



MENU



ANTIPASTI

Thin Focaccia - olive oil and rosemary	9
Garlic Bread - with melted mozzarella	10
Cæsar Salad - crispy chicken breast, romaine salad, parmigiano, caesar sauce, crouton	18
Datterino tomatoes & Stracciatella - olive oil	14,5
Burrata & Grilled Vegetables - tomato, olive, balsamic cream	16,5

CARPACCIO

Beef Carpaccio - white button mushrooms, arugula salad	17
Beef Carpaccio - mozzarella «Di Bufala», arugula salad	18
Beef Carpaccio - pickled vegetables, pine nuts	19

PIZZA ROSSE

Margherita - tomato, mozzarella, basil - (with white button mushrooms +1€)	13,5
Regina Classica - tomato, mozzarella, ham with herbs, fresh mushrooms, basil - (with an egg +1€)	17,5
Parma - tomato, mozzarella, Parma ham, basil	18,5
Diavola - tomato, mozzarella, spicy spianata sausage, red onions, arugula salad	16
Bresaola - tomato, mozzarella, bresaola, arugula salad, parmigiano shavings	17
Calzone - tomato, mozzarella, mushrooms, ham with herbs, ricotta	18
Burrata - fresh tomatoes & candied tomatoes, burrata, arugula salad, balsamic cream - (with Parma ham +5€)	19
Bufalina - tomato, mozzarella “di Bufala”, oregano, basil	16
Tonno - tomato, mozzarella, marinated tuna, olives, capers, red onions	19
Ricotta - tomato, mozzarella, ricotta, parmigiano, eggplant, cherry tomatoes, basil	17,5
Pepperoni - tomato, mozzarella, sweet chorizo, oregano	16,5

PIZZA BIANCHE

Caprese - mozzarella “di Bufala”, candied tomatoes, basil	15
Rustica - mozzarella, cream, goat & cow cheese, honey, arugula salad, cherry tomatoes	16
Quattro Formaggi - mozzarella, gorgonzola, pecorino, parmigiano, red onions - (with speck ham +3€)	17,5
Basilico Meatballs - mozzarella, beef stew, egg, red onions, basil	18
Grazia - mozzarella, zucchinis, 0% cream, marinated chicken breast, sweet chili peppers, fresh herbs	16,5
Piccante - fresh cream and nduja, mozzarella, spicy sausage, lemon ricotta, arugula salad, fresh red pepper	17,5
Stracciatella Verde - basil cream, speck ham, candied tomatoes, stracciatella, arugula salad, parmigiano, balsamic cream	19
Ricchissima - mozzarella, ricotta, mushrooms, egg, parmigiano, truffle flavoured oil	18
Verdura - mozzarella, grilled vegetables, arugula salad	17

PASTA FRESCA

Ravioli Aubrac Beef - beef “extra” from our own Farm Montagnes d’Aubrac®, tomato sauce and parmigiano	18
Ravioli Ricotta & Spinach - sage cream and parmigiano	18,5

PASTA AL FORNO

Lasagnes Traditional - tomatoes, bechamel sauce and aubrac beef from our own Farm Montagnes d’Aubrac®	16,5
Lasagnes Vegetarian - melting zucchinis & eggplants, tomato sauce & smoked mozzarella	16,5
Macaroni Gratin - parma ham bacon, arugula salad	15,5

FRESH BOWLS

Fresh Bowl Marinated Salmon	18,5
salmon tartar, black italian rice/quinoa, fresh mango, avocado, edamame beans, datterino tomatoes, fresh herbs, soy sauce/toasted sesame oil, sweet chili pepper/ginger	
Fresh Bowl Veggie	17,5
grilled zucchinis and eggplant, black italian rice/quinoa, fresh mango, avocado, edamame beans datterino tomatoes, fresh herbs, soy sauce/toasted sesame oil - (with a burrata cheese +6€)	

HAMBURGERIA

Beef from the owner’s farm, in Aubrac region. 100% well fed, 100% traced animals • Homemade buns.	
Americano - aubrac beef, cheddar vintage, sweet vegetables mix, salad and homemade ketchup sauce	18,5
Le Frenchy - aubrac, comte cheese, crispy bacon, shallots condiment, arugula salad and bearnaise sauce	19,5
Le British - aubrac, melted cheddar, onions chutney, lamb’s lettyce and savora sauce with mustard seeds	17,5
L’Auvergnat - aubrac beef, bleu d’auvergne cheese, caramelized onions and honey mustard sauce	18

DOLCI

Our team of pastry chefs, in the kitchen, every morning to prepare all the necessary for the desserts made fresh for you, at all time.	
Brownie hazelnuts and vanilla gelato	8,5
Tiramisù with coffee and amaretto	6,5
Cheesecake with lime and mango coulis	8
Big Profiterole - italian ice-cream and chocolate sauce	9,5
Crème brûlée pistachio	7,5
Pizza Nutella - roasted almonds and hazelnuts	10
Coffee MOKUS - tiramisù or panna cotta	5
Tea MOKUS - tiramisù or panna cotta	7,5

GELATO

Vanilla or Chocolate or Vanilla/Chocolate	6
<u>Topping choice</u> : roasted hazelnuts • red fruits coulis • caramel coulis • chocolate sauce	

COPPA DI GELATO

for 1 person — 9 | for 4 people — 18

Gianduja - vanilla gelato, nutella, brownie, caramelized hazelnuts, chocolate chips
Caramello - vanilla gelato, caramel sauce, chocolate cookies, meringue
Fragoloso - vanilla gelato, fresh strawberries, biscuit, strawberries coulis, flaked almonds