

Softs

HOMEMADE ICED TEA (with or without sugar) 25cl	4,5
HOMEMADE LEMONADE 25cl	4,5
MOLE COLA 33cl	5
MOLE COLA ZÉRO 33cl	5
COLA BALADIN 33cl	5
MICRO-FILTERED WATER STILL OR GASEOUS 50cl	2,5

Wines

OF OUR SMALL PRODUCERS

RED

	12cl	50cl	75cl
PRIMITIVO *8 (IGT Salento. Pouilles 13,5°) candied, black cherries, spices	4,5	-	22
NUMERO UNO *8 (hybride franco-italien. 13,5°) gurgling, fresh cherries, heat	5	-	26
NERO D'AVOLA *8 (DOC Sicile. 14°) organic, intense, black cherries and tobacco	5,5	-	29
CHIANTI ANTICHE VIE *8 (Toscane. 13°) round, violet and ripe cherries	6	-	32
NEGROAMARO PASSALACQUA *8 (BIO IGP Pouilles. 12,5°) warm, red fruits, smoked	6	20	-
CORVINA *8 (Vénétie. 12,5°) easy drinking, strawberry, jam	6,5	-	35
ALBERAIA *8 (DOC Toscane. 14°) silky, cherry and toasty	-	-	42
ETNA ROSSO CIAURIA *8 (DOC Sicile. 13,5°) supple, blackcurrant, volcanic	-	-	42

WHITE

	12cl	50cl	75cl
PINOT GRIGIO *8 (Vénétie. 12,5°) easy, citrus and honeysuckle	5	-	26
BIANCO COLLI *8 (Lazio. 12,5°) lemon, apple and mineral	5,5	-	29
FALANGHINA PASSALACQUA *8 (BIO IGP Pouilles. 11°) natural white, white fruits and citrus fruits	6	20	-
LA GIGA *8 (BIO Piemont. 13,5°) lively, white fruits and almond	7,5	-	42

ROSÉ

	12cl	50cl	75cl
BARDOLINO *8 (DOC Vénétie. 12°) fresh, strawberry and simple	4,5	16	23
LE 2 DE ROUCOULETTE *8 (Côtes de Provence. 12°) balance, vine peach and mineral	6,5	-	35

BULLES

	12cl	75cl
PROSECCO *8 (DOC Vénétie. 11°) refined, pear and mineral	6,5	35
MOSCATO D'ASTI *8 (DOC Piémont. 6°) pearl, elderflower and sweet	6,5	35
LAMBRUSCO ROUGE *8 (DOP Modena. 8,5°) sparkling, red and sweet fruits	5,5	29

Birre

PRESSURE 25cl 33cl 50cl

FACILE *1 (Lost lager, brewdog - 4,5°) everyday beer	4	5,5	7,5
SUD *1 (witbier style, Baladin - 4,5°) Italian blonde almost white, citrus, southern heat and spices	5	6,5	8,5
AMARA *1 (Punk IPA, Brewdog - 5,6°) balanced, resinous and citrus	5	6,5	8,5
SUPER BITTER *1 (Hoppy Belgium Ale, Baladin - 8°) caramel, fruit kernels and final freshness	5,5	7	9



Cocktails

VERRE / PICHET

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
RABBARO gin, cinzano, rhubarb syrup lemon juice	9	-
NEGRONI gin, red vermouth and campari	9	-

Digestivi

SAMBUCA (38°) anise liqueur	6
LIMONCELLO (25°) lemon liqueur	6
AMARETTO*3 (28°) almond liqueur	6
GRAPPA (38°) grape marc brandy	6
HAZELNUT LIQUEUR*3 (20°)	6

Caffe

ESPRESSO	2,5
ESPRESSO DOPPIO	3,5
AFFOGATO *7 + Pimp di Sandro(*2,3) (nocciolata + peanuts) (+1€)	5
CORRETTO (coffee + digestive of your choice)	7

Victim of their success, certain wines and vintages may be lacking to the call, but we will always offer you an alternative!
Prices in euros, taxes included, and service included.
Payments by credit card, American express and restaurant vouchers only at lunchtime during the week.

**Buon appetito e grazie a voi,
forza pizza sempre!**

Papà Raffaele

Antipasti

OLIVES & GRANA *7 🌿

large green olives from Italy and beautiful pieces of 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 INVERNALE *1,7 🌿

half pizza, smoked stracciatella, candied tomatoes, pepper, lemon zest, basil and olive oil
(for more deliciousness add Parma ham : 3€)

FOCACCIA CIPOLLE *1,7

half pizza, onion cream, fiordilatte mozzarella, anchovies, taggiasche olives, candied onions, basil and olive oil
(for more deliciousness add smoked stracciatella : 3€)

PLATE OF PARMA HAM

plate of perfectly matured and thinly sliced Parma ham

BURRATA PISTACCHIO *3,7

creamy burrata, pistachio pesto, thinly sliced mortadella, basil

CARPACCIO DE BRESAOLA *7

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

INSALATA SEMPLICE *7 🌿

arugula, candied tomatoes, grana padano shavings, balsamic vinaigrette, salt, pepper, olive oil
(for more deliciousness add a burrata : 5€)

Dolci

PANNA COTTA *3,7

with real vanilla pod with a rhubarb coulis and cantucci

NOCCIOLINO *1,3,6,7

half pizza, brown sugar, nocciolata and toasted hazelnuts (to be ordered before the oven closes)

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, cantucci, cocoa

SUNDAE ALBICOCCA *1,3,6,7

milk ice cream, apricot coulis, cantucci and pistachios, redcurrants

PISTACCHINO *1,3,6,7

half pizza, homemade pistachio cream, grilled pistachio, redcurrants

Bambini

MENU ENFANT

mickey pizza: small margherita (€8.5) *1.7

small lemonade or iced tea (€2)

mini sundae of your choice plain, chocolate

or caramel or apricot or rhubarb coulis (€3) *1,3,7,6

* ALLERGÈNES

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

🌿 : vegetarian dishes

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Pizze

7,5

MARINARA (VEGAN) *1 🌿

tomato sauce, garlic, oregano, basil and olive oil
add a burrata (+5€) and taggiasche olives (+2€) and get the Bomba di Maradona
Perfect pairing: Easy beer and Pinot Grigio wine (white)

9,5

7,5

MARGHERITA *1,7 🌿

tomato sauce, fiordilatte mozzarella, grana padano, basil and olive oil
add cooked ham (+3€)
Perfect pairing: Sud beer and Numero Uno wine (red)

11,5

8,5

TIRCHIA *1,7 🌿

tomato sauce, onions and candied tomatoes, fresh ricotta, olives taggiasche, lemon zest, pepper, basil and olive oil
the squadra advises you to add anchovies (+2€)
Perfect pairing: Sud beer and Numero Uno wine (red)

13

7,5

9

PORCATA *1,7

tomato sauce, fiordilatte mozzarella, grana padano, cooked ham, sausage meat, fresh ricotta, pepper, basil and olive oil
the squadra recommends bresaola (+3€)
Perfect pairing: Amara beer and Numero Uno wine (red)

15,5

9

CARBONARA *1,4,7

grana padano cream, fiordilatte mozzarella, egg yolk coulis pecorino, grilled guanciale, pepper, basil and olive oil
We advise you to add a burrata! (+5€)
Perfect pairing: Amara beer and Le 2 de Roucoulette wine (rosé)

16

9

12

REGINA DI PAPÀ *1,7

tomato sauce, fiordilatte mozzarella, cooked ham, taggiasche olives, portobello mushrooms, basil and olive oil
add some smoked stracciatella! (+3€)
Perfect pairing: Easy beer and Bianco Colli wine (white)

16

12

7

DIAVOLA CARINA *1,7

tomato sauce, fiordilatte mozzarella, spicy salami, fresh ricotta, pepper, basil and olive oil
add burrata to it! (+5€)
Perfect pairing: Amara beer and Negroamaro wine (natural red)

14,5

7

DAVID FUNGHETTA *1,3,7

cream of mushrooms, mozza fiordilatte, grilled guanciale, caramelized onions, smoked stracciatella, toasted hazelnuts and olive oil
the squadra advises you to add a burrata! (+5€)
Perfect pairing: Amara beer and Falanghina wine (white)

16

7

ONION BALL'S *1,3,7 🌿

onion cream, fiordilatte mozzarella, candied onions and tomatoes, whole taggiasche burrata olives, toasted hazelnuts, basil and olive oil
We advise you to add Italian raw ham! (+3€)
Perfect pairing: Super Bitter beer and Nero d'Avola wine (red)

18,5

8

8

GORGONSICCIA *1,7

gorgonzola cream, fiordilatte mozzarella, grilled sausage meat, portobello mushrooms, lemon zest, chives and olive oil
add smoked stracciatella (+3€)
Perfect pairing: Amara beer and Pinot grigio wine (White)

15

9

8

OH MY CHEESE ! *1,3,7 🌿

gorgonzola cream, fiordilatte mozzarella, smoked stracciatella, grana padano, apricot coulis, toasted hazelnuts, pepper, basil and olive oil
adds spicy salami (+3€)
Perfect pairing: Amara beer and Negroamaro wine (red)

16,5

9

9

PAPÀRMA *1,7

fiordilatte mozzarella, parma ham, arugula, grana padano shavings and olive oil
the squadra advises you to add a burrata! (+5€)
Perfect pairing: Super Bitter beer and Chianti wine (red)

17

13,5

MORTADELLA *1,3,7

pistachio pesto, mozza fiordilatte, mortadella, smoked stracciatella, crushed pistachios, basil and olive oil
We advise you to add candied tomatoes! (+2€)
Perfect pairing: Amara beer and Falanghina wine (White)

18

TRUFFE DE OUF *1,3,7

ricotta cream with summer truffle, mozza fiordilatte, bresaola, smoked stracciatella, arugula, toasted hazelnuts and olive oil flavored with white truffle
We advise you to add a burrata! (+5€)
Perfect pairing: Sud beer and bottled Alberaia wine (red)

18

SUPPLEMENT : Do you want to spice up your pizza? ask the squadra!
Burrata +5€ / Stracciatella +3€ / Cold meats +3€ / Other +2€