



I BUONI PRODUTTI

	PROSCIUTO DI PARMA DOP 8.20 Parma's iconic italian ham
	DUO DI SALAMI: FINOCCHIO E SPIANATA CALABRESE 7.80 Tuscan salami with fennel and Calabria salami with red peppers
	BURRATA AL POMODORO 8.00 smooth burrata, grilled sesame seeds, candied tomatoes with fresh herbs!
	MOZZA DI BUFALA FRITTA 8.70 Mozzarella buffalo fried on a San Marzano tomato coulis and pesto
	STRACIATELLA FUMÉE 7.90 Just the creamy burrata with a teaspoon

ANTIPASTI

	SQUID GAME 9.90 Crispy fried squid and herb and lemon mayonnaise
	BRUSCHETTA COIN COIN 10.00 Nice slice of golden homemade bread, ricotta cream, homemade duck and foie gras terrine, fig jam, arugula
	CAMEMBERT DI BUFALA E FUNGHI 12.00 Decadent oven-roasted camembert di bufala, sweet and sour mushroom, almond butter and homemade focaccia
	CARPACCIO DI SALMONE 12.00 Salmon gravlax with dill, lemon & fennel marinade, sucrine, cashew nuts, whipped cream, golden croutons and vegetables

PLANCHA EAT...ALY

	PETITE	GRANDE
	PIATTO VILLA AL TAGLIO 19.50 Collection of Italian products, cold meats, cheeses, pizza, colorful vegetables, bruschetta and other <i>BigChef</i> surprises	
	PIATTO MISTI 11.00	18.00
	PIATTO DI SALUMI 10.00	17.00
	PIATTO DI FORMAGGI 9.00	16.00

PASTA FRESCA Fresh egg dough and homemade

	POMODORO E CUORE DE BURRATA 12.50 San Marzano tomato fettuccine, burrata heart, basil pesto
	PAPPARDELLE E AGNELLO 15.90 Pappardelle, candied lamb with mint / parsley, tender eggplant, San Marzano tomatoes and ricotta
	TAGLIATELLE AL RAGÙ CON TRE CARNI 13.70 Tagliatelle & insane Bolognese salsa with three meats
	PASTA CASARECCE HALLOWEEN E GORGONZOLA 14.90 Pasta rolled on themselves in "S" coiled in a pumpkin sauce, slice of gorgonzola and walnuts, spoon of straciatella
	TAGLIATELLE ALLA CARBONARA 14.20 Tagliatelle, pancetta, egg yolk, pecorino, parmesan, black peppers red onion
	TARTUFO E PROSCIUTTO COTTO 17.20 Our fresh pasta with mascarpone and mushroom / summer truffle cream, Chiffonade of ham cooked with herbs, grated provolone

I BUONI PIATI Les plats frais de saison du *BigChef*

	SUGGESTION OF THE <i>BigChef</i> See the slate 14.50
	MELANZANA E CUORE FILANTE DI MOZZA 12.50 Super fondant veggie gratin with candied eggplant, San Marzano tomatoes, mozzarella, parmesan, basil
	DORADA ALLA PLANCHA E GAMBERONI 17.90 Sea bream filleted, peeled shrimps, roasted vegetables, mashed potatoes with lemon zest and salsa verde
	LASAGNA AL RAGÙ 13.40 "Il classico e basta" Bolognese Lasagna with Three Meats
	BIG BURGER SAPORI ITALIANI 17.00 Ground beef, foccacia bread, melting mozzarella, grilled pancetta, mortadella, tomatoes, salad, onion, ricotta, basil, new potatoes
	PORC TU M'AIMES ENCORE ! 16.70 Sexy tender breast fromagi talegio runny, tomato sauce with dried porcini mushrooms and sautéed potatoes with herbs
	FRANCK LE BŒUF 19.50 Beef tagliata à la plancha, rosemary, truffle oil, grana shavings, candied tomatoes, new potatoes, arugula

VERDURE vegetable side dishes 4.90

Tomato pasta | Green salad with cherry tomatoes & cheese shaves
Crushed Potato | Golden granules | Fried vegetables

FAVORITE **OF THE *BigChef***

	CAPELANTE BROCCO SIFFREDI 22.20 Scallops a la plancha lemon oil, paccheri pasta with broccoli cream, tomato mix decoration and a spoon of straciatella
	IT'S SO GOOD "I can't remove it from the Map!" "
	TARTARE DI MANZO ALLA PUTTANESCA 17,50 All-sun beef tartare, candied tomatoes, capers, anchovies, olives, red onions, arugula & parmesan. New potatoes

PIZZA AL TAGLIO «à la coupe» Une signature !

72 h of leaven fermentation, very high hydration.
Like in Rome, mix them up! ! - Price per piece 10X15 cm

	MAMMA'GHERITA 4.00 Mozzarella, San Marzano tomato salsa, tomatoes & basil
	BUFALA BILL 6.00 Mozzarella di bufala, salsa tomatoes San Marzano, tomatoes, mozzarella, pancetta & basil
	MISS VEGGIE 5.25 Mozzarella, tomatoes, zucchini, eggplant, pepper mix, ricotta
	EMIL'...GORGONZOLA 5.50 Mozzarella, gorgonzola, leek cream, pumpkin, squash seeds, cherry tomatoes, peppers
	CHICKEN RUN 5.70 Mozzarella, ricotta cream, chicken fillet, oyster mushrooms, Sweet and sour button mushroom and marinated chicken carpaccio
	PARMA & RUCOLA 6.30 Mozzarella, San Marzano tomato salsa, tomatoes, pesto. When it comes out of the oven: put arugula and parma ham
	REE'GIN'AAH 5.25 San Marzano tomatoes, ham cooked with herbs, mozzarella, mushrooms, tomatoes
	SALMONE & GARFUNKEL 6.50 Ricotta cream, potato, al forno pepper, tomatoes, cumin, When it comes out of the oven: we put arugula and gravlax salmon, lemon oil

: Heart stroke : contains pork : Veggie

HOME-MADE DESSERTS

* Except Ice Creams and Sorbets, Selection 100% Artisan Glacier

DOLCI

Dessert of the moment, Ask us !!!

IL TIRAMISU il classico e basta 7.50 €

LIMON TART & OUF MERINGUE € 8.00

Very tangy as we like it with a Phew meringue

PANNA COTTA COCO E MANGO.....8.00€

Panna cotta with coconut milk, coconut biscuit and a pan-fried mango with passion fruit coulis

TORTA ALLE CIOCCOLATO 8.50 €

Chocolate tart, praline heart with caramelized peanuts, caramel topping with fleur de sel

NAPOLITAN PROFITEROLE STRACCIATELLA & CIOCCOLATO 8.20 €

Huge profiterole, stracciatella ice cream, good hot dark chocolate

MILLEFOGLIE ALLA VANIGLIA E MELE CAMELATE.....8.00€

Mille-feuille with cream whipped with vanilla and mascarpone, caramel and candied apples

DAME-BLANCHE ICE CREAM, LIEGEOIS CHOCOLATE, BELLE-HELENE PEAR 8.00 €

SOBETTO E GELATO ARTIGIANALE with whipped cream The scoop 2.50 €

* Ice Creams & Sorbets made by an Artisan Glacier

Yellow lemon from Sicily | Limoncello | Raspberry | Apricot | Panetone | Coffee

Tiramisu | Pistachio | Stracciatella | Amaréna | Italian hazelnut

GOURMET COFFEE espresso or tea, small desserts of the moment **8.50 €**

HOT DRINKS

Espresso Florio / Décafeiné / allongé.....1.90€

Espresso noisette.....2.10€

Espresso crème.....2.20€

Double espresso.....3.80€

Espresso con panna (whipped cream).....3.50€

Cappuccino ou Cappuccino hazelnut.....3.60€

Thés ou infusions.....3.20€