

Chili oil isn't recommended on pizza. To have the best flavor of your pizza you should prefer our extra-virgin olive oil. Ask to our waiter this extra-virgin olive oil to garnish your pizza. You will enjoy it mainly with fine products such as Parma ham or bresaola.

<p>Sirena*o</p> <p>(la Sirène) Tomato, scallop, shrimps, cherry tomato, garlic, lemon, oregano. (+5,00 with menu)</p> <p>18,0</p>	<p>Burrata</p> <p>(Puglia cheese) Tomato, Burrata cheese, Pistou & basil, fresh tomato, olives, Grana cheese, oregano. (+2,00 with menu)</p> <p>15</p>	<p>Contadina</p> <p>(Country-style pizza) Tomato, Mozzarella, cepe mushroom, rocket salad, fresh tomato, ham, egg, Grana cheese, oregano. (+1,00 with menu)</p> <p>14,0</p>
<p>Valtellina</p> <p>(Valteline) Mozzarella cheese & fresh tomato, Bresaola, Italian-style air-dried beef, rocket salad, olive oil, Grana cheese, oregano. (+3,00 with menu)</p> <p>16,0</p>	<p>Mattarella</p> <p>(Frantic) Tomato, egg, Mozzarella, mushroom, artichoke, cooked ham, Italian-style spicy sausage, olives, Grana cheese, oregano. (+1,0 with menu)</p> <p>14,0</p>	<p>Mediterranea</p> <p>(Mediterranean) Tomato, grilled eggplant, goat cheese, fresh tomato, olives, Grana cheese, oregano, basil.</p> <p>13</p>
<p>Margherita</p> <p>(Daisy) Tomato, Mozzarella cheese, oregano, Grana cheese</p> <p>11,5</p>	<p>Regina</p> <p>(Queen) Tomato, Mozzarella cheese, mushroom, cooked ham, Grana cheese, oregano.</p> <p>12,5</p>	<p>Quattro Stagioni</p> <p>(4 seasons) Tomato, Mozzarella cheese, mushroom, artichoke, ham or tuna, capers, olives, Grana cheese, oregano.</p> <p>13,5</p>

*o according to availability. Seasonal products like shrimps and scallops may be frozen.

PIZZA

ERRATUM

About the Italian food and its origins, we just want to say you that Peperoni is not a spicy sausage but a sweet pepper. Most of our American friends still think that it's à spicy sausage !!! There must be a mistake !!!

VILLA MEDICI DA NAPOLI



English

VINI

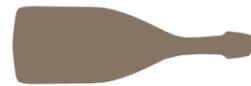
GLASS
& CARAFE



		15cl.	25cl.	50cl
rosé	Lacrima Rosa	7,5	13,5	25,0
	Botticello rosé	5,0	7,5	12,0
white	Botticello blanc	5,0	7,5	12,0
	Chardonnay di Sicilia	7,0	11,5	21,5
red	Barbaresco L. Giordano	9,0	16,5	31,0
	Merlot di Sicilia	7,0	11,5	21,5
	Botticello rouge	5,0	7,5	12,0
	Curatolo Zibibbo (Vin doux)	7,5	12,5	24,0
	Lambrusco (dry or sweet)	6,0	10,5	18,0
	Lambrusco rosé	6,0	10,5	18,0

SPUMANTI

SPARKLING WINES
& CHAMPAGNES



Asti Spumante doux bottle 75cl	22,5
Prosecco bottle 75cl	25,5
Ferrari Brut méthode traditionnelle bottle 75cl	49,0
Champagne Moët & Chandon bottle 75cl	79,0
Champagne Moët & Chandon bottle 37,5cl	45,0
Champagne Cellier Brut bottle 75cl	47,0
Champagne Cellier Brut bottle 37,5cl	25,5

Credit card or check are accepted only from € 15. No change given on meal vouchers.
Luncheon voucher, meal voucher, holiday voucher only 2 tickets per person. Net prices.

PIZZA

Campagnola (Farmer) Tomato, pizza cheese, mushroom, egg, onion, piquant sausage, Grana cheese, oregano. 14,0	Pizzetta (small pizza of your choice) Marguerite or Reine or Vulcanica or Méditerranéa (served with tomato salad) 13,0	Parmigiana (Parmesane) Tomato, Mozzarella, Fontina & Taleggio cheese, Parma ham, olive cream, artichoke, egg, basil, Grana cheese, oregano. (+4,0 with menu) 17,0
«Milano» (Milan) Dried tomato, Mozzarella, eggplant, artichoke, olive cream, grilled sweet pepper, tomato sauce, basil, Grana cheese, oregano. 14,0	Rucola e Parma (Roquette & Parma) Mozzarella cheese, Parma ham, rocket salad, olive oil, Grana cheese, oregano. (+2,0 with menu) 16,0	Formaggiera (5 cheeses class) Tomato, Mozzarella cheese, Taleggio, Fontina & Gorgonzola cheese, Grana cheese, oregano. 13,5
Vulcanica (Vulcano) Tomato, Mozzarella cheese, Italian-style air-dried sausage Coppa, Spianata, Calabrian piquant sausage, Grana cheese, oregano. 14,0	Il Calzone (Turn over pizza) Tomato, Mozzarella cheese, mushroom, cooked ham, egg yolk, Grana cheese, oregano. 13,0	Raffinata (The subtle) Artichoke cream, Scamorza (smoked cheese), artichoke, cherry tomatoes, egg, Speck (smoked ham), Grana cheese, oregano. (+1,0 with menu) 14,5

Extra Bresaola
& Parma ham : 5,0

Other delicatessen : 3,0
Extra or grated Grana cheese : 2,0

PASTE CLASSICHE

TRADITIONAL PASTA

Lasagne alla Bolognese	14,0
Fettucine alla Carbonara	13,0
Spaghetti alla Bolognese	13,0
Pennette ai 4 Formaggi	13,0
Fettucine ai 3 Pomodori	12,0
Spaghetti Aglio e Olio	12,0
Penne All Arrabiata	12,0

CARNE

MEATS

Main dishes are served with extra or not :	no extra	extra
Bistecca dell'Estate Grilled beef ribsteak with rocket salad & slices of Grana cheese. (+4,0 with menu)	17,5	20,5
Scaloppina alla Milanese Pan-sautéed breaded veal escalope.	13,0	16,0
Scaloppina al Limone Pan-sautéed veal escalope & lemon juice.	14,0	17,50
Osso Buco Veal knuckle cooked with garden vegetables served with mushroom cepe sauce. (+4,0 with menu)	17,5	20,5

Extra of your choice : fresh pasta, polenta, french fries,
rice, steamed potato, fresh french beans or green
salad. much more extra : 6,0

NET PRICES - COUNTRY OF BIRTH, LIVESTOCK SLAUGHTER AND MEAT : BENELUX, FRANCE, ITALIE, ESPAGNE

APERI TIVI

APÉRITIFS

Farandola di Caviale
olive, avocado, artichoke
cream with garlic toasted
bread.

8,5



BIBITE FRESCHE

FRESH DRINKS



5,0
30cl.



Prosecco Italian sparkling white wine (dry), glass	7,0
Spritz Aperol & Prosecco	8,0
Malandrino Whisky & Amaretto liqueur.	8,5
Cocktail Medici	7,0
Prosecco & blackcurrant, mulberry, peach or wild strawberry liquor	
Cocktail Napoli	7,0
Prosecco & Calabrian lemon liquor.	
Americano, Marsala egg or almond	7,0
Martini, Ricard, Porto	7,0
Kir White wine & blackcurrant, mulberry, peach liquor	6,0
Fruit juice granini 100% pineapple, apricot, orange, grapefruit, apple or tomato 25cl.	5,0
Cocktail Paradiso fruit juice cocktail, no alcohol	5,0
Whisky J&B	8,0
Whisky Jack Daniel's	9,5
Negroni	8,0

Glassware : Alcohols : 4 cl. - Apéritifs, fortified wine : 5 cl. - Anis : 2,5 cl. - Whiskies : 4 cl.
Cocktails & fruit juice (no alcohol) : 20cl. - Cocktail with alcohol : 15cl

Perrier 33cl. Ice Tea 25cl.	4,0
Coca-Cola, Diet, Zéro 33cl.	4,0
Schweppes, Orangina,	4,0
Limonade 25cl.	4,0
Moretti, Peroni 33cl.	6,0
Draught beer 25cl.	5,0
Draught beer 50cl.	8,0
Heineken Bt 25cl.	4,0
Shandy, Monaco 25cl.	5,0
Shandy, Monaco 50cl.	8,0
½ Badoit, Ferrarelle, or San Pellegrino - sparkling water -	4,0
Badoit rouge, Ferrarelle,	4,0
or San Pellegrino liter - sparkling water -	5,5
Evian liter - still water -	5,5
Evian ½ liter - still water -	3,5

ANTI PASTI

STARTERS

PRIMI

- | | |
|---|------|
| Peperoni al Forno
Oven-grilled sweet pepper
seasoned with garlic,
olive oil, basil
& capers | 11,0 |
| Scampi e Calamari fritti
Shrimp fritters,
squid slice fritters
& mayonnaise. | 12,0 |
| Crostino alla Mozzarella
Garlic toasted bread
with Mozzarella cheese
& tomato. | 10,0 |
| Crostino Mozzarella e Parma
Garlic toasted bread
Mozzarella cheese,
tomato & Parma ham. | 13,0 |
| Felino e Grana
Piece of Grana
served with
slices of traditional
dry sausage. | 11,0 |
| Farandola di Caviale
A starter or served
with an aperitif :
olive cream, dried tomato,
artichoke cream & garlic toasted bread | 8,5 |



CARPACCIO

E SALUMI PRIMI

CARPACCIOS & DELICATESSEN

- | | |
|---|------|
| Carpaccio di Bue
Beef carpaccio,
Grana cheese, rocket salad,
olive oil. | 13,5 |
| Tavolozza di Salumi
Assortment of
delicatessen :
sweet Spianata,
Felino, Coppa,
San Danièle ham. | 16,0 |

SOLISTI

SOLOISTES

Served in a small platter.
All products come from
traditionnel butcher
& cheese shop.

Small
creamy
Burrata
125g

Bresaola
Punta
d'Anca

Mozzarella di
Bufala
150g

Speck
lightly
smoked
cured ham

San
Danièle
ham
24 month-old

One piece:
8,0

PRIMI



PASTE ORIGINALI

ORIGINAL PASTA

- | | |
|--|------|
| Gnocchi alla Sorrentina
Gnocchi (made with potato) with zucchini, tomato, Mozzarella cheese & basil. | 14,0 |
| Pennette ai Carciofi (+2,0 with menu)
with fresh artichoke & cultivated mushrooms, garlic, olive oil, cherry tomato, basil, Grana cheese. | 15,0 |
| Tagliatelle ai Gamberi
sautéed big prawns with white wine, flavoured with garlic & basil, tomato sauce. (+4,0 with menu) | 18,0 |
| Spaghetti alle Vongole
Spaghetti with clams, garlic, parsley & white wine. (+3,0 with menu) | 17,0 |
| Fusilli alla Norma
with pan-sautéed eggplant, fresh tomato sauce, garlic, fresh goat cheese & Grana cheese. | 13,0 |

Except spaghetti and linguine, all our pastas are rolled every day by our culinary team.



CELEBRITA

FAMOUS BITES

Not possible
with our menus.
*except for
small platter

** according to availability.
Seasonal products like
shrimps and scallops
may be frozen.

Antipasto

Assortment of cold starters : roman-style
artichoke, dried tomatoes, grilled eggplant,
chicory & courgette, oven-grilled sweet pepper.
(*small platter)

*12,0 / 16,0

Tripudio Mediterraneo

One platter with rocket salad, artichoke, Parm ham,
tomato, Mozzarella cheese, Grana cheese,
seasonal fruit.

17,5

Scampi calamari fritti

shrimp & squid slice fritters & mayonnaise.

16,0

Melone e Parma

Thin slices of Parma ham
served with pieces of melon.
(...according to the availability : fig...)

15,5

Insalata del Golfo

Rocket salad with shrimps, scallops,
artichoke with oil & cherry tomato.**

19,0

RISOTTI

RISOTTO



PIATTI DEL
GIORNO

SPECIAL DISH
OF THE DAY

INSALATE

SALADS

PRIMI

Bresaola	*12,0/15,0
Mozzarella cheese, cherry tomato & slices of air-dried beef, seasoned with olive oil & lemon. (+ 2,0 with menu) / *small platter	
Salmonata	15,5
Smoked salmon & avocado, dried tomato, Ricotta cheese, lemon dressing.	
Giardiniera	14,5
Sweet pepper, artichoke, thinly-sliced breast of chicken, olives, tomato & avocado, balsamic vinegar & olive oil.	
Agrodolce	14,0
Parma ham, mushroom, pear, pine seed, walnut, Grana cheese, basil, balsamic vinegar & olive oil.	
Afrodita	14,0
Roman-style mixed salad with artichoke, Mozzarella cheese, dried cherry tomatoes, capers, balsamic vinegar, olive oil & basil.	
Rucola - Parma	*10,0/14,0
Rocket salad, Grana cheese, with Parma ham or not.	
Cesare	13,5
Green salad with croutons, grilled sweet pepper, thinly-sliced breast of chicken, Grana cheese & vinaigrette.	
Calabrese	14,0
Baby leaves spinach with Ricotta cheese, thinly-sliced breast of chicken, cherry tomatoes, pine seed, balsamic vinegar & olive oil.	
Bufala ou Burrata	*12,0/15,0
Mozzarella cheese or Burrata cheese, tomato & rocket salad, minced basil with sauce (+ 2,0 with menu) / *small platter	

Lunch menu Espresso

from
18,0

*drinks included

½ mineral water, soda 33cl, beer 25cl or wine glass 15cl (Valpolicella, Botticello or Chiaretto) +
Main dish of your choice or today's menu (except pizzas, & meats)
+ coffee



Mixed Salad or Mozzarella cheese salad or Baby Pizza or Baby Pasta

1 scoop of ice cream

orange juice, Grenadine syrup or Coca-Cola

11,0

*drinks included (15cl)

MENUS

You can choose any dish to discover our traditional Italian cooking. Be careful, some of them come with an extra fee.

Il Goloso

Main dish of your choice (except meats) & dessert of your choice on the menu card

from
19,5

*drinks not included

Il Conoscitore

Starter « Primi » of your choice & main dish of your choice

from
22,5

*drinks not included

Il Gastronomo

Starter « Primi » of your choice & main dish of your choice & dessert of your choice

from
27,0

*drinks not included

11.30am until 12.00pm

Il Studentesco

You can choose :
Pizza Mediterranea, Margherita, Regina, Spaghetti Bolognese, Fettuccine 3 Pomodori, Fusilli Norma or Insalata Rucola e Grana

+ 1 glass of Coca Cola or orange juice or coffee

9,0

*drinks included (20cl)

NEW