

# A partager

Planche de charcuteries 🇮🇹 24€  
du Val d'Aoste

Planche de fromages 🌿🇮🇹 18€  
franco-italiens

Planche "Tour d'Italie" 🇮🇹 26€  
charcuteries, fromages, légumes

Stracciatella à partager 🌿🇮🇹 12€

## Entrées

Gaspacho 🌿🌱 12€  
Tomate, basilic

Tartare de saumon 17€  
Concombres, tomates, agrumes

Carpaccio de boeuf Cipriani 16€  
Sauce Cipriani, parmesan,  
roquette, tomates, fleur de câpres

Vitello Tonnato 17€  
Fines tranches de veau, câpres,  
thon, mayonnaise et persil

## Salades

Salade Burrata 🌿 15€  
Pesto de basilic frais, burrata,  
tomates, pignons, olives Kalamata

Salade de poulpe Sicilienne 17€  
Salade de poulpe, cèleri,  
olives, persil, citron, ail

Salade César *Petite / Grande*  
11€ - 16€  
Poulet au curry, œuf, anchois  
croûtons, parmesan, tomates

Salade fraîcheur 🌿 *Petite / Grande*  
11€ - 16€  
*Option végétarienne possible*  
Melon, stracciatella, concombre,  
avocat, olives, tomates cerises  
Option au choix :

- Jambon cru de Savoie 🇮🇹
- Saumon fumé



🌿 Option végétarienne possible

🌱 Vegan 🌿 Végétarien 🇮🇹 Produits locaux

# Plats

**Schiacciata de légumes** 🌱🌱 26€  
(soir uniquement) Pâte à pizza,  
légumes marinés, salade, burrata

**Ombre chevalier** 🇫🇷 32€  
Filet d'ombre, sauce vierge,  
tian de légumes

**Bar à la Méditerranéenne** 32€  
Filet de bar, pommes grenailles,  
câpres, oignons, tomates cerises,  
ail et basilic

**Tagliata de boeuf** 32€  
Faux-filet charolais, roquette,  
tomates cerises, parmesan,  
huile au romarin, frites maison

**Escalope de veau Milanaise** 34€  
Tagliatelles sauce tomate  
napolitaine, salade verte



# Pastas

**Agnolotti à la piemontaise** 🌱 24€  
Agnolotti ricotta épinards, beurre,  
sauge, noix, tomates confites

**Paccheri Stracciatella** 🌱 24€  
Pâtes paccheri, sauce tomate,  
stracciatella et basilic

**Spaghetti carbonara** 24€  
Guanciale, œuf, pecorino, poivre

**Rigatoni à la Norma** 🌱 24€  
Aubergines, tomates, pecorino

**Tagliatelles aux crevettes** 24€  
Crevettes, tomates, courgettes

# Spécialités Locales

**Tartiflette** 🇫🇷 24€  
Pommes de terre, lardons,  
Reblochon, & salade

**Boîte chaude 200g** 🇫🇷 25€  
Fromage des Clarines accompagné  
de pommes de terre, charcuterie  
& salade

# Menu Bambino

PLAT - DESSERT - SIROP - 15€

## Plat au choix

- Pâtes sauce tomate
- Steak haché
- Poisson du moment
- Nuggets de poulet

## Accompagnement

- Frites
- Légumes
- Pâtes

## Desserts


- Glace 2 boules
- Yaourt de Savoie



# Pizzas

Toutes nos pizzas sont faites maison et cuites au four napolitain.  
Sur place où à emporter de 19h à 21h30.

## Tomate

**Margherita**  16€  
Sauce tomate, mozzarella fior di latte, parmesan, huile d'olive extra vierge, basilic

**Napolitana** 17€  
Sauce tomate, mozzarella fior di latte, câpres, anchois, origan

**Vegetariana**  19€  
Sauce tomate, mozzarella fior di latte, aubergines, courgettes, poivrons, champignons, basilic, huile d'olive extra vierge

**Diavola** 19€  
Sauce tomate, poivrons rôtis, Sopressata italien, mozzarella, huile d'olive extra vierge, basilic

**Tartufo** 20€  
Sauce tomate, mozzarella fior di latte, jambon blanc, champignons, sauce truffe, huile d'olive extra vierge

**Capricciosa** 20€  
Sauce tomate, mozzarella fior di latte, jambon blanc, champignons, olives vertes, artichauts grillés, anchois, origan

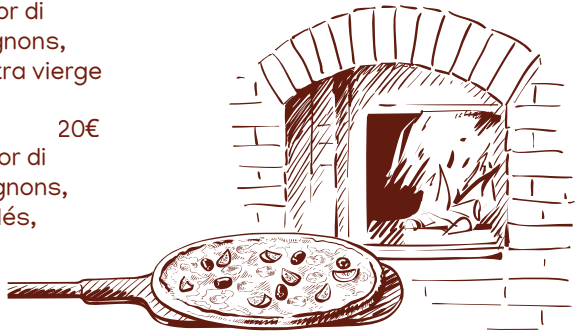
## Crème

**4 Formaggi**  18€  
Crème, mozzarella fior di latte, Emmental, chèvre, bleu

**Estiva** 19€  
Crème, mozzarella fior di latte, saumon, courgettes rôties, tomates cerises confites, persillade

**Mortazza** 20€  
Crème, mozzarella fior di latte, mortadelle, stracciatella, pistaches, pesto de pistache, basilic

**Monte Bianco** 20€  
Crème, burratina, jambon cru, tomates cerises, roquette, vinaigre balsamique, parmesan



Burratina +2€

Pour tout changement ou supplément +1,50 €

# Les Douceurs

## Affogato Mont-Blanc 12€

Glace vanille, glace café, éclats de noisettes et pistaches, crème de café au miel et amaretto, expresso, chantilly

## Tiramisu 10€

Tiramisu classique du chef

## Panna cotta 11€

Coulis fruits rouges

## Salade de fruits frais 10€

## Fondant pistache 11€

Fondant chocolat pistache, coeur coulant, boule de glace

## Pavlova du moment 11€

Pavlova, fruits frais et coulis

## Carpaccio d'ananas 10€

Ananas, menthe et glace artisanale

## Baba au rhum 12€

Nuage de chantilly et glace artisanale

## Glaces Artisanales

### GLACES

Vanille  
Pistache de Sicile  
Crème glacée chocolat  
Café  
Caramel  
Yaourt



### SORBETS

Citron Yuzu  
Passion  
Fraise  
Framboise  
Poire  
Coco  
Melon

Glaces & sorbets

1 boule 5€, 2 boules 8€, 3 boules 10€



# To share

Val d'Aosta charcuterie 🇮🇹 24€  
board

French & Italian cheese 🇫🇷🇮🇹 18€  
board

Italian Board : cheeses & 🇮🇹 26€  
cured Meats & vegetables

Stracciatella 🇫🇷🇮🇹 12€

## Starters

Gaspacho 🌿🌱 12€  
Tomatoes, basil

Salmon Tartare 17€  
Citrus-marinated cucumber, tomatoes

Cipriani Beef Carpaccio 16€  
Cipriani sauce, parmesan, rocket  
leaves, tomatoes, caper berries

Vitello Tonnato 17€  
Thin slices of veal, capers, tuna,  
mayonnaise and parsley

## Salads

Burrata Salad 🌿 15€  
Fresh basil pesto, burrata, heirloom  
tomatoes, pine nuts, Kalamata olives

Sicilian Octopus Salad 17€  
Octopus, celery, olives, parsley,  
lemon and garlic

Caesar Salad *Small / Large*  
11€ - 16€  
Marinated curry chicken, egg,  
croutons, Parmesan, tomatoes

Fresh Summer Salad 🌿 *Small / Large*  
11€ - 16€  
*Vegetarian option available*  
Melon, stracciatella, cucumber,  
avocado, olives, cherry tomatoes  
Choice of :

- Savoie cured ham 🇫🇷
- Smoked salmon



🌿 Vegetarian option available

🌱 Vegan 🌿 Vegetarian 🇫🇷 Local product

Origin of meat and fish: EU / FRANCE

# Main course

**Vegetable schiacciata** 🌿 26€  
(Evening only) Pizza dough, marinated vegetables, salad, burrata

**Arctic Char** 🇨🇭 32€  
Arctic Char fillet, sauce vierge and provençal vegetable tian

**Mediterranean Sea Bass** 32€  
Mediterranean sauce, roasted baby potatoes with herbs, capers, onions, tomatoes, garlic and basil

**Beef Tagliata** 32€  
Charolais sirloin steak, arugula, tomatoes, Parmesan, rosemary oil and fries

**Veal Milanese** 34€  
Served with tagliatelle in tomato sauce and salad



# Pastas

**Piemontese Agnolotti** 🌿 24€  
Ricotta & spinach agnolotti butter, sage, confit tomatoes, walnuts

**Paccheri Stracciatella** 🌿 24€  
Paccheri pasta with tomato sauce, stracciatella and fresh basil

**Spaghetti carbonara** 24€  
Guanciale, egg, Pecorino, pepper

**Rigatoni alla Norma** 🌿 24€  
Eggplant, tomatoes and pecorino

**Tagliatelle with Prawns** 24€  
Prawns, tomatoes and zucchini

# Savoyards specialities

**Tartiflette** 🇨🇭 24€  
Potatoes, bacon lardons, Reblochon cheese, served with salad

**Baked Alpine Cheese 200g** 🇨🇭 25€  
Traditional Savoyard Specialty served with potatoes, cured meats and salad

# Menu Bambino

MAIN COURSE - DESSERT - SYRUP - 15€

## Main course

- Tomato sauce pasta
- Ground Beef Steak
- Fish of the day
- Chicken nuggets

## Sides

- Fries
- Vegetables
- Pasta

## Desserts

- 2 scoops of Ice-cream
- Yogurt from Savoy



# Pizzas

All our pizzas are homemade and baked in a Neapolitan oven.  
Dine in or take away from 7:00 PM to 9:30 PM.

## Tomato

**Margherita**  16€  
Tomato sauce, Fior di Latte mozzarella, Parmesan, extra virgin olive oil and basil

**Napolitana** 17€  
Tomato sauce, Fior di Latte mozzarella, capers, anchovies, oregano

**Vegetariana**  19€  
Tomato sauce, Fior di Latte mozzarella, eggplant, zucchini, peppers, mushrooms, basil and extra virgin olive oil

**Diavola** 19€  
Tomato sauce, Fior di Latte mozzarella, Italian soppressata, roasted peppers, extra virgin olive oil and basil

**Tartufo** 20€  
Tomato sauce, Fior di Latte mozzarella, ham, mushrooms, truffle sauce and extra virgin olive oil

**Capricciosa** 20€  
Tomato sauce, Fior di Latte mozzarella, ham, mushrooms, olives, grilled artichokes, anchovies and oregano

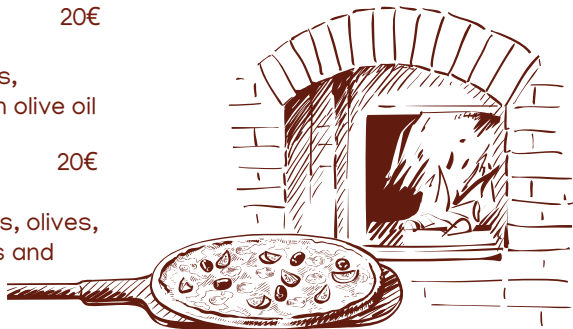
## Cream

**4 Formaggi**  18€  
Cream base, Fior di Latte mozzarella, Emmental, goat cheese, blue cheese

**Estiva** 19€  
Cream base, Fior di Latte mozzarella, salmon, roasted zucchini, confit tomatoes, parsley-garlic dressing

**Mortazza** 20€  
Cream base, Fior di Latte mozzarella, mortadella, stracciatella, pistachios, pistachio pesto and basil

**Monte Bianco** 20€  
Cream base, burratina, dry-cured ham, cherry tomatoes, arugula, Parmesan and balsamic glaze



Burratina +2€  
For any change or extra +€1.50

# Desserts

**Mont-Blanc Affogato** 12€

Vanilla and coffee ice cream, hazelnut and pistachio crunch, honey-amaretto coffee cream, espresso and whipped cream

**Tiramisu** 10€

Classic homemade tiramisu

**Panna cotta** 11€

Red Fruits coulis

**Fresh fruits Salad** 10€

**Pistachio chocolate fondant** 11€

Pistachio fondant with artisanal ice cream

**Pavlova of the day** 11€

Pavlova, fresh fruits and coulis

**Pineapple Carpaccio** 10€

Fresh pineapple, mint and ice cream

**Rum Baba** 12€

Whipped cream cloud and artisanal ice cream

## Artisanal Ice-creams

### ICE-CREAMS

- Vanilla
- Sicilian pistachio
- Chocolate
- Coffee
- Caramel
- Yogurt



### SORBETS

- Yuzu lemon
- Passion fruit
- Strawberry
- Raspberry
- Pear
- Coconut
- Melon

Ice creams & sorbets  
1 scoop €5, 2 scoops €8, 3 scoops €10

