

## Lunch menu

### Espresso

from  
**22,5**

\*drinks included

½ mineral water, soda, beer 25cl or glass of wine 15cl (Botticello red, rosé, or white) +  
Main dish of your choice or today's menu (except pizzas, meats & fish) + 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 20cl

# MENU

You can choose any dish for discover our traditional Italian food.

Pay attention, some of them come with an extra fee.

## Il Goloso

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

from

**22,5**

\*drinks included

## Il Conoscitore

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

from

**26,0**

\*drinks included

## Il Gastronomo

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

from

**32,0**

\*drinks included

11:30 am until 12:00pm

## Il Studentesco

You can choose :

Pizza Mediterranea, Marguerita,  
Regina, Spaghetti Bolognese,  
Fettuccine 3 Pomodori, Fusilli Norma  
or Insalata Rucola e Grana + 1 glass  
of Coca Cola or orange juice or coffee

**12,0**

\*drinks included 20cl

NEW

# ARDOISE

We are delighted to welcome you to our restaurant which proudly celebrates its 50 years of culinary history!

In honor of our fiftieth anniversary, we brought our old menu for a special retro experience.

Discover our emblematic dishes of yesterday and today!



## PIZZA

<b>Campagnola</b>	16,0	<b>Sirena*°</b>	20,0
(Farmer) Tomato, pizza cheese, mushrooms, egg, onions, spicy sausages, Grana cheese, oregano		(Mermaid) Tomato, scallops, shrimps, cherry tomatoes, garlic, lemon, oregano. (+4,0 with menu)	
<b>Pizzetta</b>	14,0	<b>Burrata</b>	18,0
(Small size pizza of your choice) Marguerite or Regina or Vulcanica or Méditerranéa (served with fresh salad)		(Puglia cheese) Tomatoes, Burrata cheese, Pistou & basil, fresh tomatoes, olives, Grana cheese, oregano (+2,0 with menu)	
<b>Parmigiana</b>	21,0	<b>Contadina</b>	17,0
(Parmesane) Tomato, Mozzarella, Fontina & Taleggio cheese, Parma ham, olive cream, artichokes, egg, basil, Grana cheese, oregano (+5,0 with menu)		(Country-style pizza) Tomato, Mozzarella, boletus mushrooms, rocket salad, fresh tomatoes, ham, egg, Grana cheese, oregano (+1,0 with menu)	
<b>Milano</b>	16,0	<b>Valtellina</b>	18,5
(Milan) Dried Tomatoes, Mozzarella, eggplants, artichokes, olive cream, grilled sweet peppers, tomato sauce, basil, Grana cheese, oregano		(Valteline) Mozzarella cheese & fresh tomatoes, Bresaola, Italian-style air-dried beef, rocket salad, olive oil, Grana cheese. (+2,5 with menu)	
<b>Rucola e Parma</b>	18,0	<b>Mattarella</b>	17,0
(Rocket & Parma) Mozzarella cheese, Parma ham, rocket salad, olive oil, Grana cheese, oregano (+2,0 with menu)		(Crazy) Tomato, egg, Mozzarella, mushrooms, artichokes, cooked ham, Italian-style spicy sausages, olives, Grana cheese, oregano (+1,0 with menu)	
<b>Formaggiera</b>	16,0	<b>Mediterranea</b>	15,0
(5 cheeses) Tomato, Mozzarella cheese, Taleggio, Fontina & Gorgonzola cheese, Grana cheese, oregano		(Mediterranean) Tomato, grilled eggplants, goat cheese, fresh tomatoes, olives, Grana cheese, oregano, basil	
<b>Vulcanica</b>	18,0	<b>Margherita</b>	13,0
(Volcanic) Tomato, Mozzarella cheese, Italian-style air-dried sausages, Coppa, Spianata, Calabrian spicy sausages, Grana cheese, oregano (+2,0 with menu)		(Daisy) Tomato, Mozzarella cheese, oregano, Grana cheese	
<b>Il Calzone</b>	15,5	<b>Regina</b>	15,0
(Closed pizza) Tomato, Mozzarella cheese, mushrooms, cooked ham, egg yolk, Grana cheese, oregano		(Queen) Tomato, Mozzarella cheese, mushrooms, cooked ham, Grana cheese, oregano	
<b>Raffinata</b>	17,0	<b>Quattro Stagioni</b>	16,0
(Refined) Artichoke cream, Scamorza (smoked cheese), artichokes, cherry tomatoes, egg, Speck (smoked ham), Grana cheese, oregano (+1,0 with menu)		(4 seasons) Tomato, Mozzarella cheese, mushrooms, artichokes, ham or tuna, capers, olives, Grana cheese, oregano	
		Extra Bresaola & Parma Ham : 5,0	
		Other delicatessen : 3,0	
		Extra or grated Grana cheese : 2,0	

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

# CELEBRITA

FAMOUS BITES (Not possible with our menus)

<b>La Dolce Vita</b>	29,0
Assortment of delicatessen, Roman-style artichokes, dried tomatoes, grilled sweet peppers, mozzarella bufala, parmesan cheese, Sicilian olives, and more...For share in a 100% Italian atmosphere.	
<b>Tripudio Mediterraneo</b>	21,0
A platter with rocket salad, artichokes, Parm ham, tomatoes, Mozzarella cheese, Grana cheese, seasonal fruits.	
<b>Scampi calamari fritti</b>	20,0
Shrimps & squid slice fritters & mayonnaise.	
<b>Melone e Parma</b>	18,0
Fine slices of Parma ham served with slices of melon. (...depending on to the availability...)	
<b>Insalata del Golfo</b>	21,0
Rocket salad with shrimps, scallops, artichokes with oil & cherry tomatoes.*	

## PASTE CLASSICHE

TRADITIONAL PASTA

<b>Lasagne alla Bolognese</b> (+1,0 with menu)	17,0
<b>Fettucine alla Carbonara</b>	15,0
<b>Spaghetti alla Bolognese</b>	15,0
<b>Pennette ai 4 Formaggi</b>	15,0
<b>Fettucine ai 3 Pomodori</b>	14,0
<b>Spaghetti Aglio e Olio</b>	14,0
<b>Penne All Arrabiata</b>	14,0

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

## PASTE ORIGINALI

ORIGINAL PASTA

<b>Fusilli alla norma</b>	16,0
Fusilli with grilled eggplant, fresh tomato sauce, garlic, fresh goat cheese & Grana cheese	
<b>Gnocchi alla Sorrentina</b>	16,0
Gnocchi (made with potatoes) with zucchini, tomato, Mozzarella cheese & basil	
<b>Pennette ai Carciofi</b>	18,0
Penne with fresh artichokes & mushrooms, garlic, olive oil, cherry tomatoes, basil, Grana cheese (+2,0 with menu)	
<b>Tagliatelle ai Gamberi</b>	23,0
Tagliatelle with sautéed big prawns with white wine, flavoured with garlic & basil (+7,0 with menu)	
<b>Spaghetti alle Vongole</b>	23,0
Spaghetti with clams, garlic, parsley & white wine (+7,0 with menu)	
<b>Ravioli al tartufo</b>	27,0
Ravioli with cream, pieces of truffle, boletus mushrooms and Grana cheese. (+11,0 € with menu)	

## CARNE & PESCE

MEATS & FISH

Main dishes are served with accompany or without :

	without	with
<b>Bistecca dell'Estate</b>	21,0	25,0
Grilled beef ribsteak with rocket salad & slices of Grana cheese (+10,0 with menu)		
<b>Scaloppina alla Milanese</b>	17,0	21,0
Breaded veal escalope (+6,0 with menu)		
<b>Scaloppina al Limone</b>	17,0	21,0
Pan-fried veal escalope & lemon juice (+6,0 with menu)		
<b>Osso Buco</b>	22,0	26,0
Veal shanks cooked with garden vegetables served with boletus mushroom sauce (+11,0 with menu)		
<b>Spigola al limone</b>	23,0	27,0
Sea bass fillet with lemon juice, white wine and capers (+12,0 with menu)		

**Accompany of your choice :** fresh pasta, polenta, french fries, rice, steamed potato, fresh french beans or green salad.

**More accompanies** 6,0

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

# SOLISTI **PRIMI**

SOLOISTES

Served in a small platter. All the ingredients come from traditional butcher & cheese shop.

One piece : 9,0

Small creamy  
Burrata

Bresaola  
Punta d'Anca

Mozzarella di  
Bufala

Speck lightly smoked  
refined ham

San Danièle ham  
age of 24 months

## ANTI PASTI / CARPACCIO E SALUMI

STARTERS

**PRIMI**

### Peperoni al Forno

Grilled sweet peppers flavored with garlic, olive oil, basil & capers

13,0

### Felino e Grana

Slices of Grana cheese served with slices of traditional dry sausage

13,0

### Scampi e Calamari fritti

Shrimp fritters, squid slice fritters & mayonnaise  
(+1,0 with menu)

15,0

### Farandola di Caviale

A starter or an appetizer: olive, avocado & artichoke cream & garlic toasted bread

10,0

### Crostino alla Mozzarella

Garlic toasted bread with Mozzarella cheese & tomatoes

12,0

### Carpaccio di Bue

Beef carpaccio, Grana cheese, rocket salad, olive oil

14,5

### Crostino Mozzarella e Parma

Garlic toasted bread Mozzarella cheese, tomatoes & Parma ham

14,0

### Tavolozza di Salumi

Assortment of delicatessen: Sweet Spianata, Felino, Coppa, San Danièle ham (+ 2,0 with menu) / \*small platter

\*14,5/18,0

## INSALATE **PRIMI**

SALADS

### Antipasto

Assortment of cold starters : roman-style artichokes, dried tomatoes, grilled eggplants, chicory & zucchini, grilled sweet pepper (\*small platter) (+ 1,0 with menu)

\*13,5/17,0

### Bresaola

Mozzarella cheese, cherry tomatoes & slices of air-dried beef, flavored with olive oil & lemon  
(\*small platter) (+ 1,0 with menu)

\*13,5/17,0

### Salmonata

Smoked salmon & avocado, Ricotta cheese, lemon dressing (+ 2,0 with menu)

18,0

### Giardiniera

Grilled sweet peppers, artichokes, finely sliced chicken breasts, olives, tomatoes & avocado, balsamic vinegar & olive oil

16,5

### Agrodolce

Parma ham, mushrooms, pears, pine seeds, walnuts, Grana cheese, basil, balsamic vinegar & olive oil

16,5

### Afrodita

Roman-style mixed salad with artichokes, Mozzarella cheese, dried tomatoes, capers, balsamic vinegar, olive oil & basil

16,0

### Rucola - Parma

Rocket salad, Grana cheese, with Parma ham or without

\*11,5/14,5

### Cesare

Green salad with croutons, grilled sweet peppers, finely sliced chicken breasts, Grana cheese & vinaigrette

16,0

### Calabrese

Baby spinach with Ricotta cheese, finely sliced chicken breasts, cherry tomatoes, pine seeds, balsamic vinegar & olive oil

16,0

### Bufala ou Burrata

Mozzarella Bufala cheese or Burrata cheese, tomatoes & rocket salad, minced basil with sauce  
(\*small platter) (+ 1,0 with menu)

\*13,5/17,0

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

# APERITIVI

APÉRITIFS

<b>Prosecco</b> Italian sparkling white wine (dry), glass	7,0	<b>Fruit juice Granini</b>	5,5
<b>Spritz</b> Aperol & Prosecco	10,0	Pineapple, apricot, orange, grapefruit, apple or tomato 25cl.	
<b>Malandrino</b> Whisky & liquor Amaretto.	10,0	<b>Cocktail Paradiso</b>	7,0
<b>Cocktail Medici</b>	9,0	Non-alcoholic fruit juice cocktail	
Prosecco & blackcurrant, mulberry, peach or wild strawberry liquor		<b>Whisky J&amp;B Johnnie Walker Red</b>	8,0
<b>Cocktail Napoli</b>	9,0	<b>Whisky Jack Daniel's</b>	9,5
Prosecco & Calabrian lemon liquor		<b>Negroni</b> Gin, Martini red & Campari	10,0
<b>Americano, Martini white or red</b>	8,0	<b>Mojito</b>	10,0
<b>Ricard, Porto, Marsala egg or almond</b>	7,0	<b>Virgin mojito or Virgin Spritz</b>	8,0
<b>Kir</b> White wine & blackcurrant, blackberry, peach or wild strawberry cream	7,0	<b>Hennessy Cognac</b>	12,0
<b>Spritz St-Germain</b>	12,0	<b>Saint James Rhum</b>	12,0
Elderflower liquor, Prosecco		<b>Johnnie Walker Black Label</b>	12,0

# BIBITE FRESCHE

FRESH DRINKS

<b>Succo di Limone</b> with fresh lemon juice & fresh mint 30cl.	9,0	<b>Non-alcoholic beer</b>	5,0
<b>Perrier</b> 33cl. <b>Ice Tea</b> 25cl. <b>Fuze tea</b>	5,0	<b>Shandy, Monaco</b> 25cl.	5,5
<b>Coca-Cola, Zéro, Cherry</b> 33cl.	5,0	<b>Shandy, Monaco</b> 50cl.	9,0
<b>Schweppes, Orangina, Fanta</b>	5,0	½ <b>Badoit or San Pellegrino</b> , sparkling water	5,0
<b>Lemonade</b> 25cl.	5,0	½ <b>Evian</b> still water	
<b>Moretti, Peroni</b> 33cl.	6,0	<b>Badoit, or San Pellegrino liter</b> sparkling water	6,5
<b>Pressed Orange juice</b> 30cl.	9,0	<b>Evian liter</b> still water	6,5
<b>Draught beer</b> 25cl.	5,5	<b>Ferrarelle</b> 75cl.	8,0
<b>Draught beer</b> 50cl.	9,0		

# VINI

GLASS & CARAFE

	15cl.	25cl.	50cl	75cl
<b>ROSÉ</b>				
Infinito	7,5	13,5	25,0	34,0
Botticello rosé	5,0	8,0	12,0	ND
<b>WHITE</b>				
Botticello blanc	5,0	8,0	12,0	ND
Chardonnay di Sicilia	7,0	11,5	21,5	32,0
Moscato d'Asti	6,0	11,0	18,5	29,0
<b>RED</b>				
Rosso di Montalcino	8,5	15,0	29,0	42,0
Merlot di Sicilia	7,0	11,5	21,5	32,0
Botticello rouge	5,0	8,0	12,0	ND
Lambrusco (rosé or sweet)	6,0	11,0	18,5	29,0
Lambrusco				
Arte e Concerto(dry)	7,0	11,5	21,5	32,0

# SPUMANTI

SPARKLING WINES & CHAMPAGNES

<b>Moscato d'asti</b> (sweet wine) bottle 75 cl	29,0
<b>Asti Spumante doux</b> bottle 75cl	25,5
<b>Prosecco</b> bottle 75cl	29,0
<b>Prosecco Superiore Bianca Vigna</b> Traditional old-style bottle 75cl	39,0
<b>Champagne Moët &amp; Chandon</b> bottle 75cl	79,0
<b>Champagne Moët &amp; Chandon</b> bottle 37,5cl	45,0
<b>Champagne Brut</b> bottle 75cl	47,0
<b>Champagne Brut</b> bottle 37,5cl	30,0

In case of having any allergies, we will pay attention for that !