

mangiare a pranzo
eat lunch

Papà Pasta

mon - fri 12h-14h
sat 12h-15h
sun brunch

Antipasti

- Green olives from Sicily, taggiasche and candied tomatoes (v) 7,5
- Pecorino with pepper, toasted and salted almonds and honey (v) 8,5
- 125 g burrata, olive oil from Puglia (v) 7,5
- Smoked stratiatta (v) 9
- Plate of mortadella, toasted pistachios, candied tomatoes 9
- Cream of artichokes, roasted oyster mushrooms, smoked stracciata, toasted almonds, garlic croutons (v) 9,5
- Burrata, pistachio pesto, mortadella and candied tomatoes 12
- Burrata, mushroom compote, roasted oyster mushrooms, garlic croutons (v) 12

Sandwich

- Italian BLT : Brioche bun, grilled guanciale, sucrine, candied tomatoes, ricotta salata, black garlic mayo 10
- Cheesy Cheesy : Toasted brioche bun, custard cream, salted ricotta, mozza fiordilatte and balsamic and savory onions (v) 6,5
- Bombetta Mortadella : mortadella, pistachio pesto, candied tomatoes, smoked stracciata and arugula 12
- Bombetta Funghi : mushroom compote, grilled guanciale, smoked stracciata, toasted almonds, rocket and olive oil 12
- Bombetta Tartufo : white truffle ricotta, roasted oyster mushrooms, smoked stracciata, toasted almonds, arugula and summer truffle infused oil (v) 12
- Bombetta Carciofi : crème d'artichauts, tomatoes confites, burrata entière, roquette 12
- Panuzzo classico : raw ham, candied tomatoes, taleggio cream, mozzarella and basil 11

Gnocchi

- Gnocchi Invernale : taleggio cream, mozzarella, grana padano, guanciale grilled, toasted almonds and seasoned arugula 15
- Gnocchi Sorrentina : tomato sauce, mozzarella, grana padano, smoked stracciata, basil and seasoned rocket (v) 15

Sides

- Arugula, Grana Padano, candied tomatoes (v)
 - Sucrine, grilled guanciale, gorgonzola, roasted oyster mushrooms, candied tomatoes garlic croutons, balsamic vinegar 7
- 12

Dolci

- Tiramisu 8
- Pannacotta, fig coulis and amaretti 8
- Nocciobomb (nocciolata and toasted almonds) 7
- Hazelnut, whipped cream and cocoa cookie 5,5
- Poached pear with vermouth and crunchy amaretti 8
- Italian Caffè 10

mangiare la sera
eat in the evening

Papà Pasta

mon - fri 18h-22h
sat 18h-22h30
sun 18h-22h

To share

- Green olives from Sicily, taggiasche and candied tomatoes (v) 7,5
- Pecorino with pepper, toasted and salted almonds and honey (v) 8,5
- Cream of artichokes, roasted oyster mushrooms, smoked stracciata, toasted almonds, garlic croutons and lemon zest (v) 9,5
- Grilled sucrine, black garlic mayo, grilled guanciale, ricotta salata, garlic croutons 10
- Parma ham plate 11
- Plate of mortadella, toasted pistachios, candied tomatoes 9
- Planche Aperitivo : burrata, grana padano, mortadella, fennel salami, green olives and taggiasche, artichoke cream, crunchy vegetables, and candied tomatoes 25

Burrata e amici

- 125 g burrata, olive oil from Puglia (v) 7,5
- Smoked slag (v) 9
- Burrata with pistachio pesto, mortadella and candied tomatoes 12
- Burrata with mushroom compote, roasted oyster mushrooms, garlic croutons (v) 12

Sandwich

- Italian BLT : Brioche bun, grilled guanciale, sucrine, candied tomatoes, ricotta salata, black garlic mayo 10
- Cheesy Cheesy : Toasted brioche bun, taleggio cream, salted ricotta, mozzarella, balsamic onions and pickles (v) 6,5
- Snacketta mortadella : mortadella, pistachio pesto, candied tomatoes, smoked stracciata 12
- Snacketta funghi : mushroom compote, grilled guanciale, smoked provola, toasted almonds and olive oil 12
- Panuzzo classico: raw ham, candied tomatoes, smoked provola, grana padano and basil 11
- Bruschetta Strac' : garlic oil, candied tomatoes, taggiasche olives, smoked stracciata and basil (v) 11
- Bruschetta Carciofi : artichoke cream, fennel salami, grana padano, toasted almonds 9
- Bruschetta Tartufo : white truffle ricotta, roasted oyster mushrooms, smoked stracciata, toasted almonds and summer truffle infused olive oil (v) 10

Dolci

- Tiramisu 8
- Pannacotta, fig coulis and amaretti 7
- Nocciobomb (nocciolata and toasted almonds) 8
- Hazelnut, whipped cream and cocoa cookie 5,5
- Poached pear with vermouth and crunchy amaretti 8
- Italian Caffè 10

Bere (bairre)

Red Wines

	12,5c1/50c1/75c1
- Primitivo (IGT Salento. 13,5°) - candied fruits, black berries, pomegranate	4,5 / * / 22
- Numero uno (hybride franco-italien. 13,5°) - gurgling, fresh cherries, warmth	5 / * / 26
- Nero d'Avola (BIO DOC Sicile. 14°) - intense, black cherries, tobacco	5,5 / * / 29
- Negroamaro (BIO IGP Pouilles. 12,5°) - warm, red fruits, smoky	6 / 20 / *
- Chianti When we dance (DOCG BIO Chianti. 13°) - woody, red fruits, blackberries	7,5 / * / 45
- Alberaia (DOC Toscane. 14°) - silky, cherry, toasted	* / * / 42
- Etna Rosso (DOC Sicile. 13,5°) - soft, blackcurrant, volcanic	* / * / 42
- Valpolicella (Venétie. 13°) - cherries, delicate, elegant	9 / * / 55

White Wines

	12,5c1/50c1/75c1
- Pinot Grigio (Vénétie. 12,5°) - easy, citrus, honeysuckle	5 / * / 29
- Vermentino Bianco colli (Lazio. 12,5°) - lemon, apple, mineral	5,5 / * / 29
- Falanghina (BIO IGP Pouilles. 11°) - nature, citrus, white fruits	6 / 20 / *
- La Giga (BIO Piemont. 13,5°) - lively, white fruits, almonds	6 / 20 / *

Rosé wines

	12,5c1/50c1/75c1
- Bardolino Chiaretto (DOC Vénétie. 12°) - fresh, strawberry, simple	4,5 / 16 / 23
- Le 2 de Roucoulette (Côtes de Provence. 12°) - balanced, vine peach, mineral	6,5 / * / 35

Sparkling Wines

	12,5c1/50c1/75c1
- Prosecco (DOC Vénétie. 11°) - refined, pear, mineral	6,5 / * / 35
- Moscato d'Asti (DOC Piemont. 6°) - pearly, elderflower, sweet	6,5 / * / 35
- Prosecco Rosé (Venétie. 11°) - pears, cherries, fine bubbles	7 / * / 42
- Lambrusco Rouge (DOP Modena. 8,5°) - cherries, red fruits, gourmet	5,5 / * / 29

Beers

	25c1/33c1/50c1
- Facile (Moretti. 4,6°) - everyday beer	4 / 5,5 / 7,5
- Birra Baladin (Italian Ale, Baladin. 4,5°) - floral, fresh, easy	5 / 6,5 / 8,5
- Amara (Punk IPA, Brewdog. 5,6°) - balanced, resinous, citrus	5 / 6,5 / 8,5
- Sud (Witbier style, Baladin. 4,5°) - citrus fruits, southern chaluier, spices	5 / 6,5 / 8,5
- Super Bitter (Hoppy Belgium Ale, Baladin. 8°) - caramel, stone fruits, final freshness	5,5 / 7 / 9
- Hazy Barbara (Pale Ale, Cambier. 5,5°) - cloudy, citrus, apricot	5,5 / 7 / 9
- Rock'n'roll (American pale Ale, Baladin. 7,5°) - round, peppery, hoppy	5,5 / 7 / 9

Bere (boire)

Spritz *(noon & evening)*

au verre / Pichet

- Spritz Classico
prosecco, cinzano 9 / 25
- Spritz Amarena
prosecco, martini, sour cherry syrup, sour cherries, seltz 9 / 25
- Spritz Limoncello
prosecco, limoncello, lemon, seltzer 9 / 25

Cocktails *(only in the evening)*

- Old fashion 11
bourbon, brown sugar, angostura, sparkling water
- Negroni Classico 9
campari, red vermouth, gin
- Espresso Martini 11
vodka, frangelico, coffee liqueur, hazelnut syrup, espresso
- Gin To di Papà 11
cinnamon gin, lemon, cinnamon syrup, tonic
- Amaretto Sour 11
amaretto, hazelnut syrup, lemon, burrata milk
- Manhattan 11
bourbon whiskey, rubino martini, angostura, amarena cherry syrup
- Pere' Fizz 11
gin, lemon, hazelnut syrup, pear juice, burrata milk, tonic
- Ramagnole 11
amber rum, cinnamon syrup, lemon, apple juice
- Bombardino 11
espresso, rum, Italian egg liqueur, whipped cream, cinnamon chocolate powder

Non-alcoholic cocktails *(only in the evening)*

- Ocardo 7
lemonade, apple juice, cinnamon syrup
- Gaspardo
brewed tea, pear juice, honey syrup, lemon

Soft

- Homemade iced tea 7
- Homemade lemonade 4,5
- Mole cola 4,5
- Mole cola zero 5
- Still / sparkling water 5

Caffè

- Espresso / Doppio 2,5/3,5
- Hot chocolate di Papà (hazelnut nocciolata and whipped cream) 5,5
- Latte Macchiato 5
- Cappuccino 5
- Latte 5
- Latte Vanille 5
- Tea from Unami 5,5
- Italian Caffè 5

Spirits

- Limoncello, Amaretto, Sambucca, grappa, hazelnut liqueur 6

Brunch

sun 11h30-15h

Menu

28

- Mortadella and burrata plate
 - +
 - Bruschetta, pistachio, tomatoes
 - +
 - Hazelnut croissant
 - +
 - Cookie cappuccino
 - +
 - Espresso or tea from Unami
or filter coffee or hot chocolate
 - +
 - Freshly squeezed orange juice
- Mimosa option (prosecco + orange juice +3€)

or

- Plate of fennel salami and burrata
 - +
 - Bruschetta with ricotta, truffle,
oyster mushrooms and almonds
 - +
 - Hazelnut croissant
 - +
 - Poached pear with vermouth and amaretti
 - +
 - Espresso or tea from Unami
or filter coffee or hot chocolate
 - +
 - Freshly squeezed orange juice
- Mimosa option (prosecco + orange juice +3€)

To share

- Burrata e basta (v) 7,5
- Stracciata e basta (v) 9
- Burrata with pistachio pesto, mortadella
and candied tomatoes 12
- Burrata with mushroom compote,
grilled oyster mushrooms, garlic croutons (v) 12
- Parma ham plate 11
- Plate of mortadella, candied tomatoes
and toasted pistachios 9
- Italian BLT: Brioche bun, grilled
guanciale, sucrine, candied tomatoes,
ricotta salata, black garlic mayo 10
- Bombetta Mortadella : mortadella,
pistachio pesto, candied tomatoes,
smoked stracciata and arugula 12
- Bombetta Funghi : mushroom compote,
grilled guanciale, smoked stracciata,
toasted almonds, rocket and olive oil 12
- Panuzzo classico : raw ham,
candied tomatoes, taleggio cream,
mozzarella and basil 11
- Gnocchi Invernale : taleggio cream,
mozzarella, grana padano, guanciale
grilled, toasted almonds
and seasoned arugula 15
- Gnocchi Sorrentina : tomato sauce,
mozzarella, grana padano, smoked
stracciata, basil and seasoned rocket (v) 15
- Tiramisu 8
- Poached pear with vermouth
and crunchy amaretti 7
- Nocchio'bomb 8
- Hazelnut, whipped cream and cocoa cookie 5,5

Happy hour

mon - fri 17h-18h30

To eat

- Sicilian Green Olives, Czech 5
- Pecorino pepper, toasted
and salted almonds, honey 5
- 125 g burrata, olive oil from Puglia (v) 5
- Smoked stracciata (v) 5
- Mortadella and pistachio plate 5

To drink

- **Spritz Classico** 5
prosecco, cinzano
- **Nero d'Avola** 5
(DOC Sicile. 14°)
organic, sunny, full-bodied, cherry notes
- **Falanghina** 5
(Pouilles-11°) BIO IGP
natural white, white fruits, citrus fruits
- **Prosecco** 5
(DOC Vénétie. 11°)
the essential sparkling wine from Italy
- **Facile 50cl** 5
(Moretti - 4,6°) everyday beer