

# IMPASTO

FOCACCIA - 3 -  
huile d'olive

OLIVE MARINATE - 5 -  
olives marinées

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QC MOZZARELLA DI BUFALA - 19 -  
champignons pleurottes blanc de gris, épinards, oignons verts,  
grains de blé, fleurs de zucchini

POLPO - 19 -  
pieuvre, yogourt de lait de bufflone QC fumé, pancetta, pois verts

QC ASPARAGI - 12 -  
asperges QC, jerky de porc, pecorino romano

BATTUTO - 16 -  
tartare d'agneau QC, pesto trapanese, amandes

ANTIPASTO MISTO PER DUE - 36 -  
charcuteries maison, fromages, condiments maison, pour 2

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GNOCCHI RICOTTA - 22 -  
sauce tomate & basilic, parmigiano reggiano

CAMPANELLE - 24 -  
pois chiches, sauce tomate, fenouil, pecorino romano

SCARPINOCC - 25 -  
fromage taleggio, ricotta, parmigiano reggiano, balsamique âgé 12 ans,  
grains de blé

TONNARELLI - 29 -  
homard QC, pois verts, tomates, fond de homard, poivre noir

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PESCE - 29 -  
turbot QC, zucchini, ricotta fouettée, fleurs de zucchini

PORCHETTA DEL NONNO (ferme St-Canut)- 34 -  
porcelet Gaspior, rapini, poire

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MENU DÉGUSTATION POUR LA TABLE  
4 services à partager  
- 65 \ pers. -

accords vins  
- 35 \ pers. -

# IMPASTO

FOCACCIA - 3 -  
olive oil

OLIVE MARINATE - 5 -  
marinated olives

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QC MOZZARELLA DI BUFALA - 19 -  
blanc de gris oyster mushrooms, spinach, spring onions, wheat grains,  
zucchini flowers

POLPO - 19 -  
octopus, QC smoked buffalo milk yogurt, pancetta, green peas

QC ASPARAGI - 12 -  
QC asparagus, pork jerky, pecorino romano

BATTUTO - 16 -  
QC lamb tartar, pesto trapanese, almonds

ANTIPASTO MISTO PER DUE - 36 -  
homemade charcuteries, cheeses, homemade preserves, for 2

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RICOTTA GNOCCHI - 22 -  
tomato & basil sauce, parmigiano reggiano

CAMPANELLE - 24 -  
chick peas, tomato sauce, fennel, pecorino romano

SCARPINOCC - 25 -  
taleggio cheese, ricotta, parmigiano reggiano, aged balsamic 12 yr,  
wheat grains

TONNARELLI - 29 -  
QC lobster, green peas, tomatoes, lobster stock, black pepper

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PESCE - 29 -  
QC turbot, zucchini, whipped ricotta, zucchini flowers

PORCHETTA DEL NONNO (St-Canut Farm)- 34 -  
Gaspot suckling pig, rapini, pear

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TASTING MENU FOR THE TABLE

4 courses to share

- 65 \ pers. -

wine pairing

- 35 \ pers. -