



preliminare



antipasti, our finger food to share (or not)

burrata e basta (v) *7

creamy burrata of approximately 125g drizzled with fruity olive oil, basil, salt and pepper

smoked stracciata (v) *7

stracciata smoked with beech wood, fleur de sel, pepper, basil and olive oil

burrata pistacchio *3,7

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

burrata tartuffo *3,7

beautiful creamy burrata, crushed mushrooms with summer truffle, cooked ham, roasted hazelnuts, pepper and white truffle flavored oil

burrata genovese *3,7

beautiful creamy burrata, basil pesto and speck

7,5

9

12

12

12

stayin' olive (v) *7

good pieces of grana padano, large olives fruity and fleshy Sicilian greens

plate of cold cuts (au choix)

thin slices of mortadella or speck (your choice)

assiette aperitivo

beautiful board of friends to share, composed of speck, mortadella, grana padano, green olives, a beautiful burrata and foccacia to treat yourself

hot dog à l'italienne *1,7

half pizza, cooked tomato sauce, mozzarella, French mustard, knack' s sausage and basil

aïe aïe ail (v) *1,7

neapolitan pizza dough, mozzarella, garlic, oil olive, basil, garlic bread by Barbara

7,5

9

21

11

7

Fritture

deep in it (v) *1,7

fried pizza dough sticks to dip in simmered tomato sauce and cacio e pepe sauce

arancini.e cacio e pepe (v)

2 nice rice croquettes (80g) stuffed with a cheese and pepper sauce accompanied by cacio e pepe sauce and pecorino romano

arancini.e ragù *1,7

2 nice rice croquettes (80g) stuffed with a tomato meat sauce and accompanied basil pesto and ricotta salata

8

11

11

THE SWEET
ITALIAN TOUCH

Dolci

ESPRESSO 2,5€
DOUBLE 3,5€

cheesecake amalfitano *1,3,7

our Italian cheesecake recipe with amaretti, lemon forever more freshness with a coulis of your choice: red fruits, caramel or nocciolata

panna cotta *1,3,7

we make it creamy, with real pods vanilla, with a coulis of your choice: red fruits, caramel or nocciolata

bomba di Barbara *1,3,7

pieces of pizza dough fried in donut mode, drizzled with nocciolata and sprinkled with icing sugar

tiramisu *1,4,7

our great classic, super light and coffee-flavored

8,5

7

7

8

belle brioche glacée *1,3,7

beautiful super light brioche, filled with fiordilatte ice cream, salted butter caramel and crushed pistachios

cannoli nocciolata *1,3,7

Sicilian biscuits filled with nocciolata, generously accompanied by whipped cream and roasted hazelnuts

fat sundae *1,2,3,7

fiordilatte ice cream, nocciolata, homemade salted butter caramel, salted peanuts, small biscuit, cocoa, whipped cream

affogato *3,7

Italian espresso, served with a scoop fiordilatte ice cream, to drown or not with coffee
pimp it up with nocciolata and hazelnuts ! (+1€)

8,5

5,5

8

5

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
ORIGIN OF BEEF: ORIGIN ITALY

↓

PIATTI PRINCIPALI

↓

PIZZA NAPOLETANA

cooked in our golden ovens from napoli

marinara (v) *1

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

10

barba' gherita (v) *1,7

tomato sauce, fiordilatte mozzarella, grana padano, basil and olive oil
il capo advises you to add cooked ham ! (+3€)

11

I just wanna make you SWET *1,7

tomato and Nduja sauce (spicy sausage meat), fiordilatte mozzarella, spicy spianata, hot smoked sauce from SWET, fresh basil, pepper and olive oil
barbara advises you to add stracciata if it stings too much ! (+3€)

14,5

regina barbara *1,7

tomato sauce, fiordilatte mozzarella, cooked ham, roasted mushrooms, taggiasche olives, basil and olive oil
add smoked stracciata ! (+3€)

15,5

margha Finta (v) *1,3,7

fiordilatte mozzarella, cherry tomatoes, grana padano, basil pesto, basil and olive oil
we advise you to add speck ! (+3€)

13,5

pomodori (v) *1

simmered tomato sauce with basil, cherry tomatoes, taggiasche olives, garlic, oregano, basil and olive oil
we advise you to add grilled guanciale ! (+3€)

12,5

carbonara *1,4,7

fiordilatte mozzarella, pecorino egg and pepper cream, grilled guanciale, grana padano shavings, pepper and basil
add smoked stracciata ! (+3€)

14

hawaienne sans costume *1,7

fiordilatte mozzarella, cooked ham, homemade pineapple coulis, pecorino romano, basil and olive oil
barbara advises you to add smoked hot sauce from SWET ! (+1€)

15

speck' tacularious *1,3,7

tomato sauce, grana padano, creamy burrata, speck, basil pesto, ricotta salata, basil, pepper and olive oil
barbara advises you to add cherry tomatoes ! (+2€)

17,5

pistadella *1,3,7

pistachio pesto, mozza fiordilatte, mortadella, smoked stracciata, cherry tomatoes, crushed pistachios and basil
il capo advises you to add a burrata ! (+5€)

17

oh my cheese (v) *1,3,7

grana padano cream, fiordilatte mozzarella, smoked stracciata, ricotta salata, toasted hazelnuts, basil, pepper and olive oil
we advise you to add spicy salami ! (+3€)

16,5

passion truffes (v) *1,3,7

ricotta cream with summer truffle, fiordilatte mozzarella, roasted mushrooms, smoked stracciata, grilled hazelnuts, rocket, pepper and white truffle flavored oil
we advise you to add a burrata ! (+5€)

17,5

barba'speck *1,7

grana padano cream, fiordilatte mozzarella, speck, cherry tomatoes, grana padano, rocket and olive oil
il capo advises you to add a burrata ! (+5€)

16,5

BAMBINI

13,5

little margherita *1,7 (8€)
small lemonade or iced tea (2€)
or fruit juice (3,50€)
mini sundae *3,7 (3€)

+++ SUPPLEMENTS ON TOP

WANT TO SPICE UP YOUR PIZZA? ASK THE SQUADRA!
BURRATA +5€ COLD CUTS +3€
STRACCIATA +3€ OTHER +2€

pimp ton insalata

ON A SALAD BASE (6€) (ARUGUELA + TOMATOES + VINAIGRETTE),
ADD YOUR FAVORITE INGREDIENTS FOR A FAT INSALATA !

WHOLE BURRATA (125G)	+5€
CHERRY TOMATOES	+2€
GRANA PADANO	+2€
SMOKED STRACCIATA	+3€
MORTADELLA / COOKED HAM	+2€
SPECK	+3€

TAGGIASCHE OLIVES	+1€
CRUSHED PISTACHIO	+1€
ROASTED HAZELNUTS	+1€
GRILLED GUANCIAL	+1€
BASIL PESTO	+2€
PISTACHIO PESTO	+2€

Turn

me



on



HOT STUFF

ESPRESSO/DOUBLE ITALIAN ROASTING BY MUDA	2,5/3,5
TEA/INFUSION FROM UNAMI HOUSE	5
CAPPUCCINO CAFFÈ BY MUDA, MILK, MILK FOAM	5
AMERICANO	4
CORRETTO (COFFEE + DIGESTIVE)	8
BARBARA' S CAFFÈ *1,3,7 CAFFÈ DOPPIO, HAZELNUT LIQUEUR, COFFEE LIQUEUR, SUGAR SYRUP, WHIPPED CREAM, ROASTED HAZELNUTS	10

COCKTAILS

ALL DAY

SPRITZ CLASSICO

PROSECCO • CINZANO • SELTZ WATER
• GREEN OLIVE • ORANGE SLICE

9

GLASS

25

PITCHER

SPRITZ AMALFITANO

PROSECCO • LIMONCELLO • YELLOW LEMON
• SELTZ WATER • BASIL SYRUP

9

GLASS

25

PITCHER

HUGO SPRITZ

PROSECCO • ELDERFLOWER • MINT
LIME • SELTZ WATER

9

GLASS

25

PITCHER

EVENING ONLY

NEGRONI CLASSICO

CAMPARI • VERMOUTH RUBINO • GIN

11

GLASS

GIN TO DI BARBARA

GIN • HIBISCUS SYRUP • YELLOW LEMON • MINT

11

GLASS

BASIL SMASH

GIN • LIME • BASILIC • SUGAR SYRUP

11

GLASS

FRAGOLITA

VODKA • YELLOW LEMON • STRAWBERRY • SUGAR SYRUP

11

GLASS

PESCA

DARK RUM • PEACH PUREE •
GINGER SYRUP • LIME

11

GLASS

BELLINI / ROSSINI

PROSECCO • PEACH OR STRAWBERRY PUREE

9

GLASS

ANDREA (ALCOHOL-FREE)

HOMEMADE LEMONADE • STRAWBERRY PUREE •
LEMON JUICE • SUGAR SYRUP

7

GLASS

BEERS

	25CL	33CL	50CL
FACILE *1 (LOST LAGER, BREWDOG - 4.5°) EVERY DAY BEER	4	5,5	7,5
HAZY BARBARA *1 (PALE ALE, CAMBIER - 5.5°) BREWED AT NEIGHBOR CAMBIER, OUR FAVORITE, TROUBLE, FRUITY AND LITTLE BITTER, WHEY...	5	6,5	8,5
SUD *1 (WITBIER STYLE, BALADIN - 4.5°) ALMOST WHITE ITALIAN BLONDE, CITRUS NOTES AND MEDITERRANEAN SCENTS.	5	6,5	8,5
AMARA *1 (PUNK IPA, BREWDOG - 5.6°) PERFECTLY BALANCED BETWEEN CITRUS AND BITTERNESS	5	6,5	8,5
ROCK N ROLL *1 (AMERICAN PALE ALE, BALADIN - 7.5°) EASY, ROUND, SUBTLY PEPPERY AND VERY SLIGHTLY HOPPY	5,5	7	9

DIGESTIFS

AMARETTO*3 (28°) ALMOND LIQUEUR	6
LIMONCELLO (28°) LEMON LIQUEUR	6
SAMBUCCA (38°) ANISE LIQUEUR	6
GRAPPA VECCHIA (41°) WATER OF GRAPE MARC	6
HAZELNUT LIQUEUR *3 (20°)	7

SOFTS

HOMEMADE LEMONADE (25CL)	4,5
HOMEMADE ICED TEA (25CL) TEA FROM HOUSE UNAMI, A GREAT CLASSIC	4,5
KOMBUCHA BY LOVEN (25CL)	4,5
MOLE COLA ZÉRO (33CL) THE ITALIAN COLA WITH A TRADITIONAL TASTE, WITHOUT SUGAR !!	5
MOLE COLA (33CL) THE ITALIAN COLA WITH A TRADITIONAL TASTE !	5
MICROFILTERED STILL WATER (50CL)	2
MICROFILTERED SPARKLING WATER (50CL)	2
APPLE/ORANGE JUICE (20CL)	3

BARBARA

WINES

	RED	12CL	50CL	75CL
PRIMITIVO*8 (IGT SALENTO - 13°) CANDIED FRUITS, BLACK BERRIES, POMEGRANATE, WHILE EASY AND LIGHT TO DRINK	4,5	.	23	
NUMERO UNO*8 (HYBRIDE FRANCO-ITALIEN - 12,5°) OUR WINE WE, AN AIR OF CÔTES DU RHÔNE BOOSTED WITH VERMENTINO, EASY, FRUITY, COMPLEX	5	.	26	
NERO D'AVOLA*8 (BIO DOC SICILE - 14°) INTENSE BOUQUET OF CHERRY BLACK, GENEROUS VELVETY WITH SOFT TANNINS	5,5	.	29	
NEGROAMARO PASSALACQUA*8 (BIO IGP POUILLES - 12,5°) SMALL NATURAL WINE ON FRUIT, CANDIED SPIRIT OF PUGLIA	6	20	.	
WHEN WE DANCE*8 (DOCG CHIANTI - 13°) MAGNIFICENT TUSCAN, SUBTLE AND WOODY, RED FRUITS, BLACKBERRY AND DELICATE TANNINS	7,5	.	40	
MUSELLA VALPOLICELLA SUPERIORE*8 (BIO IGP POUILLES - 13°) CHERRY TASTE DELICATE, FRESH, TASTY, ELEGANT AND FINE	9	.	49	
ALBERAIA*8 (DOC TOSCANE - 14°) LIGHT COAT, BEAUTIFUL ACIDITY ON BLACKCURRANT FLAVORS, A TREAT WITH BEAUTIFUL TANINS	.	.	52	
ETNA ROSSO CIAURIA*8 (DOC SICILE - 13,5°) LIGHT RUBY DRESS, AROMA DEEP CANDIED BLACKCURRANT, VERY BEAUTIFUL TANINS	.	.	52	

	WHITE	12CL	50CL	75CL
PINOT GRIGIO*8 (VÉNÉTIE - 12,5°) EXCELLENT DRY WHITE SUMMER WINE, FRUITY AND EASY TO DRINK	5	.	26	
BIANCO COLLI*8 (LAZIO - 12,5°) VERMENTINO, TYPICAL VARIETY, FRUITY AND SUNNY	5,5	.	29	
FALANGHINA PASSALACQUA*8 (BIO IGP POUILLES - 11°) NATURAL WHITE WINE, FRUITS WHITES AND CITRUS	6	20	.	

	ROSÉ	12CL	50CL	75CL
BARDOLINO CHIARETTO*8 (VÉNÉTIE - 12° - 2022) LIGHT AND REFRESHING	4,5	16	23	
LE 2 DE ROUCOULETTE*8 (CÔTES DE PROVENCE - 12,5°) SUPERB ROSÉ FROM PROVENCE, ELEGANT AND REFINED	6	.	38	

	BUBBLE	12CL	50CL	75CL
PROSECCO*8 (DOC VÉNÉTIE - 11°) THE ESSENTIAL SPARKLING	6,5	.	35	
PROSECCO ROSÉ JEIO*8 (DOC VÉNÉTIE - 11°) PEAR AND CHERRY FLAVORS, FRESHNESS SUPPORTED BY A LIGHT BUBBLE	.	.	42	
LAMBRUSCO ROUGE*8 (DOP MODENA - 8,5°) BOMB OF TREATS, CHERRIES AND RED BERRIES, A DELIGHT	5,5	.	29	
MOSCATO D'ASTI*8 (DOC PIÉMONT- 6°) SOFT, FLORAL AND SOFT	6,5	.	35	

ALLERGÈNES* : 1.CEREALS CONTAINING GLUTEN 2.PEANUTS

3.NUTS 4.EGGS 5.FISH 6.SOY 7.MILK

8.SULPHUR DIOXIDE AND SULPHITES AT CONCENTRATIONS GREATER THAN 10 MG/KG