

IMPASTO

FOCACCIA - 5 -
Pain focaccia maison, huile d'olive

OLIVE MARINATE - 7 -
Olives marinées

.

INSALATA MISTICANZA - 16 -
Salade de laitue boston, endives, radicchio, noisettes

BURRATA - 28 -
Burrata, rapini, champignons & aubergines marinées, basilic

CRUDO DI PESCE - 22 -
Bar cru, orange sanguine, pistaches, oignons, huile à la ciboulette

POLPO - 23 -
Pieuvre, lentilles, pancetta, gremolata

CARPACCIO DI MANZO - 24 -
Carpaccio de boeuf, parmigiano reggiano, roquette, mayonnaise au câpres

ANTIPASTO MISTO - 19 -
3 Charcuteries maison, 1 fromage, condiment

.

GNOCCHI DI RICOTTA - 25 -
Sauce tomate & basilic, parmigiano reggiano

PAPARDELLE BOLOGNESE - 30 -
Sauce bolognaise, porc, veau & boeuf, parmigiano reggiano

MAFALDE - 31 -
Lapin, chicorée, olives, piment, pecorino

CASARECCE - 28 -
Moules, tomates cerises, haricots cannellini, safran

TORTELLI - 34 -
Champignons, ricotta, kale, beurre à la sauge, noix de grenoble

.

BRANZINO - 36 -
Bar, pommes de terre, poireaux, beurre blanc, caviar de mujol

PORCHETTA - 37 -
Porc, endives, poire & gorgonzola, salsa verde

ANATRA SALTIMBOCCA - 42 -
Canard, oignons cipolini, betteraves, prosciutto & sauge, demi glace

COSTATA DI MANZO - 120 -
Côte de boeuf 32oz, rapini, sauce vin rouge

.

MENU POUR LA TABLE
4 Services à partager
- 85 \ pers. -

IMPASTO

FOCACCIA - 5 -
Homemade focaccia bread, olive oil

OLIVE MARINATE - 7 -
Marinated olives

.

INSALATA MISTICANZA - 16 -
Boston lettuce salad, endives, radicchio, hazelnuts

BURRATA - 28 -
Burrata, rapini, marinated mushrooms & eggplants, basil

CRUDO DI PESCE - 22 -
Raw seabass, blood orange, pistachios, onions, chive oil

POLPO - 23 -
Octopus, lentils, pancetta, gremolata

CARPACCIO DI MANZO - 24 -
Beef carpaccio, parmigiano reggiano, arugula, caper mayonnaise

ANTIPASTO MISTO - 19 -
3 Homemade charcuteries, 1 cheese, condiments

.

GNOCCHI DI RICOTTA - 25 -
Tomato & basil sauce, parmigiano reggiano

PAPARDELLE BOLOGNESE - 30 -
Bolognese sauce, porc, veal & beef, parmigiano reggiano

MAFALDE - 31 -
Rabbit, chicory, olives, chili, pecorino

CASARECCE - 28 -
Mussels, cherry tomatoes, cannellini beans, saffron

TORTELLI - 34 -
Mushrooms, ricotta, kale, sage butter, walnuts

.

BRANZINO - 36 -
Seabass, potatoes, leeks, beurre blanc, mujol caviar

PORCHETTA - 37 -
Pork, endives, pear & gorgonzola, salsa verde

ANATRA SALTIMBOCCA - 42 -
Duck, cipolini onions, beets, prosciutto & sage, demi glace

COSTATA DI MANZO - 120 -
Ribsteak 32oz, rapini, red wine sauce

.

MENU FOR THE TABLE
4 Courses to share
- 85 \ pers. -