



### THE PUCCIA

Hot sandwiches made with baked Italian bread

### PUCCIA VEGGIE 12€

Marbled tomatoes, grilled mushrooms, grilled eggplants, pesto, arugula

### PUCCIA TRADIZIONE 14€

Marbled tomatoes, mozzarella, Parma ham, pesto, arugula

### FORMULE PUCCIA

on site or takeaway

Veggie or traditional Puccia + desert

18€

### LUNCH MENU

Margherita or Regina Pasta alla bolognese + desert

20€

### BAMBINI FORMULA

Kid pizza (Margherita or Regina) or Pasta al pomodoro + scoop of ice cream to choose + glass of diablo

14€

## ANTIPASTI DA CONDIVIDERE

### ANTIPASTI TO SHARE

#### LA BELLE PIZZE FOCACCIA AND PARMESAN CHEESE 10

Gratined with Parmesan cheese, olive oil, garlic and mediterranean herbs (thyme, rosemary, oregano)

#### ANTIPASTI DI VERDURE 14

Grilled vegetables (eggplant, zucchini, peppers, artichokes, endives)

#### ANTIPASTI ITALIANI 16

Cheese (Pecorino, Taleggio, Gorgonzola) and meats (Speck ham, Coppa, Mortadella)

### ANTIPASTI - STARTERS

#### BURRATA 13

Burrata di Bufala, colorful tomato salad, balsamic reduction, fresh basil

#### OCTOPUS CARPACCIO 14

Thin slices of octopus, fennel salad, pomegranate and lemon zest

#### CARPACCIO DI MANZO AL TARTUFO 14

Beef carpaccio, fresh truffles\*, arugula and Parmesan

### PIATTI - DISHES

#### CHEF'S SUGGESTION

See slate

#### BELLEVILLE SALAD 14

Baby spinach, melon, feta cheese, black olives, tomatoes, small red radishes, balsamic glaze

#### CAESAR SALAD 15

Crispy chicken, cherry tomatoes, lettuce, bread croutons, Caesar dressing, Parmesan

#### PARMIGIANA DI MELANZANE 16

Eggplant mille-feuille with tomato sauce, mozzarella and Parmesan cheese, served with a salad

#### MAFALDINE AND HOMEMADE PESTO 16

Mafaldine with basil pesto, stracciatella, sprinkled with Parmesan

#### LASAGNE ALLA BOLOGNESE 17

Lasagna with bolognese, served with a salad

#### TAGLIATELLE AL TARTUFO 19

Tagliatelles with truffle cream, fresh truffles\*

#### SEARED TUNA AND VEGETABLES 20

Seasoned tuna, served with a bouquet of grilled vegetables

All our pizzas and dishes are Home-Made. We directly source ourselves from Italian producers to offer fresh, good and quality products.

## OUR PIZZE ON SITE OR TAKEAWAY

### PIZZA DEL MOMENTO

#### Pizze rosse

##### MARGHERITA 13

Mozzarella Fior di Latte, fresh basil, olive oil

##### REGINA 16

Mozzarella Fior di Latte, cooked Italian ham, fresh mushrooms, olive oil

##### VEGGIE 16

Mozzarella Fior di Latte, artichokes, grilled eggplant, onions, olives, mushrooms

##### NAPOLI 17

Stracciatella, anchovies, Taggiasca olives, cherry tomatoes, capers, oregano, drizzle of garlic olive oil

##### CALABRESE 18

Mozzarella Fior di Latte, spianata (chorizo), stracciatella jalapeños, honey

##### BELLE PIZZE 19

Mozzarella Fior di Latte, Parma ham, burrata, arugula, cherry tomatoes, basil

#### Pizze bianche

##### PESTO E RICOTTA 16

Home-made basil pesto, mozzarella Fior Di Latte, sun-dried tomatoes, ricotta, pistacchio and fresh basil

##### 4 FORMAGGI 17

Mozzarella Fior di Latte, Scamorza, Taleggio, Gorgonzola, Parmesan cheese

##### JARDIN D'ÉTÉ 17

Light cream, mozzarella Fior Di Latte, Bresaola, arugula, red and yellow cherry tomatoes, Taggiasca olives, Parmesan

##### TARTUFO 19

Fresh truffles\*, mozzarella Fior di Latte, Parma ham, fresh mushrooms, arugula

#### Pizze farcite

##### CALZONE 16

Mozzarella Fior di Latte, cooked Italian ham, egg yolk, mushrooms, salad

##### BOMBA BURRATA 16

"Ball" of pizza bread stuffed with burrata, homemade pesto on a mesclun salad, surrounded by Parma ham, cherry tomatoes, olives, balsamic vinegar, and Parmesan shavings

#### Supplements + 3

Mozzarella Fior Di Latte, Parma ham, Burrata, Stracciatella, arugula, spianata, jalapeños, egg, cooked Italian ham, Taleggio, Gorgonzola, artichokes, sun-dried tomatoes, Bresaola)



LIGHT VERSION  
1/2 pizza of your choice served with a mix of salad and vegetables

## DOLCI - DESERTS

#### AFFOGATO CAFFE 6

#### SCOOP OF ICE CREAM 6

2 scoop to choose: chocolate, vanilla, mango sorbet, lemon sorbet

#### BRIOCHE TOAST 7

Brioche toast and a scoop of vanilla ice cream

#### PANNA COTTA, RED FRUIT COULIS 8

#### FOCACCINA NUTELLA, WHIPPED CREAM 8

#### TIRAMISÙ AL CAFFE DE BELLEVILLE 9

#### STRAWBERRY MILLEFEUILLE 9

Light mascarpone cream and fresh strawberries

#### CAFE GOLOSO 9

Tiramisu, panna cotta and strawberry millefeuille served with coffee or tea

#### LIMONCELLO OR PROSECCO GOLOSO 11

Tiramisu, panna cotta and strawberry millefeuille served with Limoncello or Prosecco

## SUNDAY BRUNCH

A 100% Italian brunch

perfect for families or group of friends.

7 to 12 years: 15€ • 13 years and over: 30€

Kids friendly with an entertainer for children (4-10years).

2 services

11:30 am-1:00 pm & 1:00 pm-3:00 pm

Site or phone reservations

