



THE PUCCIA
Hot sandwiches made with baked italian bread

PUCCIA VEGGIE 12€
Marbled tomatoes, grilled mushrooms, grilled eggplants, pesto, aragula

PUCCIA TRADIZIONE 14€
Marbled tomatoes, mozzarella, Parma ham, pesto, aragula

FORMULE PUCCIA
on site or takeaway

Veggie or traditional Puccia + desert
(excluding Limoncello or Prosecco goloso)

18€

LUNCH MENU

Margherita or Regina Pasta alla bolognese
Chef's soup or Velouté + desert
(excluding Limoncello or Prosecco goloso)

20€

BAMBINI FORMULA

Kid pizza (margherita ou 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
Olive and Garlic oil, mediterranean herbs (thyme, rosemary, oregano)

ANTIPASTI DI VERDURE
Grilled vegetables (eggplant, zucchini, peppers, artichokes, endives)

ANTIPASTI ITALIANI - COLD CUTS
Cheese (Pecorino, Taleggio, Gorgonzola) and meats (Speck ham, Coppa, Mortadella)

8
12
16

ANTIPASTI

- ♥

BRUSCHETTA
Bruschettas, chanterelle, stracciatella and balsamic cream

FRITTURA DI MARE
Fried prawns, squid, carrots and zucchini, and basil mayonnaise

CARPACCIO DI MANZO AL TARTUFO
Beef carpaccio, oil truffle, arugula and Parmesan

10
12
12
- ♥

BURRATA (125 g)
Burrata di Bufala, heirloom tomatoes, balsamic cream

13

PIATTI - DISHES

- ♥

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

CHEF'S SOUP OR VELOUTÉ

CHEF'S RISOTTO

PARMIGIANA
Eggplant millefeuille, tomato sauce, mozzarella and parmesan cheese, salad

LASAGNA
Lasagna with bolognese, salad

14
15
16
15
15
- ♥

POLLO ALLA CACCIATORA
Italian-style hunter's chicken, baked potatoes, tomato sauce

RAVIOLI AL BRASATO
Ravioli stuffed with beef and veal stock reduction

PACCHERI AND DUCK STEW
Typical Campania pasta with confit duck ragout, simmered with Mediterranean herbs

15
16
16
- ♥

OSSO BUCO 400 g, HOMEMADE MASHED POTATOES
Slice of stewed veal shank accompanied by homemade mashed potatoes

SEA BREAM AND VEGETABLES
Pan-fried sea bream fillet, served with a bouquet of old-fashioned vegetables, dill sauce

20
18

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
Mozzarella Fior di Latte, fresh basil, olive oil

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

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

♥

BELLE PIZZE
Stracciatella, arugula, cherry tomatoes, olives

15

CALZONE FARCITO
Mozzarella Fior di Latte, Italian ham, egg yolk, mushrooms, salad

♥

SALSICCIA E FRIARELLI
Mozzarella Fior di Latte, Friarielli (Italian wild broccoli), pork sausage, Parmesan, balsamic cream

16

♥

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

17

Pizze bianche

♥

BOMBA BURRATA
Pizza dough stuffed with burrata and homemade pesto, on a mesclun salad, Parma ham, cherry tomatoes, drizzled with olive oil

16

♥

SALMONE
Mozzarella Fior di Latte, salmon, cherry tomatoes, ricotta flavored with dill and lemon

16

4 FORMAGGI
Mozzarella Fior di Latte, Scamorza, Taleggio, Gorgonzola and Parmesan

♥

GORGONZOLA PERE NOCI
Mozzarella Fior di Latte, pear, Gorgonzola, walnuts, and honey

16

CARBONARA
Light cream, mozzarella fior di latte, guanciale**, egg, Parmesan

♥

TARTUFO
Truffle cream*, mozzarella Fior di Latte, Parma ham, fresh mushrooms, arugula

17

♥

The chef's favorites

*Melanosporum (from ALBA)
**Pork knuckle



DOLCI - DESERTS

- AFFOGATO CAFÉ**

SCOOP OF ICE CREAM
2 scoop to choose: chocolate, vanilla, mango sorbet, lemon sorbet

6
6
- ♥

FOCACCINA NUTELLA, WHIPPED CREAM

PANNA COTTA, RED FRUIT COULIS

8
8
- ♥

TIRAMISÙ AL CAFÉ DE BELLEVILLE

CHOCOLATE MOUSSE

9
9
- ♥

PISTACHIO MILLEFEUILLE
Light pistachio cream and pistachio flakes

9
- ♥

CAFE GOLOSO
Tiramisu, panna cotta and millefeuille served with coffee or tea

9
- LIMONCELLO OR PROSECCO GOLOSO**
Excluding midday formula - tiramisu, panna cotta and millefeuille served with Limoncello or Prosecco

11
16

SUNDAY BRUNCH
7 to 12 years: 15€ • 13 years and over: 30€
2 services
11:30 am-1:00 pm & 1:00 pm-3:00 pm
Site or phone reservations
A 100% Italian brunch to come with family or friends