

ANTIPASTI

CARPACCIO DI PESCE - 26

Based on daily catch

TARTARE DI PESCE - 28

Based on daily catch

AVOCADO E GRANCHIO - 22

Homemade guacamole, fresh crab meat, lemon-infused vierge sauce and toasted black sesame seeds

POMODORI E BURRATA- 22

Creamy burrata, heirloom-tomato carpaccio, fresh basil

BURRATA AL TARTUFO - 32

Creamy burrata, heirloom-tomato carpaccio, fresh basil

MELONE E PROSCIUTTO DI PARMA - 22

Ripe melon slices with Parma ham

POLPO MARINATO - 32

Tender octopus marinated with garlic, lemon and thyme, served with black squid ink mayonnaise

FOCCACCIA AL TARTUFO - 34

Soft focaccia drizzled with olive oil & black-truffle aroma

TAGLIERE DI SALUMI - 45

A PARTAGER

Selection of cured meats of the day

EXTRA BURRATA: +8 €

INSALATE

INSALATA DI GAMBERI E AGRUMI - 38

Pan-seared prawns, baby-gem lettuce, citrus segments, cherry tomatoes & almonds

INSALATA SICILIANA - 28

Mixed salad, tuna fillet, cherry tomatoes, Taggiasca olives, hard-boiled egg, red onion

INSALATA DI VERDURE GRIGLiate E CARCIOFI - 28

Seasonal grilled vegetables, marinated artichokes, mesclun

RICOTTA E PISTACCHIO - 24

Crunchy baby-gem, creamy ricotta, green beans & pistachios

INSALATA CESARE - 26

Crisp baby romaine, roasted chicken, shaved parmesan, golden croutons and homemade Caesar dressing



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PIZZA

LEGUMI - 28

Fior di latte, ricotta cream, marinated zucchini, cherry tomatoes, mushrooms, olives & basil pesto

REGINA - 32

Fior di latte, cooked ham, fresh mushrooms & tomato sauce

TONNO -34

Fior di latte, tuna, marinated zucchini & Pecorino

CALABRISELLA - 32

San Marzano DOP tomato sauce, fior di latte, 'Nduja di Spilinga, spicy spianata & stracciatella

TARTUFO - 45

Fior di latte, truffled ricotta cream, truffle carpaccio, stracciatella & white ham

LA PARMA - 38

DOP tomato sauce, fior di latte, Puglia burrata & 30-month Parma ham

PASTA FRESCA

STRACCIATELLA E POMODORO - 30

Rigatoni, tomato sauce, cherry tomatoes, stracciatella, basil prepared tableside

PENNE ALLA VODKA - 37

Al dente penne with a creamy tomato-vodka sauce, enhanced with a hint of sweet chili

PASTA ALLA ZUCCHINA E TONNO - 38

Fresh pasta with rocket and basil cream, grilled zucchini and shredded smoked tuna

LINGUINE ALLE VONGOLE - 44

Linguine with fresh clams, bottarga & parsley

CACIO E PEPE - 38

Egg rigatoni, Pecorino Romano & black pepper

PASTA AL TARTUFO - 56

Egg rigatoni, truffle cream, black-truffle carpaccio & Parmesan

PASTA GAMBERO - 54

Linguine, fresh red prawns, house prawn bisque, citrus pesto & almond crumble

BAMBINI

24

Pasta prosciutto
Pasta tomata
Pizza Margherita

SECONDI

PESCE DEL GIORNO - PRICE ACCORDING THE MARKET

COTOLETTA ALLA MILANESE - 40

Breaded veal cutlet Milanese-style, Parmesan shavings

TARTARE DI MANZO ALL'ITALIANA - 38

Hand-cut beef tartare with sun-dried tomatoes, capers, shaved parmesan and a hint of Tabasco – seared option available e

COSTATA DI BLACK ANGUS - 50

Premium Black Angus rib-eye steak

TONNO AL SESAMO - 32

Seared sesame-crustd tuna steak, served rare

TENTACOLO DI POLPO ALLA PIASTRA - 38

Grilled octopus tentacle cooked on the plancha

ACCOMPAGNEMENTS

Salad: Baby-gem salad, Parmesan, balsamic - 8

Peperonata -12

Linguine with house tomato sauce - 12

Green beans- 12

Pasta al tartufo - 25

Riso o taglioni al limone - 12

DOLCI

CANNOLI SICILIANI ou GRAND CANNOLI - 18 or 27

Ricotta cream, citrus zest, pistachios

PIZZETTA GOLOSA - 20

Mini pizza with melted dark chocolate, crushed pistachios and a scoop of vanilla ice cream

TIRAMISU - 19

Mascarpone cream, coffee-soaked biscuits and dusted cocoa, prepared tableside

TARTE LIMONE - 18

Crispy pastry, smooth lemon cream and candied Sicilian lemon zest

ANANAS FRESCO - 16

Thin slices of fresh pineapple, lime zest and passion fruit coulis

COLONELLO SICILIANO - 18

Two scoops of lemon sorbet topped with chilled limoncello

AFFOGATO - 16

Artisanal vanilla ice cream, hot espresso and a crisp chocolate dome

GELATI - 1 scoop - 8

2 scoops - 12

COCKTAILS MENU

MOCKTAILS

- Virgin Sicilia : *Passion fruit, sparkling water, lemon and mint* - 14
- Virgin Mojito : *Mint, sugar, lime and sparkling water* - 12
- Basil Detox : *Fresh basil, apple, vanilla, lime and sparkling water* - 14

COCKTAILS

- Spritz : *Aperol, Limoncello, St Germain, raspberry* - 21
- Porn Star : *Vodka, passion fruit purée and liqueur, vanilla* - 22
- Negroni : *Gin, red Martini, Campari* - 21
- Espresso Martini : *Vodka, Kahlúa, sugar, espresso* - 21
- Mojito (classic or passion fruit) : *Rum, mint, sugar, lime, sparkling water* - 21
- Spicy margarita : *Tequila, Cointreau, lime, cane sugar, chilit* - 22
- Caiprinha (classic or passion fruit): *Cachaça, citron vert, sucre de canne* - 25
- Le Sicilia : *Italicus, lime, passion fruit purée, mint, sparkling water* - 22
- Rougetonic : *Vodka, raspberry liqueur, red berries, tonic* - 21
- Basil smash : *Gin, basil, lime, sugar* - 22
- Bellini : *Prosecco, peach purée, peach liqueur* - 21
- Moscow mule : *Vodka, ginger beer, fresh lime juice* - 21
- All the classics (gin tonic, cosmopolitain, daiquiri,...) - 21
- Cocktail of the day - 20



SIGNATURE COCKTAILS

Secret Garden : Hendrick's gin, cucumber cordial, lime juice, basil liqueur, premium tonic, absinthe spray - 60

Golden Cinnamon : Woodford Reserve bourbon, apple liqueur, cinnamon, cocoa bitters - 60

Imperial Rose : Grey Goose vodka, lychee purée, rose liqueur, yuzu, light jasmine foam - 80

Burning Silk : Don Julio Reposado tequila, homemade dragon fruit cordial, yuzu juice, premium ginger beer, a few drops of Chipotle Tabasco - 80

Mango Prestige : Plantation 3 Stars rum, Alphonso mango purée, vanilla syrup, lime, coconut espuma - 80

Shiso Garden : Belvedere vodka, shiso cordial, lime oil, jasmine soda - 80

Floral Delight : Monkey 47 gin, violet liqueur, Ruinart Brut champagne, yuzu zest, rose bitters - 80

Jalisco Sicilia : Don Julio 1942 tequila, plum liqueur, sloe liqueur, lemon juice, Glenmorangie Nectar d'Or - 120

CARTE DES BOISSONS

SOFTS

- Coca, Coca zéro - 8
- Orangina - 8
- Perrier - 8
- Schweppes tonic - 8
- Organic iced tea (lemon & mandarin)- 11
- Blood-orange lemonade- 11
- Ice tea - 8
- Fruit juice - 8
- Ginger beer - 8
- Bière sans alcool - 8
- Sirop - 5
- Fresh orange/ lemon juice - 9

APERITIFS

- Moretti 25cl - 8
- Moretti 50 cl - 14
- Vodka Belvédère - 15
- Gin Hendricks - 15
- Gin Bombay - 15
- Campari - 15
- Pastis - 8

MOCKTAILS

- Virgin Sicilia : *Passion-fruit, lemon & mint* - 12
- Virgin Mojito : *Mint, sugar, lime & tonic* - 12
- Basil Detox : *Fresh basil, apple, vanilla, lemon & sparkling water* - 14

COCKTAILS

- Spritz : *Aperol/ Limancello/ St Germain/ Raspberry* - 17
- Porn Star : *Vodka, passion-fruit purée & liqueur, vanilla* - 18
- Negroni : *Gin, red vermouth & Campari* - 17
- Espresso Martini: *Vodka, Kahlúa, sugar & espresso* -17
- Mojito: *Rum, mint, sugar, lime & passion-fruit purée* - 17
- Mojito Royal: *Rum, mint, sugar, lime & Champagne* - 21
- Le Sicilia: *Italicus, lime, passion-fruit purée, mint & soda* - 18
- Rougetonic: *Vodka, raspberry liqueur, red berries & hibiscus tonic* - 17
- Basil smash: *Gin, basil, lemon & sugar* - 18



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VINS



RED WINES

FRENCH - Provence

- Côtes de Provence AOP - *Minuty*:

Burgundy

- Volnay AOP 1er cru - *Santenots*:
- Mercurey AOP - *Château de Chamirey*:

ITALIEN

- Chianti DOCG - *San Mjnoni* :
- Salento IGT - *San Marzano*:
- Barolo DOCG - *Barolo*:
- Etna DOC - *Graci Etna Rosso*:



12 60

16 250
100

14 70
60
140
90

WHITE WINES

FRENCH - Provence

- Côtes de Provence AOP - *Minuty*:
- Côtes de Provence AOP - *Domaine de la Rouillère*:
- Pouilly fumé AOP - *Pouilly fumé*:

Burgundy

- Mersault AOP - *Domaine Bouchard*:
- Chablis AOP - *Chablis*:

ITALIEN

- Delle Venezie DOC - *Paladin Pinot Grigio*:
- Veneto IGT - *Paladin Chardonnay*:
- Salento IGT - *San Marzano Tiamo*:
- Etna DOC - *Etna*

12 60
12 58
72

16 220
80

14 70
68
52
90

ROSÉS

FRANCAIS

- Côtes de Provence AOP - *Minuty Prestige* :
- Côtes de Provence AOP - *Magnum Minuty Prestige*:
- Côtes de Provence AOP - *Minuty Rosé et Or*:
- Côtes de Provence AOP - *Domaine de la Rouillère*:

ITALIEN

- Bordelino Charetto DOC - *Bardolino Sogara*:

CHAMPAGNE & PROSECCO

FRANCAIS

- Champagne à la verse:
- Ruinard Brut:
- Ruinard Blanc de Blanc:

ITALIEN

- Prosecco:

15
35 180
50 230

12 60

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