

## 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