

L'aperitivo Italiano...

Tous les jours de 18h à 20h30 le chef vous propose une sélection de « Stuzzichi »
Pour accompagner votre aperitivo

COCKTAILS

SPRITZ Aperol, Prosecco, orange, eau gazeuse	12
AMERICANO Martini Rosso, Campari, soda	12
NEGRONI Martini Rosso, Campari, gin	12
NEGRONI SBAGLIATO Martini Rosso, Campari, Prosecco	12
BELLINI Prosecco, jus de pêche blanche	14
ROSSINI Prosecco, jus de fraise	14
NOLITA Vodka, amaretto di Saronno, jus de fraise, jus de passion	14
MOJITO Rhum, citron vert, menthe fraîche, sucre de canne	14
MOJITO FRAGOLA Mojito à la fraise	14
COSMOPOLITAN Vodka, Triple sec, lime, jus de cranberry	14
VODKA MARTINI Vodka, Martini Dry, olive	14
MELATINI Vodka, liqueur de pomme verte, lime	14
WHITE SPIDER Vodka, crème de menthe blanche	14
BLOODY MARY Vodka, jus de tomate, jus de citron, sel au cèleri, tabasco	14

APERITIVI & ALCOLICI

Martini Bianco, Rosato, Rosso ou Gold - 5 cl	8
Campari, Aperol, Punt & Mes - 5 cl	8
Vermouth di Torino Cocchi - 5 cl	10
Vodka I Spirit, Belvedere, Grey Goose, Kettel One - 5 cl	14
Vodka Ciroc nature, Coconut ou Amaretto - 5 cl	16
Gin Bombay Sapphire, Tanqueray Botanic - 5 cl	14
Whisky Oban, J&B, Monkey Shoulders, Jack Daniel - 4 cl	14
Whisky Caol Ila, Nikka pure malt, Glen Deveron, Cardhu - 4 cl	16
Whisky Johnny Walker Blue Label	49
Tequila Avion - 5 cl	14
Tequila Patron Gold - 5 cl	18

FIAT
CAFFÈ

ANTIPASTI

BRUSCHETTA 12
Pain de la maison Poujauran toasté, ail, tomate, mozzarella & basilic

ANTIPASTO 16
Bel assortiment de légumes grillés & huile d'olive « Nocellara »

CARPACCIO 22
Carpaccio de bœuf, sauce Cipriani & copeaux de parmesan

BURRATA 18
Burrata d'Andria, tomate cerise de Sicile & basilic

MOZZARELLA 18
Tresse de mozzarella, tomates cerises de Sicile & jambon de Parme

BRESAOLA 18
Bresaola de la Valtellina, roquette & copeaux de parmesan

PROSCIUTTO 22
Jambon de Parme 24 mois d'affinage et melon cantalupi

SALUMI 22
Assortiment de charcuteries typiques italiennes de la maison Ruliano

INSALATE

GIULIA 15
Cœur de laitue, gambas, asperges, haricots verts, artichauts à la Romaine & croûtons de pain

500 15
Mesclun, carotte, courgettes, céleri, tomate cerise, ricotta salée et tomates confites

TORINO 15
Pousses d'épinard, tomate cerise, jambon fumé fromage de chèvre, œuf dur & croûtons de pain

PANINI & PIADINE

FIAT BURGER 22
Viande de bœuf charolais (200 g), oignons rouges, salade & parmesan
Accompagné de frites

STRACCHINO 16
Piadina au fromage stracchino, bresaola & roquette

VERDURE 16
Piadina aux courgettes et aubergines grillées, ricotta aux herbes

CRUDO 16
Véritable Focaccia « alla Genovese », jambon de Parme, mozzarella & tomate

MILANESE 16
Pain ciabatta, aiguillettes de poulets panées, pousses d'épinards, tomates & moutarde

PASTE

GNOCCHI 18
Gnocchi de pomme de terre aux petits légumes

CANNELLONI 20
Cannelloni maison ricotta & épinards

TAGLIOLINI 20
Petites tagliatelles au saumon fumé

RAVIOLI 25
Ravioli aux aubergines, tomates cerises, olives noires, câpres & ricotta salé

PIZZE

FOCACCIA 10
Focaccia à l'huile d'olive, romarin & fleur de sel de Sicile

CRUDAIOLA 13
Focaccia, tomates cerises de Sicile, roquette et copeaux de Parmesan

MARCHERITA 13
Tomate, mozzarella & basilic

ROMANA 13
Tomate, olives, câpres & anchois

COTTO & FUNGHI 15
Tomate, mozzarella, jambon blanc & champignons

DELL'ORTO 15
Tomate, mozzarella & légumes grillés

NAPOLETANA 15
Tomate, mozzarella, ricotta & salami napolitain piquant

CALZONE 16
Pizza soufflée, tomate, mozzarella & jambon blanc

BRESAOLA 18
Tomate, mozzarella, roquette, bresaola & parmesan

PARMA 18
Tomate, mozzarella & jambon de Parme 24 mois

BUFALA 18
Mozzarella di bufala, tomate de Pachino & roquette

4 FORMAGGI 18
Mozzarella, fontina, gorgonzola, taleggio

PORCINI* 18
Mozzarella, cèpes, roquette & vinaigre balsamique

PARMIGIANA* 18
Sauce tomate, mozzarella di bufala, aubergines grillées et copeaux de parmesan

TONNO* 20
Sauce tomate, thon à l'huile extra vierge d'olive, olives, câpres & oignons rouges de Calabre

SALMONE* 20
Mozzarella, saumon fumé maison, courgettes & tomates cerises de Sicile

MENU DE JEUNER

1 pizza sauf *
1 tiramisù ou 1 salade de fruit
1 espresso lavazza

DOLCI

TIRAMISU 8
Classique tiramisù au café

CIOCCOLATO 14
Trio de mousses au chocolat au lait, noir & noisettes

PANNACOTTA 12
Variation de pannacotta, chocolat, passion & fraise

NEW YORK CHEESECAKE 14
Cheesecake à la fraise

PASTIERA 14
Gâteau typique de la région de Naples à la ricotta, agrumes & fleur d'orange

FRUTTA 10
Salade de fruits frais de saison

FRAGOLE & LAMPONI 14
Des fraises & des framboises

AFFOGATO 10
Glace à la vanille Bourbon, noisettes & croquant, arrosée de café chaud

GELATI 12
Glaces & sorbets faits maison, selon la tradition italienne

SOFTS

Vittel, S.Pellegrino 50 cl 6

Acqua Panna, S. Pellegrino 75 cl 8

Perrier 33 cl 6

Jus de fruits frais 8
Orange, pamplemousse, citron
Passion, fraise, fruits rouges, pomme verte

Cocktail de jus de fruits frais 12

Jus de fruits Zuegg 25 cl 6

Gazzosa véritable limonade italienne 7

Orangina 6

Coca Cola classique, light ou zéro 6

Schweppes 25 cl 6

BIRRE

Peroni pression 25 cl 5

Peroni pression 50 cl 10

CAFFE BY LAVAZZA

Espresso Lavazza 4

Decafeiné Lavazza 4

Caffé latte 6

Caffé con panna 5

Cappuccino 6

Latte macchiato 6

Chocolat chaud 6

Crema espresso sorbetto 8

THE & INFUSIONS

KUSMI TEA 6

Thé du matin n°24, Earl Grey, Lapsang Souchong n°210, English Breakfast, Darjeeling BIO, Ceylan O.P, Prince Wladimir, Gunpowder, Thé vert menthe nanah, Thé vert gingembre citron, Thé vert jasmin, Detox, Be cool, Verveine, Tilleul, Camomille



ORGANO GOLD 8

Thé « bien - être » à base de Ganoderma Lucidum

Thé Rouge BIO

Thé vert BIO



CARTE DEI VINI

Bianchi  

Chardonnay Di Sicilia MANDRAROSSA 8 39



Pinot Grigio KELLEREI TRAMIN 10 45

Sauvignon Langhe PIO CESARE 12 49

Rosati  

Pinot grigio Blush SAN VIGILO 8 39

Etna rosato BIO PIETRADOLCE 12 49

Rossi  

Primitivo del Salento SAN MARZANO 8 39

Montepulciano d'Abruzzo ILLUMINATI 8 39

Merlot di Sicilia PLANETA 8 39

Chianti Classico ROCCA DI CASTAGNOLI 12 49

Phigaia SERAFINI & VIDOTTO 15 59

Barolo PARUSSO 23 110

PROSECCCHI & CHAMPAGNE

Prosecco brut DOC Treviso BIANCAVIGNA 10 49



Champagne extra brut BILLECART SALMON 14 99



Champagne brut rosé BILLECART SALMON 18 130



DIGESTIVI, AMARI & LIQUORE
Grappe



Grappa classica   PIAVE 12



Grappa classica   NONINO 14



Grappa monovitigno Chardonnay   GIUSEPPE BERTAGNOLI 18



Grappa monovitigno Muller Thurgau   GIUSEPPE BERTAGNOLI 18



Grappa monovitigno Gewürztraminer   GIUSEPPE BERTAGNOLI 18



Grappa monovitigno Teroldego   GIUSEPPE BERTAGNOLI 18

Grappa monovitigno Moscato   GIUSEPPE BERTAGNOLI 18



Grappa monovitigno Mazermino   GIUSEPPE BERTAGNOLI 18



Grappa monovitigno Picolit   NONINO 22



Grappa monovitigno Fragolino   NONINO 22

Grappa di Sassicaia   TENUTA SAN GUIDO 29



Cognac

Cognac VS   D'USSE 14



Fine de Cognac   HENNESSY 14



Cognac XO   HENNESSY 16



Cognac XO   OTARD 16



Cognac Paradis   HENNESSY 99



Amari



Amaro Lucano, Amaro Averna, Amaro Nonino   10

Amaro Petrus, Amaro Unicum, Jaeger Maiester, Padre Peppe   10

Liquore Strega, liquore Galliano   10

Armagnac, Calvados, eaux de vie   10

Limoncello di Sorrento, Arancello, Sambucca, Prunus, Pirus, etc.   10

Amaretto di Saronno   10

Vous pouvez commander à emporter
tous les jours de 12h à 23h30 au 01 53 75 78 78