

# Lunch only

OUR LUNCH MENU CONSISTING OF A SELECTION OF THE BEST PRODUCTS EASY TO EAT IN THE STREET, AT THE OFFICE OR AT HOME AND MADE WITH AMORE

## PIZZA ROTOLO

THE LITTLE COUSIN OF PIZZA, IT'S HALF A PIZZA COOKED IN OUR NEAPOLITAN OVEN, GARNISHED WITH OUR DELICIOUS PRODUCTS STRAIGHT FROM THE BOOT

### ROTO CHEESE (V) \*1,3,7

gorgonzola cream, mozzarella, grana padano, roasted hazelnuts, pear coulis, rocket

### ROTO PISTACCHIO \*1,3,7

Homemade pistachio pesto, mozzarella, cooked ham, sun-dried tomatoes, rocket

### ROTO QUEEN \*1,7

Grana cheese cream, mozzarella, cooked ham, roasted mushrooms, black olives, rocket

### ROTO TARTUFFO \*1,3,7

Summer truffle ricotta cream, mozzarella, roasted mushrooms, bresaola, toasted hazelnuts, olive oil infused with white truffle, rocket

7,5

8,5

8

9,5

## PIZZA SANDWICH

"SLIPPER" MADE FROM PIZZA DOUGH, BAKED IN THE OVEN NEAPOLITAN AND GARNISHED WITH OUR DELICIOUS PRODUCTS STRAIGHT FROM THE BOOT

### FIGUETTA BURRATA (V) \*1,7

125g burrata, sun-dried tomatoes, basil, tomato sauce, arugula, garlic oil, fleur de sel, pepper

12

### FIGUETTA SALSICCIA

Sausage meat, red onions, fiordilatte mozzarella, rocket, lemon/garlic sauce

9

### FIGUETTA PIQUANTE

Smoked stracciatella, spicy spianata, rocket, toasted hazelnuts, honey

10

### FIGUETTA PISTACCHIO

125g burrata, cooked ham, crushed pistachios, basil, rocket, olive oil

12

## PIZZA FRITTA

FILLED AND FRIED PIZZA DOUGH TURNOVER. THE PERFECT ALTERNATIVE TO PIZZA

### PIZZA FRITTA CLASSICA \*1,7

Fried calzone filled with tomato sauce, mozzarella, ham, basil

8

### PIZZA FRITTA DIAVOLA \*1,7

Fried calzone filled with tomato sauce, 'nduja, mozzarella, spicy spianata, red onions, and basil

8

### SUPPLEMENTS

BURRATA + 5€ / CHARCUTERIE, STRACCIATA + 3€ / OTHERS + 2€

PRICE IN EUROS, TAXES INCLUDED AND SERVICE INCLUDED.  
PAYMENTS BY BANK CARD, AMERICAN EXPRESS  
AND RESTAURANT MEPS ONLY AT LUNCH DURING THE WEEK

### \*ALLERGENS

1.Cereals containing gluten 2.Peanuts 3.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



# Lunch - dinner

## SIDE



FINGER FOOD TO SHARE OR NOT

### SMOKED STRACCIATA (V) \*7

The heart of smoked burrata with beech wood

### BURRATA E BASTA (V) \*1,7

Fresh, pepper, salt, DOP olive oil, basil

### INSALATA SEMPLICE (V) \*7

Rocket, sun-dried tomatoes, shavings of Grana Padano, balsamic vinaigrette

## FRITTURA



THE BASIS OF NEAPOLITAN STREET FOOD

### POTATO CROQUETTE (V) \*1,3,7

Stuffed with cheese and served with a lemon, garlic, and parsley sauce

### MOZZA BALLS \*1,3,7

Breaded and fried mozzarella balls, with a twisted tomato sauce

### ARANCINI CACIO E PEPE (V) \*1,3,7

Two large rice croquettes stuffed with a cheese and pepper sauce

### ARANCINI RAGÙ \*1,3,7

Two large rice croquettes stuffed with a delicious bolognese sauce



## PIZZETTA



OUR CREATIONS THAT ARE EASY TO EAT AND COMPLETELY ADDICTIVE

REDUCED MODEL

### ITALIAN HOT DOG \*1,7

Neapolitan-style hot dog, pizza dough, Knackwurst sausage, mozzarella, French mustard sauce, tomato sauce, chives

### GARLIC BREAD (V) \*1,7

Pizza dough, fiordilatte mozzarella, garlic, olive oil

### L'ITALIAN CROC'SIGNORE \*1,7

The croque monsieur pizza style, topped with mozzarella, Grana Padano, and cooked ham

### FOCACCIA PORCO MIO \*1,7

Gorgonzola cream, fiordilatte mozzarella, sausage meat, grilled guanciale, oven-baked mushrooms, chives

## PIZZA



COOKED IN OUR GOLDEN OVENS FROM NAPLES, NEAPOLITAN STYLE, TRADITIONAL KNOW HOW

### MARINARA (V)

Tomato sauce, garlic, oregano, basil.

La Squadra recommends adding a burrata! (+5€)

9,5

### BIANCA (V) \*1,7

Grana cream, fiordilatte mozzarella, grana padano, garlic, basil

La Squadra recommends adding Italian prosciutto! (+3€)

10

### MARGHERITA (V)

Tomato sauce, fiordilatte mozzarella, Grana Padano, basil

ajoutes-y du jambon cuit (+3€) une burrata (+5€) = un régal

11

### LA RAGÙ \*1,7

Tomato sauce, fiordilatte mozzarella, sausage meat,

grilled guanciale, Grana Padano, basil, and olive oil

La Squadra recommends adding smoked stracciatola! (+3€)

13

### PATATE E PROSCIUTO \*1,7

Grana cream, fiordilatte mozzarella, Italian prosciutto,

oven-roasted potatoes, Grana Padano, and oregano

La Squadra recommends adding smoked stracciatola! (+3€)

14

### BOMBA DI MARADONA (V) \*1,7

Tomato sauce, garlic, oregano, black olives,

sun-dried tomatoes, red onions, whole burrata, basil

Add cooked ham! (+3€)

17,5

### REGINA DI PAPÀ \*1,7

Tomato sauce, fiordilatte mozzarella, cooked ham,

oven-baked mushrooms, black olives, basil

La Squadra recommends adding smoked stracciatola! (+3€)

15

### CHEESUS (V) \*1,3,7

Gorgonzola cream, grana padano, fiordilatte mozzarella, pear

coulis, smoked stracciatola, roasted hazelnuts, pepper, and basil

We recommend adding spicy salami! (+3€)

16,5

### CARBONARA \*1,7

Grana cream, fiordilatte mozzarella, grilled guanciale,

egg yolk and pecorino coulis, pepper, Grana Padano shavings

We recommend adding smoked stracciatola! (+3€)

16

### BETTER PEPPERONI \*1,7

Tomato/nduja sauce, fiordilatte mozzarella,

spicy spianata, pepper, and basil

La Squadra recommends adding a burrata! (+5€)

14

### DOLCE DIAVOLA \*1,7

Gorgonzola cream, fiordilatte mozzarella,

spicy spianata, red onions, and basil

Add sausage meat! (+3€)

14,5

### PORCO MIO \*1,7

Gorgonzola cream, fiordilatte mozzarella, sausage meat,

grilled guanciale, oven-baked mushrooms, chives

La Squadra recommends adding smoked stracciatola! (+3€)

15,5

### WE LOVE TRUFFLE \*1,3,7

Summer truffle ricotta cream, fiordilatte mozzarella,

bresaola, oven-baked mushrooms, smoked stracciatola,

roasted hazelnuts, white truffle-infused olive oil

La Squadra recommends adding a burrata! (+5€)

17,5

### PISTACCHIO \*1,3,7

Pistachio pesto, fiordilatte mozzarella, cooked ham,

smoked stracciatola, sun-dried tomatoes, basil

Perfect with a burrata! (+5€)

17

# DOLCI

THE SWEET ITALIAN TOUCH



**MINI CANNOLI** \*1,3,7 **3,5**

2 pieces, Sicilian biscuits filled with nocciolata

**TIRAMISU** \*1,7 **6,5**

The great classic, Papà's homemade version

**NOCCIOLINO** \*1,3,7 **6,5**

Pizza dough baked and topped with Nocciolata and hazelnut chunks.

**SWEET FRIZZE** \*1,3,7 **6,5**

Pieces of pizza dough cut into fries, then fried, sprinkled with sugar, and drizzled with Nocciolata

**PANNA COTTA** \*1,3,7 **6,5**

Made with real vanilla bean, topped with red fruit coulis

# PIZZA SOUS VIDE



PRE-COOKED & MADE WITH LOVE, TO BE STORED  
IN THE FRIDGE AND REHEATED AT HOME!

SOUS RÉSERVE DE DISPONIBILITÉ

**DIAVOLA** \*1,7 **10**

Tomato sauce, mozzarella, spicy spianata, basil

**TARTUFO** \*1,7 **11**

Black truffle base, mozzarella, mushrooms, truffle-infused olive oil

**MARGHERITA** \*1,7 **8**

Traditional tomatoes, mozzarella, basil

**REGINA BELLA** \*1,3,7 **10**

Tomato sauce, mozzarella, herb-infused cooked ham, roasted mushrooms, taggiasca olives, basil, olive oil

**CHEESUS** \*1,3,7 **10**

Gorgonzola cream, mozzarella, Grana Padano, roasted button mushrooms, roasted hazelnuts, basil

**PORCO MIO** \*1,7 **11**

Gorgonzola cream, mozzarella, sausage meat, grilled pancetta, roasted button mushrooms, chives

**PISTACCHIO** \*1,3,7 **12,5**

Pistachio pesto, mozzarella, cooked ham, sun-dried tomatoes, basil



# DRINKS

## Vin Blanc

**PINOT GRIGIO 75CL** **12**

12.5° - 2020 - perfect summer wine, fruity and easy-drinking

**PROSECCO 75CL** **15**

11° - Veneto - The quintessential sparkling wine of Italy.

## Vin Rosé

**BARDOLINO CHIARETTO 75CL** **12**

12° - 2020 - A light and refreshing rosé

## Vin Rouge

**NUMERO UNO 75CL** **14**

13.5° - Franco-Italian hybrid - our table wine, easy and fruity

## Bières

**PERONI 33CL** **4,5**

5.1° - The classic of classics

**MORETTI 33CL** **4,5**

4.6° - Delicate and slightly fruity/bitter

## Softs

**STILL WATER 33CL** **2**

**SPARKLING WATER 33CL** **2**

**COCA COLA 33CL** **2,5**

**COCA COLA ZERO 33CL** **2,5**

**ICED TEASAN BENEDETTO 33CL** **2,5**

Genuine Italian iced tea with a delicious peach flavor

**LURISIA GAZZOZA 33CL** **4**

A true Italian lemonade

**SAN PELLEGRINO ARANCIATA 33CL** **2**

**SAN PELLEGRINO LIMONATA 33CL** **2**

**SAN PELLEGRINO MELOGRANO 33CL** **2**