spianata! (+3€)

## **BRUSCHETTA PEPERONI \*1,7 – 12**

cream of peppers, speck, roasted eggplant with garlic, grilled peppers, ricotta salata and basil  
an extra burrata for maximum creaminess and deliciousness (+5€)

## **BRUSCHETTA MELANZANE (V) \*1,3,7 – 12**

mint yogurt sauce, roasted eggplant with garlic, cherry tomatoes, grilled hazelnuts, basil  
the squadra advises you to add mortadella! (+3€)

## **BRUSCHETTA CLASSICA \*1,7 – 12**

homemade basil pesto, speck, cherry tomatoes, grana padano, basil  
add a mozza di bufala and go to Italy! (+5€)

## **BRUSCHETTA VEGIGI (V) \*1,3,7 – 12**

basil pesto, grilled peppers, cherry tomatoes, bufala mozzarella, basil and garlic oil  
add speck if you like meat! (+3€)



# DOLCI

## **PANNA COTTA \*1,3,7 – 7**

we make it creamy, with real vanilla pod  
with a strawberry coulis, red fruits and mint leaves

## **TIRAMISÙ \*1,4,7 – 8**

our great classic, super light and coffee-flavored

## **BODY SUMMER \*1,3,7 – 8**

grilled bruschetta, nocciolata, red fruits and whipped cream

## **CANNOLI E CHANTILLY \*1,3,7 – 6**

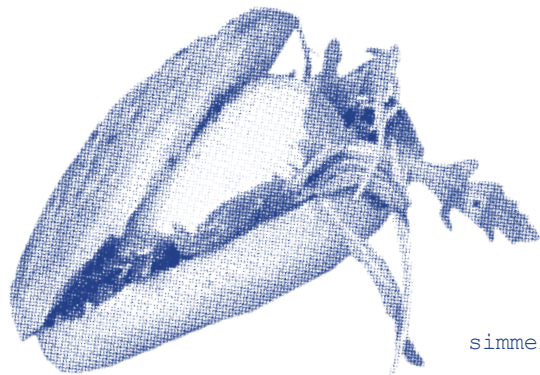
3 Sicilian biscuits filled with nocciolata, whipped cream, toasted hazelnuts, cocoa

## **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 above 10 mg/kg

# SERA

# MIDDAY



FOCACCIA À BASE DE PÂTE À PIZZA  
GARNIE DES MEILLEURS PRODUITS

## BOMBETTE

**BOMBETTA MORTADELLA** \*1,3,7 - 12  
homemade pistachio pesto, mortadella,  
smoked stracciata, cherry tomatoes and rocket  
replace the stracciata with a whole burrata! (+3€)

**BOMBETTA BURRATA (V)** \*1,7 - 12  
homemade basil pesto, whole creamy burrata,  
cherry tomatoes and rocket  
the squadra advises you to add speck! (+3€)

**BOMBETTA PIQUANTE** \*1,7 - 12  
simmered tomato sauce with basil, spicy spianata, mozza di bufala,  
pickled onions and rocket  
double your dose of spicy spianata for more spice! (+3€)

**BOMBETTA PEPERONE** \*1,7 - 12  
cream of peppers, speck, cherry tomatoes, grilled peppers and rocket  
the squadra advises you to add a whole burrata (+5€)

**BOMBETTA TARTUFO** \*1,3,7 - 12  
ricotta cream with summer truffle, smoked stracciata, cooked ham,  
roasted hazelnuts, arugula and olive oil flavored with white truffle  
double your dose of cooked ham on the chef's advice! (+3€)

**BOMBETTA VEGIGI (V)** \*1,3,7 - 12  
basil pesto, grilled peppers, cherry tomatoes,  
smoked stracciata, grilled hazelnuts and rocket  
the squadra advises you to add grilled eggplants (+2€)

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**PANUOZZO MELA MELA** \*1,3,7 - 12  
roasted eggplant with garlic, sepck, cherry tomatoes, grated ricotta salata, mint yogurt sauce,  
roasted hazelnuts and rocket  
nothing like smoked stracciata for more creaminess! (+3€)

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potato gnocchi, pepper cream, mozzarella and grana padano  
au gratin, speck, cherry tomatoes and grilled hazelnuts on top  
add a whole burrata to your gnocchi! (+5€)

A COFFEE (CAPPUCCINO/LATTE/ESPRESSO) OR HOMEMADE ICED TEA

HOMEMADE LEMONADE OR HOMEMADE ICED TEA (other choices at extra cost)

+

HONEY/NUT BURRATA, PEPERONI BRUSCHETTA, ITALIAN EGG, TIRAMISU

OR

BASIL/RED FRUITS BURRATA, BRUCHETTA MORTADELLA, ITALIAN EGG,  
PANNA COTTA RED FRUITS

# SUNDAY BRUNCH — 30

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## MELON - SPECK \*7 – 8,5

thin slices of speck, melon, candied grapes with balsamic vinegar

## BURRATA E BASTA (V) \*7 – 7,5

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

## BURRATA PISTACCHIO \*3,7 – 12

whole creamy burrata, homemade pistachio pesto, mortadella, crushed pistachios and basil

## BURRATA CAPRESE (V) \*1,3,7 – 12

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### ESTIVALE \*3,7 – 12

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add some speck to it! (+3€)

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### ALLERGENS

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5. Fish 6. Soy 7. Milk 8. Sulfur dioxide and sulphites at concentrations above 10 mg/kg

# SUNDAY BRUNCH

# DRINKS

## DRAFT BEERS

25/33/50CL

**FACILE** \*1 - 4/5,5/7,5

Lost Lager, Brewdog-4,5°: everyday beer

**BIRRA BALADIN** \*1 - 5/6,5/8,5

Italian Ale, Baladin-4,5°: floral, fresh and easy

**AMARA** \*1 - 5/6,5/8,5

Punk IPA, Brewdog-5,6°: perfectly balanced between citrus and bitterness

**SUD** \*1 - 5/6,5/8,5

Blanche, Baladin-4,5°: the white Italian version full of southern flavor

**SUPER BITTER** \*1 - 5,5/7/9

Hoppy Belgian Ale, Baladin-8°: round and caramelized, belgian inspiration, Italian twisted

**HAZY BARBARA**\*1 - 5/6,5/8,5

Pale Ale, Cambier-5,5° : brewed at Barbara's neighbor's house, Cambier, cloudy, fruity and very little bitter, whey

**ROCK N'ROLL**\*1 - 5,5/7/9

American pale ale, Baladin- 7,5°: easy, round, subtly peppery and very slightly hoppy

## WINE 12,5/50cl/75cl

ROUGES

**NUMERO UNO** \*14 - 5/■/26

Franco-Italian hybrid-13.5°: our table wine, easy and fruity

**NERO D'AVOLA** \*14 - 5,5/■/29

Sicily-14° organic DOC: great southern classic, fruit, spices, sunshine

**NEGROAMARO PASSALACQUA** \*14 - 6/20/■

Puglia-12.5° BIO IGP: small natural wine with fruit, candied spirit from Puglia

**WHEN WE DANCE** \*14 - 7,5/■/45

Chianti-13° DOCG ORGANIC: magnificent Tuscan chianti, subtle and woody, red fruits, blackberries and delicate tannins

**ALBERAIA** \*14 - ■/■/42

Tuscany-14°DOC: noble Tuscan, red fruits and wood

**ETNA ROSSO CIAURIA** \*14 - ■/■/42

Sicily-13.5°DOC: when the liveliness of Etna coexists with finesse by Paolo Caciorgna

**VALPOLICELLA** \*14 - 9/■/55

Venetie-13° BIO: delicate, fresh, tasty, elegant and fine cherry

BLANCS

**PINOT GRIGIO** \*14 - 5/■/26

Venetie-12.5°: summer wine par excellence, fruity and light

**VERMENTINO BIANCO COLLI** \*14 - 5,5/■/29

Lazio-12.5°: vermentino, typical fruity and sunny grape variety

**FALANGHINA PASSALACQUA** \*14 - 6/20/■

Puilles-11°BIO IGP: natural white, white fruits and citrus fruits

**LA GIGA** \*14 - ■/■/42

Piedmont-13.5°BIO: fresh and complex white from Piedmont

ROSÉ

**BARDOLINO CHIARETTO** \*14 - 4,5/16/23

Venetie-12°DOC: rosé, light and refreshing

**LE 2 DE ROUCOULETTE** \*14 - 6,5/■/35

(Côtes de Provence. 12°) superb rosé from Provence, elegant and refined

**PROSECCO** \*14 - 6,5/■/35

Venetie -11°DOC: the essential sparkling wine of Italy

BULLES

**MOSCATO D'ASTI** \*14 - 6,5/■/35

Piedmont-6°DOC: sweet, floral and mellow

**PROSECCO ROSÉ** \*14 - 7/■/42

Venétie-11° DOC: fine bubbles, but rosé, our Italian champagne

**LAMBRUSCO ROUGE** \*14 - 5,5/■/29

Modena-8.5° DOP: il vero lambrusco

## SPIRITUEUX

LIMONCELLO, AMARETTO, SAMBUCA, GRAPPA, HAZELNUT LIQUEUR - 6

# NEGRONI

**CLASSICO** \*14 – 11  
campari, martini rubino, gin

**SBAGLIATO** – 11  
campari, martini rubino, prosecco

**STALICO** \*14 – 12  
gin, Italicus, martini ambrato, lime

# SPRITZ 1v/PICHET (3v)

**CLASSICO SPRITZ** \*14 – 9/25  
cinzano, prosecco, seltzer

**AMALFITANO SPRITZ** \*14 – 9/25  
limoncello, lemon, prosecco,  
soda water

**HUGO SPRITZ** \*14 – 9/25  
elderflower liqueur, prosecco,  
lime, mint, seltzer water

**DOLCERABA** \*14 – 9/25  
ambrato martini, prosecco, rhubarb/vanilla,  
lemon, seltzer water

# SOFTS

**HOMEMADE ICED TEA** 25CL – 4,5

**HOMEMADE LEMONADE** 25CL – 4,5

**MOLE COLA** 33CL – 5  
the Italian cola with a traditional taste!

**MOLE COLA SANS SUCRE** 33CL – 5  
the Italian cola with a traditional taste, without sugar!

**BALADIN COLA** 33CL – 5  
natural Italian cola!

**STILL/SOBER WATER** 33L – 2,5

## 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 (UNIQUEMENT LE SOIR)

**PEPEGIN** – 11  
gin infused with basil,  
pepper, lemon, tonic

**ESTATE MULE** – 12  
sambuca, grapefruit, lemon,  
ginger, ginger beer, bitter

**BASIL SMASH** – 11  
gin, cane sugar, basil, lime

**FRAGOLA SMASH** – 11  
vodka, cane sugar, strawberry, lemon

**OLD ANANASSO** – 12  
whisky, italicus, pineapple, lemon, sparkling water

**RUMANITO** – 11  
amber rum, pineapple, lime, peach, bitters

**RABARBARO FIZZ'** – 11  
gin, rhubarb/vanilla, lemon, tonic

**BELLINI** – 9  
prosecco, peach puree

**ROSSINI** – 9  
prosecco, strawberry puree

**OSCARO 0°** – 7  
lemonade, grapefruit, strawberry

**GASPARDO 0°** – 7  
iced tea, ginger, peach

**ALBA 0°** – 7  
lemonade, rhubarb/vanilla, lime

# CAFFÈ

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

**HOT CHOCOLATE DI PAPA** – 5,5

**LATTE MACCHIATO** – 5

**CAPPUCCINO** – 5

**LATTE VANILLE** – 5,5

**LATTE SHAKERATO** – 5,5

**TEA/INFUSION FROM HOUSE UNAMI** – 5  
as we like it, very hot

**ITALIAN CAFFÈ** – 10  
doppio coffee, whipped cream, shot of amaretto

# BIBITE