

PIZZA ROSSE

MARGHERITA 13.5

tomato, mozzarella, basil
(with button mushrooms +1€)

REGINA CLASSICA 17.5

tomato, mozzarella, ham with herbs,
fresh mushrooms, basil (with an egg +1€)

PARMA 18.5

tomato, mozzarella, parma ham, basil

DIAVOLA 16

tomato, mozzarella, spicy spianata sausage, red onions, arugula salad

BRESAOLA 17

tomato, mozzarella, bresaola, arugula salad, parmigiano shavings

CALZONE 18

tomato, mozzarella, mushrooms, ham with herbs, ricotta

BURRATA 19

fresh tomatoes & candied tomatoes, burrata, arugula salad,
balsamic cream (with parma ham +5€)

BUFALINA 16

tomato, mozzarella "di bufala", oregano, basil

TONNO 19

tomato, mozzarella, marinated tuna, olives, capers, red onions

RICOTTA 17.5

tomato, mozzarella, ricotta, parmigiano, eggplant, cherry tomatoes, basil

PEPPERONI 16.5

tomato, mozzarella, sweet chorizo, oregano

PIZZA BIANCHE

CAPRESE 15

mozzarella "di bufala", candied tomatoes, basil

RUSTICA 16

mozzarella, cream, goat & cow cheese,
honey, arugula salad, cherry tomatoes

QUATTRO FORMAGGI 17.5

mozzarella, gorgonzola, pecorino, parmigiano, red onions
(with speck ham +3€)

BASILICO MEATBALLS 18

mozzarella, beef stew, egg, red onions, basil

GRAZIA 16.5

mozzarella, zucchinis, 0% cream, marinated chicken breast,
sweet chili peppers, fresh herbs

PICCANTE 17.5

fresh cream and nduja, mozzarella, spicy sausage,
lemon ricotta, arugula salad, fresh red pepper

STRACCIATELLA VERDE 19

basil cream, speck ham, candied tomatoes,
stracciatella, arugula salad, parmigiano, balsamic cream

RICCHISSIMA 18

mozzarella, ricotta, mushrooms, egg, parmigiano,
truffle flavoured oil

VERDURA 17

mozzarella, grilles vegetables, arugula salad



ANTIPASTI



Thin Focaccia olive oil and rosemary 9

Garlic Bread with melted mozzarella 10

Cæsar Salad 18

crispy chicken breast, romaine salad, parmigiano, cæsar sauce, croutons

Datterino tomatoes & Stracciatella olive oil 14.5

Burrata & Grilled vegetables tomatoes, olives, balsamic cream 16.5

HAMBURGERIA !

Beef from the owner's farm, in Aubrac region.
100% well-fed, 100% traced animals • Homemade buns.

AMERICANO 18.5

aubrac beef, vintage cheddar, sweet vegetables mix, salad
and homemade ketchup sauce

LE FRENCHY 19.5

aubrac beef, comté cheese, crispy bacon, candied shallots
arugula salad and bearnaise sauce

LE BRITISH 17.5

aubrac beef, melted cheddar, onions chutney,
lamb's lettuce salad and savoury sauce with mustard seeds

L'AUVERGNAT 18

aubrac beef, bleu d'auvergne cheese, caramelized onions
and honey mustard sauce

FRESH BOWLS

FRESH BOWL Marinated salmon 18.5

salmon tartar, black italian rice/quinoa, fresh mango,
avocado, edamame beans, datterino tomatoes, fresh herbs,
soy sauce/toasted sesame oil, sweet chili pepper/ginger

FRESH BOWL Veggie 17.5

grilled zucchinis and eggplants, black italian rice/quinoa,
fresh mango, avocado, edamame beans, datterino tomatoes,
fresh herbs, soy sauce/toasted sesame oil (with a burrata cheese +6€)

PASTA FRESCA

RAVIOLI Aubrac Beef 18

beef "extra" from our own Farm Montagnes d'Aubrac®,
tomato sauce and Parmigiano DOP

RAVIOLI Ricotta & Spinach 18.5

sage cream and Parmigiano DOP

AL FORNO

LASAGNES Traditional 16.5

tomatoes, bechamel sauce and aubrac beef
from our own Farm Montagnes d'Aubrac®

LASAGNES Vegetarian 16.5

melting zucchinis and eggplants, tomato sauce & smoked mozzarella

GRATINATED Macaroni 15.5

parma ham bacon, arugula salad



DOLCI Pizza Nutella, roasted almonds & hazelnuts 10