

# IMPASTO

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

OLIVE MARINATE - 7 -  
Olives marinées

CROCCHETTE - 12 -  
Croquettes de pomme de terre & fromage fontina

RICOTTA E MIELE - 12 -  
Tartinade de ricotta & miel

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INSALATA MISTICANZA - 17 -  
Salade de laitue boston, fenouil, orange, graines de citrouille

ZUCCA - 17 -  
Courge delicata frite, purée de poivrons & pacanes

BURRATA A LA NORMA - 26 -  
Burrata, aubergines, tomates, chili

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ZUPPA  
Soupe du jour

*\* Offerte avec un plat principal\**

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GNOCCHI DI RICOTTA - 26 -  
Sauce tomate & basilic, parmigiano reggiano

CONCHIGLIE - 30 -  
Saucisse de porc, rapini, fenouil, chili, fromage pecorino

PAPARDELLE - 36 -  
Bolognese de veau, tomates, barolo, parmigiano reggiano

RAVIOLI - 32 -  
Courge, beurre, fromage gorgonzola, graines de pavot

BRANZINO - 38 -  
Bar, rapini, pepperonata, herbes fraîches

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PANNACOTTA - 10 -  
Yogourt de bufflone, fruits de saison

TIRAMISU - 10 -  
Mascarpone, café, cacao, marsala

# IMPASTO

FOCACCIA - 5 -  
Homemade focaccia bread, olive oil

OLIVE MARINATE - 7 -  
Marinated olives

CROCCHETTE - 12 -  
Potato & fontina cheese fritters

RICOTTA E MIELE - 12 -  
Ricotta & honey spread

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INSALATA MISTICANZA - 17 -  
Boston lettuce salad, fennel, orange, pumpkin seeds

ZUCCA - 17 -  
Fried delicata squash, pepper & peacan puree

BURRATA A LA NORMA - 26 -  
Burrata, eggplants, tomatoes, chili

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ZUPPA  
Soup of the day

*\*Offered with a main course\**

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GNOCCHI DI RICOTTA - 26 -  
Tomato & basil sauce, parmigiano reggiano

CONCHIGLIE - 30 -  
Pork sausage, rapini, fennel, chili, pecorino cheese

PAPARDELLE - 36 -  
Veal bolognese, tomatoes, barolo, parmigiano reggiano

RAVIOLI - 32 -  
Squash, butter, gorgonzola cheese, poppy seeds

BRANZINO - 38 -  
Seabass, rapini, pepperonata, fresh herbs

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PANNACOTTA - 10 -  
Buffalo milk yogurt, seasonal fruits

TIRAMISU - 10 -  
Mascarpone, coffee, cocoa, marsala