



SICILIA

B I S T R O T



ANTIPASTI

BURRATA E CREMA DI ZUCCA - 12

Creamy burrata served with velvety pumpkin purée, toasted croutons, and roasted pine nuts

VELLUTATA DI ZUCCA E SPECK - 12 M

Pumpkin velouté topped with crispy speck chips and golden croutons

TONNO AFFUMICATO - 12 M

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

Home made pasta

STRACCIATELLA E POMODORO - 19 M

Rigatoni in tomato sauce with cherry tomatoes, stracciatella, and fresh basil

LA SCAMPI - 28

Linguine with langoustine cream, garlic, parsley, and homemade shellfish bisque.

PASTA ALLA CARBONARA - 21

Egg rigatoni with guanciale, Pecorino Romano, and freshly ground black pepper

ZUCCA E GUANCIALE - 22

Rigatoni in pumpkin cream with pecorino and crispy guanciale

PASTA ALLA NORMA- 20

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

PARMIANO FLAMBATO AL COGNAC - 35

Linguine with fresh cream and sage, flambéed with cognac inside a Parmesan wheel before your eyes

PIZZA

MARGHERITA - 16

Fior di latte mozzarella, DOP tomato sauce, and fresh basil

LEGUMI - 20 M

Fior di latte mozzarella, ricotta cream, marinated courgettes and peppers, dried tomatoes, mushrooms, olives, and basil pesto

LA REINE - 19 M

Fior di latte mozzarella, cooked ham, fresh Paris mushrooms, and tomato sauce

TONNO -22

Fior di latte mozzarella, tuna, olives, red 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 - 23 M

Pumpkin cream, fior di latte mozzarella, crispy guanciale, and roasted chestnut pieces

TARTUFO - 24

Fior di latte mozzarella, truffled ricotta cream, truffle carpaccio, stracciatella, and mushrooms

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 vinaigrette

INSALATA DI VERDURE E CAPRINO - 22

Crisp baby romaine with roasted beetroot, fresh oranges, sliced almonds, olives, and goat cheese, tossed in a house vinaigrette

INSALATA DEL CONTADINO - 22

Crisp baby romaine with frsh green beans, crispy guanciale, and creamy ricotta, finished with a light vinaigrette

SECONDI

SCALOPPINA ALLA MILANESE - 24

Breaded veal cutlet Milanese-style with Parmesan shavings with fresh rigatoni and its pomodoro sauce

DOLCI

CANNOLI SICILIANI - 9

Crispy pastry shells filled with ricotta cream, citrus zest, and crushed pistachios

TIRAMISU - 10 M

Mascarpone cream, coffee-soaked biscuits, and cocoa powder

PANNA COTTA - 8 M

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
---	---	----

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

SICILIA
BISTROT