

Starters

FINE FOCACCIA stracciatella, pesto	9
ITALIAN-STYLE SALMON GRAVLAX IN GREMOLATA chioggia beetroot	14
ARANCINI AL TARTUFO , All'Arrabbiata	12
EGGPLANT FRITTERS , Neapolitan sauce	11
SAN DANIELE HAM CHIFFONADE La Conviette butter	13
CHARCUTERIE BOARD 2 per / 19 4 per / 32 marinated vegetables and italian cheese	
ITALIAN SHARING BOARD Italian cold cuts and cheeses, piquillos, arancini al tartufo, stracciatella, focaccia	25

Mozzarella

BURRATA AND HEIRLOOM TOMATOES basil, extra virgin olive oil	17
BURRATA AND GRILLED VEGETABLES zucchini, bell pepper and eggplant	18

Panuzzo

Traditional Neapolitan sandwich made with pizza dough

TRUFFO ham with herbs, stracciatella summer truffle, rucola and parmigiano	19,5
NORVEGESE salmon, cream, mozzarella, cherry tomatoes, rucola	22

Pasta fresca

GNOCCHI parmesan cream, ham with herbs // 19	
PORCINI MUSHROOMS TORTELLINI // 22 stracciatella	
SPINACH RICOTTA RAVIOLI // 18 sage cream, parmigiano	
BEEF LASAGNA ALLA STRACCIATELLA // 19.5 rucola, parmigiano	
BLACK RISOTTO WITH PRAWNS // 25 spianata cream, taggiasche olives	
TWO SALMON LINGUINE dill cream // 22	
LINGUINE ALLE VONGOLE // 26 cockles, olive oil, garlic and parsley	
LINGUINE WITH PESTO AND BURRATA // 21	
RIGATONI ALL'ARRABBIATA // 18 stracciatella dumpling	
GORGONZOLA RIGATONI // 21 rucola, walnuts, San Daniele ham	
RIGATONI AL TARTUFO // 26 and its burrata with summer truffle	

Salads

L'OLIVIA heirloom tomatoes, eggplant, artichoke, 19 bocconcini, vitello tonnato, rucola, basil	
PARMA San Daniele ham, burrata, rucola, 21 arancini al Tartufo, focaccia with olives and fresh figs	
TALEGGIO taleggio spring rolls, heirloom tomatoes, 20 piquillos peppers with ricotta, San Daniele ham, rucola, walnuts and honey	
OCTOPUS SALAD vitelotte potatoes, octopus, 22 spianata, rucola, cherry tomatoes, red onions	
LA GRAZZIA CEZAR 19,5 Romaine lettuce, grilled chicken, caesar sauce, egg, parsley focaccia, sun-dried tomatoes	

Carpaccio and Tartare

BEEF CARPACCIO 19/22 rucola and parmigiano OR marinated vegetables	
VITELLO TONNATO marinated vegetables 24	
TARTARE OF PUGLIA 19.5 red pesto, parmesan, stracciatella, rucola	

Burgers

MONTI 19 grilled beef steak, taleggio cheese, pancetta, confit onions, tomato, rucola	
ITALIAN GORGONZOLA 22 grilled beef steak, gorgonzola cheese, pancetta, tomato, red onions, rucola	

Main Dishes

MILANESE EXTRA TENDER 21 beautiful inside round cut of veal	
SALTIMBOCCA WITH SAGE 23 San Daniele ham and mozzarella ballotine, sage cream	
GRILLED BEEF FILET WITH GORGONZOLA 33 choice of side dish	
TAGLIATA DI MANZO 26 grilled sirloin steak, sliced, italian style virgin sauce, rucola, parmigiano, choice of side dish	
BEEF TOURNEDOS MELTING 23 candied chuck, caponata with olives and rosemary	
MINUTE GOLDEN CHICKEN BREAST 19.5 tomatoes, bell peppers, white wine, olives, mushrooms, linguine	

Fish

OCTOPUS ON THE PLANK 25 piquillos pepper cream, black risotto with sun-dried tomatoes	
GRILLED SALMON SORRENTO 23 dill cream, Italian-style green stir-fry	

*Choice of side dish : fresh fries / rigatoni or linguine
rucola / Sorrento black risotto (+2€) / Italian-style green stir-fry
caponata (Italian ratatouille)
extra burrata (+6€) / extra burrata with summer truffle (+7€)*

Pizze

Forno Pavese Modena d'Italie 🇮🇹

tomato base

MARGHERITA tomato, mozzarella, basil // 14

NAPOLITAINE // 16
tomato, mozzarella, anchovy, Sicilian capers, basil

VÉGÉTARIENNE // 18
mozzarella, fresh tomatoes, peppers, Romana artichokes, zucchini, eggplant, fresh mushrooms

REGINA CLASSICA // 17
tomato, mozzarella, herb ham, fresh mushrooms, basil

DIAVOLA TOMATO // 17
mozzarella, spianata, red onions, rucola

SAN DANIELE // 17
mozzarella, cherry tomatoes, San Daniele ham, rucola, basil

QUATRE SAISONS // 18,5
Tomato, mozzarella, herb-flavored ham, marinated vegetables, fresh mushrooms, Romana artichokes

CALZONE // 17
tomato, mozzarella, fresh mushrooms, ham with herbs, egg

BURRATA // 21
tomato, mozzarella, burrata, rucola, balsamic cream

CAMPIONE // 17
tomato, mozzarella, onions, beef, marinated peppers, oregano

TONNATA // 18,5
tomato, mozzarella, tuna, red onions, egg, oregano, black olives

cream base

DONATELLA // 20
pistachio cream, mozzarella, mortadella, San Daniele ham, stracciatella, rucola

GRAZIA // 18,5
cream with parsley, chicken fillet, fresh mushrooms, onion, egg, rucola

STRACCIATELLA VERDE // 19
basil cream, speck, sun-dried tomatoes, stracciatella, rucola, parmesan, balsamic cream

RUSTICA // 16,5
cream, mozzarella, goat cheese, honey, rucola, cherry tomatoes

TALEGGIO // 18.5
cream, onions, potato, taleggio cheese, pancetta

QUATTRO FORMAGGI // 17
mozzarella, gorgonzola, goat cheese, parmesan

SALMONE // 21
cream, fresh salmon, smoked salmon, onions and rucola

TRUFFO // 25
burrata and summer truffle cream, mozzarella, San Daniele ham, rucola

(Additional ingredients + 1.50 / San Daniele ham + 3 / burrata + 6
summer truffle burrata + 7)

Dolci

ITALIAN FRESH FRUIT SALAD 9
lemon-basil ice cream

CHOCOLATE LAVA CAKE, 11
stracciatella ice cream

OLIVIA TIRAMISÙ 1 pers 9 / 2 pers 15

PIZZA NUTELLA 1 pers 9 / 2 pers 15
roasted hazelnuts, pralines

LARGE PUFF PASTRY, 12
almond ice cream, hot chocolate
served minute with whipped cream

CRUMBLE 10
with pears and almond ice cream

PISTACHIO PANNA COTTA 9
and fresh blueberries

COFFEE GOURMAND 9,5
tiramisù, panna cotta, fresh fruit salad

MAISON "ANTONIN"

Glaces Artisanales depuis 1916

2 SCOOPS / 3 SCOOPS 6 / 8

coffee, chocolate, vanilla, pistachio, almond, strawberry, mandarin, lemon basil, stracciatella, mango, vine peach

Topping: chocolate or coffee sauce, pistachio, 1€
roasted hazelnuts

COFFE OR CHOCOLATE LIÉGEOIS 8

DOLCE VITA 9
mandarin, vine peach, lemon-basil sorbets, blueberry & whipped cream

MINETTA 9
almond and chocolate ice cream, meringue, chocolate sauce, whipped cream

OLIVIA AFFOGATO 10
vanilla and almond ice cream, topped with a Florio espresso

AMARENA 10
vanilla ice cream & amarena cherries, blueberries, whipped cream

LIMONCELLO 9
lemon-basil sorbet and limoncello liquor

Formaggi

ASSORTMENT OF CHEESE 14

taleggio, gorgonzola, camembert di bufala

TALEGGIO 7.5

GORGONZOLA 7.5

CAMEMBERT DI BUFALA 7

Net prices in euros, taxes and service included. Checks not accepted.

Wines

ITALIAN	12cl	25cl	50cl	75cl
<i>Red</i>				
PUGLIA IGT Diverso bio	6.5	12	19	29
REGGIANO LAMBRUSCO DOC	-	-	-	29
MONTEPULCIANO D'ABRUZZO Valle d'Oro	-	-	-	32
SICILIA DOC Nero d'Avola - Brigantello	7,5	14	25	34
SALENTO IGT Primitivo - Terrame	8.5	15	27	39
CHIANTI DOCG Sangiovese, Governo all'Uso Toscano	10	16	30	45
SALENTO IGT Castello Monaci Coribante	-	-	-	42
VALPOLICELLA DOC Bolla La poiane ripasso	-	-	-	78
BAROLO DOCG Ca'Bianca Piémont	-	-	-	95
BARBARESCO ANTICHE CANTINE Marchesi I Barolo				140
<i>White</i>				
UMBRIA IGT Bigi - Vipra bianca	7	13	24	32
ORVIETO DOC Bigi - Vigneto Torricella	8	14	26	38
<i>Rosé</i>				
LAMBRUSCO ROSATO DOC Eretico - Vin rosé pétillant	-	-	-	26
VENEZIA DOC Pinot Grigio Blush	6,5	12	19	29
CHIARETTO DI BARDOLINO, INFINITO DOC Corvina, Rondinella, Molinara	-	-	-	38

FRENCH	12cl	25cl	50cl	75cl
<i>Red</i>				
LUSSAC ST-EMILION AOC Grand Ricombre	-	-	-	37
<i>White</i>				
PAYS D'OC IGP Chardonnay	6,5	12	19	27
<i>Rosé</i>				
CÔTES DE PROVENCE AOC	7	13	24	32
CÔTES DE PROVENCE AOP Côté Presqu'Île par Minuty	10	16	30	45

<i>Bubbles</i>	12cl
CHAMPAGNE AOC LANSON Black Label	12
PROSECCO DOC	8

<i>Aperitifs</i>	12cl
MARTINI blanc ou rouge	6.5
CAMPARI ORANGE	6.5
APEROL SPRITZ 25cl Prosecco doc, Aperol, orange fraîche	11
NEGRONI	11
AMERICANO	11
CRODINO sans alcool	6

<i>Beers</i>	
<i>bottle</i>	33cl
VEDETT BLANCHE	7,5
DESPERADOS	7.5
LA CHOUFFE	8

<i>draught</i>	25cl	50cl
PERONI	4.9	8.7
ST STEFANUS AMBRÉE	5.9	10
BIÈRE DU MOMENT	4.8	8.5

<i>Digestives</i>	
LIMONCELLO / AMARETTO 5cl	8
GRAPPA / SAMBUCA 5cl	8
CALVADOS 5cl	9
COGNAC / ARMAGNAC 5cl	9
COGNAC XO / ARMAGNAC XO 5cl	16

<i>Waters</i>	50cl	1l
SAN BENEDETTO plate ou gazeuse	6	8