

## STARTERS

<b>Charcuteri</b> Noir de biggore, chorizo iberico & truffle salami	195
<b>Cheese &amp; honey</b>	125
<b>Hummus "Extraordinaire"</b> Saffran, pistachio, Za'atar & seasonal vegetables	145
<b>Arrancini "Rosso"</b> Tallegio, roasted tomato, rosemary, thyme & fior de latte / with noir de biggore	125 / 170
<b>Oyster au mignonette</b> Fleur de Carina	45/st
<b>Crudo</b> Artic char, leche de tigre, plum, cucumber, olives & puffed corn	195
<b>Gambas "Pil Pil"</b> Garlic seared shrimp, chili & parsley	185
<b>Salt &amp; pepper calamares</b> Lime leaf, chili mayonnaise & cilantro	185
<b>Steak tartar</b> Port wine braised onion, fried capers, mustard seeds, pecorino & almond	225

## NAPOLITAN PIZZA

<b>Margherita</b> Fior di latte, San Marzano tomato & chili oil	1/1 175 / 1/2 155
<b>Truffle</b> Fior di latte, truffle, silver onion, mushrooms & parsley	1/1 395 / 1/2 265
<b>Funghi</b> Fior de latte, portobello mushroom, black cabbage, garlic, chili & XO sauce	1/1 295 / 1/2 195
<b>Chèvre</b> Sainte-Maure de Touraine, n'duja, pistachio, timut pepper & lavender-honey	1/1 275 / 1/2 225
<b>Vesuvio</b> Fior di latte, San Marzano tomato & prosciutto cotto	1/1 195 / 1/2 165
<b>Diablo</b> Fior di latte, homemade salsiccia, tomato raddichio & pepperoncino	1 210 / 1/2 165
<b>Pizza "frutti di mare"</b> Calamari, gambas, marinara, salted lemon, garlic & parsley	1/1 265 / 1/2 195
<b>Pizza "carciofi"</b> Artichoke, fennel salami, crème fraiche & fior de latte	1/1 225 / 1/2 195



## MAINS

<b>Socca "casablanca"</b> Tuna fish, avocado, garlic, chili & mint	235
<b>Steak &amp; eggs</b> Steak, egg, parsley, caramelized onion & tabasco	250
<b>Chèvre chaud</b> Green salad, onion confit, thyme-honey, walnuts & salt baked yellow beets	310
<b>Salad niçoise</b> Grilled tuna fish, green salad, haricot verts, gordal olives, baked tomato, egg, anchovies & nobis dressing	345
<b>Spaghetti al vodka</b> Vongole, mussels, gambas, tomato concasse & croutons	325
<b>Club sandwich</b> Grilled chicken thigh, bacon, avocado, sun dried tomatoes, parmesan-aioli, green salad & French fries	295
<b>Schnitzel</b> Pork chop, fennel- & radish crudité, herb butter, salted lemon, red wine jus & French fries	355

## SIDES

<b>Garlic bread</b> Roasted garlic & thyme	75
<b>Pizza bread</b>	35
<b>French fries "Mystique"</b>	65
<b>Side sallad</b>	55
<b>Dip</b>	20

## BRUNCH PITCHERS

<b>Bloody Mary,</b> Vodka, bloody mix & tomato juice	695
<b>Mimosa</b> Vodka, bloody mix & tomato juice	695
<b>Bloody Mary</b> Vodka, bloody mix & tomato juice	695

## COCKTAILS

<b>BRUNCH</b>	<b>185</b>	<b>CHAMPAGNE</b>	<b>185</b>
<b>Bloody Mary</b> Vodka, bloody mix & tomato juice		<b>Porn-Star</b> Vodka, passionfruit, lemon & prosecco	
<b>Mimosa</b> Orange juice & prosecco		<b>French 75</b> Gin, lemon & champagne	
<b>Bellini</b> White peach, rinquinquin & prosecco		<b>Old Cuban</b> Rum, lime, mint, bitters & champagne	
<b>OUR FAVORITES</b>	<b>185</b>	<b>MARTINI'S</b>	<b>185</b>
<b>Spicy margarita</b> Tequila, ciane, lime & jalapeño		<b>Vodka martini</b> Ógin barley & carpano	
<b>Espresso martini</b> Vodka, borghetti & espresso		<b>Gin martini</b> Ógin Nature & carpano	
<b>Cosmopolitan</b> Vodka, cointreau, lime & cranberry		<b>Vesper martini</b> Vodka, gin & lillet	
<b>STIFFS</b>	<b>185</b>	<b>SOURS</b>	<b>185</b>
<b>Negroni</b> Gin, carpano & campari		<b>New York sour</b> Bourbon rye, lemon, & red wine	
<b>Old fashioned</b> Bourbon, bitters & sugar		<b>Clover club</b> Gin, carpano, lemon & raspberry	
<b>Manhattan</b> Bourbon rye, carpano & bitters		<b>Pendennis</b> Gin, apricot & lime	
<b>LONG</b>	<b>185</b>	<b>Side car</b> Cognac, cointreau & lemon	
<b>Clarified Rum &amp; Coke</b> Rum, lime cordial & cola			
<b>Singapore Sling</b> Gin, cherry herring, Benedictine, cointreau, pineapple, lime, grenadine & bitter			



Please inform your waiter of any allergies or dietary restrictions.