

Starters

FINE FOCACCIA stracciatella, pesto	9
ZUCCHINIS SALAD with preserved tomatoes and parmesan	11
ARANCINI AL TARTUFO , All'Arrabbiata	12
EGGPLANT FRITTERS , napolitan sauce	11
FRESH MELON and San Daniele ham chiffonade	14
SALMON TARTAR , focaccia, pesto	14

Mozzarella

BURRATA AND HEIRLOOM TOMATOES basil, pesto, parmesan	17,5
BURATTA AND GRILLED VEGETABLES zucchini, bell peppers, eggplants, pesto, parmesan	18,5

To share

COLD CUTS BOARD vegetables and italian cheeses	2 pers / 19 4 pers / 32
ITALIAN BOARD TO SHARE italian cold cuts and cheeses, piquillos, arancini al Tartufo, eggplant fritters, focaccia	25
BURRATA DUO plain and summer truffle focaccia and roasted figs, perfect for two	24

Panuzzo

Traditional napolitan sandwich made with pizza dough

TARTUFO ham with herbs, stracciatella, summer truffle, arugula and parmesan	20
NORVEGESE salmon, fresh cream, mozzarella, cherry tomatoes, arugula	22

Pasta fresca

GNOCCHI parmesan cream, ham with herbs // 19	
PORCINI MUSHROOMS TORTELLINI // 22 stracciatella	
SPINACH RICOTTA RAVIOLI // 19 sage cream, parmesan	
BEEF LASAGNA ALLA STRACCIATELLA // 20 arugula, parmesan	
RISOTTO MANTECATO CARCIOFO // 22 artichoke cream	
TWO SALMONS LINGUINE dill cream // 22	
LINGUINES ALLE VONGOLE // 26 cockles, olive oil, garlic and parsley	
LINGUINES ALLA GENOVESE // 21 with pesto and creamy burrata	
RIGATONI ALL'ARRABBIATA // 19 stracciatella dumpling	
GORGONZOLA RIGATONI // 21 arugula, walnuts & San Daniele ham	
RIGATONI AL TARTUFO // 26 and its burrata with summer truffle	
Extra for San Daniele ham €4 - burrata €6	

Salads

L'OLIVIA heirloom tomatoes, eggplants fritters, artichoke, bocconcini, vitello tonnato, arugula, basil	20
LA PARMA San Daniele ham, burrata, arugula, arancini al Tartufo, olives focaccia	21
OCTOPUS SALAD potatoes, octopus, spianata, arugula, cherry tomatoes, red onions	22
GRAZZIA CEZAR heart of romaine, grilled chicken, Caesar sauce, egg, fine focaccia, preserved tomatoes	19,5

Carpaccio and Tartar

BEEF CARPACCIO arugula and parmesan or marinated vegetables	19/22
VITELLO TONNATO marinated vegetables	25
PUGLIA TARTAR red pesto, parmesan, stracciatella, arugula	19.5

Our Burgers

MONTI BURGER grilled beef, pancetta, onions confit, tomato, arugula	19
POLLO crusty chicken, béarnaise with basil, grilled bell pepper, arugula, tomato, parmesan	21
GORGIO grilled beef, gorgonzola, speck, tomato, preserved onions, arugula	22

Main Dishes

EXTRA TENDER MILANESE nice round cut slice	22
SALTIMBOCCA WITH SAGE San Daniele ham and mozzarella	23
GRILLED SIRLOIN STEAK béarnaise with basil	1 pers / 24 2 pers / 46
BEEF Tournedos Fondant chuck confit, caponata with olives and rosemary	23
MINUTE MADE GOLDEN CHICKEN BREAST poultry and basil juice, italian green stir-fry	19.5

Fish

OCTOPUS ON THE PLANCHA pepperoni cream, risotto mantecato	25
SORRENTE HALF-COOKED GRILLED TUNA linguine, sage cream	24
OLIVIA'S SALMON TARTAR burrata, pesto	21

*Choice of side dish: fresh french fries / rigatoni or linguine
arugula / risotto mantecato (+ 2 €) / italian green stir-fry
caponata (italian ratatouille)
extra for burrata (+ € 6) / extra for burrata and summer truffle (+ € 7)*

Pizze

Forno Pavese Modena Italia 

tomato base

MARGHERITA tomato, mozzarella, basil // 14

NAPOLITAINE // 16
tomato, mozzarella, anchovies, sicilian capers, basil

VÉGÉTARIENNE // 18
mozzarella, fresh tomatoes, Bell peppers, romana artichokes, zucchinis, eggplants, fresh mushrooms

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

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

SAN DANIELE // 18
mozzarella, cherry tomatoes, San Daniele ham, arugula, basil

QUATRE SAISONS // 19
tomato, mozzarella, ham with herbs, marinated vegetables, fresh mushrooms, romana artichokes

POLPO // 21
tomato, mozzarella, grilled octopus, spianata, red onions, potatoes

CALZONE // 18
tomato, mozzarella, fresh mushrooms, ham with herbs, egg

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

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

TONNATA // 19
tomato, mozzarella, tuna, red onions, egg, oregano, black olives

cream base

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

GRAZIA // 19
cream with parsley, chicken fillet, fresh mushrooms, onion, egg, arugula

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

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

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

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

TARTUFFO // 25
burrata and summer truffle cream, mozzarella, San Daniele ham, arugula

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

Dolci

STRAWBERRY SALAD 10
lemon-basil sorbet

DARK CHOCOLATE LAVA CAKE, 11
stracciatella ice cream

OLIVIA TIRAMISÙ 1 pers 9 / 2 pers 15

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

LIME CHEESECAKE, 11
fresh strawberries

PEAR CRUMBLE 10
and almond ice cream

PISTACHIO PANNA COTTA 9
and fresh blueberries

GOURMET COFFEE 9,5
tiramisù, panna cotta, lemon cheesecake

MAISON "ANTONIN"

Glaces Artisanales depuis 1916

2 SCOOPS / 3 SCOOPS 6 / 8

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

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

LIÉGEOIS COFFEE, CHOCOLATE 8

DOLCE VITA 9
tangerine, vine peach, lemon-basil sorbets, blueberries & whipped cream

MINETTA 9
almond & chocolate ice creams, meringue, chocolate coulis, whipped cream

FRAISE MELBA 10
strawberry sorbet, fresh strawberries, vanilla ice cream, whipped cream, red fruits coulis

OLIVIA AFFOGATO 7
vanilla and almond ice creams, sprinkled with a Florio espresso

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

LIMONCELLO 9
sorbet citron basilic et liqueur de limoncello

Formaggi

CHEESES ASSORTMENT 14
taleggio, gorgonzola, di bufala camembert

TALEGGIO 7,5

GORGONZOLA 7,5

DI BUFALA CAMEMBERT 8

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

Wines

ITALIAN	12cl	25cl	50cl	75cl
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Red

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

White

UMBRIA IGT Bigi - Vipra bianca	7	13	24	32
ORVIETO DOC Bigi - Vigneto Torricella	8	14	26	38

Rosé

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
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Red

LUSSAC ST-EMILION AOC Grand Ricombre	-	-	-	37
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White

PAYS D'OC IGP Chardonnay	6,5	12	19	27
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Rosé

CÔTES DE PROVENCE AOC	7	13	24	32
CÔTES DE PROVENCE AOP Côté Presqu'Île par Minuty	10	16	30	45

Waters

SAN BENEDETTO plate ou gazeuse	50 cl	1 l
	6	8

Beers

bottle	33 cl
VEDETT BLANCHE	7,5
DESPERADOS	7,5
LA CHOUFFE	8

draught

	25 cl	50 cl
PERONI	5,5	9,5
ST STEFANUS AMBRÉE	5,9	10
L'OLIVIA Fine and light	4,9	9

Bubbles

	12 cl	75 cl
CHAMPAGNE AOC LANSON Black Label	13	80
PROSECCO DOC	8	32

Aperitives

	12 cl
MARTINI white or red	6,5
CAMPARI ORANGE	6,5
APEROL SPRITZ 25 cl Prosecco doc, Aperol, fresh orange	11
NEGRONI	11
AMERICANO	11
CRODINO non-alcoholic	6

Digestives

LIMONCELLO / AMARETTO 5 cl	8
GRAPPA / SAMBUCA 5 cl	8
CALVADOS 5 cl	9
COGNAC / ARMAGNAC 5 cl	9
COGNAC XO / ARMAGNAC XO 5 cl	16