

PIZZA

ROSSE

MARGHERITA 13.5
tomato, mozzarella, basil

BUFALINA 15.5
tomato, mozzarella "di Bufala", oregano, basil

REGINA CLASSICA 17
tomato, mozzarella, ham with herbs, fresh mushrooms, basil

DIAVOLA 16
tomato, mozzarella, spicy Spianata sausage, red onions, arugula salad

PARMA 17
tomato, mozzarella, Parma ham, basil

TONNO 19
tomato, mozzarella, marinated fresh tuna, olives, capers, red onions

PEPPERONI 15.5
tomato, mozzarella, sweet chorizo, oregano

BRESAOLA 18
tomato, mozzarella, bresaola, arugula salad, Parmigiano shavings

CALZONE 18
tomato, mozzarella, mushrooms, ham with herbs, ricotta

RICOTTA 16
tomato, mozzarella, ricotta, Parmigiano, eggplant, cherry tomatoes, basil

BURRATA 19
fresh tomatoes & candied tomatoes, burrata, arugula salad, balsamic cream

BIANCHE

STRACCIATELLA VERDE 17
basil cream, speck ham, candied tomatoes, stracciatella, arugula salad, Parmigiano, balsamic cream

CAPRESE 15
mozzarella "di Bufala", candied tomatoes, basil

RUSTICA 15
mozzarella, cream, goat cheese, honey, arugula salad, cherry tomatoes

BASILICO MEATBALLS 17
mozzarella, beef steaks, egg, red onions, basil

PICCANTE 17
fresh cream and nduja, mozzarella, spicy sausage, lemon ricotta, arugula salad, fresh red pepper

QUATTRO FORMAGGI 17
mozzarella, gorgonzola, pecorino, Parmigiano, red onions

RICCHISSIMA 18
mozzarella, ricotta, mushrooms, egg, Parmigiano, truffle flavoured oil

VERDURA 17
mozzarella, grilles vegetables, arugula salad

GRAZIA 16
mozzarella, zucchini, 0% cream, marinated chicken breast, sweet chili peppers, fresh herbs

FUNGHI PORCINI 20
mozzarella, mushrooms marmalade, porcini mushrooms, arugula salad, crispy bresaola



ANTIPASTI



Thin Focaccia olive oil and rosemary 8

Garlic Bread with melted mozzarella 9

Cæsar Salad chicken, romaine lettuce, Parmigiano, bread crusts 15

Datterino tomatoes & Stracciatella olive oil 14.5

Burrata & Grilled vegetables tomatoes, olives, balsamic cream 16

HAMBURGERIA !

Thanks Thierry, Axel and the Mokus bakery team for the golden, brioche & soft home-made buns.

"Extra" beef from our boss's farm, on the green plateaus of the Montagnes d'Aubrac® Farm

LE FRENCHY 19

Aubrac beef, Comté cheese, crispy bacon, candied shallots arugula salad and bearnaise sauce

AMERICANO 17.5

Aubrac beef, vintage Cheddar, sweet vegetables mix, salad and home-made ketchup sauce

L'AUVERGNAT 17.5

Aubrac beef, bleu d'Auvergne cheese, caramelized onions and honey mustard sauce

MINCED BEEF WITH AN EGG ON TOP 16.5

Aubrac beef, fried egg on top, homemade potatoes fries and arugula

MOKUS MOKÉ BOWL

MOKÉ Marinated salmon 18

salmon tartar, black italian rice, quinoa, fresh mango, avocado, edamame, Datterino tomatoes, fresh herbs, soy sauce / toasted sesame oil, sweet chili pepper / ginger

MOKÉ Veggie 17

grilled zucchinis and eggplants, black italian rice, quinoa, fresh mango, avocado, edamame, Datterino tomatoes, fresh herbs, soy sauce / toasted sesame oil

PASTA FRESCA • AL FORNO

Fresh pasta stuffed with good products, according to our chef's recipes

RAVIOLI Aubrac Beef 16

beef "extra" from our own Farm Montagnes d'Aubrac®, tomato sauce and Parmigiano DOP

RAVIOLI Ricotta & Spinach 16.5

sage cream and Parmigiano DOP

LASAGNES Traditional 15.5

tomatoes, bechamel sauce and Aubrac beef from our own Farm Montagnes d'Aubrac®

LASAGNES Vegetarian 15.5

melting zucchinis and eggplants, tomato sauce and smoked mozzarella

GRATIN de Macaronis 14.5

Parma ham bacon, arugula salad



DOLCI Pizza Nutella, roasted almonds & hazelnuts 10