

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 sausage** & 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 sausage** & **creamy blue cheese**, arugula & walnut nuts. **17€**
- Pure**  : San Marzano tomato, mozza fior di latte, grilled eggplants, Paris mushrooms, pesto, arugula & fresh basil. **15€**
- Napo** : San Marzano tomato, mozza fior di latte, anchovy fillets in oil & fresh basil. **14€**
- 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, creamy blue cheese, taleggio AOP, 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 sausage**, 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€**

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SALADS

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

DESSERTS

- Pizza des Gones :** 12€
Fine fresh cream, true Lyon's pralines and almonds.
- Breizh Pizza :** 12€
Fine fresh cream, crème caramel, walnuts and almonds.
- Homemade Tiramisu :** 6€
- Homemade Panna Cotta :** 5€
- Homemade Chocolate Mousse :** 5€
- 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€