

ZAPILICIOUS



- Marghe**  : San Marzano tomato, mozza fior di latte & fresh basil. **12€**
- Queen** : San Marzano tomato, mozza fior di latte, finest cooked ham, Paris mushrooms & arugula. **14€**
- Queen Purple** : **beetroot cream**, mozza fior di latte, finest cooked ham, Paris mushrooms, almonds & arugula. **15€**
- NYC Peppe** : tomato San Marzano, mozza fior di latte, **pepperoni** & fresh basil. **15€**
- Marquessa**: San Marzano tomato, mozza fior di latte, **taleggio AOP**, walnut nuts, Paris mushrooms & arugula. **14€**
- Blue Peppe**: fine fresh cream, mozza fior di latte, **pepperoni** & **creamy blue cheese** from Auvergne, arugula & walnut nuts. **17€**
- Pure**  : San Marzano tomato, mozza fior di latte, grilled eggplants, Paris mushrooms, pesto, arugula & fresh basil. **15€**
- Purple**  : beetroot cream, mozza fior di latte, pine nuts, almonds & fresh basil. **13€**
- Chicken Purple** : beetroot cream, mozza fior di latte, **thin chicken slices**, Paris mushrooms, almonds & arugula. **16€**
- Beef Purple** : beetroot cream, mozza fior di latte, **ground beef**, taleggio AOP, Paris mushrooms, almonds & fresh basil. **17€**
- Mountain View** : fine fresh cream, mozza fior di latte, **taleggio AOP**, Speck Alto Adige IGP, walnut nuts & fresh basil. **16€**
- Beef** : fine fresh cream, mozza fior di latte, **ground beef**, taleggio AOP, Paris mushrooms & arugula. **17€**
- 4 cheeses**  : San Marzano tomato, mozza fior di latte, blue cheese from Auvergne, tomme de Savoie, parmesan AOP & fresh basil. **15€**
- Burra** : San Marzano tomato, mozza fior di latte, **burrata 125g DOP**, Speck Alto Adige IGP, pesto, pine nuts, fresh basil, balsamic vinegar cream. **20€**
- Burra Vege**  : San Marzano tomato, mozza fior di latte, **burrata 125g DOP**, grilled eggplants, Paris mushrooms, pesto, pine nuts, fresh basil, balsamic vinegar cream. **20€**
- Burra Peppe** : San Marzano tomato, mozza fior di latte, **burrata 125g DOP** & **pepperoni**, pine nuts, fresh basil, balsamic vinegar cream. **20€**
- Cocorico** : San Marzano tomato, mozza fior di latte, **thin chicken slices**, grilled eggplants, parmesan AOP & arugula. **15€**
- Imperatrice** : San Marzano tomato, mozza fior di latte, **finest cooked ham**, Paris mushrooms, grilled eggplants, **parmesan AOP** & fresh basil. **16€**
- Creamy Truffée** : fine fresh cream, mozza fior di latte, **burrata 125g DOP**, finest cooked ham, Paris mushrooms, **shattering winter truffel Melanosporum** & fresh basil. **22€**



FIRST COURSE / ANTIPASTI

Burrata Salad :	14€
Burrata DOP 125g, Speck Alto Adige IGP, grilled eggplants, Paris mushrooms, arugula, balsamic vinegar cream, olive oil.	
Blue cheese Salad :	13€
Blue cheese from Auvergne, finest cooked ham, grilled eggplants, Paris mushrooms, arugula, olive oil & walnut nuts.	

DESSERTS

Pizza with praline from Lyon :	12€
Homemade Tiramisu :	6€
Magnum ice creams	3,50€
Magnum white chocolate, coconuts and almonds	
Magnum white chocolate and cookies	
Magnum salted fudge	
Magnum milk chocolate and almonds	

DIGESTIVES (4cl)

Chartreuse verte :	6€
Génépi de chez Guillaumette :	5€
Limoncello :	4,50€
Chouchen :	4,50€