

preliminare

antipasti, notre finger food à partager (ou pas)

Olive misto (v) *7

Large, fruity, and meaty green Sicilian olives, Taggiasca olives, and sun-dried tomatoes

Pecorino, almonds, and honey (v) *3,7

Pecorino au poivre, amandes caramélisées et salées et miel.

Burrata e basta (v) *7

creamy burrata of approximately 125g drizzled with fruity olive oil, basil, salt and pepper

Smoked stracciata(v) *7

Smoked stracciata with beech wood, fleur de sel, pepper, basil, lemon zest, and olive oil

Burrata pistacchio *3,7

Creamy burrata, homemade pistachio pesto, mortadella, sun-dried tomatoes, lemon zest, and basil

7,5 Tagliere degli Amici *1,3,7

A generous sharing board for friends: speck, mortadella, fennel salami, Grana Padano, green olives, sun-dried tomatoes, whole burrata, and focaccia

8,5

Tagliere di salumi *1,7

Charcuterie board of your choice (mortadella, speck, or fennel salami)

7,5

Aie aie ail (v) *1,7

Neapolitan pizza dough, mozzarella, garlic, olive oil, basil - Barbara's garlic bread

9

Deep in it (v) *1,7

Fried pizza dough sticks to dip in tomato sauce and gorgonzola sauce

12

Focaccia Porco mio *1,7

Neapolitan pizza dough, smoked provola, pulled pork, caramelized onions, chives, pepper, and olive oil

22

9

7

7

9

Piatti

Italian-style hot dog *1,7

Half pizza with mozzarella, Knackwurst sausage, French mustard sauce, caramelized red onions, chives, served with a side of rocket salad

12

Gourmet butternut (v) *1,7

Butternut velouté, whole burrata, toasted almonds, chives, pepper, fleur de sel, garlic-infused olive oil, and generous pieces of focaccia to make the "scarpetta" (to mop up the bottom of the pot)

14

Arancini.e ragù *1,3,6,7

Three large (80g) rice croquettes stuffed with a meat tomato sauce (beef and pork), tomato basil sauce, and Grana Padano shavings. (You can add a side salad for +1.5€)

16,5

Gnocchi cacio pepe *1,7

Fried potato gnocchi stuffed with burrata, served with a cacio e pepe sauce, speck, rocket, and sun-dried tomatoes

16

THE SWEET
ITALIAN TOUCH

Dolci

ESPRESSO 2,5€
DOUBLE 3,5€

panna cotta *1,3,7

Made with real vanilla bean, served with your choice of coulis: red fruits, rhubarb, caramel, or Nocciolata

Bomba di Barbara *1,3,7

Pizza dough pieces fried in donut-style, drizzled with Nocciolata and dusted with powdered sugar

Tiramisu *1,4,7

Our great classic, super light and coffee-flavored

Barbara' s caffè *3,7

Double espresso, hazelnut and coffee liqueur, whipped cream, and toasted hazelnuts

7 cannoli nocciolata *1,3,7

Sicilian biscuits filled with Nocciolata, whipped cream, and toasted hazelnuts

5,5

7 fat sundae *1,2,3,7

Milk ice cream, Nocciolata, homemade salted caramel, salted peanuts, cantucci, cocoa, and whipped cream

8,5

8 Sundae rabarbaro *1,3,7

Milk ice cream, rhubarb coulis, toasted almonds, cocoa, and whipped cream

8,5

10 affogato *3,7

Italian-style espresso served with a small cup of fiordilatte ice cream, to be drowned or not with the coffee
pimp-le avec de la nocciolata et des noisettes ! (+1€)

5



PIATTI PRINCIPALI



PIZZA NAPOLETANA

cuites dans nos golden ovens from napolì

Marinara (v) *1 10

Tomato sauce, garlic, oregano, basil, and olive oil
Barbara recommends adding a burrata! (+5€)
Perfect pairing: Pinot Grigio white wine / Sud beer

Barba' gherita (v) *1,7 11

Tomato sauce, fiordilatte mozzarella, Grana Padano, basil, and olive oil
Il Capo recommends adding cooked ham! (+3€)
Perfect pairing: Numero Uno wine / Facile beer

Dolce inferno *1,7 14,5

Tomato sauce enhanced with Calabrian 'Nduja, fiordilatte mozzarella, spicy spianata, caramelized onions, fresh ricotta, mint, pepper, and olive oil
Barbara recommends adding sausage meat! (+3€)
Perfect pairing: Nero d' Avola wine / Amara beer

Regina barbara *1,7 15,5

Tomato sauce, fiordilatte mozzarella, cooked ham, portobello mushrooms, Taggiasca olives, basil, and olive oil
Add smoked stracciata! (+3€)
Perfect pairing: Primitivo wine / Sud beer

Provola e pepe (v) *1,3,7 12,5

Tomato sauce, smoked provola, Grana Padano, pepper, basil, and olive oil
We recommend adding speck! (+3€)
Perfect pairing: Negroamaro wine / Rock' n' roll beer

Funghi i' m famous *1 13,5

Mushroom cream, fiordilatte mozzarella, portobello mushrooms, fennel salami, chives, toasted almonds, pepper, and olive oil
We recommend adding smoked stracciata! (+3€)
Perfect pairing: Chianti When We Dance wine / Rock' n' roll beer

Carbonara *1,4,7 15,5

Grana cream, fiordilatte mozzarella, egg cream with pecorino and pepper, grilled guanciale, Grana Padano shavings, pepper, and basil
Add smoked stracciata! (+3€)
Perfect pairing: Valpolicella wine / Amara beer

Pulled porko mio *1,7 16

Grana cream, smoked provola, pulled pork, caramelized onions, chives, Fumado sauce from SWET, pepper, and olive oil
Barbara recommends adding a burrata! (+5€)
Perfect pairing: Primitivo wine / Amara beer

Zucca beach (v)*1,3,7 15

Grana cream, fiordilatte mozzarella, roasted butternut squash cubes with garlic, fresh ricotta, chives, pepper, toasted almonds, lemon zest, and garlic-infused olive oil
Barbara recommends adding sausage meat! (+3€)
Perfect pairing: Vermentino Bianco Colli white wine / Sud beer

Pist' Adella *1,3,7 18

Homemade pistachio pesto, fiordilatte mozzarella, mortadella, smoked stracciata, sun-dried tomatoes, crushed pistachios, basil
Il Capo recommends having it just as it is: perfect! (+free)
Perfect pairing: Falanghina white wine / Hazy Barbara beer

Cheesus Christ (v) *1,3,7 16,5

Gorgonzola cream, fiordilatte mozzarella, smoked stracciata, Grana Padano shavings, toasted almonds, rhubarb coulis, basil, pepper, and olive oil
We recommend adding spicy salami! (+3€)
Perfect pairing: Pinot Grigio white wine / Amara beer

Passion truffes (v) *1,3,7 18

cSummer truffle ricotta cream, fiordilatte mozzarella, portobello mushrooms, whole burrata, toasted hazelnuts, rocket, pepper, and white truffle-infused oil
We recommend adding mortadella! (+3€)
Perfect pairing: Valpolicella wine / Sud beer

Gorgon'siccia *1,7 16,5

Gorgonzola cream, fiordilatte mozzarella, grilled sausage meat, portobello mushrooms, chives, lemon zest, pepper, and olive oil
Il Capo recommends adding a burrata! (+5€)
Perfect pairing: Chianti When We Dance wine / Rock' n' roll beer

+++ SUPPLEMENTS ON TOP

WANT TO SPICE UP YOUR PIZZA ? ASK THE SQUADRA !

BURRATA +5€

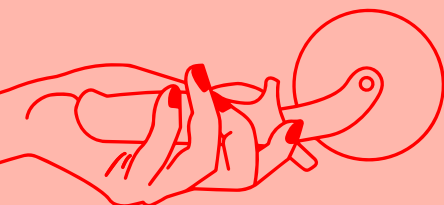
CHARCUTERIE +3€

SMOKED STRACCIATA +3€

DRIED FRUITS +3€

CHEESE +3€

OTHER +2€



BAMBINI

13,5

Small Margherita *1,7 (8€)

Small lemonade or small iced tea (2€)

Or fruit juice (3.50€)

Mini sundae *3,7 (3€)

ALLERGENS*

1.CEREALS CONTAINING GLUTEN 2.PEANUTS 3.TREE NUTS 4.EGGS 5.FISH 6.SOY 7.MILK 8.SULPHUR DIOXIDE AND SULPHITES AT CONCENTRATIONS GREATER THAN 10 MG/KG

Turn



me



on

HOT STUFF

ESPRESSO/DOUBLE TORRÉFACTION À L' ITALIENNE PAR MUDA	2,5/3,5
TEA/INFUSION FROM THE HOUSE UNAMI	5
CAPPUCCINO CAFFÈ BY MUDA, MILK, MILK FOAM	5
AMERICANO	4
CORRETTO (COFFEE + CHOICE OF DIGESTIF)	8
BARBARA' S CAFFÈ *1,3,7 CAFFÈ DOPPIO, HAZELNUT LIQUEUR, COFFEE LIQUEUR, SUGAR SYRUP, WHIPPED CREAM, TOASTED HAZELNUTS	10

COCKTAILS

ALL DAY

SPRITZ CLASSICO	9 VERRE
PROSECCO • CINZANO • SELTZER WATER • GREEN OLIVE • ORANGE SLICE	25 PICHET
SPRITZ AMALFITANO	9 VERRE
PROSECCO • LIMONCELLO • LEMON • SELTZER WATER • BASIL	25 PICHET
CLEMENTINA SPRITZ	9 VERRE
PROSECCO • MARTINI ROSATO • FRESH CLEMENTINE JUICE • SELTZER WATER	25 PICHET

EVENING ONLY

NEGRONI CLASSICO	11 VERRE
CAMPARI • VERMOUTH RUBINO • GIN	
GIN TO DI BARBARA	11 VERRE
CINNAMON-INFUSED GIN • CINNAMON SYRUP • LEMON	
MIELINO	11 VERRE
SAMBUCCA • LEMON AND CLEMENTINE • HONEY SYRUP	
AMARETTO SOUR	11 VERRE
AMARETTO • LEMON • SUGAR SYRUP • BURRATA WATER	
RAMAGNOLE	11 VERRE
AMBER RUM • APPLE • CINNAMON • LEMON	
ESPRESSO MARTINI	11 VERRE
VODKA • COFFEE LIQUEUR • ESPRESSO • SUGAR SYRUP	
ALBA - 0 ⁰ [NON-ALCOHOLIC]	7 VERRE
LEMONADE • APPLE • LEMON JUICE • HONEY SYRUP	

BIRRE

	25CL	33CL	50CL
FACILE *1 (LOST LAGER, BREWDOG - 4,5°) EVERYDAY BEER, ROUND AND LIVELY	4	5,5	7,5
HAZY BARBARA *1 (PALE ALE, CAMBIER - 5,5°) BREWED BY THE NEIGHBOR CAMBIER, CLOUDY, CITRUS, AND APRICOT	5	6,5	8,5
SUD *1 (WITBIER STYLE, BALADIN - 4,5°) ITALIAN BLONDE, ALMOST WHITE, CITRUS, SOUTHERN WARMTH, AND SPICES	5	6,5	8,5
AMARA *1 PUNK IPA, BREWDOG - 5,6°) BALANCED, RESINOUS, AND CITRUSY	5,5	7	9
ROCK N ROLL *1 (AMERICAN PALE ALE, BALADIN - 7,5°) ROUND, PEPPERY, AND HOPPY			

DIGESTIFS

AMARETTO*3 (28°) ALMOND LIQUEUR	6
LIMONCELLO (28°) LEMON LIQUEUR	6
SAMBUCCA (38°) ANISE LIQUEUR	6
GRAPPA VECCHIA (41°) GRAPE MARC BRANDY	6
HAZELNUT LIQUEUR *3 (20°)	7

SOFTS

HOMEMADE LEMONADE (25CL)	4,5
HOMEMADE ICED TEA (25CL) UNAMI HOUSE TEA, A CLASSIC	4,5
KOMBUCHA BY LOVEN (25CL)	4,5
MOLE COLA ZÉRO (33CL) THE ITALIAN COLA WITH A TRADITIONAL TASTE, SUGAR-FREE!	5
MOLE COLA (33CL) THE ITALIAN COLA WITH A TRADITIONAL TASTE!	5
STILL MICROFILTERED WATER (50CL)	2
SPARKLING MICROFILTERED WATER (50CL)	2
APPLE/ORANGE JUICE (20CL)	3

BARBARA

WINES

	12CL	50CL	75CL
RED			
PRIMITIVO*8 (IGT SALENTO - 13°) CONFIT, CHERRIES, AND SPICES	4,5	•	23
NUMERO UNO*8 (HYBRIDE FRANCO-ITALIEN - 12,5°) EASY-DRINKING, FRESH CHERRIES, AND WARMTH	5	•	26
NERO D'AVOLA*8 (BIO DOC SICILE - 14°) INTENSE, BLACK CHERRIES, AND TOBACCO	5,5	•	29
NEGROAMARO PASSALACQUA*8 (BIO IGP POUILLES - 12,5°) WARM, RED FRUITS, AND SMOKY	6	20	•
WHEN WE DANCE*8 (DOCG CHIANTI - 13°) WOODY, RED FRUITS, AND BLACKBERRIES	7,5	•	40
MUSELLA VALPOLICELLA SUPERIORE*8 (BIO DOC VALPOLICELLA - 13°) CHERRIES, DELICATE AND ELEGANT	9	•	49
ALBERAIA*8 (DOC TOSCANE - 14°) SMOOTH, CHERRY, AND TOASTED	•	•	52
ETNA ROSSO CIAURIA*8 (DOC SICILE - 13,5°) SOFT, CASSIS, AND VOLCANIC	•	•	52

	12CL	50CL	75CL
WHITE			
PINOT GRIGIO*8 (VÉNÉTIE - 12,5°) EASY-DRINKING, CITRUS, AND HONEYSUCKLE	5	•	26
VERMENTINO BIANCO COLLI*8 (LAZIO - 12,5°) LEMON, APPLE, AND MINERAL	5,5	•	29
FALANGHINA PASSALACQUA*8 (BIO IGP POUILLES - 11°) NATURAL, CITRUS, AND WHITE FRUITS	6	20	•

	12CL	50CL	75CL
ROSÉ			
BARDOLINO CHIARETTO*8 (VÉNÉTIE - 12° - 2022) FRESH, STRAWBERRY, AND SIMPLICITY	4,5	16	23
LE 2 DE ROUCOULETTE*8 (CÔTES DE PROVENCE - 12,5°) BALANCED, VINE PEACH, AND MINERAL	6	•	38

	12CL	50CL	75CL
BUBBLE			
PROSECCO*8 (DOC VÉNÉTIE - 11°) REFINED, PEAR, AND MINERAL	6,5	•	35
PROSECCO ROSÉ JEIO*8 (DOC VÉNÉTIE - 11°) PEARS, CHERRIES, AND FINE BUBBLES	•	•	42
LAMBRUSCO ROUGE*8 (DOP MODENA - 8,5°) CHERRIES, RED FRUITS, AND INDULGENT	5,5	•	29
MOSCATO D'ASTI*8 (DOC PIÉMONT - 6°) SWEET, ELDERFLOWER, AND SPARKLING	6,5	•	35

ALLERGÈNES* :

1.GLUTEN-CONTAINING CEREALS 2.PEANUTS 3.NUTS 4.EGGS 5.FISH 6.SOY 7.MILK
8.SULPHUR DIOXIDE AND SULPHITES AT CONCENTRATIONS GREATER THAN 10 MG/KG