

ANTIPASTI E INSALATE

Starters and salads to share... or not

House-Marinated Olives	7.50	César Nina	18.25
		Gem lettuce, anchovy vinaigrette, bacon from Ferme Turlo, salt-cured egg yolk, Parmigiano Reggiano.	
Focaccia	6.50	Panzanella 🌱	15.50
Confit tomatoes, thyme, rosemary. + herb, walnuts and mascarpone pesto 3\$		Cherry tomatoes and cucumbers, red onions, croutons, La Villa Vinaigres No. 6 Rasemotte vinegar.	
Polpette	16.00	Burrata classique Nina	25.75
Tonnato vinaigrette, Gabrielle potatoes, green beans, pickled red onions.		Lemon zest, basil, EVOO.	
Melanzana	21.00	Pizza Burrata Mortadella E Pesto	25.50
Eggplant millefeuille, caramelized onions, fresh mozzarella, Parmigiano Reggiano.		Small pizza topped with herb, walnuts and mascarpone pesto, mortadella, and burrata.	
Crudità 🌱	14.50		
Organic crudités, lemon-dill labneh.			
Finocchio 🌱 🌱	15.50		
Fennel, Castelvetro olive and walnut vinaigrette.			

Our vegetables are grown by
La Baïgneuse organic farm



PIZZE ROSSE

Marinara 🌱	17.50	Prosciutto e Rucola	27.75
Tomato sauce, garlic, oregano, EVOO. + mozza 4\$ + mozza di bufala 5\$		Tomato sauce, fresh mozza, prosciutto, EVOO, arugula. + Parmigiano Reggiano 5\$	
Margherita	21.50	Vegana Piccante 🌱 🌱	23.00
Tomato sauce, fresh mozza, basil, EVOO. + Chair de saucisse épicée 5\$		Tomato sauce, garlic, vegan mozza, peperonata, spiced green olives, basil.	
Margherita ++	25.50	Salsiccia	27.50
Tomato sauce, mozza di bufala from Fromageie Fuoco, basil, EVOO.		Tomato sauce, spicy sausage meat from Ferme Turlo, broccoli rabe, fresh mozza, Iberico cheese, spicy honey.	
Soppressata	24.00	Barcelona	27.50
Tomato sauce, soppressata calabrese, fresh mozza, spicy olives.		Tomato sauce, chorizo Iberico, Manchego cheese, fresh mozza.	
Verdura Marinata	27.75	Carciofo e Prosciutto Cotto	27.75
Tomato sauce, garlic, marinated eggplant and zucchini, roasted bell peppers, Grana Padano, fresh mozza, basil. + Sopressata 4\$		Tomato sauce, rosemary ham from Ferme Turlo, Kalamata olives, artichokes, fresh mozza.	

PIZZE BIANCHE

Greenpoint Fresh mozza with lemon zest, Grana Padano, lemon juice, arugula, Parmigiano Reggiano, EVOO. + Prosciutto 5\$	25.50	N'duja 🌿 Housemade n'duja, fresh mozza, Emmental de Charlevoix, pickled red onions.	27.75
Piselli e Pancetta Green peas, pancetta lardons, fresh mozza with lemon zest, mint, mascarpone, EVOO with lemon.	28.00	Al Ripieno Crema di Parmigiano Reggiano , tortellini stuffing, pepperoncini.	25.50
Bianca e Verde 🌿 Garlic scapes emulsion from Les Voisins farm, vegan mozza, broccoli rabe.	23.75	Cinque Formaggi Fresh mozzarella, Grana Padano, and a blend of local cheeses - Hercule 12 months, Emmental de Charlevoix, Le Grondines, garlic, oregano.	26.00
Funghi Oyster mushrooms, button mushrooms, white wine shallots, fresh mozza, chives, cream cheese. + Pancetta lardons 3\$	28.25	Bambino All pizzas available in a smaller size for kids up to 10 years old.	11.00

LES ++

Gluten free 🌿	3.50	Marinated zucchini, rosemary ham, fresh mozzarella, marinated eggplants, mortadella, roasted peppers, marinated artichokes, four-cheese blend, Iberico cheese, sopressata, n'duja, tortellini stuffing.	4.00
Vegan Mozza 🌿	2.50		
Garlic, spicy honey, basil, anchovies, egg yolk.	2.00		
Cream cheese, arugula, Kalamata olives, broccoli raves, Grana Padano, tomato sauce, diced pancetta, mascarpone, spicy olives, peperonata.	3.00	Spicy sausage meat, Iberico chorizo, mixed mushrooms, Manchego, prosciutto, Parmigiano Reggiano, buffalo mozzarella.	5.00

DOLCI

Torta Tenerina Piccante 🌿 Dark chocolate and chilis cake, whipped vanilla mascarpone.	9.00	Fior di Latte, Olio e Sale Fior di latte gelato drizzled with extra-virgin olive oil, fleur de sel.	11.00
Torta Basca Al Caprino Basque goat cheese cake, seasonal fruit.	10.25	Limone Pie Pizza topped with lemon curd and Italian meringue.	11.00
Tiramisù Tiramisù with Cordial Caffè.	8.00	Pizza au Ninatella 🌿 Pizza topped with our homemade Ninatella.	12.00
Affogato A shot of espresso poured over fior di latte gelato. + an ounce of hazelnut Gianduiotto, Distilleria Erboristica Alpina, Italy.	6.50 6.00	Grappatini Espresso Grappa Lucano, Lucano Cordial Caffè, Amaro Heritage, Espresso.	12.00
		Crème glacée maison Flavours of the moment, ask us!	6.75