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ANTIPASTI

- *1.7 **AIL AIL AIL** 7,5
half pizza dough, mozza fiordilatte, garlic, olive oil and basil
- *7 **OLIVES & GRANA** 7
large green olives from Sicily and beautiful pieces grana padano to share
- *7 **BURRATA E BASTA** 7
creamy burrata of around 125g drizzled with oil fruity olive, basil, salt and pepper
- *7 **INSALATA SEMPLICE** 7
arugula, cherry tomatoes, grana padano, balsamic vinegar cream, olive oil (for more indulgence add a burrata +5€)
- *7 **STRACCIATA FUMÉE** 8,5
the heart of the burrata, creamy with filaments mozzarella, and ours is smoked with beech wood
- *1.3.7 **FOCACCIA ESTIVALE** 9
half pizza dough, bufala mozzarella, cherry tomatoes, basil pesto, basil and olive oil
- *3.7 **BURRATA PISTACCHIO** 12
creamy burrata, pistachio pesto, pistachio mortadella, basil
- *3.7 **BURRATA CAPRESE** 10
creamy burrata, cherry tomatoes, basil basil pesto, olive oil
- *7 **CARPACCIO DE BRESAOLA** 10
thin slices of dried and marinated beef fillets, grana padano, cherry tomatoes, arugula and lemon juice
- *1.3.7 **BIG TAGLIERE APERITIVO** 26
beautiful board of friends to share, mortadella, thinly sliced bresaola and speck, nice pieces grana padano, green Sicilian olives and a large, creamy 125g burrata

OVEN DISHES

AL FORNO

accompanied by a punchy salad and focaccia!

- *1.7 **GNOCCHI ALLA SORRENTINA** 14,5
potato gnocchi, tomato sauce, basil, mozzarella, gratinated grana padano and smoked stracciatella on top
- *1.3.7 **GNOCCHI AL PEPERONI** 14,5
potato gnocchi, pepper cream, mozzarella, flesh sausage, ricotta salata, cherry tomatoes and roasted hazelnuts on top
adds a burrata (+5€) or stracciatella (+3€)

TUTTO FATTO A MANO DA CASA CON AMORE

DOLCI & GELATI

- *3.7 **PANNA COTTA** 7
we make it creamy, with real vanilla pod with a red fruit coulis, or mango/passion and cantucci
- *1.3.6.7 **NOCCIOLINO** 8
half pizza, nocciolata and grilled hazelnuts
he advises you to add gelato (+2€)
- *1.4.6.7 **TIRAMISU** 8
our great classic, super light and coffee-flavored
- *7 **REAL ITALIAN ICE CREAM** 9
flavor of your choice: hazelnut, fiordilatte and pistachio
additional topping: caramel, nocciolata or red fruits (+1€)
- *1.2.3.6.7 **FAT SUNDAE** 9
fiordilatte ice cream, nocciolata, salted butter caramel, salted peanuts, cantucci chips, cocoa
- *7 **AFFOGATO** 5
italian espresso, served with a scoop fiordilatte ice cream, to drown or not with coffee



bevi olio

We import the best products from the best producers Neapolitans and Italians because our ambition is to bring back a piece from Naples to Bordeaux through pizza. The special one The real pizza Napoletana

Végétarien
Origin of meat: Italy

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- MICKEY PIZZA** 8,5
- CHILDREN'S MENU PIZZA MICKEY BABY SYRUP OR MINI LEMONADE OR MINI ICE CREAM OR APPLE JUICE** 13,5
- SMALL ICE CREAM FLAVOR OF YOUR CHOICE** (3€)

PIZZE *COME A NAPOLI*

CLASSICI

- *1.7 **MARINARA** 9,5
tomato sauce, garlic, oregano, basil and olive oil
we advise you to add a burrata (+5€)
- *1.7 **MARGHERITA** 11
tomato sauce, mozzarella fiordilatte, grana padano, basil and olive oil
il capo advises you to add cooked ham (+2€)
- *1.7 **FRESH MARGHERITA** 13
grana padano cream, fiordilatte mozzarella, tomatoes yellow and red, basil and garlic olive oil
the squadra advises you to add bresaola (+3€)
- *1.5.7 **SBAGLIATA** 14,5
tomato sauce, garlic, smoked stracciatella, black olives, cherry tomatoes, oregano, basil, pepper and olive oil
the squadra advises you to add anchovies (+2€)

TRADIZIONALI

- *1.7 **NORMA** 15
pepper cream, roasted eggplant with garlic, fiordilatte mozzarella, ricotta salata, basil and olive oil
we advise you to add speck (+3€)
- *1.7 **DIAVOLA CARINA** 14,5
tomato sauce, mozza fiordilatte, spicy salami, fresh ricotta, basil, devil's hair and olive oil
la quadra advises you to add burrata (+5€)
- *1.7 **BUFALINA DI PAPÀ** 15,5
tomato sauce, bufala mozzarella, grana padano, basil, fleur de sel, pepper and olive oil
add some speck (+3€)

SPECIALITE

- *1.7 **GOLOSA 2.0** 16
pepper cream, fiordilatte mozzarella, sausage meat, spicy salami, grana padano, basil and olive oil
we advise you to add a stracciatella (+3€)
- *1.7 **RÉGINA DI PAPÀ** 16
tomato sauce, fiordilatte mozzarella, cooked ham, black olives, roasted mushrooms, basil and olive oil
la squadra advises you to add a burrata (+5€)
- *1.3.7 **CHEESUS CHRIST** 16,5
grana cream, fiordilatte mozzarella, smoked stracciatella, ricotta salata, fig coulis, roasted hazelnuts, pepper, basil and olive oil
the squadra advises you to add spicy salami (+2€)
- *1.7 **SPECK'TACULARE** 17,5
grana cream, fiordilatte mozzarella, speck, arugula, grana padano, cherry tomatoes and olive oil
add a burrata (+5€)
- *1.3.7 **BREAK MY BALL** 18
grana cream, fiordilatte mozzarella, basil pesto, whole burrata, cherry tomatoes, basil and olive oil
he capo advises you to add speck (+3€)
- *1.3.7 **MORTADELLA** 18
pistachio pesto, mozza fiordilatte, mortadella, stracciatella smoke, crushed pistachios, basil and olive oil
the squadra advises you to add cherry tomatoes (+1€)
- *1.3.7 **TRUFFE DE OUF** 18
ricotta cream with white truffle, fiordilatte mozzarella, bresaola, smoked stracciatella, arugula, roasted hazelnuts and olive oil flavored with summer truffle
the squadra advises you to add a burrata (+5€)

PIMP TON INSALATA

BASED ON ROQUETTE (€4), COMPOSE YOUR SALAD WITH THE FOODS OF YOUR CHOICE!

- roasted hazelnuts (1€)
- smoked stracciatella (3€)
- cherry tomatoes (1€)
- ricotta salata (2€)
- pistachio pesto (2€)
- roasted mushrooms (1€)
- crushed pistachios (1€)
- grana padano shavings (2€)
- burrata (5€)
- black olives (1€)
- mortadella (2€)
- speck (3€)
- white Ham (2€)
- bufala mozzarella (5€)
- basil pesto (2€)

VINO

WINE OF THE DAY ask the squadra!

	RED	12cl	50cl	75cl
PRIMITIVO ⁸ -IGT salento-13° fruits confits, baies noires, grenade, tout en étant facile et léger a boire	4,5	—	—	22
NUMERO UNO ⁸ -ventoux-france-13,5° our table wine, light, ideal for an aperitif	5	—	—	26
NERO D'AVOLA ⁸ -DOC sicile-14° organic, sunny, full-bodied and notes of cherries	5,5	—	—	29
WHEN WE DANCE ⁸ -toscane-13° magnificent Tuscan, subtle and woody, red fruits, blackberries and delicate tannins	7,5	—	—	45
NEGROAMARO ⁸ -Bio igp pouilles-12° natural wine from Puglia, very fruity and light	6	20	—	—
CORVINA ⁸ -vénétie-12,5° delicate and finesse wine from northern Italy	6,5	—	—	35
ETNA ROSSO CIAURIA ⁸ -DOC sicile-13,5° when the liveliness of Etna coexists with the finesse of Paolo Caciorgna	—	—	—	47
	WHITE	12cl	50cl	75cl
PINOT GRIGIO ⁸ -vénétie-12,5° classic Italian dry white wine fresh ideal with cold meats or cheese	5	—	—	25
BIANCO COLLI ⁸ -lazio-12,5° vermentino typical italian grape fruity wine	5,5	—	—	29
FALANGHINA ⁸ - Bio igp pouilles-11° natural wine, white fruits and citrus fruits	6	20	—	—
LA GIGA ⁸ - Bio piémont-13,5° fresh and complex white from Piedmont	—	—	—	42
	ROSÉ	12cl	50cl	75cl
BARDOLINO ⁸ -DOC vénétie-12° light and refreshing rosé	4,5	18	—	23
	BUBBLES	12cl	—	75cl
PROSECCO ⁸ -DOC vénétie-11° the essential sparkling wine of Italy	6,5	—	—	35
MOSCATO D'ASTI ⁸ -DOC piémont-6° soft floral and fluffy	6,5	—	—	35
LAMBRUSCO ⁸ -DOP modène-8,5° il vero lambrusco, red wine	5,5	—	—	29
PROSECCO ROSÉ ⁸ -DOC vénétie-11° our Italian champagne rosé version	—	—	—	42

BIRRA

PRESSIONS ARTISANALES A LA PRESSION

25cl / 33cl / 50cl

FACILE - 4,5° LAGER everyday beer	4,5	6	8
BIRRA BALADIN - 4,8° BLONDE ALE floral, fresh and easy	5	6,5	8,5
AMARA - 5,2° IPA perfectly balanced between citrus and bitterness!	5	6,5	8,5
SUD - 4,5° BLANCHE the white Italian version full of southern flavor	5	6,5	8,5

COCKTAILS

GIN TONIC gin, tonic fever tree	10
SPRITZ CLASSICO aperol, prosecco, sparkling water	9
HUGO SPRITZ elderflower liqueur, fresh mint, prosecco, lime juice	9
AMALFITANO SPRITZ limoncello, lemon juice, prosecco, sparkling water, basil	9
BELLINI SPRITZ prosecco, peach puree, sparkling water	9
NEGRONI CLASSICO gin, martini, campari	11

DIGESTIVI 4CL

NURCHETTO	6
SAMBUCA	6
LIMONCELLO	6
GRAPPA	6
AMARETTO	6
PEPPERMINT the Italian get 27 and 31!	6
VECCHIO AMARO DEL CAPO	6

SOFT

SYRUP (25CL)	2
HOMEMADE ICED TEA (25CL)	4,5
HOMEMADE LEMONADE (25CL)	4,5
APPLE JUICE (20CL)	3
MOLE COLA (33CL)	5
MOLE COLA ZERO (33CL)	5
BALADIN COLA (33CL)	5
FILTERED STILL WATER (50CL)	2
FILTERED SPARKLING WATER (50CL)	2

CAFFÈ

TORRÉFACTION ARTISANALE À L'ITALIENNE

ESPRESSO	2,5
DOPPIO	3,5
AMERICANO	3,5
AFFOGATO ⁷ pimp di sandro ^{2,3} (noccioolata + peanuts) (+1€)	5
CORRETO café + digestif	7

Prices in euros, taxes included, and service included. We accept payments by credit card and restaurant vouchers.

Grazie a voi et forza Napoli semper!

ALLERGENS: 1.Cereals containing gluten 2.Peanuts 3.Nuts 4.Eggs 5.Fish 6.Soy 7.Milk
8. Sulfur dioxide at concentrations greater than 10 mg/kg