

SHARING PLATTERS (EVENINGS ONLY)

ARANCINI X 4 9,00 €

Deep fried saffron rice balls stuffed with scarmorza, peas and ham

LA SALUMERIA ET SA FOCACCIA 24,00 €

Assortment of cured meat and Italian cheeses served with focaccia bread

POLPETTE DI MELANZANE X 4 9,00 €

Aubergine nibbles flavoured with garlic and basil

ASSORTIMENT DE BRUSCHETTE X 4 9,00 €

Assorted bruschettas

MONTANARE X 4 9,00 €

Fried mini pizza with tomato, parmesan and basil

ROULÉS DE PIZZA VÉGÉTARIEN 9,00 €

Aubergine, bell pepper, courgette, mozzarella

ROULÉS DE PIZZA AU JAMBON 9,00 €

Ham, burrattina, mushrooms, rocket

MINI BURGERS X 4 9,00 €

THE PIZZAS

FOCACCIA 20,00 €

Rocket salad, cured ham, burratina, cherry tomato, pesto

GIULETTA 20,00 €

Roquette, salad, buffalo mozzarella, cured ham, parmesan (in purse)

MARGARITA 13,50 €

Tomato, mozzarella

NAPOLITAINE 16,50 €

Tomato, mozzarella, anchovy, basil, olives

ROMANA 17,50 €

Tomato, ham, mozzarella, mushrooms

SICILIENNE 17,50 €

Tomato, mozzarella, chorizo, olives, basil

VÉGÉTARIENNE 17,50 €

Tomato, cheese, aubergine, courgette, roquette salad, olives

CALZONE 18,00 €

Tomato, mozzarella, ham, mushrooms, cream, egg

3 FROMAGES 18,50 €

Cream, mozzarella, Gorgonzola, goat's cheese, olives, basil

3 FROMAGES 18,50 €

Cream, mozzarella, Gorgonzola, goat's cheese, olives, basil

SAVOYARDE 18,50 €

Cream, Reblochon cheese, potato, onion, bacon

CHÈVRE MIEL 18,00 €

Cream, Mozzarella, goat's cheese, honey, walnuts

TARTUFFO 32,00 €

Mascarpone, truffle cream, smoked scamorza, mushrooms, black truffle shavings

STARTERS

ASSIETTE D'HUÎTRES 24,00 €
6 oysters Fines de Claire N°3

ASSIETTE DE L'ÉCAILLER 36,00 €
6 oysters, 6 prawns, 6 sea snails, 2 crayfishes

VELOUTÉ DE COURGETTE 18,00 €
Cream of courgette with ricotta stuffed courgette flowers in tempura batter

VELOUTÉ DE CÈPES 23,00 €
Cream of porcini mushroom, burrata cheese, black truffle shavings

CARPACCIO DE BŒUF 14,00 €
Beef Carpaccio

CAPONATA 18,00 €
Cherry tomato, anchovy, rocket, onions, olives, on a slice of bread

SALADE ITALIENNE 18,00 €
Cherry tomato, rocket, breaded mozzarella, cured ham, tapenade olive toasts

THE MEAT

BURGER ITALIEN 22,00 €

Mozzarella, minced steak, pancetta, tomato confit, rocket and pesto

TARTARE ITALIEN AUX ARTICHAUTS 23,00 €

Beef Tartar, pesto, capers, tomato confit, balsamic cream, and preserved artichokes

FILET DE BŒUF AUX CÈPES « SIMMENTAL » 34,00 €

Fillet of beef with porcini mushrooms

POLPETTE DELLA NONNA 19,00 €

Beef meatballs in tomato sauce

ESCALOPE DE VEAU À LA MILANESE 24,00 €

Breaded escalope of veal with spaghetti and parmesan cream

TAGLIATA DE BŒUF 25,00 €

Thinly-sliced beef, rocket, cherry tomatoes, parmesan

THE FISH

MARMITE DU PÊCHEUR 28,00 €

Seafood soup with squids, shrimps, clams, mussels

FILET DE MERLU À LA PUTTANESCA 23,00 €

Tomates cerise, câpres, olives, basilic

LA PASTA AND OTHER SPECIALTIES

| | |
|---|-----------|
| PARMIGIANA | 18,00 € |
| Gratin of tomato, aubergines and mozzarella | |
| LINGUINI ALLE VONGOLE | 21,00 € |
| Linguine with clams | |
| PACCHERI ALLA NERANO | 19,50 € |
| Courgette cream and shrimps | |
| SPAGHETTI ALLA CARBONARA VERA | 17,00 € |
| Pancetta, egg, parmesan | |
| AGNOLOTTI FARCITI AI FUNGHI PORCINI E TARTUFFO | 24,00 € |
| Agnolotti stuffed with buffalo mozzarella, porcini mushroom, truffle and parmesan | |
| GNOCCHI DI RICOTTA ALLA SICILIANA - HOME MADE | 19,50 € |
| Aubergine, tomato, mozzarella, parmesan, pesto | |
| LA PADELLA DE RISOTTO À PARTAGER | 21,00 € / |
| Risotto of the day to share - 2 pers min / 15 mn of delay | pers |

SAVOYARD SPECIALTIES

TARTIFLETTE AU REBLOCHON AOP, SALADE 23,00 €

Savoysarde tartiflette served with salad

RACLETTE AU LAIT CRU DE SAVOIE - EVENINGS ONLY 27,00 € /

Raclette cheese grilled at the table, served with potatoes and cured meats - 2 pers min **Pers**

PIERRADE - EVENINGS ONLY 28,50 € /

Beef, chicken and veal, cooked at the table on a hot stone - 2 pers min **Pers**

FOR THE KIDS

BREADED CHICKEN FILLET OR SPAGHETTI CARBONARA +14,00 €
DESSERT

THE DESSERTS

SÉLECTION DE FROMAGES12,50 €
Cheese platter

TIRAMISÙ9,50 €
Sponge fingers, mascarpone, coffee, marsala

TARTARE DE FRUITS9,50 €
Fruit tartare

MILLE-FEUILLES À LA FRAISE10,50 €
Strawberry mille-feuilles

MACARON À LA ROSE ET CHOCOLAT BLANC10,50 €
Rose and white chocolate macaron

CAFÉ GOURMAND10,50 €
Miniature dessert and coffee

| | |
|--|---------|
| RELIGIEUSE AU CAFÉ | 10,50 € |
| Coffee Religieuse | |
| LE BISCUIT ET SA MOUSSE SCHOKO-BON | 10,50 € |
| Biscuit with its Schoko-Bon cream | |
| TARTE CITRON REVISITÉE | 10,50 € |
| Lemon pie | |
| LA PISTACHE ET L'AMARENA FAÇON TIRAMISÙ | 9,50 € |
| Sponge fingers, mascarpone, pistachio and amarena | |
| COLONEL AU LIMONCELLO | 10,50 € |
| Lemon sorbet with limoncello | |
| AFFOGATO BAILEYS | 10,50 € |
| Coffee, vanilla ice cream, Baileys, caramel | |