

	€	IT	FR	ES
BIRRA 0,3 l	6.10	Birra Moretti on tap	Pietra	Estrella Galicia
SPUMANTE 0,1 l	11.90	Prosecco DOC	Crémant de Bourgogne Veuve Ambal Blanc	Cava Cuveé Brut D.O.
BIANCO 0,125 l	7.10	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 (Lav'a Belle, Lillet blanc, soda)	12.00
Limoncello Spritz	12.00
Espresso Martini	14.00

★ ★ ★

San Pellegrino, sparkling 0,25 l / 0,75 l	4.60 / 7.40
Evian, still 0,33 l / 0,75 l	4.60 / 7.90
Crodino Rosso / Biondo Spritz	7.90
Orangina	5.70
Jus de fruit 0,25 l (Abricot, Pomme, Orange)	5.50
Coca Cola (Classic, Light, Zero 0,33 l)	5.30
Red Bull, Sugarfree 0,25 l	5.90
The Organics 0,25 l	5.40
Bitter Lemon, Ginger Ale, Tonic Water, Ginger Beer	
Purple Berry, Fizzy Peach	

★ ★ ★

Espresso / Ristretto / Macchiato	4.30
Double Espresso	5.90
Cappuccino	5.70
Affogato al caffè	6.30

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

CALAMARI FRITTI 18
with lemon pepper aioli

BURRATINA 17
on slow-cooked San Marzano tomatoes

POTAJE DE ESPINACAS (VEGAN) 16
with warm chickpea ragout, bell pepper and baby spinach

★ ★ ★

LA FAMEUSE SALADE NIÇOISE 17
classic French salad with boiled egg, tuna and green beans

OXHEART TOMATO 19
with arugula, crema di stracciatella and balsamic caviar

SALADE VERTE 8
with French salad dressing and walnuts

★ ★ ★

MINISTRONE - OPTIONALLY VEGAN (WITHOUT PASTA) 9
a tradition from the Italian soup pot

GAZPACHO ANDALUZ (AMARILLO Y ROJO) (VEGAN) 16
with basil oil and sea grapes

BOUILLABAISSSE MARSEILLAISE 19
comme sur la Côte d'Azur

★ ★ ★

PASTA FATTA IN CASA

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

POULET À LA MOUTARDE 26
with variety of zucchini, sauce suprême and Dijon demi-glace

DRY AGED STEAK AUX FRITES 46
with sauce Béarnaise, double cooked chips and celeriac

OSSOBUCO OF LAMB 27
with fregola sarda, Pecorino, heirloom carrots and pistachio

CASSOULET AUX FÈVES (VEGAN) 7 times turned 24
with beans, smoky bell pepper, colourful carrots, button squash

PULPO A LA BRASA Starter 22
with yellow pepper velouté, passe pierre, finger lime Main 28
and spinach gnocchi

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 your table, with vanilla cream, raspberries and sweet cream

MOUSSE AU CHOCOLAT 9
The classic. Simply delicious.

AFFOGATO AL CAFFÈ 6,30