









**I BUONI PRODUTTI**

	<b>PROSCIUTO DI PARMA DOP</b> ..... 9.90 Parma's iconic Italian ham
	<b>BURRATA AL POMODORO</b> ..... 8.90 Creamy burrata, grilled sesame seeds, candied tomatoes with fresh herbs!
	<b>MOZZA DI BUFALA FRITTA</b> ..... 9.20 Fried mozzarella on a San Mattéo tomato coulis and pesto
	<b>STRACIATELLA</b> ..... 10.20 Bruschetta the heart of burrata, basil, tomatoes and Speck chiffonade

**ANTIPASTI**




	<b>FRITTO MISTO</b> ..... 11.90 Frittura di calamari, gamberi e salmone croccanti con maionese alle erbe e limone
	<b>FRIED PIZZA TRIO</b> ..... 8.10 Discover pizza frita: Tomato, buffalo basil / Ricotta, mortadella and pistachio pesto / Tomato, dill salmon
	<b>FOCCACIA DI CAPRA</b> ..... 8.00 Warm goat cheese on foccacia bread, mix of herbs, twisted with honey, white balsamic and tomato lettuce

**SALAD**

	<b>ITALIAN SALAD CAESAR</b> ..... 14.50 Heart of lettuce, golden bacon, marinated chicken fillet, sun-dried & cherry tomatoes, croutons, mozzarella cubetti, shavings of grana, basil and caesar sauce
	<b>SALAD DI SALMONE</b> ..... 15.50 Salmon gravlax with dill, lemon & fennel marinade, lettuce, cashew nuts, whipped cream, golden croutons and baby vegetable

**PLANCHA EAT...ALY**


SMALL for 2 or solo | BIG

	<b>PIATTO MISTI</b> ..... 15.70 22.70 The best of Italian charcuterie & cheeses
	<b>PIATTO DI SALUMI</b> ..... 14.70 21.70 The best of Italian charcuterie
	<b>PIATTO DI FORMAGGI</b> ..... 12.70 19.70 Selected boot cheese

**VEGETABLES side dish 4.90 €**


Tomato pasta | Green salad cherry tomatoes & cheese shavings  
Mashed potato | Golden baby potatoes | Fried vegetables

**PASTA FRESCA** With eggs and ....homemade


	<b>POMODORO E CUORE DE BURRATA</b> ..... 12.90 Fettuccine with San Mattéo tomatoes, heart of burrata, basil pesto
	<b>PAPPARDELLE E AGNELLO</b> ..... 16.50 Pappardelle, lamb confit with mint/parsley, tender aubergines, San Mattéo tomatoes and ricotta
	<b>TAGLIATELLE AL RAGÙ CON TRE CARNI</b> ..... 13.90 Tagliatelle & insane salsa bolognese with three meats
	<b>PASTA CASARECCE BUTTERNUT'S E BUFALA</b> ..... 14.90 Pasta rolled on themselves in an "S" shape coiled in a squash sauce, mozzarella di Bufala just placed on top and a mix of mushrooms, baby vegetables and grated cheese
	<b>TAGLIATELLE ALLA CARBONARA</b> ..... 14.60 Tagliatelle, bacon, pancetta, egg yolk, pecorino, parmesan, black pepper, red onions
	<b>TARTUFO E PROSCIUTTO COTTO</b> ..... 17.70 Our fresh pasta with mascarpone and mushroom cream/summer truffle, Chiffonnade of cooked ham with herbs, grated provolone cheese

**I BUONI PIATI** Fresh seasonal dishes from

	<b>SUGGESTION DU <i>Big Chef</i></b> ask us or cf. Slate ..... 14.50
	<b>MELANZANA E CUORE FILANTE DI MOZZA</b> ..... 12.70 Super melting veggie gratin with confit eggplant, San Mattéo tomatoes, mozzarella, parmesan, basil
	<b>DORADA ALLA PLANCHA E GAMBERONI</b> ..... 17.90 Gilthead sea bream filleted with peeled prawns, roasted vegetables, mashed potatoes with lemon zest and salsa verde
	<b>EGGPLANT AND SALMON RAVIOLI</b> ..... 16.20 Eggplant ravioli with ricotta, tomato, burrata heart and herb-marinated salmon
	<b>LASAGNA AL RAGÙ</b> ..... 14.20 Bolognese lasagna with three meats "il classico e basta"
	<b>BIG BURGER SAPORI ITALIANI</b> ..... 17.70 Ground beef, foccacia bread, melting mozzarella, grilled pancetta, mortadella, tomatoes, salad, onion, ricotta, basil, baby potatoes
	<b>PORK YOU STILL LOVE ME!</b> ..... 17.10 Sexy melting breast formaggio scamorza smoked over runny beech wood, tomato sauce with dried porcini mushrooms and mushrooms, sautéed potatoes
	<b>FRANCK LE BŒUF</b> ..... 19.50 Grilled beef tagliata, rosemary, truffle oil, shavings of grana, candied tomatoes, baby potatoes, arugula
	<b>TARTARE DI MANZO ALLA PUTTANESCA</b> ..... 17,50 Sunshine beef tartare, candied tomatoes, capers, anchovies, olives, red onions, arugula & parmesan. Grenaille potatoes

 : Favorite

 : contains pork

 : Veggie

APERITIF

DRINKS

CHILDREN'S MENU

DESSERTS



**FLASH SALE FROM TUESDAY TO FRIDAY**  
Starter dish or Dessert dish 15€ or Full menu 19€

ITALIAN SALAD  
(Salad, tomato, mozzarella, Roman artichoke, baked pepper, pesto)

BRUSCHETTA POMODORO  
(French toast, mix of tomatoes and basil, ricotta)








TAGLIATELLE BOLOGNESE WITH THREE MEAT  
PIZZA DUO MAMMA'GHERITA AND GORGONZOLA

TIRAMISU  
FRUIT SALAD

**PIZZA AL TAGLIO «à la coupe» A signature!**

72 hours of sourdough fermentation, very high hydration.

As in Rome, mix them up!!! - Price per share 10X15 cm

	<b>MAMMA'GHERITA</b> ..... 4.50 Mozzarella, San Mattéo tomato salsa, tomatoes & basil
	<b>BUFALA BILL</b> ..... 6.20 Buffalo mozzarella, tomato sauce San Matteo, tomatoes, mozzarella, bacon & basil
	<b>MISS VEGGIE</b> ..... 5.25 Mozzarella, tomatoes, zucchini, eggplant, mix of peppers
	<b>EMIL'...GORGONZOLA</b> ..... 5.70 Mozzarella, gorgonzola, white cream, mascarpone broccoli topping, pumpkin seeds, cherry tomatoes, peppers
	<b>CHICKEN RUN</b> ..... 5.70 Mozzarella, ricotta cream, chicken fillet, oyster mushrooms, Sweet and sour button mushroom and marinated chicken carpaccio
	<b>PARMA &amp; RUCOLA</b> ..... 6.60 Mozzarella, San Mattéo tomato salsa, tomatoes, pesto. When it comes out of the oven: we put arugula and parma ham
	<b>REE'GIN'AAH</b> ..... 5.50 San Mattéo tomatoes, ham cooked with herbs, mozzarella, mushrooms, tomatoes
	<b>SALMONE &amp; GARFUNKEL</b> ..... 6.80 Ricotta cream, potato, al forno pepper, tomatoes, cumin, When it comes out of the oven: we put arugula and gravlax salmon, lemon oil
	<b>TONY MERGUEZ and BOULETTE</b> ..... 6.80 Mozzarella, tomato/peppers chakchouka salsa, merguez, Beef ball, ricotta, mint & lemon zest,