



LET'S SHARE

Signature Planks

La Cagliariari

Per 2 *Per 4*
22€ **41€**

La Scandolosa *

Plank 1m80 (approx, 12 people)
125€

La Tadasuni

1 meter plank (min 6 people)
68€

Beef meatballs, Mushroom bruschetta, Fried Calamari, Cheese Pecorino, Vegetables grilled, Parma ham or ou sautéed potatoes, Breaded Mozzarella.

**Baby margherita (only in the scandalosa)*

ANTIPASTI

Entries to share or just for you!

Bruschetta pesto stracciatella.... 14€

country bread, genovese stracciatella pesto

Mozzarella Fior di Latte in carrozza 11€

Breaded cheese, Antonella Tomato sauce

Stracciatella al tartufo 16€

From The village Of the Puglia Andria, Focaccia

Polpettine di Nonna 15€

Meatballs 100% beef from Grandma Raffaella
Tomato sauce and parmesan

Antipasti alla griglia 14€

Candied Tomatoes/Peppers/Mushrooms/
Zucchini/ Grilled Artichokes/ Taggiasche
olives/ basil

Salumi e pecorino Sardo Salis 16€

24 month Parma ham, Cavazzuti Coppa,
Mortadella Pistacchi and Pecorino,
(Sardian Cheese)

Calamari fritti alla romana.... 16€

The Typical Italian starter of Fried calamari
and our tartar sauce

LUNCH MENU 25€

**Lunchtime only , Tuesday to Friday*

DRINKS

Peroni Beer 25cl/ Glass of
wine
Coca cola ou coca zero
A 1/2 Sparkling or still

DISHES

Pizza Margherita or Regina or Quattro
formaggi
Rigatoni with Bolognese Ragu *
Pasta, tomato sauce, stracciatella, Basil

CHILDREN'S MENU 16€

UP TO 10 Years

A water syrup (grenadine or mint)
+
Pasta with butter or pasta with tomato sauce
or baby pizza margherita
+
1 scoop of ice cream (vanilla ou chocolate)



Veggie - List Of allergens on request !

PRIMI PIATTI

Fresh pasta Al dente like in Italy!

Calamarata pesto genovese.... 17€

Short pasta, pesto, stracciatella, Basil

La vera Carbonara 21€

The Roman recipe: rigatoni, beaten egg yolk, pecorino, guanciale (pork cheek).
No cream, guys!

La nostra lasagna al ragù, cottura 4h 22€

The famous lasagna Angelino with beef bolognaise, cooking 4h, unstoppable!

Spaghetti alle vongole e bottarga 24€

The real pasta with clams & poutargue like in Napoli!

Cannelloni al forno.... 22€

Ricotta, spinach and parmesan cream

Rigatoni Ragù Bolognese 21€

Our bolognaise 100% beef cooking 4h with parmesan cheese!

Ravioli al tartufo..... 25€

New recipe, max truffles and parmesan cream

Risotto cremoso ai funghi 22€

Oyster mushrooms, porcini mushrooms, Paris & parmiggiano

SECONDI PIATTI

Meat or fish dish from Italian gastronomy!

Branzino scottato.... 24€

Grilled Sardinian sea bass and seasonal vegetables

La nostra Milanese di Vitello 29€

Beautiful breaded veal escalope, baked apples, tartar sauce

Polpo alla griglia 32€

Grilled octopus, triple cooked, squash puree

Tagliata di manzo 34€

Italian sliced beef steak, baked potatoes

CONTORNI

Accompagnements

Baked potato, rosemary 6€

Grilled seasonal vegetables 6€

Pasta with Tomato sauce
Butter pasta 7€

Squash puree 7€

Green Salad 4€

PIZZE

With the magic ingredient: amore!

Margherita 14€

San Marzano tomato sauce/ Mozzarella fior di latte/ basil

Vegetariana 18€

Mozzarella fior di latte/ eggplant/ zucchini, mushrooms /artichokes/ candied tomatoes/basil

Quattro formaggi 19€

,Gorgonzola cheese/
mozzarella fior di latte/pecorino cheese/
Scamorza cheese

Calzone 20€

San Marzano tomato sauce/ Mozzarella for di latte/ basil/ egg/white ham/ mushrooms

Parigi by Olivier 20€

San Marzano tomato sauce / Mozzarella fior di latte/ egg/ white ham/ mushrooms/ basil

Tartufata 24€

San marzano tomato sauce /parmesan/ arugula/
truffle carpaccio/ fior mozzarella di latte/
Parma ham "Cavazzuti" 20 months (ham),

Angelino 22€

San Marzano tomato sauce / dried tomatoes/
fior di latte mozzarella/ Parma ham
"Cavazzuti" 20 months (ham)/ burrata d'Oro

Marinara 17€

San Marzano tomato sauce/ Anchovies Delfino/
capers/ taggiasche olives/ oregano/ basil

Regina 18€

San Marzano tomato sauce / white ham/
mozzarella fior di latte/ mushrooms/ basil

Pescatore 19€

San Marzano tomato sauce/ red onions,
mozzarella fior di latte/ oregano/ Calabrian tuna

Diavola 20€

San Marzano tomato sauce/gorgonzola cheese/
spicy spinata (Ham)/ mozzarella fior di latte

Kekko 22€

Mozzarella fior di latte/San Marzano tomato sauce,
coppa "Cavazzuti"(ham) stracciatella/
pistachio pieces

Pistacchio 22€

Mozzarella fior di latte/ Mortadella (hai)/burrata,
chopped pistachios/pistachio pesto

SUPLÉMENTS PIZZE

Taggiasche Olives	2€	Spicy Spianata	4€
Muchrooms	2€	Parma Ham	4€
Egg	2€	Truffle Carpaccio	6€
Calabrais Tuna	4€	Anchovies Delfino	3€
Arugula	2€	White Ham	3€
Artichokes	4€	Burrata	6€
Oignons	2€	Parmesan	3€

DOLCI

A gourmet and tasty dessert?

Pizzeta nocciolata 9€

The tastiest with its spread,
pieces of hazelnuts.

Panna cotta al pistacchio 11€

With pistachio, Amarena cherries

Caffè Goloso (gourmand) 12€

Variation of the chef's desserts

Crema al limone e mascarpone 10€

Sicilian lemon cream, mascarpone

Gelati artigianali

Vanilla / Chocolate / Lemon sorbet

1 Scoop: 4.50€

2 Scoop: 9€

Extrat Chantilly : 3€

Affogato.... 9€

Italian "Drowned Coffee" with Vanilla Ice Cream
and its hot espresso

Profiteroles " A Pineta" 13€

Cabbages, chocolate cream,
vanilla ice cream, whipped cream, flaked
almonds

Fondante al cioccolato 11€

Creamy...for chocolate lovers

Tiramisù classico 10€

Encourage me!!!

The real, the original with coffee
(and without alcohol)

Babà napoletano casa "Urciolo" 13€

Rum, whipped cream, flaked almonds,
chocolate chips

Sgroppino 13€

The Italian Colonel: Lemon sorbet, vodka,
prosecco, mint, Amarena cherry

DIGESTIVI 11€

Get 27, Get 31

Amaretto Disaronno, Amaro Montenegro, Grappa Dileta

Limoncello, myrthe

Cognac, Armagnac



Veggie - la liste des allergènes sur demande !