

	€	IT	FR	ES
BIRRA 0,3 l	5.90	Birra Moretti on tap	Pietra	Estrella Galicia
SPUMANTE 0,1 l	11.90	San Simone II Concerto Prosecco DOC	Crémant de Bourgogne Veuve Ambal Blanc	Cava Cuveé Brut D.O.
BIANCO 0,125 l	6.90	Pinot Grigio Breganze DOC, Venetien	Château Recougne Blanc, Bordeaux	El Coto 875M Finca Carbonera En Barrica Chardonnay, Rioja
ROSSO 0,125 l	7.90	Cantine San Marzano SUD Primitivo Merlot Salento IGP	Château Recougne Supérieur, Bordeaux	Viña Bujanda Rioja Crianza
ROSÉ 0,125 l	8.50	Frescobaldi Alie Rosé Toscana IGT	M Chapoutier Orsuro Rosé Côtes de Provence	Baron de Ley Rosado Rioja

★ ★ ★

Campari Soda / Orange	9.00 / 10.00
Campari Spritz	11.00
Negroni / Sbagliato / Americano	14.00

La Piccola Nonna (Italicus, Cranberry, Lime, Raspberry)	13.00
Riviera Fizz (Lavabelle, Lillet blanc, soda)	12.00
Limoncello Spritz	12.00
Espresso Martini	14.00

★ ★ ★

San Pellegrino, sparkling 0,25 l / 0,75 l	4.60 / 6.90
Evian, still 0,33 l / 0,75 l	4.60 / 7.50
Crodino Rosso / Biondo Spritz	7.90
Orangina	5.50
Jus de fruit 0,25 l (Abricot, Pomme, Orange)	5.50
Coca Cola (Classic, Light, Zero 0,33 l)	4.90
Red Bull, Sugar Free 0,25 l	5.50
The Organics 0,25 l	5.20
Bitter Lemon, Ginger Ale, Tonic Water, Ginger Beer	
Purple Berry, Fizzy Peach	

★ ★ ★

Espresso / Ristretto / Macchiato	3.90
Double Espresso	5.90
Cappuccino	5.60
Affogato al caffè	6.00

FIESTA AND SIESTA.

★ ★ ★



BEEF TARTARE	25
traditionally chopped by hand, with buttered toast	
VITELLO TONNATO	17
with tuna sauce, crispy caper berry and buttered toast	
MACKEREL ESCABECHE	18
with Chioggia beets and flambéed spring onions	
BURRATINA	17
on slow-cooked San Marzano tomatoes	
QUICHE LORRAINE	16
with pancetta, garden herb salad and crème fraîche	
★ ★ ★	
LA FAMEUSE SALADE NIÇOISE	17
classic French salad with boiled egg, tuna and green beans	
ESCALIVADA	15
smoky vegetables, sauce romesco and Manchego	
SALADE VERTE	8
with French salad dressing and walnuts	
★ ★ ★	
MINISTRONE - OPTIONALLY VEGAN (WITHOUT PASTA)	7
a tradition from the Italian soup pot	
CONSOMMÉ DE QUEUE DE BŒUF	14
with tongue slices, cognac jelly and mirepoix	
BOUILLABAISSE MARSEILLAISE	19
comme sur la Côte d’Azur	
★ ★ ★	
SPAGHETTI ALL’ASTICE	29
with marvellous lobster sauce	
SPIRELLI ALLA ZOZZONA	26
with Guanciaie, tomato sauce, egg yolk	
LINGUINE TARTUFATE	29
truffled linguine, stirred for you in a Parmesan loaf	
RAVIOLO ALLA CARBONARA	uno 17
Ti amo! Sempre!	due 27

TOURNEDOS ROSSINI	48
Je ne regrette rien - neither foie gras nor truffles!	
SOLE À LA MEUNIÈRE	38
grilled sole with buttered potatoes and peas	
COTOLETTA ALLA MILANESE	33
The inspiration for the Wiener Schnitzel from Milanese cuisine: veal crown in breadcrumbs	
Side dish recommendation: mixed salad, truffle puree, buttered potatoes, peas	each 5.50
POLLO ALLA CACCIATORA	26
braised leg of chicken, funghi Pioppini, white polenta, Pecorino, like sunday lunch at Nonna’s	
DRY AGED STEAK AUX FRITES	45
with sauce Béarnaise, double cooked chips and celery	
OSSOBUCO OF LAMB	27
with risoni, garlic confit and rosemary jus	
CASSOULET AUX FÈVES	24
7 times turned, with beans, smoky bell pepper, carrots, button squash	
CALAMARI IN TEGAME	starter 17
with risotto nero, Cime di Rapa	
	main course 29
MOULES À LA NAGE	24
with Pernod, cream, celery, garlic, white wine and focaccia	
★ ★ ★	
LIMONE DI AMALFI	12
filled with crème brûlée and fine caramel	
CRÊPES SUZETTE (FROM 2 PEOPLE)	per person 16
glacé à la vanille et au citron	
TIRAMISU	9
The original! Addictive.	
TARTE AU CITRON	12
freshly made. très limitée	
MILLE FEUILLE	14
prepared at the table, with vanilla creme, raspberries and sweet cream	
MOUSSE AU CHOCOLAT	9
The classic. Simply delicious.	
AFFOGATO AL CAFFÈ	6