

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 – 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 (artichoke, garlic, extra virgin olive oil) – Shavings of 30-month aged Parmesan

PINSA VERDURE ^{1,2} *VEGAN 20 €
Tomato pulp – Oven-roasted zucchini – 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 zucchini – Artisan 21 €
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 –
Black pepper 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 21 €

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 22 €

PINSA PROSCIUTTO DI PARMA ^{1,2,3}
Mozzarella – Parma ham DOP 24 months – Oven-roasted
zucchini – Rucola – Shavings of 30-month aged Parmesan –
Black pepper – Extra virgin olive oil 23 €

ADDITIONAL INGREDIENTS

Parma ham DOP 24 months / Bresaola IGP 6 €
Burrata³ / Anchovies in oil ⁴ 5 €
Premium cooked ham 4 €
Button mushrooms / Sun-dried tomatoes 3 €
Mozzarella³ / Tomato pulp / Parmesan shavings³ 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 22 €
– Olives – Pine nuts – Black pepper – Extra virgin olive oil
Served with 2 slices of Pinsa Focaccia

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

Green salad – Oven-roasted zucchini – Roman-style artichokes 20 €
– Sun-dried tomatoes – Olives – Pine nuts – Balsamic 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

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

SPIRITS & APERITIFS 7

Peroni draught beer 25cl	5 €
Peroni draught beer 50cl	9 €
Martini Bianco/ Martini Rosso 5cl	5 €
Campari 5cl	5,50 €
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 €

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

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	7 €

RED WINES, Bottles 75cl

<u>FANFARON, Mas de Valériole</u>	26 €
IGP Pays des Bouches du Rhône, terre de Camargue, Organic. Light and fruity	
<u>TRADITION, Mas Sainte Berthe</u>	29 €
AOP Les Baux de Provence Bouquet with notes of garrigue and red fruits. Rounded and well-balanced on the palate	
<u>NERO D'AVOLA, Jonico</u>	33 €
DOC Sicilia Supple, full-bodied and expressive	
<u>BLAQUIERES 2023, Domaine des Blaquières,</u>	35 €
IGP Alpilles, Organic Notes of wild berries and spices. Well-structured with smooth, integrated tannins	

WHITE VINES, Bottles 75cl

CHARMENTIN, Mas de Valérieole 26 €

IGP Pays des Bouches du Rhône, terre de Camargue, Organic

Dry, fresh and elegant

TRADITION, Mas Sainte Berthe 29 €

IGP ALPILLES, Organic

Dry with a fruity nose, lively and complex on the palate

CHAPELLE, Mas Sainte Berthe 35 €

AOP Les Baux de Provence, Organic

Dry, generous on the nose with a rounded and balanced palate

GRILLO, Tour du Valat (agroecological farm in Camargue), IGP 33 €

Gard, Organic

A Sicilian grape variety grown in the sands of Camargue, producing a mineral and rounded wine with notes of fruit and flowers

ROSE WINES, Bottles 75cl

NENETTE, Mas de Valérieole 26 €

IGP Pays des Bouches du Rhône, terre de Camargue Organic

Delicate aromatic complexity. Supple and silky

PASSE-ROSE, Mas Sainte Berthe 29 €

AOP Les Baux de Provence Organic

Aromatic profile dominated by white-fleshed fruits and wild berries, generous and rounded on the palate

NERO D'AVOLA, Tour du Valat (agroecological farm in 33 €

Camargue), Organic

From a Sicilian grape variety, pale coral in colour, a lively rosé with notes of pomegranate and strawberry

Sparkling Wines, Bottles 75cl

Prosecco SENSI Brut 30 €

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GRAZIE MILLE ;)