

Antipasti

-  Focaccia with parmesan, rosemary and olive oil **5.5**
-   Burrata and cherry tomatoes **8.9**
-  Stracciatella with fig **9.5**
-  Cherry tomatoes and mozzarella **8.9**
-  Trio of bruschettas **9.5**
- Smoked salmon with ricotta and pinsa **14**

Salads

-   Burrata **17.5**
Aragula, walnuts, roasted peaches, burrata, cherry tomatoes
- Caesar **17.9**
Iceberg lettuce, roasted chicken, poached egg, cherry tomatoes, croons of bread, fried onions, matured parmesan
-  Goat cheese **17.9**
Aragula, toast with grilled goat cheese, cherry tomatoes, chioggia beetroot, walnuts, honey
- Parma **16.9**
Aragula, parma ham, cherry tomatoes, chioggia beetroot, pine nuts, matured parmesan
-  Salmon avocado **20.9**
Lamb's lettuce, smoked salmon, avocado, cherry tomatoes, chioggia beetroot, matured parmesan



Dishes

- Chicken with tomato and mascarpone sauce **17.9**
Roasted chicken fillets, tomato and mascarpone sauce, rice
- Forest veal **18.9**
Veal escalope, mushrooms sauce, grilled mushrooms, linguine
-  Parmigiana **16.9**
Eggplants mille-feuilles, small italian salad
- Veal Saltimbocca **19.9**
Veal escalope, parma ham, cream sauce with sage, linguine
- Toscane-style chicken **17.5**
Roasted chicken fillets, garlic and shallot sauce, cherry tomatoes, baby spinach, rice
- Salmon fillet **19.9**
Salmon fillet, cream sauce, rice

Pates

- Salmon Linguine **18.9**
Cream, smoked salmon, cherry tomatoes, baby spinach, matured parmesan
-  Linguine with truffle and burrata **23.9**
Truffle cream, burrata, truffle shavings, crushed hazelnuts
-   Ravioli with ricotta and spinach **19.9**
Ravioli stuffed with spinach and ricotta, garlic and shallot cream sauce, cherry tomatoes, baby spinach
-  Gnocchi with tomato sauce and stracciatella **17.9**
Tomato sauce, stracciatella, basil
- Gnocchi with parma ham and sage **19**
Cream sauce with sage, parma ham, matured parmesan
-  Ravioli caccio e pepe **19.5**
Ravioli stuffed with caccio e pepe, cream, matured parmesan
- Rigatoni with pesto and chicken **19**
Pesto, roasted chicken fillets, matured parmesan

Pinsa

Pinsa, the ancestor of pizza, is made with a dough made from 3 flours which make it digestible, crispy and delicious.

-  Margherita **11.9**
*Before cooking: homemade tomato and basil sauce, fior di latte
After cooking: olive oil, basil*
-   Margherita burrata **16.9**
*Before cooking: homemade tomato and basil sauce, fior di latte
After cooking: creamy Burrata, olive oil, basil*
- Parma **17.5**
*Before cooking: homemade tomato and basil sauce, fior di latte
After cooking: parma ham, balsamic cream, matured parmesan, olive oil*
- Prosciutto cotto **15.9**
*Before cooking: homemade tomato and basil sauce, fior di latte, mushrooms
After cooking: cooked ham slice, matured parmesan, olive oil*
- Chicken **16.9**
*Before cooking: homemade tomato and mascarpone sauce, fior di latte, sliced chicken, cherry tomatoes, red onions, fresh mushrooms
After cooking: olive oil, basil*
- Diavola **16.9**
*Before cooking: homemade tomato and basil sauce, fior di latte, cherry tomatoes, red onions, spianata piccante
After cooking: olive oil and basil*
- 4 cheeses **16.9**
*Before cooking: Mozzarella di Bufala, matured parmesan, taleggio
After cooking: stracciatella*
- Salmon **17.9**
*Before cooking: fior di latte
After cooking: smoked salmon, stracciatella, rocket, lemon*
-  Goat cheese and honey **16.5**
*Before cooking: stracciatella, goat cheese, honey
After cooking: walnuts, rocket*
-  Truffle and burrata **20.9**
*Before cooking: truffle cream, fior di latte, mushrooms
After cooking: creamy Burrata, truffle shavings, crushed hazelnuts*
- Tuna **19.5**
*Before cooking: homemade tomato and basil sauce, fior di latte, red onions, grilled mushrooms.
After cooking: tuna fillets, pitted olives*

Add sweetness to your pinsa
Additional buratta +5

Dish of the week
15.9



Net price in € including service. The house does not accept checks.
Chèques vacances accepted.

Desserts

All our desserts are homemade

- Coffee Tiramisu **8.5**
- Raspberry Tiramisu **8.9**
- Strawberry melba **9.5**
- Chocolate lava cake and vanilla ice cream **8.5**
- Strawberries and whipped cream **9.5**
-  Gourmet coffee **9.9**
- Pinsa with Nutella **11.5**
- Sunday Liberto **9.9**
- Bambino
(For children under 10)
1/2 Margherita
Chocolate lava cake and vanilla ice cream
13.9

Lunch formulas

From monday to friday

From 11:30am to 3:00pm
(Except holly days)

Starter + main course or main course + dessert **15.9**
Starter + main course + dessert **19.9**

Burrata
Cherry tomatoes and stracciatella
Small italian salad
-
Pinsa Margherita
Caesar salad
Toscane-style chicken
Dish of the week
-
Chocolate lava cake and vanilla ice cream
Coffee tiramisu
Rapsberry tiramisu



Consult allergens



Boards to share

- Cold cuts **18.9**
Parma ham, bresaola, sausage, rostello with herbs, mortadella with pistachio
-  Cheeses **20.9**
Burrata, gorgonzola, stracciatella with fig, camembert with truffle, smoked scamorza
-  Liberto **21.9**
Burrata, parma ham, bresaola, sausage, smoked scamorza, camembert with truffle

 = Favorites

 = Vegan





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