



PLACE YOUR ORDER ON

01 42 88 50 05

WAIT SOME
10 MINUTES

**COME, COLLECT
YOUR ORDER
& ENJOY!**

ANTIPASTI & INSALATE

- Mozzarella "di Bufala" e Pomodori 13.5**
Tomatoes & mozzarella "di Bufala" with basil
- Parmigiana con Scamorza 14.0**
Eggplants gratin with smoked mozzarella
- Asparagi Verde Gratinati con Parmigiano 19.0**
Green asparagus gratinated with Parmigiano
- Insalata di Rucola e Carciofi 16.0**
Arugula salad, artichokes & Parmigiano
- Burrata, Pomodori "Roma" e Avocado 18.0**
Burrata, tomatoes "Roma" & avocado
- Prosciutto di Parma, Mozzarella e Pomodoro 17.5**
Plate of Parma ham, mozzarella, tomatoes "Grappa" & hot bread
- Assortimento di Antipasti 17.5**
Marinated vegetables, mozzarella, mushrooms, capers, basil

PASTA

- Spaghetti Pomodoro "Grappa" 13.5**
Spaghetti pasta with tomatoes "Grappa" & basil
- Penne all' Arrabbiata 14.5**
Penne pasta tomato sauce very spicy
- Spaghetti Carbonara 16.5**
Spaghetti pasta with Pancetta diced bacon, egg & cream
- Il Grande Ravioli di Vitello 16.5**
Giant ravioli pasta topped with tender veal squares, tomatoes, zucchini, black olives & smoked mozzarella
- Gnocchi Norma 17.5**
Gnocchi with tomato, eggplant & smoked mozzarella
- Fusilli Gorgonzola 18.0**
Fusilli pasta with creamy gorgonzola, arugula salad & nuts
- Linguine Pesto e Burrata 19.0**
Linguine pasta with pesto & burrata
- Linguine Primavera 19.0**
Linguine pasta with green asparagus, tomatoes, small peas, green beans & basil
- Papardelle con Gamberi e Carciofi 23.0**
Papardelle pasta with prawns, artichokes & prawn cream

RAVIOLI FRESCA

- Ravioli di Ricotta e Spinaci 15.5**
ricotta, spinach, button mushrooms & sage butter
- Ravioli di Manzo e Pomodori 16.5**
beef & tomatoes, gratinated with Parmigiano

PESCE & CARNE

- Filletto di Branzino 26.0**
Roasted sea bass fillet with thyme, ratte potatoes, tomatoes, olives
- Scaloppina di Vitello al Limone 21.0**
Veal cutlet with lemon, gratinated macaroni pasta
- Piccola Milanese 21.0**
Veal cutlet Milanese-style, gratinated macaroni pasta
- Scaloppina di Vitello alla Valdostana 21.0**
Veal cutlet, gratinated with Parma ham & smoked mozza, macaroni

PIZZE

- Margherita al Basilico 12.0**
Mozzarella, cherry tomatoes, basil
- Giar'Dino 14.5**
Mozzarella, tomatoes, eggplants, mint, pine nuts
- Quattro Formaggi 14.5**
Mozzarella, tomatoes, gorgonzola, goat cheese, Parmigiano
- Bufalina 15.5**
Mozzarella "Di Bufala", tomatoes, oregano, basil
- Piccante 16.0**
Mozzarella, tomatoes, spicy pig sausage, scamorza, arugula salad
- Regina Classica 16.0**
Mozzarella, tomatoes, ham with herbs, white button mushrooms
- Parma 16.5**
Mozzarella, tomatoes, basil, Parma ham
- Burrata 16.5**
Burrata, tomatoes, arugula salad, basil, basilic cream

DOLCI

- Tiramisù 10.0**
The BEST Tiramisù of the Galaxy ...
- Panna Cotta con Fragole 8.0**
Panna Cotta with strawberries
- Carpaccio di Ananas 9.0**
Pineapple carpaccio & mint with no added sugar
- Dolce al Cioccolato e Nutella 9.0**
Soft chocolate cake & Nutella on top
- Pizza alla Nutella 9.0**
Pizza Nutella



BEVANDE

- Nastro Azzuro 33cl 6**
- La Corona 35.5cl 7**
- Ice Tea Peach 25cl 5**
- Indian Tonic Water 5.5**
Fever Tree 20cl
- Ginger Ale 5.5**
Fever Tree 20cl



APERITIVO

- Prosecco Spumante brut doc - Rocca dei Forti 36**

VINI ROSSI

- Montepulciano d'Abruzzo doc - Umani Ronchi 29**
- Valpolicella doc - Bertani 31**
- Nero d'Avola doc - Marchese Montefusco 32**
- Salento Primitivo igt - Terrame 32**
- Chianti Classico docg - Castello d'Albora 41**
- Pinot Noir igt - Le Versant (Foncalieu) 30**
- Héritage de Chasse Spleen aop - Haut-Médoc 58**

VINI ROSATI

- Bardolino Chiaretto doc - Corte Giara (Allegrini) 30**

- Minuty Coté Presqu'île aop - Côtes de Provence 36**

VINI BIANCHI

- Chardonnay aop - bourgogne 32**

- Friuli Aquileia doc - Pinot Grigio Tenuta Ca' Bolani 32**