

lunch dinner

MENU

KIDS MENU

YOUR CHOICE OF
STARTER | MAIN COURSE | DESSERT
FILTERED WATER

26

STARTERS

GUACAMOLE
MINI BURGER
CRAB CAKE

MAIN COURSES

FRIED CHICKEN
MAC & CHEESE
BREADED POLLACK

DESSERTS

COOKIE
CARROT CAKE
MILKSHAKE



THE "HOME-MADE" DISHES ARE PREPARED ON THE SPOT FROM RAW PRODUCTS.

ALL OUR MEATS ARE OF FRENCH & EUROPEAN ORIGIN.

GLUTEN FREE BREADS ARE AVAILABLE ON REQUEST. PLEASE INFORM US OF ANY FOOD ALLERGIES.

NET PRICE IN EURO, VAT INCLUDED.

ANYTIME

- BURRATA GRILLED MUSHROOMS** _____ 24
Burrata from Rambouillet, mushrooms of the moment, pumpkin, pumpkin and burnt shallot condiment
- "CAESAR" SALAD** _____ 23
Romaine, kale, chioggia salad, croutons, grated aged Rodez cheese, caesar sauce
With chicken supreme _____ +4
- SEEDS SALAD** **VEGAN & GLUTEN FREE** _____ 22
Red quinoa, roasted butternut, red lentil dahl, cauliflower pickles, autumn vegetable chips, cashew sauce, zataar
- GREEN CURRY SOUP** **VEGAN** _____ 16
Coconut milk, green veggies, lemongrass, galanga, kaffir leaves
- LOBSTER ROLL** _____ 29
European lobster, lemon mayonnaise, fresh herbs
- MAC & CHEESE** _____ 23
Cavatappi, Comté cheese, aged cheddar, herb breadcrumbs
- SOBA** **VEGAN** _____ 24
Buckwheat pasta, mushroom and ginger dashi, purple cauliflower, red meat radish, purple shiso, dulce condiment, togarashi sobacha
- MONTECITO BURGER** _____ 28
Beef from Aubrac, bacon, pickles, aged French cheddar, relish sauce

FINGER FOOD

- MINI BURGERS** _____ 18
Beef from Aubrac, bacon, pickles, aged French cheddar, relish sauce
- GUACAMOLE AND SALSA FRESCA WITH CORN CHIPS** **VEGAN** _____ 10
Avocado, lime, smoked paprika, cumin
- FALAFELS** **VEGAN** _____ 12
Labneh sauce, coriander
- CRAB CAKES** _____ 12
Tartar sauce, fresh herbs, pickles
- GYOZAS** _____ 18
Autumn vegetables, ginger, coriander, Sichuan pepper, spicy carrot juice
- PIZZETTA SMOKIN' HOT** _____ 24
Tomato sauce, smoked scamorza, chorizo, red pepper
- PIZZETTA TRUFFLE LOVERS** _____ 28
Fruity Comté cheese, fresh mushrooms, truffle
- PIZZETTA GREEN GARDEN** _____ 22
Stracciatella, spinach, walnut salsa verde, endive, carmine, goat cheese

GUILTY

- SPECIAL OF THE DAY FROM "BELLES ENVIES"** _____ 14
- KEY LIME PIE** _____ 12
- SUNDAE** _____ 12
- MILKSHAKE** _____ 12
- CHEESECAKE** _____ 12
- RICE PUDDING** **VEGAN ET SANS GLUTEN** _____ 12
Coconut milk, nougatine of squash seeds
- GOURMET COCKTAIL** _____ 20
Havana Club 3 años rum, Amaretto Disaronno, Kahlúa, Chocolate bitters, sugar syrup, espresso shot, mascarpone whipped cream



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