MENU

SHARING IS CARING

Thin Focaccia - *olive oil & rosemary*	9
Garlic bread - *with melted mozzarella*	10
Creamy burrata - *arugula & olive oil*	8
Fries & cheddar - *paprika, melting cheddar & crispy onions*	12
Chicken Tenders - *crispy chicken breast, barbecue sauce*	12,5
Italian plate - *ham with herbs, mortadella, spicy spianata sausage, mozzarella di bufala, foccacia bread*	15

SALADS & BOWLS

Burrata & grilled vegetables - *tomato, olive, balsamic cream*	15,5
BLT Salad - *romaine salad, crispy bacon, hard-boiled eggs, tomatoes, cucumber, ranch dressing*	16
Cæsar Salad - *crispy chicken breast, romaine salad, parmigiano, caesar sauce, crouton*	18,5
Beef carpaccio - *tomatoes, mozzarella «Di Bufala», arugula salad*	17,5
Fresh bowl salmon *basmati rice & quinoa, grape coleslaw, cucumber, fresh mango, radish, edamame, Datterino tomatoes & marinated salmon*	19,5
Fresh bowl Veggie *Basmati rice & quinoa, grape coleslaw, cucumber, fresh mango, radishes, edamame, Datterino tomatoes, grilled courgettes & aubergines*	18,5

PIZZE

ROSSE

MARGHERITA - *tomato, mozzarella, basil - (with white button mushrooms +1€)*	12,5
PEPPERONI - *tomato, mozzarella, sweet chorizo, oregano*	16,5
POMODORA - *tomato confit, burrata heart, red onions, basil*	15
REGINA CLASSICA - *tomato, mozzarella, ham with herbs, fresh mushrooms, basil - (with an egg +1€)*	17,5
DIAVOLA - *tomato, mozzarella, spicy nduja sausage, red onions, arugula salad*	16
PARMA - *tomato, arugula salad, Parma ham, parmigiano*	18,5
BURRATA - *fresh tomatoes & candied tomatoes, burrata, arugula salad, balsamic cream - (with Parma ham +5€)*	17,5
RICOTTA - *tomato, mozzarella, aubergines, salted ricotta, basil*	17
CALZONE - *tomato, mozzarella, mushrooms, ham with herbs, ricotta*	18
TONNO - *tomato, mozzarella, marinated tuna, olives, capers, red onions*	19

BIANCHE

RUSTICA - *mozzarella, cream, goat & cow cheese, honey, arugula salad, cherry tomatoes*	17
CACIO FINO - *pecorino cheese cream, sausage with fennel seeds, button mushrooms, red onions, herb oil*	15,5
HOT SPIANATA - *mozzarella, spianata, fresh ricotta, red onions, oregano, hot honey*	18
CARBONARA - *pecorino cream, crispy guanciale, confit egg yolk, Parmesan*	17
PUMPKIN SQUASH - *cream of pumpkin, pancetta, smoked mozzarella, mushrooms & hazelnuts*	18
QUATTRO FORMAGGI - *mozzarella, gorgonzola, goat cheese, parmigiano, red onions*	17
BASILICO MEATBALLS - *mozzarella, beef stew, egg, red onions, basil*	17
MORTADELLA E PISTACCHIO - *pistachio cream, mortadella, stracciatella, rocket, basil*	19
GRAZIA - *mozzarella, zucchinis, 0% cream, marinated chicken breast, sweet chili peppers, fresh herbs*	16,5
TARTUFO - *tartufata cream, mozzarella, mushrooms, truffle-flavoured oil*	21

HAMBURGERIA

Bunless Burger ***(without bread)*** - *aubrac beef, fried egg on top & homemade french fries*	16
Texas - *aubrac beef, cheddar vintage, crispy bacon, iceberg salad, gherkin seasoning & homemade BBQ sauce*	17,5
Nashville - *fried chicken, caramelised onions & apples, iceberg salad & honey/mustard sauce*	18
British - *aubrac beef, melted cheddar, onions chutney, lamb's lettyce & savora sauce with mustard seeds*	19
Frenchy - *aubrac beef, comte cheese, crispy bacon, shallots condiment, arugula salad & bearnaise sauce*	21
Sergent Pepper - *aubrac beef, comté cheese, pepper seasoning, lettuce's lamb & pepper sauce*	20
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Gluten-free buns	*+ 2*
XXL version - *double steak*	*+ 7*

PASTA

Mac & Cheese - ***al forno*** - *bechamel sauce with cheddar, gouda & parmigiano*	15
Macaroni bolognese - ***fresca*** - *tomatoes & beef «extra» from our own Farm Montagnes d'Aubrac®*	16
Fusilli carbonara - ***fresca*** - *parmigiano, egg, guanciale & pancetta*	19
Macaroni tartufo - ***fresca*** - *tartufata cream & parmigiano*	21
Ravioli Aubrac beef - ***fresca*** - *beef "extra" from our own Farm Montagnes d'Aubrac®, tomato sauce & parmigiano*	18
Ravioli spinach & ricotta - ***fresca*** - *sage cream & parmigiano*	19

KID'S MENU

Fruit juice - *choice of : pineapple, orange, apple, strawberry or peach* **Minced steak & french fries** or **raviolis beef** or **pizzetta margherita** **Mini ice-cream** *fior di latte* *topping of your choice : roasted hazelnuts - red fruits coulis - caramel coulis - chocolate sauce*	12,5

DOLCI & SUNDAE

Panna cotta *homemade strawberry jam*	6
Tiramisù *with coffee & amaretto*	6,5
Browkie *salted butter caramel & roasted hazelnuts - (with a mini sundae +2€)*	7
Cheesecake *strawberry marmalade*	8
Big Profiterole - *italian ice-cream & chocolate sauce*	10
Crème brûlée *pistachio*	8
Pizza Nutella - *roasted almonds & hazelnuts*	9
Pineapple carpaccio - *fresh mint*	6
Coffee MOKUS (Tea +2,5€) - *tiramisù* **or** *panna cotta*	5
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Sundae Fior di Latte	5
Topping choice : *roasted hazelnuts • red fruits coulis • caramel coulis • chocolate sauce*	
Peanut butter - f*ior di latte gelato, peanut butter, pop corn, caramelized hazelnuts, chocolate chips*	9
Pistachio crunch - *pistachio praline, chocolate chips & roasted pistachios*	9
Gianduja - f*ior di latte gelato, nutella, browkie, caramelized hazelnuts, chocolate chips*	9
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XXL version - *to share*	*18*

Net prices in euros, service included - cheques are not accepted.

November 2026