

MAIN COURSES AND COLD

DISHES

	portion	main
Green salad, sauces : French or Italian	7.-	5.50
Mixed salad, sauces : French or Italian	8.50	7.-
Minestrone	10.-	
Shrimp cocktail	14.-	
Parmigiana d'aubergines	15.-	
Eggplant tomato, sauce et mozzarella gratinées		
Italian-style Antipasti	16.	
(various vegetables grilled in olive oil, salami, prociutto di Parma)		
Plate of raw vegetables, sauces : French or Italian	17.-	
Chicken liver salad	22.-	14.-
Italian plate (mixed salad, egg, tuna, salami, prosciutto di Parma)	26.-	15.-
Seafood salad	26.-	15.-
Tomates et mozzarella	28.-	15.-
Beef carpaccio	30.-	17.-
Vitello tonnato	31.-	19.-
Prosciutto di Parma	29.-	18.-
Prosciutto di Parma and melon (in season)	31.-	20.-
House plate (carpaccio, prosciutto di Parma, tomato and mozzarella)	31.-	

CHILDREN'S MENU

Nuggets with fries	13.50
Serving of fries	8.-
Fries with ham	10.-
Small portion penne tomato sauce or bolognaise	12.-

All choices of pastas and pizza in mini portions

see price on the menu

FISH

Sole filet (tropical) with butter	26.-
Sole filet (tropical) with almonds	27.-
Sole filet (tropical) lemon sauce	27.-
shrimp tails with garlic	36.-
shrimp tails with diavola sauce	36.-
shrimp tails Indian style (curry)	38.-

Sides : fries or rice and salad or vegetables.

Grill

Horse steak	29.-
Beef steak	32.-
Lamb chops	32.-
Beef entrecote	36.-
Beef Tagliata *	36.-

*Tagliata is served with salade, parmesan and sides choice.

Our sauces: mexican, café de paris, green pepper 5.-

MEATS

Veal paillard (thin slice of grilled veal)	40.-
Finely sliced veal with curry	42.-
Veal escalope with lemon	42.-
Veal escalope with white wine	42.-
Breaded veal escalope	43.-
Veal piccata, milanese-style	43.-
Roman-style veal saltimbocca	44.-

All of our meats are served with : a small salad or vegetables. fries, spaghetti, noodles, rice or risotto.

The sides of lamb come from New Zealand, the horse from Canada, the beef and veal from Switzerland.

SPAGHETTIS

		Portion	main
Napolitaine	tomato sauce.	18.-	16.-
A l'ail	olive oil, garlic, pepperoncino.	19.-	17.-
Bolognaise	tomato sauce, ground meat.	20.-	18.-
Casalinga	cream, tomato sauce, (lightly spiced).	22.-	20.-
Pesto	basil.	22.-	20.-
Toscana	olive oil, garlic, dried tomatoes fresh tomatoes, arugula.	22.-	20.-
Carbonara	cream, egg, bacon.	23.-	21.-
Fruits de mer	tomato sauce, seafood.	23.-	21.-
Vongoles	clams, garlic, olive oil.	23.-	21.-

For those with allergies, ask for our gluten-free spaghetti.

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supplement 2.-

PENNE

		portion	main
All'amatriciana	tomato sauce, bacon, pepper, (spicy).	21.-	19.-
Du chef	cream, bolognese, (lightly spiced).	21.-	19.-
A l'Emilienne	cream, tomato sauce, ham.	22.-	20.-
Puttanesca	tomato sauce, anchovies, capers, olives, onions.	22.-	20.-
Aux crevettes	shrimp, garlic, olive.	23.-	21.-
Gorgonzola	cream, gorgonzola.	23.-	21.-
Forestier	cream, mushroom.	24.-	22.-

PASTAS

		portion
<u>Tortellini</u>		
L'Emilienne	cream, tomato, ham.	24.-
A la crème	cream, ham.	25.-
<u>Noodles</u>		
Saumon	cream, smoked salmon.	26.-
Saint-Jacques	saffron-flavored cream, scallops.	28.-
<u>Green Noodles</u>		
Diavola	Olive oil, garlic, hot pepper (spicy).	25.-
Gorgonzola	cream, gorgonzola	27.-
<u>Gnocchi</u>		
Napolitaine	Tomato sauce.	20.-
Pesto	basil.	23.-
<u>Risotto</u>		
Parmesan		20.-
Barolo		22.-
Forestier		23.-
<u>Lasagne</u>	oven-baked, home-style	24.-

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supplement 2.-

All of our pizzas and pasta can be made to take out.

WOOD FIRED PIZZAS

		portion	main
Margherita	tomato, oregano, mozzarella.	17.50	15.50
Sole mio	tomato, oregano, mozzarella, egg.	18.50	16.50
Capriciosa	tomato, oregano, mozzarella, ham.	18.50	16.50
Oignons	tomato, oregano, mozzarella, onion, olive.	19.50	17.50
Sicilienne	tomato, oregano, mozzarella, peppers, olive.	19.50	17.50
Santa Lucia	tomato, oregano, mozzarella, ham, mushrooms.	19.50	17.50
Cacciatore	tomato, oregano, mozzarella, bacon, mushrooms.	19.50	17.50
Hawaii	tomato, oregano, mozzarella, ham, pineapple.	19.50	17.50
Napolitaine	tomato, oregano, mozzarella, anchovies, capers.	20.50	18.50
Pompéi	tomato, oregano, mozzarella, ham, capers, artichokes.	20.50	18.50
Tunisienne	tomato, oregano, mozzarella, garlic, capers, merguez sausage.	20.50	18.50
Thon	tomato, oregano, mozzarella, onion, tuna, olive.	20.50	18.50
Florentine	tomato, oregano, mozzarella, capers, peppers, merguez sausage.	20.50	18.50
Calabraise	tomato, oregano, mozzarella, spicy salami.	21.50	19.50
Parma	tomato, oregano, mozzarella, ciutto di Parma.	22.50	20.50

For all pizzas: a ball of mozzarella di bufala supplement 4.-

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WOOD FIRED PIZZAS

		Portion	main
Pont du Rhône	tomato, oregano, mozzarella, anchovies, ham, mushrooms, onion.	22.50	20.50
Dalton	tomato, oregano, mozzarella, mushrooms, peppers, spicy salami.	23.50	21.50
Stromboli	tomato, oregano, mozzarella, asparagus, Raw egg, spicy salami.	23.50	21.50
Provençale	tomato, oregano, mozzarella, mushrooms, zucchini, peppers, eggplants.	23.50	21.50
Mafioso	tomato, oregano, mozzarella, anchovies, capers, mushrooms, peppers, spices.	23.50	21.50
4 fromages	tomato, oregano, mozzarella, taleggio, gorgonzola, pecorino.	23.50	21.50
4 Saisons	tomato, oregano, mozzarella, capers, anchovies, ham, peppers, mushrooms Artichokes.	23.50	21.50
Fruits de mer	tomato, oregano, mozzarella, anchovies, capers, seafood platter.	24.50	22.50
Rustiqua	tomato, oregano, mozzarella, gorgonzola, Parma ham.	24.50	22.50
Pescatore	tomato, oregano, mozzarella, shrimp.	25.50	23.50
Romana	tomato, oregano, mozzarella, Parma ham, asparagus, raw egg, anchovies.	26.50	24.50
Campagnola	tomato, oregano, mozzarella, arugula, tomato slices, Parma ham.	26.50	24.50
Al vitello	tomato, oregano, mozzarella, sliced veal, Café de Paris butter sauce.	27.50	25.50

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