

WELCOME

We are delighted to invite you to discover our selection of Pinsa romana, a new and distinctive product from the world of pizza.

This combination results in a highly hydrated dough with a long maturation period (over 24 hours), producing a pinsa that is both soft and crisp, and particularly easy to digest.

For the toppings, we use premium Italian products and seasonal vegetables, as far as possible locally sourced and organic.

BUON APPETITO !

ENGLISH MENU & MENU IN ITALIANO

on our web site:



Prices include VAT and service;

additional gratuities are at your discretion

Allergens : 1 - Wheat (Gluten) / 2 - Soya / 3 - Milk
/ 4 - Fish / 5 - Egg / 6 - Nuts / 7 - Sulphites

PINSA FOCACCIA ^{1,2} 10 €
Extra virgin olive oil - Rosemary - Fleur de sel

PINSA MARGHERITA ^{1,2,3} 15 €
Tomato pulp - Mozzarella - Oregano - Extra virgin olive oil

PINSA POMODORI SECCHI E OLIVE ^{1,2,3} 18 €
Tomato pulp - Mozzarella - Sun-dried tomatoes - Olives -
Oregano - Extra virgin olive oil

PINSA FUNGHI ^{1,2,3} 19 €
Tomato pulp - Mozzarella - Button mushrooms - Parsley and
garlic dressing (parsley, garlic, olive oil) - Shavings of 30-
month aged Parmesan - Black pepper - Extra virgin olive oil

PINSA CARCIOFI ^{1,2,3} 20 €
Tomato pulp - Mozzarella - Roman-style artichokes -
Artichoke cream (artichokes – garlic - extra virgin olive oil)
- Shavings of 30-month aged Parmesan

PINSA VERDURE ^{1,2} *VEGAN 20 €
Tomato pulp - Oven-roasted red kuri squash - Roman-style
artichokes - Sun-dried tomatoes - Olives - Salt-cured capers -
Rucola - Extra virgin olive oil

PINSA BURRATA ^{1,2,3} 20 €
Tomato pulp - Sun-dried tomatoes - Olives - Burrata - Rucola -
Extra virgin olive oil

PINSA CACIO E PEPE ^{1,2,3}

Mozzarella - Pecorino Romano DOP (sheep's milk cheese) - 17 €
Black pepper - Extra virgin olive oil

PINSA GORGONZOLA E NOCI ^{1,2,3,6}

Mozzarella - Gorgonzola DOP - Walnuts - Oregano - Extra 18 €
virgin olive oil

PINSA QUATTRO FORMAGGI ^{1,2,3}

Mozzarella - Gorgonzola DOP - Capriccio di capra (goat's 19 €
cheese) - Pecorino Romano DOP (sheep's milk cheese) -
Oregano - Extra virgin olive oil

PINSA ACCIUGHE ^{1,2,4}

Tomato pulp - Anchovies - Olives - Salt-cured capers - 18 €
Oregano - Extra virgin olive oil

PINSA TONNO ^{1,2,4}

Tomato pulp - Tuna in olive oil - Olives - Salt-cured capers - 19 €
Black pepper - Oregano - Extra virgin olive oil

PINSA BRANDADE ^{1,2,3,4}

Tomato pulp - Mozzarella - Oven-roasted red kuri squash – 21 €
Artisan salt cod brandade - Oregano - Fine chilli threads - Extra
virgin olive oil

PINSA CARBONARA ^{1,2,3,5}

Pecorino Romano DOP (sheep's milk cheese) - Mascarpone
- Guanciale (salt-cured pork cheek) - Pasteurised egg yolk - 20 €
Black pepper

PINSA PROSCIUTTO COTTO ^{1,2,3}

Tomato pulp - Mozzarella - Premium cooked ham - Button
mushrooms - Rucola - Shavings of 30-month aged Parmesan 21 €
- Black pepper - Extra virgin olive oil

PINSA BRESAOLA ^{1,2,3}

Tomato pulp - Mozzarella - Bresaola IGP (100% beef) - 22 €
Rucola - Shavings of 30-month aged Parmesan – Black
pepper - Extra virgin olive oil

PINSA PROSCIUTTO DI PARMA ^{1,2,3}

Mozzarella - Parma ham DOP 24 months - Oven-roasted
zucchini - Rucola - Shavings of 30-month aged Parmesan - 23 €
Black pepper - Extra virgin olive oil

ADDITIONAL INGREDIENTS

Parma ham DOP 24 months / Bresaola IGP	6 €
Burrata ³ / Anchovies in oil ⁴	5 €
Premium cooked ham	4 €
Button mushrooms – sun-dried tomatos	3 €
Mozzarella ³ / Tomato pulp / Parmesan shavings	2 €
Rucola /Olives/ Capers / Fine chilli threads	1 €

OTHER ADDITIONAL INGREDIENTS
AVAILABLE ON REQUEST

MAIN COURSE SALAD ^{1,2,3,6}

Burrata - Parma ham 24 months – Rucola - Sun-dried tomatoes
- Olives - Pine nuts - Black pepper - Extra virgin olive oil 22 €
Served with 2 slices of Pinsa Focaccia

VEGAN MAIN COURSE SALAD ^{1,2,6}

Green salad - Oven-roasted red kuri squash - Roman-style
artichokes - Sun-dried tomatoes - Olives - Pine nuts - Balsamic 20 €
vinegar - Extra virgin olive oil
Served with 2 slices of Pinsa Focaccia

TO ACCOMPANY THE PINSA :

GREEN SALAD ^{3,6}

Green salad - Shavings of 30-month aged Parmesan - 5 €
Walnuts

ARTICHOKE SALAD ³

Rucola - Roman-style artichokes - Sun-dried tomatoes - 8 €
Olives - Shavings of 30-month aged Parmesan

DESSERTS MAISON

COFFEE TIRAMISU ^{1,3,5} 8 €

VANILLA PANNA COTTA WITH CARAMELISED
ALMOND AND HAZELNUT BRITTLE ^{3,6} 8 €

HOT DRINKS

Espresso/ Americano 2,50 €

Noisette ³ 3 €

Double espresso 4,50 €

Café with milk ³ 4 €

Cappuccino ³ 5 €

Hot chocolate ³ 5 €

Tea / Herbal Infusion :

Ceylan/ Earl Grey/ Green tea with mint /Green tea with
jasmi/ Linden blossom/ Linden blossom and mint/
Verbena 4 €

DIGESTIFS

Grappa 2cl/

Limoncello 2cl/ 4 €

Amaretto 2cl

SOFR DRINKS

MINERAL WATER :	7 €
Aqua Panna 75cl (still) / San Pellegrino 1l (sparkling)	
San Pellegrino 0,5l (sparkling)	4 €
Coca-cola 33cl, Coca-cola Zero 33 cl,	4 €
Fuze tea 25cl, Lemonade Lorina 33cl	
Syrop supplement 4cl	0,50 €
ORGANIC FRUIT JUS GRANINI 25cl	5 €
Apple / Pineapple/ Tomato	
ORGANIC SYROP 4cl	3,5 €
Strawberry / Grenadine/ Lemon / Mint /Peach	
Sirop PAC Citron 4cl	3,5 €
LEMONAID : Organic and fare trade Lemonade	5 €
Blood orange / Passion fruit	
ORGANIC KOMBUCHA ATIKA 33cl	5,50 €
Lemon and ginger / Hibiscus and blueberry	
ORGANIC GINGER BEER Gingeur original 33cl	5,50 €
ALCOHOL-FREE BEER Peroni 0,0% Bottle 33cl	5 €
HOMEMADE ALCOHOL-FREE SPRITZ 18cl	9 €
Orange Spritz syrup, alcohol-free sparkling white wine, sparkling water, orange	
NOZECO, verre 12 cl	5 €
Alcohol-free sparkling white wine	

BOISSONS ALCOOLISEES 7

PORETTI draught beer 25cl	5 €
PORETTI draught beer 50cl	9 €
Martini Bianco/ Martini Rosso 5cl	5 €
Campari 5cl	5,50 €
Pastis 5I/ Ricard/ Casanis 2cl	4 €
Pastis Bigourdan Arles Camargue 2cl	6 €
Gin Italien Malfy Con Limone 4cl	7 €
Gin Bigourdan Arles Camargue 4cl	10 €
Vodka Grey Goose 4cl	8 €
Whiskey Chivas Regal 18 Ans 4cl	10 €
Whiskey Jack Daniel's 4cl	7 €

HOUSE COCKTAILS ⁷

SPRITZ 18cl

Campari or Aperol or Limoncello, Prosecco, Sparkling water, orange or lemon 9 €

NEGRONI 9cl

Campari, Gin Malfy con limone, Martini Rosso, orange 9 €

AMERICANO 10cl

Campari, Martini Rosso, Sparkling water, orange 8 €

GIN TONIC BIGOURDAN 14cl

Gin Bigourdan Arles Camargue, Schweppes Tonic, lemon 12 €

GIN TONIC MALFY CON LIMONE 14cl

Gin Malfy con limone, Schweppes Tonic, lemon 10 €

PANACHE 25cl

Draught beer Peroni, Lemonade 5 €

MONACO 25cl

Bière pression Peroni, Lemonade, Grenadine syrop 5 €

MAURESQUE 3cl

Pastis, Orgeat syrup 4,50 €

CARTE DES VINS ⁷

VINS AU VERRE, 12 cl

Red : Nero d'Avola, Jonico, DOC Sicilia	7 €
Red : Fanfaron, Mas de Valériole	
IGP Pays des Bouches du Rhône, terre de Camargue Organic	6 €
White : Elégante, Tour du Valat, Vin de France, Organic	7 €
White : Charmentin, Mas de Valériole	
IGP Pays des Bouches du Rhône, terre de Camargue, Organic	6 €
Rosé : Etoilé, Tour du Valat, Vin de France, Organic	7 €
Rosé : Nénette, Mas de Valériole	
IGP Pays des Bouches du Rhône, terre de Camargue, Organic	6 €
Sparkling : Prosecco Sensi Brut	7 €

Red wines, Bottle 75cl

FANFARON, Mas de Valériole 26 €

IGP Pays des Bouches du Rhône, terre de Camargue, Organic
Light and fruity

TRADITION, Mas Sainte Berthe 29 €

AOP Les Baux de Provence, Organic
Bouquet with notes of garrigue and red fruits. Rounded and well-balanced on the palate

NERO D'AVOLA, Jonico, DOC Sicilia 33 €

Supple, full-bodied and expressive

BLAQUIERES Rouge, Domaine des Blaquières 35 €

IGP Alpilles Organic
Notes of wild berries and spices. Well-structured with smooth, integrated tannins

	White wines, Bottle	75cl
<u>CHARMENTIN, Mas de Valérieole</u>		26 €
IGP Pays des Bouches du Rhône, terre de Camargue, Organic		
Dry, fresh and elegant		
<u>TRADITION, Mas Sainte Berthe</u>		29 €
IGP ALPILLES, Organic		
Dry with a fruity nose, lively and complex on the palate		
<u>ELEGANTE, Tour du Valat</u> (agroecological farm in		33 €
Camargue), Vin de France, Organic		
A Sicilian grape variety grown in the sands of Camargue producing a mineral and rounded wine with notes of fruit and flowers		
<u>BLAQUIERES Blanc, Domaine des Blaquières</u>		35 €
IGP Alpilles, Organic		
Elegant, fruity, with excellent aromatic depth		
	Rosé wines, Bottle	75cl
<u>NENETTE, Mas de Valérieole</u>		26 €
IGP Pays des Bouches du Rhône, terre de Camargue, Organic		
Une complexité délicate au nez. Souple et soyeux		
<u>PASSE-ROSE, Mas Sainte Berthe</u>		29 €
AOP Les Baux de Provence, Organic		
Aromatic profile dominated by white-fleshed fruits and wild berries, generous and rounded on the palate		
<u>ETOILÉ, Tour du Valat</u> (agroecological farm in Camargue),		33 €
Vin de France, Organic		
Made from a Sicilian grape variety, with a light coral color, this is a lively rosé with notes of raspberry and wild strawberry enhanced by white pepper. Complex and pleasantly fresh.		
	Sparkling wines, Bottle	75cl
<u>Prosecco SENSI Brut</u>		30 €

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