



BURRATA LOVER

A delicious creamy burrata with its mini focaccia, to build however you like.

LA CLASSIQUE

Extra virgin olive oil, freshly ground pepper, basil, and cherry tomatoes. 8,90 €

LA PISTACHE

Pistachio pesto, crushed pistachios, and extra virgin olive oil. 12,50 €

LA PARME

Basil, Parma ham, extra virgin olive oil, and freshly ground pepper. 12,50 €

LA ROQUETTE

Rocket pesto and cherry tomatoes. 9,50 €

LA MORTADELLE

Mortadella, crushed pistachios, extra virgin olive oil, and a chiffonnade of mortadella. 12,50 €



ANTIPASTI

To share... or not!

HALF WHITE PIZZA

Olive oil and oregano 4,00 €

Build your own:

- Parma ham 7,90 €
- Vitello tonnato 7,90 €
- Stracciatella with truffle oil 8,50 €

CHARCUTERIE PLATTER

Parma ham, spicy spianata, Coppa di Parma, and pistachio mortadella.

For 2 people 15,50 €

ARANCINI BIANCI

Ham and mozzarella & gorgonzola cream 11,00 €

BEEF CARPACCIO

Rocket, extra virgin olive oil, and Grana Padano shavings 12,90 €

VITELLO TONATO

Focaccia & rocket 14,00 €



PASTA & RISOTTO

All our pasta is Pasta di Gragnano IGP

FETTUCCINE VONGOLE STYLE

Cream, parsley, clams, and white wine 25,00 €

PENNE WITH TOMATO SAUCE AND BASIL

Gratinated with Taleggio and Parmesan 17,90 €

FETTUCCINE WITH PISTACHIO PESTO

Stracciatella with crushed pistachios 19,50 €

HALF-MOON RAVIOLI FILLED WITH RICOTTA, LEMON, AND PARMESAN

Parmesan cream, citrus gel, and freshly ground pepper 19,50 €

THE AUTHENTIC CARBONARA

Guanciale, Pecorino Romano, and egg yolk 18,90 €

RISOTTO WITH PARSLEYED SCAMPI

Cream and Grana Padano shavings 21,90 €



PER I BAMBINI

Kids' Menu Under 12 years old 11 €

CHOICE OF MAIN COURSE

1 small Regina or Margherita pizza, or pasta with tomato sauce, or beef burger with fries or pasta.

1 DRINK OF YOUR CHOICE

Apple juice, lemonade, or flavored syrup with water

1 SCOOP OF ICE CREAM OF YOUR CHOICE



OUR DISHES & LARGE SALADS

CAESAR SALAD

Crispy chicken, Grana Padano, anchovies, hard-boiled egg, and croutons, with whole-grain mustard vinaigrette 18,90 €

BELLA BOSCO BRUSCHETTA

Button mushrooms, coppa, Taleggio, and walnuts, served with a side salad 19,50 €

BEEF TARTARE (HAND-CUT WITH A KNIFE)

Sun-dried tomatoes, Grana Padano, red onions, rocket, pine nuts, and fries 21,50 €

ITALIAN BURGER

Angus beef burger, house sauce, Taleggio, sun-dried tomatoes, rocket, and fries 19,50 €

MILANESE-STYLE VEAL ESCALOPE

Sun-dried tomatoes, rocket, Grana Padano, linguini with olive oil, and gorgonzola cream 23,90 €

GRILLED BUTCHER'S CUT OF BEEF

See the specials board - €



PIZZA

Soft dough, 100% Italian ingredients

MARGHERITA

Tomato sauce, fior di latte, Grana Padano, olives, and basil 13,90 €

NAPOLETANA

Tomato sauce, fior di latte, anchovies, capers, and olives 15,90 €

PARMA

Tomato sauce, Parma ham, fior di latte, sun-dried tomatoes, rocket pesto, and Grana Padano 18,90 €

4 FORMAGGI

Goat cheese, Gorgonzola, fior di latte, Taleggio, and olives 17,00 €

RÉGINA

Tomato sauce, fior di latte, button mushrooms, cooked ham, and olives 16,50 €

MORTADELLA E PISTACCHI

Cream base with pistachio pesto, fior di latte, pistachio mortadella, stracciatella, pistachio pesto, and crushed pistachios 18,90 €

BURRATA

Tomato sauce, fior di latte, burrata, rocket, cherry tomatoes, basil, Grana Padano, and balsamic cream 18,00 €

VEGETARIANA

Tomato sauce, fior di latte, eggplant, zucchini, bell peppers, and olives 15,00 €

CALZONE

Tomato sauce, fior di latte, cooked ham, and egg 16,50 €

SPIANATA

Tomato sauce, fior di latte, spicy spianata, bell peppers, and egg 18,00 €

SCAMPI

Tomato sauce, fior di latte, scampi, parsley, Grana Padano, and rocket 18,90 €

MELANZANE

Tomato sauce, fior di latte, eggplant, Grana Padano, and rocket pesto 15,00 €

TARTUFATA

Truffle cream, stracciatella with truffle, fior di latte, button mushrooms, cooked ham, and Grana Padano shavings 21,00 €

PRIX NET TTC EN €



DOLCE

A touch of sweetness to finish in style

COFFEE TIRAMISU 8,90 €

PANNA COTTA WITH RED BERRIES AND BASIL 8,50 €

LEMON DELIGHT
Tangy lemon cream, light mascarpone, and biscuit 8,90 €

CHOCOLATE FONDANT
Served with a scoop of vanilla ice cream 9,50 €

GOURMET COFFEE
An espresso served with treats: a scoop of artisan ice cream, a mini tiramisu, and red berry panna cotta 9,50 €

GOURMET TEA OR CAPPUCCINO
An espresso served with treats: a scoop of artisan ice cream, a mini tiramisu, and red berry panna cotta 10,50 €

DAME BLANCHE
Vanilla ice cream, chocolate sauce, and whipped cream 8,90 €

LIÉGEOIS COFFEE OR CHOCOLATE 8,90 €



GLACES ARTISANALES MAISON FRANCHI

1 scoop 3,20 €
2 scoops 5,90 €

Ice creams: vanilla, chocolate, coffee, pistachio, stracciatella, rum-raisin, hazelnut, yogurt

Sorbets: lemon, raspberry, mango



AFFOGATO COFFEE

The perfect harmony between the rich coffee and the creamy sweetness of the ice cream

1 coffee with a scoop of vanilla ice cream 5,50 €



OPENING HOURS

MONDAY 11:45 - 13:45
18:45 - 21:30

TUESDAY 11:45 - 13:45
18:45 - 21:30

WEDNESDAY 11:45 - 13:45
18:45 - 21:30

THURSDAY 11:45 - 13:45
18:45 - 21:30

FRIDAY 11:45 - 13:45
18:45 - 21:30

SATURDAY 11:45 - 13:45
18:45 - 21:30

SUNDAY 11:45 - 13:45
FERMÉ

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