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ANTIPASTI

- ^{*1.7} **AIL AIL AIL** 7,5
half pizza dough, mozza fior di latte, garlic, olive oil and basil
- ^{*7} **OLIVES & GRANA** 7
large green olives from Sicily and nice pieces of Grana Padano to share
- ^{*7} **BURRATA E BASTA** 7
creamy burrata of about 125g drizzled with fruity olive oil, basil, salt and pepper
- ^{*7} **INSALATA SEMPLICE** 7
arugula, candied tomatoes, grana padano, balsamic vinegar cream, olive oil (for more deliciousness add a burrata +5€)
- ^{*7} **STRACCIATA FUMÉE** 8,5
the heart of the burrata, creamy with filaments of mozzarella, and ours is smoked with beech wood
- ^{*1.3.7} **FOCACCIA TARTUFO** 9
half pizza dough, truffle ricotta cream, mozzarella, baked mushrooms, cooked ham and chives
- ^{*3.7} **BURRATA PISTACCHIO** 12
creamy burrata, pistachio pesto, pistachio mortadella, basil
- ^{*1.3.7} **BIG TAGLIERE APERITIVO** 24
nice platter of friends to share, mortadella, spianata and speck thinly sliced, nice pieces of grana padano, green olives from sicily and a big burrata of 125g very creamy

PLATS AU FOUR

AL FORNO

accompagnés d'une salade bien punchy et d'une focaccia !

- ^{*1.7} **GNOCCHI ALLA SORRENTINA** 15
potato gnocchi, tomato sauce, basil, mozzarella, grana padano gratin and smoked stracciatella on top
- ^{*1.3.7} **GNOCCHI FUNGHI** 15
potato gnocchi, mushroom cream, mozzarella, grilled guanciale, and roasted hazelnuts on top

add a burrata (-5€) or stracciatella (-3€) for more indulgence

TUTTO FATTO A MANO DA CASA CON AMORE

DOLCI & GELATI

- ^{*3.7} **PANNA COTTA** 6,5
with real vanilla pod with a red fruit coulis, or mango/passion fruit and and broken cantucci
- ^{*1.3.6.7} **NOCCIOLINO** 8
half pizza, nocciolata and grilled hazelnuts the chef advises you to add a scoop of ice cream (+2€)
- ^{*1.4.6.7} **TIRAMISU** 8
our great classic, super light and with coffee
- ^{*7} **LA VRAIE GLACE A L'ITALIENNE** 7,5
choice of flavor: hazelnut, fiordilatte and pistachio topping in soup: caramel, hazelnuts or red fruits (+1€)
- ^{*1.2.3.6.7} **FAT SUNDAE** 9
fior di latte ice cream, nocciolata, salted butter caramel, salted peanuts, cantucci chips, cocoa
- ^{*7} **AFFOGATO** 5
Italian espresso, served with a scoop of fiordilatte ice cream, to drown or not with coffee



bevi olio

We import the best products from the best Neapolitan and Italian producers because our ambition is to bring a piece of Naples to Bordeaux through pizza. The unique The real pizza Napoletana

Végétarien

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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, grana padano, basil and olive oil
he advises you to add cooked ham (+2€)

TRADIZIONALI

- ^{*1.7} **RAGU FINTA** 13,5
tomato sauce, mozzarella fiordilatte, sausage meat, grana padano, basil, olive oil
The squadra advises you to add a burrata(+5€)

- ^{*1.7} **MAKE YOU SWET** 14,5
tomato sauce with Nduja (spicy Calabrian sausage meat), fiordilatte mozzarella, spicy salami, fresh ricotta, basil and olive oil
we advise you to add speck (+3€)

- ^{*1.7} **PORCO MIO** 15
gorgonzola cream, mozzarella fiordilatte, sausage meat, grilled guanciale, oven-baked mushrooms, chives and olive oil
We recommend adding a smoked stracciatella (+3€)

- ^{*1.7} **CARBONARA** 16
grana cream, mozza fiordilatte, grilled guanciale, egg yolk coulis with pecorino, pepper, basil and olive oil
We recommend adding a smoked stracciatella (+3€)

- ^{*1.7} **RÉGINA DI PAPÀ** 16
tomato sauce, fiordilatte mozzarella, cooked ham, black olives, baked mushrooms, basil and olive oil
The squadra advises you to add a burrata (+5€)

SPECIALITE

- ^{*1.7} **GOLOSA 2.0** 16
tomato sauce, mozza fiordilatte, sausage meat, spicy salami, grana padano, basil and olive oil
we advise you to add a burrata (+5€)

- ^{*1.7} **FUNGHI I'M FAMOUS** 16
cream of mushrooms, mozzarella fiordilatte, grilled guanciale, oven-baked mushrooms, grilled hazelnuts, chives and olive oil
We recommend adding a smoked stracciatella (+3€)

- ^{*1.3.7} **CHEESUS** 16
gorgonzola cream, mozza fiordilatte, grana padano, smoked stracciatella, fig coulis, 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, candied tomatoes and olive oil
add some burrata to it (+5€)

- ^{*1.7} **S'BALL'GLIATA** 18
tomato sauce, garlic, candied tomatoes, black olives, whole burrata, oregano, basil and olive oil
la squadra advises you to add speck (+3€)

- ^{*1.3.7} **MORTADELLA** 18
pistachio pesto, mozza fiordilatte, mortadella, smoked stracciatella, crushed pistachios, basil and olive oil
The squadra advises you to add candied tomatoes (+2€)

- ^{*1.3.7} **TARTUFO** 18
white truffle ricotta cream, baked mushrooms, fiordilatte mozzarella, smoked stracciatella, rocket, roasted hazelnuts and summer truffle-flavored olive oil
la squadra advises you to add mortadella(+3€)



- PIZZA MICKEY** 8,5
- MICKY KIDS MENU** (8,5€) 13,5
- SIROP BAMBINI** (2€)
- OR MINI LEMONADE** (2€)
- OR MINI ICED TEA** (2€)
- OR APPLE JUICE** (3€)
- SMALL ICE CREAM FLAVOR OF YOUR CHOICE** (3€)

VINO

WINE OF THE DAY

ask the squadra!

	RED	12c1	50c1	75c1
PRIMITIVO ⁸ - IGT salento-13° candied fruits, black berries, pomegranate, while being easy and light to drink	4,5	—	—	22
NUMERO UNO ⁸ - ventoux-france-13,5° our light table wine, ideal for an aperitif	5	—	—	26
NERO D'AVOLA ⁸ - DOC sicile-14° organic, sunny, full-bodied and cherry notes	5,5	—	—	29
WHEN WE DANCE ⁸ - DOCG CHIANTI-13° magnificent Tuscan, subtle and woody, red fruits, blackberries and delicate tannins	7	—	—	40
NEGROAMARO ⁸ - Bio IGP pouilles-12° Natural wine from Puglia, very fruity and light	6	20	—	—
ETNA ROSSO CIAURIA ⁸ - DOC sicile-13,5° when the liveliness of Etna coexists with the finesse of Paolo Caciorgna	—	—	—	42
	WHITE	12c1	50c1	75c1
PINOT GRIGIO ⁸ - vénétie-12,5° classic Italian fresh dry white wine ideal with cold cuts or cheese	5	—	—	25
BIANCO COLLI ⁸ - lazio-12,5° vermentino typical italian grape variety 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	12c1	50c1	75c1
BARDOLINO ⁸ - DOC vénétie-12° light and refreshing rosé	4,5	18	—	23
	BUBBLES	12c1	—	75c1
PROSECCO ⁸ - DOC vénétie-11° the essential sparkling wine from Italy	6,5	—	—	35
MOSCATO D'ASTI ⁸ - DOC piémont-6° soft floral and mellow	6,5	—	—	35
LAMBRUSCO ⁸ - DOP modène-8,5° the true lambrusco, red wine	5,5	—	—	29
PROSECCO ROSÉ ⁸ - DOC vénétie-11° our Italian champagne rosé version	—	—	—	42

BIRRA

BIERES ARTISANALES ALA PRESSION

25c1/33c1/50c1

	FACILE	4,5	6	8
LOST LAGER/BREWDOG 4,5° or PERONI 5,1° everyday beer				
BIRRA BALADIN - 4,8° BLONDE ALE, BALADIN floral, fresh and easy	5	6,5	8,5	
AMARA - 5,2° PUNK IPA, BREWDOG perfectly balanced between citrus and bitterness!	5	6,5	8,5	
SUD - 4,5° WITBIER, BALADIN 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 27and 27!	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

CAFFÉ

TORRÉFACTION ARTISANALE À L'ITALIENNE

ESPRESSO	2,5
DOPPIO	3,5
AFFOGATO ⁷ pimp di sandro ^{2,3} (nocciolata + peanuts) (+1€)	5
CORRETO coffee + digestive	7

Prices in euros including taxes and service. We accept payment by credit card and restaurant vouchers.

Grazie a voi et forza Napoli sempre !

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