

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



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

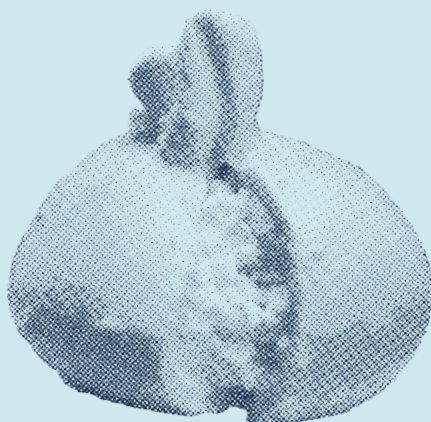
TAGLIERE DI FORMAGGI *7 – 18

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

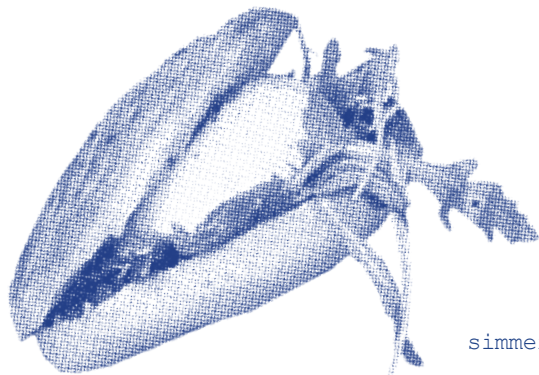
3 Sicilian biscuits filled with nocciolata, whipped cream, toasted hazelnuts, cocoa

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 PEPPERONE *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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the squadra advises you to add a dose of speck(+3€)

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€)

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

GNOCCHI

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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€)

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

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

+

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

OR

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

SUNDAY BRUNCH — 30

BURRATA & AMICI

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MORTADELLE *3,7 – 8,5

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STRACCIATA FUMÉE (V) *7 – 8,5

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

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

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

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OUR FRESH SALADS THAT GO WELL IN SUMMER...

INSALATE

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ESTIVALE *3,7 – 12

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add some speck to it! (+3€)

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

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

PRIMITIVO *8 – 4,5/■/22

IGT Salento. 13,5°: candied fruits, black berries, pomegranate

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

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

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

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

SPIRITUEUX

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

ROUGES

BLANCS

ROSÉ

BULLES

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