

IMPASTO

FOCACCIA - 5 -
Pain focaccia maison, huile d'olive

OLIVE MARINATE - 7 -
Olives marinées

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INSALATA MISTICANZA - 17 -
Salade de laitue boston, prosciutto, pois verts

STRACCIATELLA - 28 -
Fromage straciatella, tomates ancestrales, olives, origan

BURRATA - 26 -
Burrata, mais, chili, oignons verts

CRUDO DI TONNO - 26 -
Thon yellowfin cru, crema de citron, câpres, oignons, fleurs de courgettes

CARPACCIO DI MANZO - 27 -
Carpaccio de filet mignon de boeuf, champignons sauvages, cresson

QUAGLIA DIAVOLA - 26 -
Cailles, miel, citron, chili

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GNOCCHI DI RICOTTA - 26 -
Sauce tomate & basilic, parmigiano reggiano

TAGLIATELLE - 34 -
Champignons sauvages, roquette, parmigiano reggiano

CASARECCE - 29 -
Pesto de basilic, haricots, parmigiano reggiano

PACCHERI - 28 -
Saucisse, tomates cerises, chili, menthe, citron

SPAGHETTI VONGOLE - 32 -
Palourdes, ail, chili, persil, vin blanc

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BRANZINO - 38 -
Bar, moules, concombres, tomates

POLPO PUTTANESCA - 50 -
Pieuvre grillée, tomates, oignons, câpres, olives

VITELLO MILANESE - 48 -
Escalope de veau panée, salade de concombres, sauce tonnato

TAGLIATA DI MANZO - 58 -
Contre-filet de boeuf 14oz, courgettes, onions verts, aioli

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MENU POUR LA TABLE
4 Services à partager
- 90 \ pers. -

IMPASTO

FOCACCIA - 5 -
Homemade focaccia bread, olive oil

OLIVE MARINATE - 7 -
Marinated olives

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INSALATA MISTICANZA - 17 -
Boston lettuce salad, prosciutto, green peas

STRACCIATELLA - 28 -
Stracciatella cheese, heirloom tomatoes, olives, oregano

BURRATA - 26 -
Burrata, corn, chili, green onions

CRUDO DI TONNO - 26 -
Raw yellowfin tuna, lemon crema, capers, onions, zucchini flowers

CARPACCIO DI MANZO - 27 -
Beef filet mignon carpaccio, wild mushrooms, watercress

QUAGLIA DIAVOLA - 26 -
Quails, honey, lemon, chili

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GNOCCHI DI RICOTTA - 26 -
Tomato & basil sauce, parmigiano reggiano

TAGLIATELLE - 34 -
Wild mushrooms, arugula, parmigiano reggiano

CASARECCE - 29 -
Basil pesto, string beans, parmigiano reggiano

PACCHERI - 28 -
Sausage, cherry tomatoes, chili, mint, lemon

SPAGHETTI VONGOLE - 32 -
Clams, garlic, chili, parsley, white wine

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BRANZINO - 38 -
Seabass, mussels, cucumbers, tomatoes

POLPO PUTTANESCA - 50 -
Grilled octopus, tomatoes, onions, capers, olives

VITELLO MILANESE - 48 -
Breaded veal cutlet, cucumber salad, tonnato sauce

TAGLIATA DI MANZO - 58 -
Beef contre-filet 14oz, zucchini, green onions, aioli

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MENU FOR THE TABLE
4 Courses to share
- 90 \ pers. -