

BUON
APPETITO



À
CÔTÉ
CUISINE



YOUR ITALIAN GLOSSARY

DON'T SPEAK ITALIAN?
NO WORRIES —
NOBODY'S PERFECT.
HERE'S A QUICK GUIDE
TO HELP YOU
UNDERSTAND SOME
ITALIAN TERMS YOU
MIGHT FIND ON OUR
MENU!



"..." BUFALA

Buffalo milk mozzarella, richer and creamier than Fior di Latte. A speciality from Southern Italy.

"..." FIOR DI LATTE

Cow's milk mozzarella, lighter and more delicate than Buffalo. Perfect for baking on pizza.

STRACCIATELLA

The ultra-creamy heart of burrata : smooth, soft and indulgent.

SCARMOZA AFFUMICATA

Smoked stretched-curd cheese, similar to mozzarella, with a melty texture and subtle woody flavour.

GRANA PADANO

Hard Italian cheese, similar to Parmesan. Nutty, intense and slightly grainy. One of Italy's finest grated cheeses.

TALEGGIO

Soft cheese with a bold flavour and creamy texture. Distinctive and addictive.

BRESAOLA

Air-dried, cured beef from Lombardy. Very tender and full of flavour.

GUANCIALE

Cured pork cheek from Amatrice. Crispy when grilled, deeply savoury. If you thought bacon was enough... try this.

SPIANATA

Spicy Italian cured sausage with a slightly flattened shape. Bold, punchy character.

FOCACCIA

Traditional Italian flatbread — soft inside, lightly crisp on the outside, usually topped with rosemary, olive oil and sea salt.

GELATO

Italian-style ice cream at its finest: creamy, low in sugar and rich in flavour. Pure artisanal indulgence, just like in Rome.

AFFOGATO

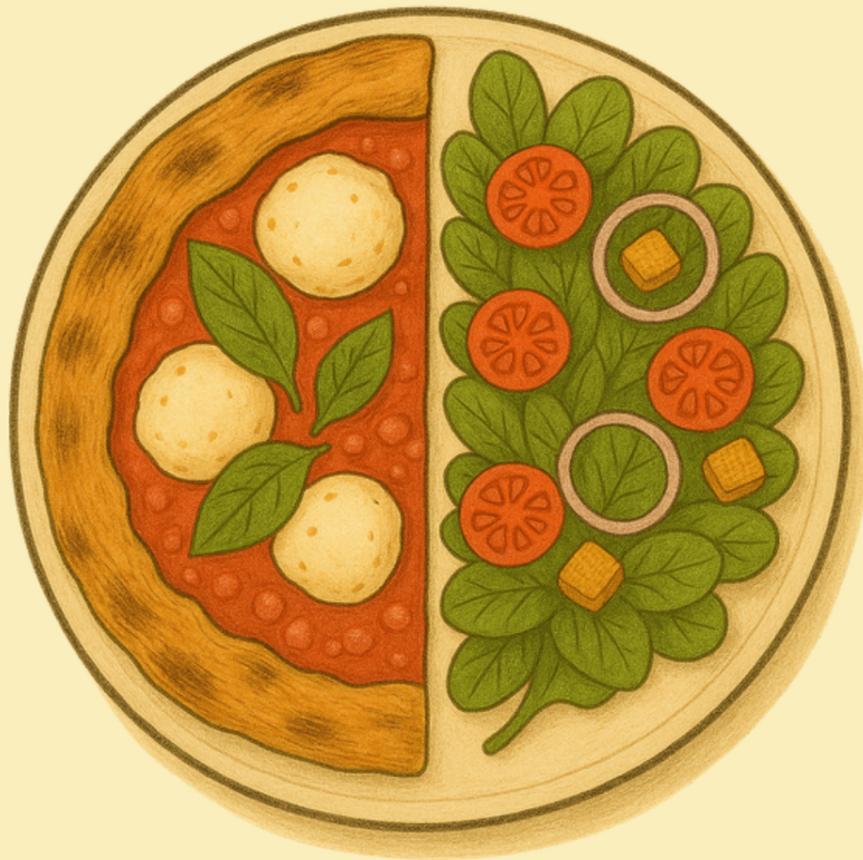
Classic Italian dessert: a scoop of vanilla ice cream drowned in a hot espresso.

LUNCH SET MENU

Available Tuesday to Friday, lunchtime only

OR
HALF PIZZA & SALAD 14
HALF PIZZA & SALAD + DESSERT & COFFEE 18.5

MAIN : HALF PIZZA SERVED WITH A MIXED SALAD 14
Margherita · Regina · 5 Formaggi · Salmone



DESSERT : PANNA COTTA DEL MOMENTO & COFFEE



+



4.5

ANTIPASTI

100% ITALIAN CURED MEATS BOARD

15

Mortadelle, Italian cured ham, spianata, truffled cooked ham



100% ITALIAN CHEESE BOARD

15

Gorgonzola PDO, taleggio PDO*, smoked scamorza*, black pepper pecorino



STRACCIATELLA E FOCACCIA*

9.5

Stracciatella, sun-dried tomatoes, extra virgin olive oil, pesto alla Genovese, black olive powder, homemade focaccia slices*

SEASONAL ANTIPASTI

9

Ask your server about today's selection

SALADS



BURRATA LOVER

16.5

Lamb's lettuce, burrata, cherry tomatoes, pine nuts, pesto alla Genovese, black olive powder, balsamic glaze and crispy focaccia*

SOLE D'ITALIA

16.5

Multicoloured cherry tomatoes, stracciatella*, Italian cured ham, pesto alla Genovese, parmesan shavings, balsamic glaze and crispy focaccia*

MAINS

GNOCCHI BOLOGNESE

18

Pizza dough bowl filled with gnocchi, served with stracciatella



LASAGNA DELLA NONNA

15

Generous, comforting and oven-baked — just like at home



PARMIGIANA

15

Melt-in-the-mouth aubergines, homemade tomato sauce, mozzarella and baked parmesan

PIZZAS

ROSSA E BIANCA

-  **MARGHERITAAA** 11
Homemade tomato sauce, Fior di Latte mozzarella*, basil, extra virgin olive oil
- REGINA** 14
Homemade tomato sauce, Fior di Latte mozzarella*, traditional cooked ham, mushrooms, extra virgin olive oil
-  **SPIANAAAATA** 14.5
Homemade tomato sauce, Fior di Latte mozzarella*, spicy spianata*
Finished with parmesan shavings after baking
- CALZONE** 14.5
Homemade tomato sauce, Fior di Latte mozzarella*, traditional cooked ham, black pepper
(Add an egg +1.5€)
- PARMARIO** 15.5
Homemade tomato sauce, Fior di Latte mozzarella*
After baking: Italian cured ham, rocket, parmesan shavings
(Add burrata +3€)
- AMATRICE** 15.5
Homemade tomato sauce, Fior di Latte mozzarella*, crispy guanciale*, mushrooms
Finished with parmesan shavings after baking
-  **5 FORMAGGI** 16.5
Cream base, Fior di Latte mozzarella*, gorgonzola PDO, creamy taleggio*, Grana Padano*, smoked scamorza*
-  **MIELE E CAPRINO** 14.5
Cream base, Fior di Latte mozzarella*, goat's cheese, wildflower honey and toasted almonds
- PIZZA DEL MOMENTO** 17.5
Ask your server about today's selection

Fancy adding an extra ingredient? Just ask!

SIGNATURE PIZZAS

MORTADELLA

Fior di Latte mozzarella*

After baking: burrata, mortadella, pesto alla Genovese*, crushed pistachios

(Add burrata +3€)

17



BUFALINAAA (The chef's signature pizza!)

Homemade tomato sauce, buffalo mozzarella*, cherry tomatoes, basil, extra virgin olive oil

14.5

TARTUFINA

Black truffle cream, Fior di Latte mozzarella*, truffled cooked ham, mushrooms

(Add burrata +3€)

18

MAGRET MIA

Fior di Latte mozzarella*, duck breast, red onions

After baking: homemade parsley oil, parmesan shavings, rocket

17.5

SALMONE

Cream base, Fior di Latte mozzarella*

After baking: smoked salmon, stracciatella and dill

17.5

MENU LOUSTIC [-12 ANS]

REGINA OR MARGHERITA + GELATO BAMBINO

Bear-shaped pizza served with an ice cream for dessert

10

EXTRAS

Egg / Cherry tomatoes / Pesto / Mushrooms / Rocket

1.5

Italian cured ham / Cooked ham / Mortadella / Spianata

2

Salmon / Duck breast / Truffled cooked ham / Guanciale

3

Burrata / Stracciatella / Goat's cheese / Gorgonzola / Smoked scamorza*

3

Mixed salad bowl

5

Fancy adding an extra ingredient? Just ask!

*See the Italian glossary on the first page

HOMEMADE DESSERTS

ALL OUR DESSERTS
ARE CREATED AND
PREPARED BY OUR
ITALIAN CHEF!



TIRAMISU, IL VERO !

The true Italian classic.

7.5

LEMON & BASIL MERINGUE CREAM

A modern twist on lemon meringue pie, served in a glass.

7.5

PANNA COTTA DEL MOMENTO

Ask your server about today's flavour.

7.5

MINI CALZONE NUTELLA

With crushed hazelnuts and whipped cream.

7.5

CAFÉ GOURMAND

A selection of mini desserts served with an espresso.

7.5

AFFOGATO*

A scoop of vanilla ice cream drowned in hot espresso.



6

GELATO*

Vanilla · Pistachio · Strawberry · Chocolate · Lemon

1 scoop	2 scoops	3 scoops
3.5	5	7

THE STORY OF TIRAMISU...

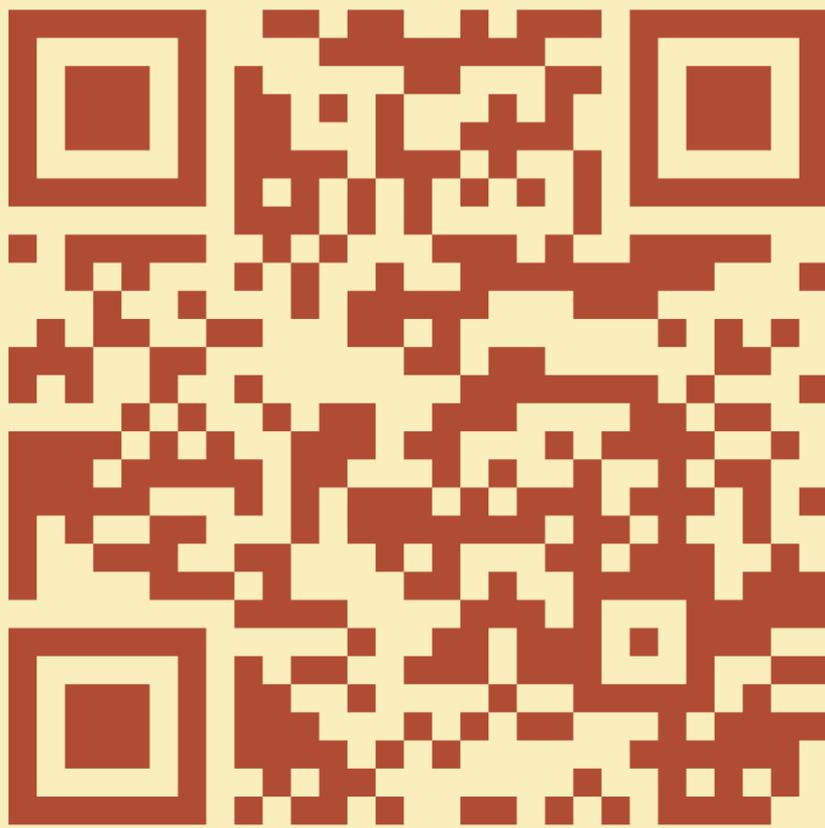
Born in the Veneto region in the 1960s, tiramisu takes its name from the Italian expression “tirami su”, meaning “pick me up.”

More than just a dessert, it was originally created as a comforting treat — a little boost of energy and indulgence.

With its layers of creamy mascarpone, coffee-soaked biscuits and a dusting of cocoa, it quickly became a sweet icon, blending softness, richness and true Italian warmth.



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MAAARIO
AND YOU CAN
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