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 !

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 – Oregano – 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 (artichoke, 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) – Black pepper – Extra virgin olive oil — 17 €

PINSA GORGONZOLA E NOCI [1,2,3,6]

Mozzarella – Gorgonzola DOP – Walnuts – Oregano – Extra virgin olive oil — 18 €

PINSA QUATTRO FORMAGGI [1,2,3]

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

PINSA ACCIUGHE [1,2,4]

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

PINSA TONNO [1,2,4]

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

PINSA BRANDADE [1,2,3,4]

Tomato pulp – Mozzarella – Red kuri squash cream – Artisan salt cod brandade – Oregano – Fine chilli threads – Extra virgin olive oil — 20 €

PINSA PROSCIUTTO COTTO [1,2,3]

Tomato pulp – Mozzarella – Premium cooked ham – Button mushrooms – Rucola – Shavings of 30-month aged Parmesan – Black pepper – Extra virgin olive oil — 20 €

PINSA CARBONARA [1,2,3,5]

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

PINSA BRESAOLA [1,2,3]

Tomato pulp – Mozzarella – Bresaola IGP (100% beef) – Rucola – Shavings of 30-month aged Parmesan – Black pepper – Extra virgin olive oil — 21 €

PINSA PROSCIUTTO DI PARMA [1,2,3]

Mozzarella – Parma ham DOP 24 months – Red kuri squash cream – Rucola – Shavings of 30-month aged Parmesan – Black pepper – Extra virgin olive oil — 22 €

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 tomatoes	3 €
Mozzarella[3] / Tomato pulp / Parmesan shavings[3]	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
Served with 2 slices of Pinsa Focaccia — 22 €

VEGAN MAIN COURSE SALAD [1,2,6]

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

TO ACCOMPANY THE PINSA

GREEN SALAD [3,6]

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

ARTICHOKE SALAD [3]

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

HOMEMADE DESSERTS

COFFEE TIRAMISU [1,3,5]	8 €
VANILLA PANNA COTTA WITH CARAMELISED ALMOND AND HAZELNUT BRITTLE [3,6]	8 €

BOISSONS CHAUDES

Espresso / Americano	2,50 €
Noisette [3]	3 €
Double espresso	4,50 €
Coffee with milk [3]	4 €
Cappuccino [3]	5 €
Hot chocolate [3]	5 €
Tea / Herbal infusion: Ceylon / Earl Grey / Green tea with mint / Green tea with jasmine / Linden blossom / Linden blossom and mint / Verbena	4 €

DIGESTIFS

Grappa 2cl	
Limoncello 2cl	4 €
Amaretto 2cl	

SOFT DRINKS

MINERAL WATERS: Aqua Panna 75cl (still) / San Pellegrino 1l (sparkling)	7 €
San Pellegrino 0,5l (sparkling)	4 €
SODA Coca-cola 33cl, Coca-cola Zero 33 cl, Fuze tea 25cl, Limonade Lorina 33cl, Orangina 25cl	4 €
Syrup supplement 4cl	0,50 €
ORGANIC FRUIT JUICES GRANINI 25cl Apple, Orange, Pineapple, Tomato	5 €
ORGANIC SYRUP 4cl Strawberry, Grenadine, Lemon, Mint, Peach	3 €
PAC Lemon Syrup 4cl	3 €
ORGANIC KOMBUCHA ATIKA 33cl Lemon ginger / Peach / Hibiscus blueberry / Lime mint	5,50 €
ORGANIC GINGER BEER Gingeur original 33cl	5,50 €
ALCOHOL-FREE BEER Peroni 0,0% Bottle 33cl	5 €
HOMEMADE ALCOHOL-FREE SPRITZ 18cl Orange Spritz syrup, alcohol-free sparkling white wine, sparkling water, orange	9 €
NOZECO, glass 12 cl Alcohol-free sparkling white wine	5 €

SPIRITS & APERITIFS 7

Peroni draught beer 25cl	5 €
Peroni draught beer 50cl	9 €
Martini Bianco/ Martini Rosso 5cl	4,50 €
Campari 5cl	5 €
Pastis 51/ Ricard/ Casanis 2cl	4 €
Pastis Bigourdan Arles Camargue 2cl	6 €
Italian Gin Malfy Con Limone 4cl	7 €
Gin Bigourdan Arles Camargue 4cl	10 €
Vodka Grey Goose 4cl	8 €
Chivas Regal 18 Year Old Whisky 4cl	10 €
Jack Daniel's Whisky 4cl	7 €

WINES BY THE GLASS, 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 : Grillo, Tour du Valat, IGP Gard, Organic	7 €
White : Charmentin, Mas de Valériole IGP Pays des Bouches du Rhône, terre de Camargue, Organic	6 €
Rosé : Nero d'Avola, Tour du Valat, Organic	7 €
Rosé : Nénette, Mas de Valériole IGP Pays des Bouches du Rhône, terre de Camargue, Organic	6 €
Sparkling : Prosecco Sensi Brut	6,5 €

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 Peroni draught beer, lemonade	5 €
MONACO 25cl Peroni draught beer, lemonade, grenadine syrup	5 €
MAURESQUE 3cl Pastis, orgeat syrup	4,50 €

WINES 7

RED WINES, Bottles	50cl	75cl
FANFARON, Mas de Valériole IGP Pays des Bouches du Rhône, terre de Camargue, Organic Light and fruity		26 €
BEAUDUC, Mas de Valériole IGP Pays des Bouches du Rhône, Organic No added sulphites, fresh and generous with fine tannins		29 €
TRADITION, Mas Sainte Berthe AOP Les Baux de Provence Bouquet with notes of garrigue and red fruits. Rounded and well-balanced on the palate	22 €	29 €
BLAQUIERES 2023, Domaine des Blaquières, IGP Alpilles, Organic Notes of wild berries and spices. Well-structured with smooth, integrated tannins		35 €
NERO D'AVOLA, Jonico DOC Sicilia Supple, full-bodied and expressive		33 €

WHITE VINES, Bottles		75cl
CHARMENTIN, Mas de Valériole IGP Pays des Bouches du Rhône, terre de Camargue, Organic Dry, fresh and elegant		26 €
TRADITION, Mas Sainte Berthe IGP ALPILLES, Organic Dry with a fruity nose, lively and complex on the palate		29 €
CHAPELLE, Mas Sainte Berthe AOP Les Baux de Provence, Organic Dry, generous on the nose with a rounded and balanced palate		35 €
GRILLO, Tour du Valat (agroecological farm in Camargue), IGP Gard, Organic A Sicilian grape variety grown in the sands of Camargue, producing a mineral and rounded wine with notes of fruit and flowers		33 €

ROSE WINES, Bottles	50cl	75cl
NENETTE, Mas de Valériole IGP Pays des Bouches du Rhône, terre de Camargue Organic Delicate aromatic complexity. Supple and silky		26 €
PASSE-ROSE, Mas Sainte Berthe AOP Les Baux de Provence Organic Aromatic profile dominated by white-fleshed fruits and wild berries, generous and rounded on the palate	22 €	29 €
NERO D'AVOLA, Tour du Valat (agroecological farm in Camargue), Organic From a Sicilian grape variety, pale coral in colour, a lively rosé with notes of pomegranate and strawberry		33 €

Sparkling Wines, Bottles	75cl
Prosecco SENSI Brut	30 €

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GRAZIE MILLE ;)