











I BUONI PRODUTTI

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

ANTIPASTI




	SQUID GAME 9.90 Crispy fried squid with herb and lemon mayonnaise
	FRIED PIZZA TRIO 8.10 Discover pizza frita: Tomato, buffalo basil / Ricotta, mortadella and pistachio pesto / Tomato, dill salmon
	ITALIAN SALADE CAESAR 12.20 Heart of lettuce, golden bacon, marinated chicken fillet, sun-dried & cherry tomatoes, croutons, mozzarella cubetti, shavings of grana, basil and caesar sauce
	CARPACCIO DI SALMONE 13.50 Salmon gravlax with dill, lemon & fennel marinade, lettuce, cashew nuts, whipped cream, golden croutons and baby vegetable

POKÉ BOWL

	GAMBERETTO 14.50 Rice, marinated shrimp, mango, avocado, cucumber, carrot mix, flat beans, ricotta cream, lemon oil, white balsamic
	ITALIAN (Ritale) 13.50 Rice, burrata, marinated peppers and artichokes, mixed tomatoes, melon, flat beans, ricotta cream, lemon oil, white balsamic and pistou

PLANCHA EAT...ALY







SMALL for 2 or solo | BIG

	PIATTO MISTI 14.00 21.00 The best of Italian charcuterie & cheeses
	PIATTO DI SALUMI 13.00 20.00 The best of Italian charcuterie
	PIATTO DI FORMAGGI 11.00 18.00 Selected boot cheeses

VEGETABLES side dish 4.90 €

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

PASTA FRESCA With eggs andhomemade

	POMODORO E CUORE DE BURRATA 12.90 Fettuccine with San Mattéo tomatoes, heart of burrata, basil pesto
	PAPPADELLE E AGNELLO 16.50 Pappardelle, lamb confit with mint/parsley, tender aubergines, San Mattéo tomatoes and ricotta
	TAGLIATELLE AL RAGÙ CON TRE CARNI 13.90 Tagliatelle & insane salsa bolognese with three meats
	PASTA CASARECCE BASILICO E BUFALA 14.90 Pasta rolled on themselves in an "S" shape coiled in a green sauce with basil, mozzarella di Bufala just laid on top and a mix of tomatoes and small vegetables
	TAGLIATELLE ALLA CARBONARA 14.60 Tagliatelle, bacon, pancetta, egg yolk, pecorino, parmesan, black pepper, red onions
	TARTUFO E PROSCIUTTO COTTO 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 *Big Chef*

	SUGGESTION DU <i>Big Chef</i> ask us or cf. Slate 14.50
	MELANZANA E CUORE FILANTE DI MOZZA 12.70 Super melting veggie gratin with confit eggplant, San Mattéo tomatoes, mozzarella, parmesan, basil
	DORADA ALLA PLANCHA E GAMBERONI 17.90 Gilthead sea bream filleted with peeled prawns, roasted vegetables, mashed potatoes with lemon zest and salsa verde
	LASAGNA AL RAGÙ 14.20 Bolognese lasagna with three meats "il classico e basta"
	BIG BURGER SAPORI ITALIANI 17.70 Ground beef, foccacia bread, melting mozzarella, grilled pancetta, mortadella, tomatoes, salad, onion, ricotta, basil, baby potatoes
	PORK YOU STILL LOVE ME! 17.10 Melting sexy chest of flowing talegio cheese, tomato sauce with dried porcini mushrooms and mushrooms, sautéed potatoes
	FRANCK LE BŒUF 19.50 Grilled beef tagliata, rosemary, truffle oil, shavings of grana, candied tomatoes, baby potatoes, arugula
	TARTARE DI MANZO ALLA PUTTANESCA 17,50 Sunshine beef tartare, candied tomatoes, capers, anchovies, olives, red onions, arugula & parmesan. Grenaille potatoes
	VITELLO TONNATO 15.70 Cooked veal carpaccio, salsa tonnata, capers, lemon, pickles and twisted condiments. Mesclun and Pot of golden baby potatoes

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

	MAMMA'GHERITA 4.50 Mozzarella, San Mattéo tomato salsa, tomatoes & basil
	BUFALA BILL 6.20 Buffalo mozzarella, tomato sauce San Matteo, tomatoes, mozzarella, bacon & basil
	MISS VEGGIE 5.25 Mozzarella, tomatoes, zucchini, eggplant, mix of peppers
	EMIL'...GORGONZOLA 5.70 Mozzarella, gorgonzola, white cream, mascarpone broccoli topping, pumpkin seeds, cherry tomatoes, peppers
	CHICKEN RUN 5.70 Mozzarella, ricotta cream, chicken fillet, oyster mushrooms, Sweet and sour button mushroom and marinated chicken carpaccio
	PARMA & RUCOLA 6.60 Mozzarella, San Mattéo tomato salsa, tomatoes, pesto. When it comes out of the oven: we put arugula and parma ham
	REE'GIN'AAH 5.50 San Mattéo tomatoes, ham cooked with herbs, mozzarella, mushrooms, tomatoes
	SALMONE & GARFUNKEL 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

 : Favorite

 : contains pork

 : Veggie