

La Casina



ANTIPASTI

FOCCACIA MAISON | 4

Homemade italian bread, olive oil, fleur de sel, Oregano

POLPETTE DE BOEUF, SAUCE TOMATE | 16

Beef meatballs in tomato sauce

CARPACCIO DE POULPE | 25

Octopus carpaccio, celery, onions, lemon, arugula

ARANCINI ET SA MAYONNAISE TRUFFÉE | 19

Arancini and truffled mayonnaise

CARPACCIO DE BŒUF | 24

Beef carpaccio with arugula and parmesan

JAMBON DE PARME | 19

Prosciutto di Parma

Add Burrata | 12

INSALATE

AUBERGINES A LA PARMIGIANA | 26

Syphon Scamorza fumée

SALADE DE ROQUETTE ET PARMESAN | 14

Arugula salad, cherry tomatoes and shaved parmesan

ARTICHAUTS GRILLÉS | 25

Grilled artichokes, arugula, olive oil, parmesan

BURRATA CRÈME DE TRUFFE | 24

Burrata, arugula, truffle cream and shaved truffle

PASTA / PRIME

TAGLIATELLE AL LIMONE | 23

Cream, parmesan, lemon

Add caviar : 35

LINGUINI CACCIO E PEPE | 25

Cream, pepper, parmesan

GNOCCHI AU GORGONZOLA | 26

Cream, gorgonzola cheese

CARBONARA AUTENTICA DI ROMA | 26

Guanciale, parmigiano, eggs, pepper

SPAGHETTI POLPETTE | 26

Spaghetti with Beef meatballs in tomato sauce

TAGLIATELLES A LA CRÈME DE BASILIC ET GAMBAS FLAMBÉES AU LIMONCELLO | 32

Tagliatelle with basil cream and prawns flambéed with limoncello

PACCHERI PESTO BURRATA | 32

Paccheri, pesto, burrata et parmesan

Dans la Meule | 41

LINGUINE DANS LA MEULE DE PARMESAN, CRÈME DE TRUFFE NOIRE, FLAMBÉ AU COGNAC

Linguine in a Parmesan Wheel, Flambéed with Cognac and Black Truffle Cream.

Add Truffle: 15/3gr





SECONDI



CARNI

PESCI

PICCATA DE VEAU AU CITRON | 33

Veal Piccata with lemon

NOTRE MILANAISE | 41

Veal Milanese served with pasta

TAGLIATA DE BŒUF | 39

Sliced Beef with arugula, parmesan and balsamic vinegar



POULPE ALLA BRACE | 30

Grilled octopus

BRANZINO À LA PLANCHA | 35

Grilled branzino



PIZZE

MARGHERITA | 15

TOMATO SAUCE, MOZZARELLA

NAPOLITAINE | 17

TOMATO SAUCE, MOZZARELLA, ANCHOVIES, OLIVES AND OREGANO

REINE | 20

TOMATO SAUCE, MOZZARELLA, HAM AND MUSHROOMS

CASINA | 22

RICOTTA, MOZZARELLA, MORTADELLA, AND PISTACHIOS

LA VEGGIE | 19

TOMATO SAUCE, MOZZARELLA, ARUGULA, CHERRY TOMATO, BASIL WITH OLIVE OIL & BALSAMIC SAUCE

CALZONE | 22

TOMATO SAUCE, MOZZARELLA, HAM, MUSHROOMS AND EGG

4 FROMAGES | 23

TOMATO SAUCE, MOZZARELLA, GORGONZOLA, GOAT CHEESE AND PARMESAN

PARMA | 24

TOMATO SAUCE, MOZZARELLA, AND PARMA HAM

CALABRESE | 23

TOMATO SAUCE, MOZZARELLA, SPICY SPIANATTA

CHÈVRE & MIEL | 23

CREAM SAUCE, GOAT CHEESE, HONEY AND NUTS

BELLA VITA | 27

TOMATO SAUCE, MUSHROOM, CHEESE, ARUGULA, BURRATA, PARMA HAM, BALSAMIC CREAM

TARTUFO | 31

BLACK TRUFFLE CREAM, MOZZARELLA, ARUGULA, PARMESAN SHAVED, AND BLACK TRUFFLE SLICED



DOLCI & GELATI

fatti in casa

PANNA COTTA FRUITS ROUGES | 12

Homemade red fruit Panna Cotta

TIRAMISU DELLA MAMMA | 12

Tiramisu della Mamma

FONDANT AU CHOCOLAT | 14

(10 minutes de preparation)

Chocolate Fondant | Please allow 10 mn to prepare



GELATI E SORBETTI DELLA CASA | 5 la boule

Home Made Ice cream and sorbets of the moment

MOUSSE AU NUTELLA | 12

Nutella mousse