

Parà Raffaele

SOFTS

HOMEMADE ICED TEA (with or without sugar) 25CL	4,5
HOMEMADE LEMONADE NECENSE 25CL	4,5
HOMEMADE GINGER BEER NECENSE 25CL	4,5
HOMEMADE GRAPEFRUIT LEMONADE NECENSE 25CL	4,5
MOLE COLA 33CL	5
MOLE COLA ZÉRO 33CL	5
COLA BALADIN 33CL	6
STILL OR SPARKLING MICROFILTERED WATER 50CL	2,5
SAN PELLEGRINO 50CL / 1L	4,5 / 6
FLAVOURED SYRUP (grenadine or mint)	3

COCKTAIL 0%

SPRITZ CLASSICO 0%	10
Martini vibrante, prosecco 0%, soda water	
GIN TO 0%	10
Gin 0%, tonic Hysope, lemon	

COCKTAIL

	VERRE	PICHET
SPRITZ CLASSICO	8,5	24
Cinzano, frizzante, soda water, orange, green olive		
SPRITZ AMALFITANO	8,5	24
Limoncello, frizzante, lemon juice, homemade basil syrup,		
HUGO SPRITZ	8,5	24
Elderflower liqueur, frizzante, soda water, lime, mint		
NEGRONI	10	-
Gin, red vermouth, Campari		
GIN TO DI PAPÀ	10	-
Floral & fruity tea-infused gin, Hysope tonic, lemon		

BIRRE *Pression*

	25CL	33CL	50CL
FACILE *1	4	5	7
(Pils d'or, Le fourgon - 5,2°) everyday beer			
AMARA *1	5	6,5	8,5
(La bonne IPA, Tandem - 4°) fresh bitterness and citrus notes			
SUPER BITTER *1	5,5	7	9
(Hoppy Belgium Ale, Baladin - 8°) caramel, stone fruits, fresh finish			

DIGESTIVI

SAMBUCA [38°] anise liqueur	6
LIMONCELLO [25°] lemon liqueur	6
AMARETTO *3 [28°] almond liqueur	6
GRAPPA [38°] grape pomace spirit	6
HAZELNUT LIQUEUR *3 [20°]	6

Some wines and vintages might be unavailable from time to time, but we'll always find you a great alternative!
All prices are in euros, taxes and service included.
We accept cash, cards, American Express and meal vouchers.
No cheques, please.

VIN

de nos petits producteurs

	12CL	18CL	50CL	75CL
Rouge				
NUMERO UNO *8 (hybride franco-italien. 13,5°) Easy-drinking, fresh cherries, warmth	5	7,5	-	24
PRIMITIVO *8 (Cantina Fiorentino - Salento IGP - 13,5°) Candied cherries and violet, long and persistent tannins	5,5	8	17	26
CORVINA *8 "Scuola nel vigneto" (Cantina negrar - Veneto IGT - 12,5°) Cherry, strawberry jam, soft tannins	6	8,5	-	28
NEGROAMARO *8 (Carmina Terrae - Puglia IGT - 12,5°) Velvety, smoky notes, dark fruits, sunshine	6	8,5	-	28
NERO D'AVOLA *8 (Canicatti - Sicilia DOCG - 13°) Sun-kissed, plum, violet, tobacco	6	8,5	18	-
PINOT NOIR - LANGHE *8 (Musso - Piemonte DOC 13,5°) Fresh, fruity and floral, silky tannins	7,5	10	-	35
BARBERA D'ALBA *8 (Musso - Piemonte DOCG 13,5°) Stewed black fruits, mild spices, power, roundness	-	-	-	35
ETNA ROSSO "CIAURIA" *8 (Pietro caciorgna - Sicilia DOC - 13,5°) Red fruits, blackcurrant, mineral, airy	-	-	-	37
ALBERAIA *8 (Pietro Caciorgna - Toscana DOC - 14°) Wild berries, blackcurrant, oaky, great elegance	-	-	-	37
TAURASI *8 (Tenuta Cavalier Pepe - Taurasi DOCG - 14°) Forest fruits, vanilla, tannins, the "Barolo of the South"	-	-	-	45

	12CL	18CL	50CL	75CL
Blanc				
CHARDONNAY *8 (Colli Morenici, Veneto DOC - 13°) Fresh Chardonnay, citrus, round, smooth	5,5	8	17	26
GARGANEGA *8 (Scuola nel vigneto - Veneto IGT - 12°) Italy's oldest grape variety, citrus, melon, pear	5,5	8	-	26
FIANO-VERDECA *8 (Cantina Fiorentino - 12,5°) Southern wine, pear, citrus, dry, acidity	6	8,5	-	28
VERNACCIA DI SAN GIMIGNANO *8 (Teruzzi - Toscana DOCG - 12,5°) Tuscan finesse, forgotten grape, peach, minerality, freshness	6,5	9	-	30

	12CL	18CL	50CL	75CL
Rosé				
CHIARETTO *8 (Colli Morenici - Veneto - 12,5°) Fresh, mineral, citrus peel	5,5	8	17	26
CÔTES DE PROVENCE *8 (Soma - Provence - 12,5°) Balance, finesse, crushed strawberry, peach	6,5	8	23	30

	12CL	18CL	50CL	75CL
Bulles				
PROSECCO *8 (Gemin - Veneto DOC - 12°) Dry and refined, pear, wildflowers	6	8,5	-	28
LAMBRUSCO *8 (Sorbara - Modena IGP - 8,5°) Sweet, fruity, fresh and lively	6	8,5	-	28
MOSCATO D'ASTI *8 (Massolino - Piemonte DOCG - 5°) Pear, honey, elderflower	8	10,5	-	37

CAFFÈ

ESPRESSO	2,5
ESPRESSO DOPPIO	3,5
AFFOGATO PISTACCHIO *3,7	5
Italian espresso served with a scoop of pistachio ice cream	
CORRETTO (COFFEE + SPIRIT OF YOUR CHOICE)	7

SALUMI

20-MONTHS AGED CURED HAM	8,5
MORTADELLA PISTACCHIO *3,7	6,5
SPIANATA PIQUANTE	6,5
BRESAOLA *7	13

Thin slices of cured and air-dried beef fillet, Gran moravia shavings roasted tomatoes, arugula, pepper and lemon juice

MOZZA AND CO

BURRATA 125G *7	7,5
MOZZA DI BUFALA 100G *7	7
STRACCIATA DI PAPÀ TO SHARE *1,7	10/15

100g or 200g of burrata heart, fleur de sel, pepper, olive oil served with rosemary focaccia

GRAN MORAVIA *7	6,5
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A close cousin of Grana Padano, served in chunks to share

SHARING AND SIDES

OLIVES MISTO	5,5
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Large green olives from Sicily and black olives, fleshy and fruity

AIE AIE AIL (GARLIC BREAD) *1,7	6,5
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Half pizza, mozza fiordilatte, garlic, olive oil and basil

DEEP IN IT *1,7	11
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Eggplant caviar and homemade pepper cream served with rosemary focaccia

FRESH SUCRINE *1,7	10
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Sucrine lettuce, ranch sauce, Gran Moravia, dill, pangrattato (for extra indulgence, add a burrata: +5€)

CAPRESE DI PAPÀ *7	11
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Mozza di bufala, yellow tomato sauce, datterini tomatoes cherry tomatoes, basil and olive oil

DOLCI

AFFOGATO PISTACCHIO *3,7	5,5
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Italian espresso served with a scoop of pistachio ice cream

TIRAMISU *1,4,6,7	7
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Our great classic, super light and coffee-flavoured

DOLCE AL LIMONE *1,4,7	7
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Soft lemon cake, lemon syrup, homemade whipped cream lime and lemon zest

NOCCIOLINO *1,3,6,7	7
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Half pizza, brown sugar, hazelnut spread and toasted almonds (to be ordered before the oven closes)

FAT SUNDAE *1,2,3,4,6,7	9
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Milk ice cream, nocciolata (chocolate/hazelnut spread) salted butter caramel, salted peanuts, cantucci crumbs, cocoa

SUNDAE ROSSO *1,3,6,7	8,5
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Milk ice cream, red fruit coulis, salted peanuts, cantucci crumbs

BAMBINI

KIDS MENU	13,5
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- pizza mickey : small margherita (8,5€) *1,7
- sm lemonade or iced tea or syrup of your choice (2€)
- mini sundae : plain or chocolate spread or caramel or red fruits coulis (3€) *1,3,7,6

PIZZE

MARGHERITA *1,7	10
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Tomato sauce, mozza fiordilatte, Gran Moravia, basil and olive oil
add cooked ham (+3€)
Perfect pairing: Amara beer and Primitivo wine (red)

MARINARA GIALLA *1,5,7	11
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Yellow tomato sauce, ricotta, anchovies, dill, pepper lemon zest and olive oil
we recommend adding cherry tomatoes (+2€)
Perfect pairing: Facile beer and Garganega wine (white)

BUFALINA *1,7	13,5
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Tomato sauce, fresh mozza di bufala, basil, olive oil
la squadra recommends adding 20-month aged cured ham (+3€)
Perfect pairing: Super Bitter beer and Nero d'Avola wine (red)

POIVRON E SOFA *1,7	16,5
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Homemade pepper cream, mozza fiordilatte, scamorza guanciale, red onions, fresh ricotta, basil and olive oil
la squadra recommends adding stracciatella (+3€)
Perfect pairing: Amara beer and Corvina wine (red)

MELANZANA BALL *1,7	18,5
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Homemade eggplant cream, mozza fiordilatte, whole burrata oven-roasted eggplants, cherry tomatoes, basil, fleur de sel pepper and garlic olive oil
we recommend adding 20-month aged cured ham (+4€)
Perfect pairing: Amara beer and Barbera d'Alba wine (red - bottle)

REGINA DI PAPÀ *1,7	15
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Tomato sauce, mozza fiordilatte, herb-cooked ham, black olives button mushrooms in carpaccio, basil and olive oil
add stracciatella (+3€)
Perfect pairing: Facile beer and Nero d'Avola wine (red)

DOLCE DIAVOLA *1,7	15,5
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Tomato sauce, mozza fiordilatte, spicy spianata, red onions ricotta, pepper, mint, honey and olive oil
add burrata (+5€)
Perfect pairing: Amara beer and Corvina wine (red)

POMODORINI *1,7	14,5
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Yellow tomato sauce, datterini tomatoes, cherry tomatoes mozza di bufala, basil, fleur de sel and garlic olive oil
la squadra recommends adding guanciale (+3€)
Perfect pairing: Amara beer and Fiano-Verdeca wine (white)

LA CARBONARA *1,4,7	16,5
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Gran Moravia cream, guanciale, mozza fiordilatte egg cream - pecorino - pepper, Gran Moravia shavings freshly ground pepper, basil and olive oil
add stracciatella (+3€)
Perfect pairing: Super Bitter beer and Primitivo wine (red)

CHEESUS CHRIST ! *1,3,7	17
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Gran moravia cream, mozza fiordilatte, scamorza (smoked mozza) stracciatella, pear coulis, toasted almonds, pepper, basil and olive oil
add spicy salami (+3€)
Perfect pairing: Amara beer and Fiano-Verdeca wine (white)

PAPÀRMA BIANCA *1,7	17
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Gran Moravia cream, mozza fiordilatte, 20-month aged cured ham arugula, Gran moravia shavings and olive oil
la squadra recommends adding a burrata (+5€)
Perfect pairing: Super Bitter beer and Etna Rosso (red - bottle)

MORTADELLA *1,3,7	18,5
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Homemade pistachio pesto, mozza fiordilatte, mortadella stracciatella, crushed pistachios, basil and olive oil
we recommend adding cherry tomatoes (+2€)
Perfect pairing: Amara beer and Vernaccia (white)

TARTUFFE *1,3,7	18,5
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Summer truffle cream, mozza fiordilatte bresaola (cured and air-dried beef), stracciatella, arugula toasted almonds and white truffle-flavoured olive oil
we recommend adding a burrata (+5€)
Perfect pairing: Super Bitter beer and Alberaia (red - bottle)

SUPPLEMENTS

Want to pimp your pizza? Ask la squadra!
Burrata or mozza di bufala +5€ / Stracciatella +3€ /
Bresaola and 20-month aged cured ham +4€ / Charcuteries +3€ /
Anchovies +2€ / Others +2€

*ALLERGENS

 :vegetarian options

1.Cereales containing gluten 2.Peanuts 3.Nuts 4.Eggs
5.Fish 6.Soy 7.Milk
8.Sulphur dioxide and sulphites at concentrations above 10 mg/kg
Beef origin: Italy.
All our cheeses are pasteurised and our Bresaola is Halal.

