

## Antipasti

<b>VEGETARIAN BRUSCHETTA</b>	1 pers / 12	2 pers / 18
focaccia, italian marinated vegetables, stracciatella		
<b>ARANCINI WITH BASIL AND PECORINO</b>	12	
Arrabbiata, arugula and parmesan		
<b>RAW VEGETABLES AND CITRUS FRUITS SALAD</b>	9	
<b>EGGPLANT FRITTERS,</b>	10	
pecorino and peppercorn sauce		
<b>HOMEMADE MARINATED SALMON CARPACCIO,</b>	14	
italian gravlax-style		
<b>MELON AND SAN DANIELE HAM</b>	16	
<b>COLD CUTS BOARD</b>	2 pers / 19	4 pers / 32
marinated vegetables and italian cheeses		

## Mozzarella

<b>BURRATA AND HEIRLOOM TOMATOES</b>	18
basil, olive oil	
<b>BURRATA AND GRILLED VEGETABLES</b>	19
asparagus, zucchinis, bell peppers, eggplants	
<b>BURRATA DUET (NATURE AND TRUFFLED)</b>	22
fresh fig, focaccia, good for two	

## Les Pinsa roman version of the pizza

<b>RUSTICA</b>	20
cream base, mozzarella, goat cheese, honey, arugula, cherry tomatoes	
<b>TRUFFO</b>	24
truffle cream base, mozzarella, truffle burrata, San Daniele ham, arugula, cherry tomatoes	
<b>SALMONE</b>	22
cream base, mozzarella, fresh salmon, homemade marinated salmon, red onions, arugula, parmesan	
<b>CAMPIONE</b>	21
tomato base, mozzarella, red onion, bell peppers, beef	
<b>RICOTTA</b>	20
tomato base, mozzarella, eggplant, arugula, ricotta, parmesan, cherry tomatoes	
<b>SAN DANIELE</b>	22
tomato base, mozzarella, San Daniele ham, cherry tomatoes, arugula, parmesan	

## Insalate

<b>THE OLIVIA</b>	20
heirloom tomatoes, melon, artichoke, bocconcini di bufala, vitello tonnato, arugula, basil	
<b>THE SAN REMO</b>	22
homemade confit tuna fillet, cherry tomatoes, egg, bell peppers, french green beans, olives, red onions, artichoke	
<b>THE GRAZIA CEZAR</b>	19
crunchy salad and crispy chicken, egg, croûtons, parmesan and Caesar sauce	
<b>THE SAN DANIELE</b>	23
mixed salad, San Daniele ham, melon, figs, cherry tomatoes, creamy burrata, focaccia	

## Carpaccio and Tartar

<b>BEEF CARPACCIO</b>	19/21
arugula and parmesan OR marinated vegetables	
<b>CARPACCIO PRIMAVERA</b>	25
arugula, parmesan, green asparagus, and truffled burrata	
<b>VITELLO TONNATO</b>	23
with marinated vegetables	
<b>PUGLIESE TARTAR</b>	21
red pesto, pine nuts, parmesan, stracciatella, arugula	

## Pasta di Olivia

<b>RICOTTA SPINACH RAVIOLI // 19</b>
sage cream, arugula and parmesan
<b>BEEF LASAGNA ALLA STRACCIATELLA // 20</b>
arugula and parmesan
<b>FRESH MAFALDINE WITH CHICKEN // 21</b>
zucchini and hazelnut pesto
<b>ARTICHOKE AND RICOTTA PANZEROTTI // 22</b>
pecorino and peppercorn cream, arugula, parmesan and grilled pancetta
<b>LINGUINE ALLA GENOVESE // 21</b>
with pesto and its creamy burrata
<b>POLPETTE DI MANZO E VITELLO // 21</b>
linguine
<b>GENUINE LINGUINE CARBONARA // 22</b>
WITH GUANCIALE AND PECORINO
<b>SALMON AND ASPARAGUS CANNELLONI // 23</b>
with sage cream
<b>RIGATONI ALL'ARRABBIATA // 19</b>
stracciatella dumpling, basil
<b>GNOCCHI WITH GORGONZOLA // 23</b>
arugula, walnuts & San Daniele ham
<b>LINGUINE AL TARTUFO // 26</b>
and its truffled burrata
<b>Extra for San Daniele ham 5 €</b>
<b>Extra for burrata 6 €</b>

## Piatti

EXTRA TENDER MILANESE nice slice	22
SALTIMBOCCA WITH SAGE Parma ham and mozzarella ballotine, sage cream	23
PORC PLUMA CONFIT, HONEY AND ROSEMARY béarnaise with fried onions, méditerranéan tian	26
VEAL LIVER with gremolata, french green beans stir-fry	24
LAMB SHANK braised in its own rich juices with thyme and dried grapes, sweet potato french fries	32

BEAUTIFUL BEEF PRIME RIB (APPROX. 1,2 KG) good for two	70
OR FLAMBÉED WITH RÉMY MARTIN COGNAC	75

NICE RIB STEAK (350 g) italian-style red butter, side dish to choose from	31
MINUTE-MADE MINCED STEAK simple or with an egg on top	17/18.5
GRILLED BEEF FILLET green peppercorn and amaretto sauce, side dish to choose from	34
RUMP STEAK with Gorgonzola, side dish to choose from	21
TAGLIATA DI MANZO grilled ribeye steak, sliced, italian virgin sauce, aru- gula and parmesan, side dish to choose from	26

### SIDE DISHES

*fresh french fries / linguine / arugula / french green beans stir-fry /  
asparagus risotto / méditerranéan tian / sweet potato french fries*

### SAUCE TO CHOOSE FROM

*Gorgonzola / green peppercorn and amaretto /  
béarnaise with fried onions*

## Our Signature Burgers

THE MONTI grilled beef, taleggio, pancetta, onions confit, tomato, arugula	20
THE GORGO grilled beef, gorgonzola, speck, tomato, onions confit, arugula	22
THE POLLO crusty chicken, béarnaise with fried onions, grilled peppercorn, arugula, tomato, parmesan	21

## Pesce

POLPO PLANCHA-STYLE, virgin sauce asparagus risotto	27
HALF-COOKED TUNA CONFIT LUCIANA-STYLE cherry tomatoes compote with olives and capers, linguine with pesto	24
ITALIAN SALMON TARTAR, raw vegetables and citrus fruits salad	25

## Formaggi

CHEESES SELECTION taleggio, gorgonzola, camembert di bufala	14
TALEGGIO / GORGONZOLA	8
CAMEMBERT DI BUFALA	8

## Dolci

OLIVIA'S LEMON cheesecake with two lemons, shortbread with thyme	11
ITALIAN STRAWBERRY SALAD lemon-basil sorbet	10
OLIVIA TIRAMISÙ coffee	9
ITALIAN FROZEN NOUGAT hazelnuts, pistachios, almonds, raspberry heart	9
DARK CHOCOLATE LAVA CAKE, stracciatella ice cream	11
MADAGASCAR VANILLA-PANNA COTTA and fresh raspberries	9
GOURMET COFFEE	9.5

### MAISON "ANTONIN"

*Glaces Artisanales depuis 1916*

2 SCOOPS / 3 SCOOPS coffee, chocolate, vanilla, pistachio, almond, strawberry, tangerine, lemon-basil, stracciatella, mango, vine peach Topping: chocolate or coffee sauce, roasted hazelnuts	6/8
LIÉGEOIS COFFEE / CHOCOLATE	9
AFFOGATO CUP vanilla and almond ice cream, an espresso and whipped cream	9
OLIVIA'S FRAISE MELBA vanilla and pistachio ice creams, fresh strawberries, meringue and pistachio shards, whipped cream	10
AMARENA almond & stracciatella ice creams, amarena cherries, whipped cream	10
LIMONCELLO lemon-basil sorbet and limoncello liqueur	10

# Wines

## ITALIAN

### Reds

	12 cl	25 cl	50 cl	75 cl
PUGLIA IGT Diverso <b>ORGANIC</b>	6	11	19	29
REGGIANO LAMBRUSCO DOC	-	-	-	29
MONTEPULCIANO D'ABRUZZO DOP Valle d'Oro	7,5	14	25	35
SICILIA DOC Nero d'Avola - Brigantello	-	-	-	34
SALENTO IGT Primitivo - Terrame	-	-	-	39
CHIANTI DOCG Sangiovese, Governo all'Uso Toscano	10	16	30	45
SALENTO IGT Castello Monaci Coribante	-	-	-	42
VALPOLICELLA DOC Bolla La poiane ripasso	-	-	-	78
BAROLO DOCG Ca'Bianca Piémont	-	-	-	95
BARBARESCO ANTICHE CANTINE Marchesi I Barolo	-	-	-	140

### Whites

PINOT GRIGIO IGT TERRE SICILIANE Vinistella - La Passione <b>ORGANIC</b>	7	13	24	32
ORVIETO DOC Bigi - Vigneto Torricella	8	14	26	38

### Rosés

LAMBRUSCO ROSATO DOC Eretico - Rosé sparkling wine	-	-	-	26
IGT VERONESE - Valpantena	6,5	12	21	32
CHIARETTO DI BARDOLINO, INFINITO DOC Corvina, Rondinella, Molinara	-	-	-	38

## FRENCH

### Reds

	12 cl	25 cl	50 cl	75 cl
CÔTES-DU-RHÔNE	6.5	12	21	32
BROUILLY AOC Château des Tours	-	-	-	39
CAHORS AOC - Malbec Chevalier du Château Lagrezette	-	-	-	48
LUSSAC SAINT-ÉMILION Grand Ricombre	8	14	27	38
SAINT-ESTÈPHE AOP Château Haut Baradieu	-	-	-	51
HAUT-MÉDOC AOP L'Héritage Chasse-Spleen	-	-	-	64
CHÂTEAUNEUF-DU-PAPE AOP BIO Les Granières de la Nerthe	-	-	-	70
POMMARD AOC Prunier-Bonheur	-	-	-	92
SAINT-JULIEN AOC Connétable de Talbot, second vin du Château Talbot	-	-	-	98
MARGAUX AOP Château du Tertre 2018	-	-	-	155

### Whites

PAYS D'OC IGP Chardonnay	6	11	19	29
PETIT CHABLIS AOC Domaine Chevallier	8	15	29	41
POUILLY-FUISSÉ AOP Les Gavouilles Cave des Grands Crus Blancs	-	-	-	78

### Rosés

CÔTES-DE-PROVENCE AOC	7	13	24	32
CÔTES-DE-PROVENCE AOP Cru Classé Château Sainte Marguerite - Symphonie	12	19	36	54

## Bubbles

	12 cl	75 cl
CHAMPAGNE AOC LANSON Black Label	13	75
RUINART Brut	-	95
RUINART Blanc de blancs	-	200
PROSECCO DOC	8	32

## Waters

	50 cl	1 l
SAN BENEDETTO still or sparkling	6	7.5
SAN PELLEGRINO	-	8