

SOPRANO

Antipasti

BURRATA DE NAPOLI 🌿❤️ 12€
Burrata de 125g, basil, focaccia

BURRATA À LA TRUFFE 🌿 14€
Burrata de 125g, truffe, focaccia

BRESAOLA DE BŒUF 11,5€
Cured beef drizzled with olive oil, arugula, parmesan shavings

STRACCIATELLA FUMÉE ❤️ 12€
Creamy burrata with olive oil

BRUSCHETTA SICILIENNE 🌿 7,5€
Grilled bread with garlic, tomatoes, basil, olive oil, arugula

ASSIETTE SOPRANO 28€
125g burrata, prosciutto, salad, Italian cheeses, grilled vegetables

Insalate

GIULIA 🌿 19€
Mesclun, cherry tomatoes, roasted figs, honey, prosciutto, stracciatella toast

SOPRANO 18€
Arugula, mesclun, burrata, tomatoes, seasonal grilled vegetables

CÉSAR ❤️ 17€
Mesclun, cherry tomatoes, grilled chicken, croutons, parmesan shavings

Pasta

LINGUINE SOPRANO ❤️ Tossed with white wine, garlic, cherry tomatoes, burrata 🌿 18€

GNOCCHI AU PESTO Fresh gnocchi, homemade pesto, parmesan 🌿 16€

TO SHARE

PACCHERI E POLPETTE
Tube-shaped pasta served with tomato sauce, just like in Italy, and meatballs



18€



31€



46€



61€

MALFADINE ALLA TRUFFE ET BURRATA Truffle pasta, burrata, parsley 🌿 19€

RIGATONI ALL'ARRABBIATA Burrata extra +3€ 🌿 14€

LINGUINE ALLE VONGOLE Tossed with white wine, garlic, clams, cherry tomatoes 22€

MALFADINE ALLA CARBONARA ❤️ With guanciale, egg, parmesan 19€

CASARECCE ALLA PUTANESCA Olives, capers, anchovies, sweet chili pepper 17€

Arancini

Nos Arancini sont faits maison, spécialité populaire de Sicile, préparée à la main

ARANCINI ALLA SICILIANA 13€
Boules de riz dorées farcies aux petits légumes et viande hachée, parmesan

ARANCINI AL TARTUFO 15€
Boules de riz dorées farcies à la truffe, parmesan

Piatti

RISOTTO AUX CHAMPIGNONS 🌿 18€

ESCALOPE MILANAISE 20€
Légumes de saison ou pâtes à la sauce

POULPE GRILLÉ purée de patates douces 24€

BAR RÔTI AUX HERBES ❤️ 21,5€
citron, huile d'olive, légumes grillés de saison

BISTECCA ALLA GRIGLIA 20€
Pièce de bœuf du moment, copeaux de parmesan, fleur de sel et romarin, pommes de terre sautées au thym, oignons

CARPACCIO DE BŒUF 19,5
Roquette, copeaux de parmesan, pommes de terre sautées au thym, oignons

TARTARE DE DAURADE ❤️ 19,5
agrumes, mesclun, pommes de terre sautées au thym, oignons

TO ACCOMPANY YOUR SALADS AND DISHES
Prosciutto 2€ / Bresaola 3€ / Avocado 2,5€

SOPRANO

Pizze

 **LA MARGHERITA 12€**
Tomato sauce, mozzarella

 **LA CAPRESE 17€**
Tomato sauce, chopped burrata, oregano, olive oil

LA DIAVOLA 17€
Tomato sauce, mozzarella, spicy spinata salami

LA VERDE 22€
Homemade basil pesto base, sliced burrata, pistachio mortadella

 **LA TARTUFINA 22€**
Cream base, mozzarella, burrata, mushrooms

 **QUATTRO FORMAGGI 17€**
Tomato sauce, mozzarella, gorgonzola, Grana Padano PDO, goat cheese

LA REGINA 16€
Tomato sauce, mozzarella, mushrooms, cooked ham

 **LA VEGETARIANA 17€**
Tomato sauce, eggplants, zucchini, mozzarella, onions, red peppers & artichokes

LA NAPOLI 16€
Tomato sauce, mozzarella, anchovies, capers

 **LA PARMA 18€**
Tomato sauce, mozzarella, Parma ham PDO, arugula, Grana Padano PDO, balsamic cream

"Here, no shortcuts: our pizza dough and tomato sauce are homemade with love...
and you can taste it from the very first bite!"

Dolci

ITALIAN CHEESE PLATTER 8,5€
Gorgonzola, Grana Padano et Provolone

 **HOMEMADE TIRAMISU 10€**

PIZZETA NOCCIOLATA 8€
Soft pizzeta topped with hazelnut cream & crushed hazelnuts

 **NONNA'S CHOCOLATE CAKE 9€**
Warm chocolate cake served with vanilla mascarpone cream

GOURMET COFFEE 10€ / GOURMET TEA 11€

ARTISANAL ICE CREAM

Hazelnut, pistachio, vanilla, chocolate, lemon



3.0



5.5



7.0