



BEVANDE



ACQUA	33cl	50 cl	75 cl	1 L
VITTEL		4€		6€
SAN PELLEGRINO		4€		6€
PERRIER	4€			
EAU FILTRÉE PLATE OU GAZEUSE			1.5€	

SODAS	25 cl	33 cl
COCA-COLA / COCA-COLA SANS SUCRES		4.5€
SCHWEPPE AGRUMES / SCHWEPPE INDIAN TONIC	4.5€	
ORANGINA, FUZE TEA, FANTA, SPRITE	4.5€	
SODA MONA CITRON & CITRON VERT BIO		6€
MONA PÉTILLANT POMME ARTISANAL BIO		6€
SIROP À L'EAU Grenadine, menthe, citron	4€	

SUCCO E NETTARE	25 cl
JUS GRANINI ORANGE, TOMATE, POMME	4.5€
NECTAR GRANINI FRAISE, ANANAS, ABRICOT, PAMPLEMOUSSE	4.5€



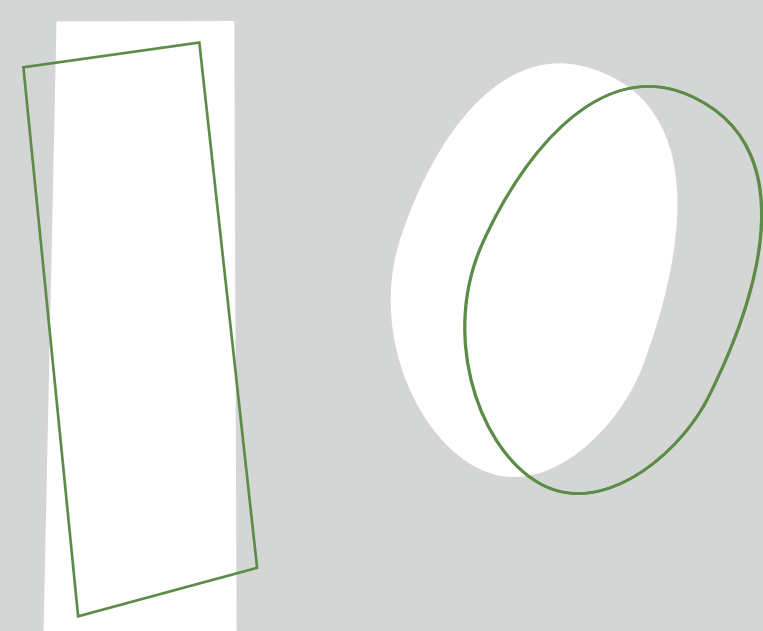
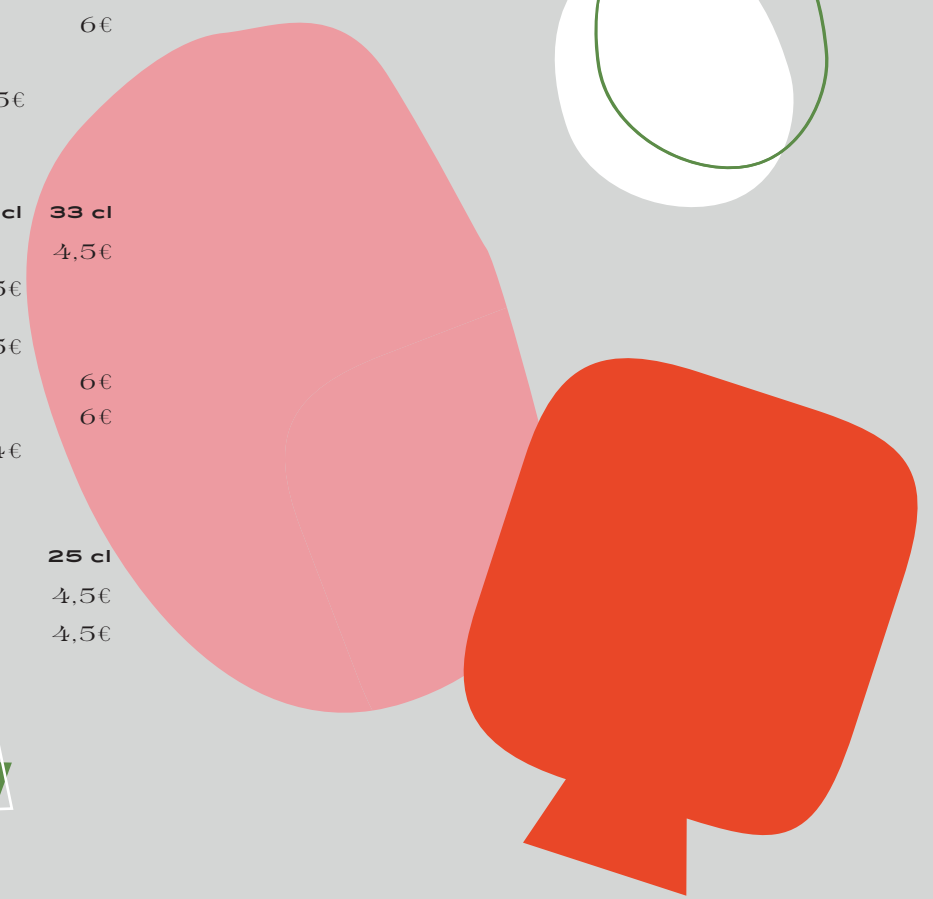
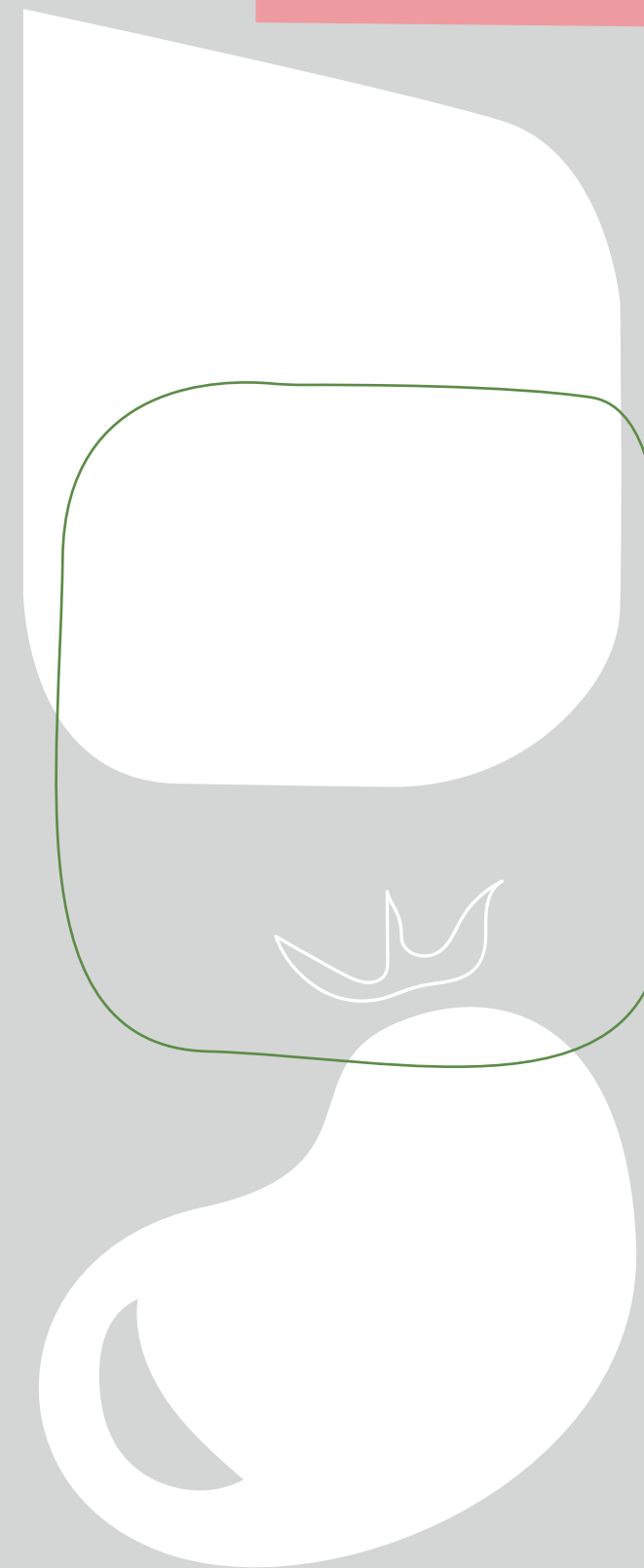
BEVANDE CALDE

CAFFÈ, TÈ E CIOCCOLATO	
ESPRESSO / DÉCA	2.9€
RISTRETTO	2.9€
AMÉRICAIN	3.5€
DOUBLE ESPRESSO	4.5€
CAPPUCINO / LATTE	4.5€
THÉS KUSMI TEA	5€
INFUSIONS KUSMI TEA	4€
CHOCOLAT COMMERCE EQUITABLE BIO	3.5€

Free carafe or glass of water on request. Alcohol abuse can be dangerous to your health. Consume in moderation. AOC - Appellation d'Origine Contrôlée / AOP - Appellation d'Origine Protégée / IGP - Indication Géographique Protégée. Some of the products in our recipes are defrosted to ensure they are available 24 hours a day. Some of the products in our recipes are frozen to preserve their flavour all year round. BIO : Products from organic farming. Allergenic products: consult the information available at the reception of the restaurant. The «Homemade» dishes are prepared on site from raw products. The origin of our beef is displayed in this restaurant. The weights indicated are before cooking and may vary by at least 10%. Net prices in euros - All our prices are in euros and include VAT and service.



COFFEE



QUINDICI

A SLICE OF ITALY D'ICI

BOCCONI

SALUMI Prosciutto cotto, Speck, Pistachio Mortadella	15€
FORMAGGI Gorgonzola DOP, Pecorino Sardo, Buffalo Mozzarella	15€
TAVOLA MISTA Mixed platter of cheeses and cold cuts	25€
TAPENADE Black olive tapenade, breadsticks, condiments	10€
SARDINA Sardines in olive oil, oregano focaccia	15€

ANTIPASTI

BURRATA Creamy Burrata from Puglia, butternut velouté, walnut oil, roasted pumpkin seeds	12€
CALAMARI Fried calamari, mayonnaise condiment with Espelette pepper, lime	10€
CARPACCIO Scallop carpaccio with Yuzu, mango and passion fruit tartare, kaffir lime	15€
POLPETTE Veal meatballs from Piedmont, tomato sauce with sage, Pecorino Sardo	13€
CAPONATA Sicilian Caponata, garlic focaccia croutons	6€

PASTA

CACIO E PEPE TARTUFFO Rigatoni with Pecorino cream and black truffle, Grana Padano shavings	21€
RISOTTO Risotto with porcini mushrooms, confit pork cheeks, reduced jus	22€
SALMONE Conchiglioni with dill cream, smoked salmon, lime zest	21€

LASAGNA Butternut lasagna with Taleggio, mesclun salad with beetroot	18€
CARBONARA Linguine, guanciale, egg yolk, Grana Padano	19€

CARNE E PESCE

PIATTO DEL GIORNO Dish of the day	18€
POLPO Seared octopus tentacles, shiitake mushrooms, mashed potatoes, beetroot, shellfish jus	26€
COTOLETTA ALLA MILANESE Breaded veal cutlet, roasted pumpkin and mashed, rocket, condiments	25€
AGNELLO Braised lamb shank with rosemary, new potatoes, roasted Solliès figs	25€
PESCE Line-caught sea bass, crispy polenta, mini vegetables, Parmesan crisp, smoked jus	26€

DOLCE

TIRAMISU Traditional Tiramisu	9€
PANNA COTTA Vanilla pear tartare, pear coulis	9€
LIMONE Revamped lemon tart	10€
CIOCOLATTO Dulcey chocolate espuma, melting caramel core, brownie crumble	10€
CROSTATA Flambéed apple crumble with Amaretto, slivered almonds, yogurt ice cream	10€
AFFOGATO Hazelnut ice cream, mascarpone mousse, coffee syrup	7€

PIZZA

SETTIMANA Pizza of the week	18€
MARGHERITA Tomato sauce, Fior di Latte mozzarella, basil	11€
REGINA SILVIA Tomato sauce, Fior di Latte mozzarella, mushrooms, white ham	16€
QUATTRO FORMAGGI Fior di Latte mozzarella, Gorgonzola, Smoked Scamorza, Ricotta, Grana Padano	16€
SALMONE Ricotta and dill cream, Fior di Latte mozzarella, smoked salmon, rocket, pomegranate	18€
PORCINI Boletus and porcini cream, speck from the Alps, rocket, pine nuts	18€
DIAVOLA Tomato sauce, Fior di Latte mozzarella, Spianata Calabra, rocket	16€
TARTUFFO Black truffle cream, Fior di Latte mozzarella, sun-dried tomatoes, truffle Parma ham, rocket	21€
ZUCCA Butternut cream, Fior di Latte mozzarella, smoked duck breast, currants, candied orange peel, rocket	19€

All our pizzas can be vegetarian

MENUS

LUNCH EXPRESS

(lunch, Monday to Friday, excluding
public holidays)
Starter/main or main/dessert, water
and coffee
25€

GOURMET

Starter, main, and dessert
35€

CHOICE OF DISHES

Burrata OR Fritto Di Calamari
OR Salumi
Piatto Del Giorno OR Lasagna
OR Regina Silvia OR Quattro Formaggi
Tiramisu OR Panna Cotta OR Affogato

BAMBINO

Lasagna OR bambino pizza OR pasta
with ham
Chocolate mousse OR vanilla
macadamia ice cream OR Nocciolata
ice cream
Vittel water, Soda, OR Fruit juice
15€

VINI BIANCHI



	15 cl	75 cl
PACCAMORA CATARRATTO Baglio Curatolo Arini	6€	29€
CHABLIS - DOMAINE THIERRY MOTHE Chablis AOC	11€	52€
SOAVE CLASSICO AZIENDA SUAVIA BIO Soave Classico DOC	9€	50€
ALTA MORRA Etna Bianco DOC		65€

VINI ROSSI



	15 cl	75 cl
LE MIOCÈNE DOMAINE DU GRAND VENEUR BIO Châteauneuf du Pape AOP		90€
VALPOLICELLA CLASSICO AZIENDA SPERI BIO Valpolicella Classico DOC	8€	39€
ASILI LUIGO GIORDANO Barbaresco DOCG		75€
CHIANTI CLASSICO SAN FABIANO CALCINAIA BIO Chianti Classico DOCG	11€	50€
NERO D'AVOLA FEUDO LUPARELLO BIO Sicilia DOC	7€	35€
MUNAZEI CASA SETARO Lacryma Christi del Vesuvio DOC	10€	51€
PACTIO TOSCANA Tenuta Fertuna	8€	40€
LAMBRUSCO DELL'EMILIA IGT Vecchio Moro	6€	30€

VINI ROSATI



	15 cl	75 cl
MUNAZEI CASA SETARO Lacryma Christi del Vesuvio Bio		45€
FLOWER POWER BIO Toscana	7€	34€
CHÂTEAU VIRANT Coteaux d'Aix-en-Provence AOC	6€	29€