

# IMPASTO

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

OLIVE MARINATE - 7 -  
Olives marinées

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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 - 25 -  
Carpaccio de boeuf, parmigiano reggiano, roquette, mayonnaise au câpres

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

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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

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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

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

# IMPASTO

FOCACCIA - 5 -  
Homemade focaccia bread, olive oil

OLIVE MARINATE - 7 -  
Marinated olives

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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 - 25 -  
Beef carpaccio, parmigiano reggiano, arugula, caper mayonnaise

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

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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

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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

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