



**PASSEZ  
COMMANDE AU**   
**01 42 88 50 05**

**ATTENDEZ QUELQUES  
PETITES 10 MINUTES**  
**VEenez CHERCHER  
VOS PLATS &  
RÉGALÉZ VOUS !**

## ANTIPASTI & INSALATE

<b>Mozzarella "di Bufala" e Pomodori</b>	14.5
Tomates & mozzarella "di Bufala" au basilic	
<b>Parmigiana con Scamorza</b>	16.5
Gratin d'aubergines à la mozzarella fumée	
<b>Insalata di Rucola e Carciofi</b>	17.0
Salade de roquette, artichauts & Parmesan	
<b>Burrata, Pomodori "Datterino" e Avocado</b>	18.0
Burrata, tomates "Datterino" & avocat	
<b>Prosciutto di Parma, Mozzarella e Pomodoro</b>	18.5
Assiette jambon de Parme, mozzarella, tomates & pain chaud	
<b>Assortimento di Antipasti</b>	18.5
Légumes marinés, mozzarella, champignons, câpres, basilic	

## PASTA

<b>Spaghetti al Pomodoro "Grappa"</b>	15.0
Spaghetti aux tomates "Grappa" & basilic	
<b>Penne all' Arrabbiata</b>	16.0
Penne sauce tomate très épicée	
<b>Spaghetti alla Bolognese</b>	19.0
Spaghetti bolognaise classique de faux-filet de bœuf	
<b>Penne Alfredo</b>	22.0
Penne, crème de parmesan, poulet & champignons bruns	
<b>Ravioli Ricotta e Spinaci</b>	18.0
Raviolis ricotta, épinards, champignons & beurre de sauge	
<b>Spaghetti alla Carbonara</b>	19.0
Spaghetti, guanciale & crème de pecorino	
<b>Il Grande Ravioli di Vitello</b>	20.0
Ravioli géant garni de carrés de veau tendre, tomates, courgettes, olives Leccino & mozzarella fumée	
<b>Fusilli al Gorgonzola</b>	21.0
Fusilli au gorgonzola crémeux, roquette & noix	
<b>Gnocchi alla Norma</b>	23.0
Gnocchi à la tomate, aubergines & mozzarella fumée	
<b>Linguine al Pesto e Burrata</b>	25.0
Linguine au pesto & burrata	
<b>Linguine Primavera</b>	24.0
Linguine, tomates, asperges, artichauts, petits pois & basilic	

## PESCE & CARNE

<b>Filetto di Branzino</b>	26.0
Filet de bar rôti au thym, pommes de terre râtées, tomates	
<b>Scaloppine di Vitello al Limone</b>	24.0
Escalope de veau au citron, gratin de macaroni	
<b>Piccola Milanese</b>	24.0
La Milanaise, gratin de macaroni	
<b>Scaloppine di Vitello alla Valdostana</b>	25.0
Escalope de veau, jambon de Parme & mozza gratinés, gratin de macaroni	

## PIZZE

<b>Margherita al Basilico</b>	13.0
Mozzarella, tomates cerises, basilic	
<b>Giar'Dino</b>	15.5
Mozzarella, tomates, aubergines, menthe, pignons de pin	
<b>Piccante</b>	16.0
Mozzarella, tomates, saucisse piquante de cochon, scamorza	
<b>Quattro Formaggi</b>	17.0
Mozzarella, tomates, gorgonzola, chèvre, Parmesan	
<b>Regina Classica</b>	17.0
Mozzarella, tomates, jambon blanc aux herbes, champignons	
<b>Napoletana</b>	17.0
Mozzarella, tomates, anchois, câpres, olives Leccino	
<b>Camilla</b>	18.0
Mozzarella, tomates, olives, artichauts, champignons	
<b>Parma</b>	17.5
Mozzarella, tomates, basilic, jambon de Parme	
<b>Burrata</b>	18.0
Burrata, tomates, roquette, basilic, crème de balsamique	
<b>Ricchissima</b>	19.5
Mozzarella, ricotta, champignons, œuf, parmesan, huile saveur de truffe	

## DOLCI

<b>Tiramisù</b>	10.0
Le MEILLEUR Tiramisù de la Galaxie ...	
<b>Panna Cotta con Fragole</b>	9.0
Panna Cotta au coulis de fraises	
<b>Carpaccio di Ananas</b>	9.0
Carpaccio d'ananas & menthe sans sucre ajouté	
<b>Pizza alla Nutella</b>	9.0
Pizza Nutella	

## BEVANDE

<b>Nastro Azzuro</b> 33cl 6.0		<b>Indian Tonic Water</b> 5.5
<b>La Corona</b> 35.5cl 7.0		Fever Tree 20cl
<b>Ice Tea Pêche</b> 25cl 5.0		<b>Ginger Ale</b> 5.5
		Fever Tree 20cl

<b>VINO SPUMANTE</b>	75cl
<b>Prosecco Spumante</b> DOC - bella retta	39
<b>VINI ROSSI</b>	
<b>Montepulciano d'Abruzzo</b> DOC - casal farneto	33
<b>Nero d'Avola</b> DOC - brigantello	33.5
<b>Valpolicella</b> DOC - bertani	37
<b>Salento Primitivo</b> IGT - terrame	39
<b>Chianti Classico</b> DOCG - castello d'albola AB	48
<b>Barolo</b> DOCG - bricco stella	75
<b>VINI ROSATI</b>	
<b>Bardolino Chiaretto</b> DOC - corte giara (allegriani)	31
<b>Minuty Coté Presqu'île</b> AOP - côtes de provence	42
<b>VINI BIANCHI</b>	
<b>Pinot Grigio Terre Siciliane</b> IGT - vini-stella AB	33
<b>Chardonnay - Friuli Aquileia</b> DOC - ca'bolani	37
<b>Vermentino</b> IGT - isola dei nuraghi	45



# PLACE YOUR ORDER



# 01 42 88 50 05

WAIT SOME  
**10 MINUTES**  
COME, COLLECT  
**YOUR ORDER**  
& ENJOY!

## ANTIPASTI & INSALATE

<b>Mozzarella "di Bufala" e Pomodori</b>	14.5
Tomatoes & mozzarella "di Bufala" with basil	
<b>Parmigiana con Scamorza</b>	16.5
Eggplant gratin with smoked mozzarella	
<b>Insalata di Rucola e Carciofi</b>	17.0
Arugula, artichoke & Parmigiano salad	
<b>Burrata, Pomodori "Datterino" e Avocado</b>	18.0
Burrata, tomatoes Datterino & avocado	
<b>Prosciutto di Parma, Mozzarella e Pomodoro</b>	18.5
Plate of Parma ham, mozzarella, tomatoes & hot bread	
<b>Assortimento di Antipasti</b>	18.5
Marinated vegetables, mozzarella, mushrooms, capers, basil	

## PASTA

<b>Spaghetti al Pomodoro "Grappa"</b>	15.0
Spaghetti pasta with tomatoes "Grappa" & basil	
<b>Penne all' Arrabbiata</b>	16.0
Penne pasta tomato sauce very spicy	
<b>Spaghetti alla Bolognese</b>	19.0
Classic bolognese spaghetti pasta with beef sirloin	
<b>Penne Alfredo</b>	22.0
Penne pasta, Parmigiano cream, golden brown chicken & brown mushrooms	
<b>Ravioli Ricotta e Spinaci</b>	18.0
Ravioli pasta, ricotta, spinach, mushrooms & sage butter	
<b>Spaghetti Carbonara</b>	19.0
Spaghetti pasta with guanciale & pecorino cheese cream	
<b>Il Grande Ravioli di Vitello</b>	20.0
Giant ravioli pasta topped with tender veal squares, tomatoes, zucchini, olives Leccino & smoked mozzarella	
<b>Fusilli al Gorgonzola</b>	21.0
Fusilli pasta with creamy gorgonzola, arugula salad & nuts	
<b>Gnocchi alla Norma</b>	23.0
Gnocchi pasta, tomatoes, aubergines, smoked mozzarella	
<b>Linguine al Pesto e Burrata</b>	25.0
Linguine pasta with pesto & burrata cheese	
<b>Linguine Primavera</b>	24.0
Linguine pasta with tomatoes, asparagus, artichokes, small peas & basil	

## PESCE & CARNE

<b>Filetto di Branzino</b>	26.0
Roasted sea bass fillet with thyme, ratte potatoes, tomatoes, olives	
<b>Scaloppine di Vitello al Limone</b>	24.0
Veal cutlet with lemon, gratinated macaroni pasta	
<b>Piccola Milanese</b>	24.0
Veal cutlet: Milanese-style, gratinated macaroni pasta	
<b>Scaloppine di Vitello alla Valdostana</b>	25.0
Veal cutlet, gratinated with Parma ham & smoked mozza, gratinated macaroni pasta	

## PIZZE

<b>Margherita al Basilico</b>	13.0
Mozzarella, cherry tomatoes, basil	
<b>Giar'Dino</b>	15.5
Mozzarella, tomatoes, eggplant, mint, pine nuts	
<b>Piccante</b>	16.0
Mozzarella, tomatoes, spicy pig sausage, scamorza	
<b>Quattro Formaggi</b>	17.0
Mozzarella, tomatoes, gorgonzola, goat cheese, Parmigiano	
<b>Regina Classica</b>	17.0
Mozzarella, tomatoes, ham with herbs, button mushrooms	
<b>Napoletana</b>	17.0
Mozzarella, tomatoes, anchovies, capers, Leccino olives	
<b>Camilla</b>	18.0
Mozzarella, tomatoes, olives, artichokes, mushrooms	
<b>Parma</b>	17.5
Mozzarella, tomatoes, basil, Parma ham	
<b>Burrata</b>	18.0
Burrata, tomatoes, arugula salad, basil, balsamic cream	
<b>Ricchissima</b>	19.5
Mozzarella, ricotta, mushrooms, egg, Parmigiano, truffle-flavoured oil	

## DOLCI

<b>Tiramisù</b>	10.0
The BEST Tiramisù of the Galaxy ...	
<b>Panna Cotta con Fragole</b>	9.0
Panna cotta with strawberry coulis	
<b>Carpaccio di Ananas</b>	9.0
Pineapple carpaccio & mint with no added sugar	
<b>Pizza alla Nutella</b>	9.0
Pizza Nutella	

## BEVANDE

<b>Nastro Azzuro</b> 33cl 6.0		<b>Indian Tonic Water</b> 5.5
<b>La Corona</b> 35.5cl 7.0		Fever Tree 20cl
<b>Ice Tea Peach</b> 25cl 5.0		<b>Ginger Ale</b> 5.5
		Fever Tree 20cl
<b>VINO SPUMANTE</b>		75cl
<b>Prosecco Spumante</b> brut DOC - rocca dei forti		39
<b>VINI ROSSI</b>		
<b>Montepulciano d'Abruzzo</b> DOC - casal farneto		33
<b>Nero d'Avola</b> DOC - brigantello		33.5
<b>Valpolicella</b> DOC - bertani		37
<b>Salento Primitivo</b> IGT - terrame		39
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<b>Barolo</b> DOCG - bricco stella		75
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<b>Bardolino Chiaretto</b> DOC - corte giara (allegriani)		31
<b>Minuty Coté Presqu'île</b> AOP - côtes de provence		42
<b>VINI BIANCHI</b>		
<b>Pinot Grigio Terre Siciliane</b> IGT - vini-stella AB		33
<b>Chardonnay - Friuli Aquileia</b> DOC - ca'bolani		37
<b>Vermentino</b> IGT - isola dei nuraghi		45