



ANTIPASTI

- BURRATA E CREMA DI ZUCCA - 10**
Creamy burrata served with velvety pumpkin cream, toasted croutons, and roasted pine nuts
- VELLUTATA DI ZUCCA E SPECK (MENU)- 10**
Pumpkin velouté topped with crispy speck and croutons
- TONNO AFFUMICATO (MENU) - 11**
Smoked tuna carpaccio — daily selection depending on the catch
- BURRATA AL TARTUFO - 14**
Silky burrata elevated by a touch of black truffle
- PLANCHE DE CHARCUTERIE - 30 TO SHARE**
Assortment of Italian cold cuts, smoked tuna, aged cheeses, goat cheese, and sucrine with olives

PASTA FRESCA

- STRACCIATELLA E POMODORO (MENU)- 19**
Rigatoni in tomato sauce with cherry tomatoes, stracciatella, and fresh basil
- PASTA LA SCAMPI - 26**
Linguine with langoustine cream, garlic, parsley, and homemade shellfish bisque
- PASTA ALLA CARBONARA (MENU)- 21**
Egg rigatoni with guanciale, Pecorino Romano, and freshly ground black pepper
- ZUCCA E GUANCIALE - 23**
Rigatoni in pumpkin cream with pecorino and crispy guanciale
- PASTA ALLA NORMA (MENU)- 21**
Rigatoni with tomato sauce, fried aubergine, ricotta salata, and basil
- PASTA GAMBERO E PISTACCCHIO - 26**
Linguine with fresh red prawns, homemade bisque, and artisanal pistachio cream
- TRUFFLE PASTA - 23**
Egg rigatoni, truffle cream, black-truffle carpaccio & Parmesan
- PARMIGIANO FLAMBATO AL COGNAC - 30**
Linguine with fresh cream and sage, flambéed with cognac inside a Parmesan wheel before your eyes

SICILIA BISTROT

PIZZA

- MARGHERITA (MENU) - 16**
Fior di latte mozzarella, DOP tomato sauce, and fresh basil
- LEGUMI (MENU) - 20**
Fior di latte mozzarella, ricotta cream, marinated courgettes, cherry tomatoes, Paris mushrooms, olives, and basil pesto
- LA REINE (MENU) - 19**
Fior di latte mozzarella, cooked ham, fresh Paris mushrooms, and tomato sauce
- TONNO (MENU) -22**
Fior di latte mozzarella, tuna, olives, onions pickles and tonnata sauce
- CALABRISELLA - 22**
San Marzano DOP tomato sauce, fior di latte mozzarella, 'Nduja di Spilinga, spicy spianata, and stracciatella
- PROSCIUTTO COTTO - 23**
Fior di latte mozzarella, gorgonzola, Gran Biscotto ham, stracciatella, crispy spring onion, and basil pesto
- ZUCCA (MENU)- 23**
Pumpkin cream, fior di latte mozzarella, crispy guanciale, and roasted chestnut pieces
- TARTUFO - 24**
Fior di latte mozzarella, truffled ricotta cream, truffle carpaccio, stracciatella
- LA PARMA - 25**
San Marzano DOP tomato sauce, fior di latte mozzarella, burrata from Puglia, and 30-month-aged Parma ham

SUPPLÉMENTS RECOMMANDÉS

- Vegetables ou eggs - 2 
- White ham - 3 
- Burrata ou Parm ham- 5 
- Truffle - 8 



INSALATE

- INSALATA TERRA E MARE - 24**
Crisp baby romaine with green asparagus, cherry tomatoes, seared prawns, and speck chips, finished with a light raspberries vinaigrette
- INSALATA CAPRINO (MENU) - 22**
Baby romaine with roasted beetroot, fresh oranges, sliced almonds, olives, and goat cheese, tossed in a house raspberries vinaigrette
- INSALATA DEL CONTADINO - 22**
Crisp baby romaine with frsh green beans, crispy guanciale, and creamy ricotta, finished with a light an olive vinaigrette
- INSALATA VERDE CON PISTACCHI - 20**
Fresh green beans and asparagus, silky ricotta, and toasted pistachios, finished with an olive vinaigrette

SECONDI

- SCALOPPINA ALLA MILANESE - 26**
Breaded veal cutlet Milanese-style with Parmesan shavings with fresh rigatoni and its pomodoro sauce
- SEA BASS FILLET WITH ROSEMARY – 25**
Delicately cooked sea bass with rosemary and garlic, served with garlic-scented green beans.

DOLCI

- CANNOLI SICILIANI - 9**
Crispy pastry shells filled with ricotta cream, citrus zest, and crushed pistachios
- TIRAMISU (MENU) - 10**
Mascarpone cream, coffee-soaked biscuits, and cocoa powder
- PANNA COTTA (MENU) - 8**
Velvety panna cotta with your choice of topping: red berries, caramel, or pistachio coulis
- CAFE GOURMAND - 12**
Mini tiramisù, torta limone, cannolo, and the chef's sweet surprise

DRINKS

SOFTS

- Coca, Coca zéro 33 cl - 5
- Fuze Tea peach 25cl - 5
- Sprite 25cl - 5
- Fruit juice 25cl - 5
- Diabolo - 5.5
- Tomarchio Aranciata Rossa 27.5cl - 7

- Tomarchio iced tea peach and melon bio 27.5cl - 7
- Fresh orange or lemon juice 20cl- 6
- Home made lemonade 25cl - 6
- Home made iced tea (mint & lime) 25cl - 6
- Jug of lemonade or iced tea 1l - 20
- San Benedetto (still or sparkling) 50cl - 4
- San Benedetto (still or sparkling) 1l - 7

APERITIFS

- Martini (Bianco, Rosso, Campari) 6cl - 5
- Bellini 10cl - 10
- Ricard 5cl - 10
- Moretti beer 25cl - 4.5 ; 50cl - 8

DIGESTIVO

- Amaretto 4cl - 8
- Limoncello 4cl - 8
- Mint liquor 4cl - 8

MOCKTAILS

- Feel good 20cl : Pineapple juice, passion-fruit purée & lime - 10
- Dolce vita 20cl : Pineapple juice, red-berry purée & lime - 10
- Basil Detox 20cl : Fresh basil, apple, vanilla, lime & sparkling water - 10
- Virgin Mojito 20cl : Fresh mint, lime, brown sugar & soda water - 10

COCKTAILS

- Spritz 20cl : Aperol/ Limoncello - 12
- Hugo Spritz 20cl : St-Germain, Prosecco, soda, lime & mint- 15
- Negroni 20cl : Gin, sweet red vermouth & Campari - 12
- Americano 20cl : Sweet red vermouth, Campari & soda water -12
- Mojito 20cl : Rum, mint, sugar, lime & passion-fruit or red-berry purée- 15
- Gin tonic 20cl - 15
- Basil smash 20 cl : Gin, basil, lemon & sugar- 15

CAFETERIA

- Espresso, Deca noisette - 3.5
- Allonge - 3.5
- Double espresso - 6
- Cafe crème - 4.5
- Latte macchiato, Capuccino, Moka, Cafe frappe - 6



SICILIA
BISTROT

WINES



12,5cl 75cl

RED WINES

• Santa Tresa Rina Rusa - <i>IT Terre Siciliane IGT ; Frappato:</i>	8	34
• San Marzano Il Pumo - <i>IT Salento IGT ; Primitivo:</i>	8	36
• Leonardo Vitruviano - <i>Chianti DOCG ; Sangiovese/Merlot:</i>	9	36
• Firriato Branciforti - <i>IT Terre Siciliane IGT ; Nero d'Avola:</i>	10	42
• Radici Filari Svicc - <i>IT Dolcetto d'Alba DOC:</i>		58
• Saint Evasio - <i>Barolo DOCG:</i>		95
• Di Montalcino - <i>Montalcino DOCG:</i>		90

WHITE WINES

• Paladin - <i>IT Delle Venezie DOC ; Pino Grigio:</i>	8	34
• Santa Tresca Rina Ianca - <i>IT Sicilia DOC ; Grillo/Viognier:</i>	9	48
• Contini Tyros - <i>Vermentino di Sardegna DOP ; Vermentino:</i>	9	36

ROSÉS

• La Sogara - <i>Chiaretto Bardolino DOC ; corvina, rondinella et molinara:</i>	7	28
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PROSECCO

• Paladin Millesimato - <i>Prosecco DOC:</i>	8	38
• Pra di Bosso Amabile - <i>Reggiano Lambrusco DOC:</i>	7	25
• Casali Cantastonirrie Rosato Secco - <i>Reggiano Lambrusco DOC :</i>	9	38

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