

Piccola Mia



RÉPUBLIQUE

TODAY'S SPECIALS

PIZZA ...€

PIATTI ... €

CHEF'S SUGGESTION ... €

DESSERT ... €

WINE OF THE MOMENT

14cl 25cl 50cl 75cl

... ..

BEER OF THE MOMENT

25cl 50cl

... ..

COCKTAIL OF THE MOMENT alcohol 4cl

Happy Hour

... ..

TO SHARE IF YOU WISH

ARANCINI Breaded and fried rice balls stuffed with beef and mozzarella, bell pepper coulis <i>New !!</i>	8,0
STRACCIATELLA AL PESTO Burrata inside, basil pesto	11,5
STRACCIATELLA AL TARTUFO Burrata inside, truffle cream, fresh seasonal truffle <i>Tresor alert !!</i>	16,5
BURRATA Burrata, tomato, fresh basil	12,5
ANTIPASTO Burrata, San Daniele cured ham, marinated vegetables <i>New !!</i>	19,5
TOAST ITALIANO AL TARTUFO Club sandwich, pastrami, fresh seasonal truffle, truffle mayonnaise, home-made fries <i>New !!</i>	17,5
TAGLIERE DI SALUMI E FORMAGGI Assortment of Italian cured meats	17,0
Assortment of Italian cheeses	15,0
Assortiment of Italian cured meats and cheeses	22,0

SALADS

GIOVANNA <i>New !!</i> Stracciatella, grana padano, confit tomatoes, pine nuts, balsamic vinegar, arugula	15,5
MAMMA MIA <i>New !!</i> Octopus, potato, tomato, black olives, lemon, shallot, parsley	23,5
PICCOLA MIA Tuna fillet, anchovies, hard boiled egg, tomato, bell pepper, radish, olives, spring onion, fresh basil, arugula <i>New !!</i>	17,5

PASTA

PENNE GRATINATE AL FORMAGGIO (MAC AND CHEESE) <i>New !!</i> Penne and cheese au gratin	16,5
RIGATONI ALLE POLPETTE Beef meatballs, tomato sauce, grana padano, basil <i>Tresor alert !!</i>	18,0
CANNELLONI RICOTTA E SPINACI <i>New !!</i> Ricotta, spinach, tomato sauce, parmesan, basil	17,5
PENNE AL PESTO <i>New !!</i> Stracciatella, basil pesto	16,5
RIGATONI AL RAGU BIANCO <i>New !!</i> Beef stew, parmesan cream	18,0
LINGUINE ALLE VONGOLE VERACI Fresh clams, parsley and garlic sauce	24,0
RIGATONI AL TARTUFO Truffle cream, fresh seasonal truffle	24,0

PIATTI

CUCINIELO FOGGIANO <i>New !!</i> Shakshuka from Puglia, eggs, ricotta, tomato, onion, parsley	16,5
BURGER ITALIANO French beef, smoked scamorza, relish mia sauce, cucumber, tomato, confited onions, home-made fries <i>New !!</i>	18,5
POLLO ALLA DIAVOLA <i>New !!</i> Chicken, tomato, crush pepper, red bell pepper, zucchini, olives, onion	18,5
VITELLO TONNATO ALLA PIEMONTESE <i>Tresor alert !!</i> Thin slices of veal, tuna and anchovy sauce	18,5
CARPACCIO DI MANZO Raw beef carpaccio, grana padano, arugula, pickled onions, home-made fries	18,5
TARTARE DI TONNO SICILIANA Tuna tartar (raw fish), citrus, pistacchio, fresh basil, arugula <i>New !!</i>	23,5
CALAMARI FRITTI Fried calamari, Piccola Mia sauce	22,0
COTOLETTA ALLA MILANESE Veal cutlet milanese style, tomato sauce, potatoes, vegetables	23,5

PIZZA

MARGHERITA Pecorino romano, fior di latte mozzarella, organic tomato, olive oil, fresh basil The Chef says : add a twist of fresh pepper	12,5
DANIEL'S San Daniele cured ham, stracciatella, parmesan, fior di latte mozzarella, organic tomato, arugula	18,0
TARTUFO Seasonal fresh truffle shavings, fior di latte mozzarella, IGP Piedmontese hazelnuts, truffle cream	24,0
MEATBALLS Beef meatballs, parmesan, fior di latte mozzarella, organic tomato, olive oil, fresh basil	18,0
REGINA Cooked ham, fior di latte mozzarella, Paris mushrooms, organic tomato, parsley sauce	16,0
ALPINISTA Fennel sausage, smoked scamorza, fior di latte mozzarella, roasted grenaille potatoes, white sauce, rosemary	17,5
GIARDINO Seasonal vegetables, parmesan, fior di latte mozzarella, organic tomato, fresh seasonal herbs coulis	14,5
QUATTRO FORMAGGI Parmesan, taleggio, ricotta with gorgonzola mousse, fior di latte mozzarella, organic tomato, fresh basil	16,0
TONNATA Tuna fillet, fior di latte mozzarella, confit tomatoes, organic tomato, oregano	18,0
PEPPERONI Spicy sausage, fior di latte mozzarella, organic tomato, De la Vera pepper The Chef says : ask for honey from cousin Antoine's bees	16,5
<i>Extra (supplements)</i> Egg 2€, burrata 6€, tuna 4€, pepperoni 4€, San Daniele cured ham 4€, pastrami 4€, cooked ham 4€, mushrooms 2€, seasonal vegetables 3€	

DOLCI

AFFOGATO Vanilla ice cream, espresso	8,0
CANNOLO SICILIANO <i>New !!</i> Tub-shaped pastry with ricotta and pistachio cream, lemon sorbet	8,0
TIRAMISU DELLA NONNA	10,0
TORTA AL PISTACCHIO Sicilian pistachio cake, vanilla ice cream <i>Tresor alert !!</i>	11,0
MOUSSE AL CIOCCOLATO Chocolate mousse, salted butter fudge	9,0
PIZZA ALLA NOCCIOLATA Organic hazelnut and cocoa spread, Piedmontese IGP hazelnut	11,0
MACEDONIA DI FRUTTA Seasonal fresh fruit salad	8,5
GOURMET COFFE / GOURMET TEA <i>New !!</i> Tiramisu, torta al pistacchio, mousse al cioccolato	9,0

GELATI E SORBETTI

ICE CREAM AND SORBET

1 SCOOP 3,5 / 2 SCOOPS 6,5 / 3 SCOOPS 8,5

Bourbon vanilla from Reunion Island, Sicilian pistachio, Piedmont hazelnut, Perugia milk chocolate, Sicilian lemon or strawberry

SCOOPS WITH ALCOHOL

COLONELLO AL LIMONCELLO 2 scoops of lemon sorbet, limoncello 10,0
LA MANDORLA 2 scoops of vanilla ice cream, amaretto, whipped cream 10,0

BAMBINI

Up to 9 years old

11,0

BABY MARGHERITA

Pecorino romano, fior di latte mozzarella, organic tomato, olive oil, fresh basil

OR

BABY PASTA POLPETTE

Beef meatballs, tomato sauce, grana padano, basil

MOUSSE AL CIOCCOLATO

Chocolate mousse, salted butter fudge

Origin of our meats and list of allergens is available at the bar.



Increase of the rates of 1€ from midnight.

Net prices in euros, taxes and service included. The establishment does not accept checks. Open every day / continuous service.

VINI

ITALIANI

VINI BIANCHI

	14cl	25cl	50cl	75cl
VÉNÉTIE				
SOAVE DOC Montecampo	6,0	11,0	22,0	30,0
TOSCANE				
CHARDONNAY DOC Friuli Aquileia. Ca' Bolani	7,0	12,5	25,0	35,0
SICILE				
PINOT GRIGIO TERRE SICILIANE IGT Vinistella. La Passione AB	5,0	9,0	18,0	25,0

VINI ROSSI

	14cl	25cl	50cl	75cl
PIÉMONT				
PIEMONTE DOLCETTO DOC Vistamonte	5,0	9,0	18,0	25,0
BAROLO DOCG Marchesi Di Barolo. Tradizione	-	-	-	95,0
VÉNÉTIE				
VALPOLICELLA DOC Montecampo	6,0	11,0	22,0	30,0
TOSCANE				
CHIANTI DOCG Azienda Uggiano. Torrequerchie	5,0	9,0	18,0	25,0
CHIANTI CLASSICO DOCG Terre Del Palio	8,0	14,0	28,0	40,0
ABRUZZES				
MONTEPULCIANO D'ABRUZZO DOC Di Bernardino. AB	6,0	11,0	22,0	30,0
Fontevicchia				
POUILLES				
PUGLIA IGT Ca' Vittoria. Appassimento	6,0	11,0	22,0	30,0
PUGLIA IGT Lupo Meraviglia. Due Di Due	6,0	11,0	22,0	30,0
SICILE				
NERO D'AVOLA SICILIA DOC Marchese Montefusco	5,0	9,0	18,0	25,0

VINI ROSATI

PINOT GRIGIO VENEZIA DOC Nina	5,0	9,0	18,0	25,0
-------------------------------	-----	-----	------	------

AS THE VINGAES ARE SUBJECT TO CHANGE,
DONT HESITATE TO ASK US FOR THEM.

BEVANDE FRESCHE

	Btl 50cl	Btl 100cl	Btl 50cl	Btl 100cl
Vittel still	5,5	6,5	San Pellegrino sparkling	6,0 7,0
Homemade peach iced tea 40cl	6,5	Redbull 25cl	7,0	
Homemade lemonade 40cl	6,5	Schweppes 25cl	5,6	
Homemade lemonade 40cl with fresh mint	6,5	Tonic, Citrus or Lemon		
Artisanale lemonade 33cl	5,6	Schweppes Premium 20cl	5,6	
La Mortuacienne		Ginger beer or Hibiscus		
Tomarchio soda 27,5cl	5,6	Coca, Coca cherry, Coca Zero 33cl	5,6	
Chinotto AB ou		Sprite 33cl	5,6	
Aranciata Rossa (blood orange)		Orangina 25cl	5,6	
		Orange Fanta 33cl	5,6	
		Tropico 25cl	5,6	

SUCCHI DI FRUTTA

FRESHLY SQUEEZED CITRUS JUICE 25cl orange, lemon, grapefruit	6,5
FRUIT JUICE, FRUIT VEBERAGES, FRUIT NECTARS 25cl Orange, Apple, Pineapple Tomato, Apricot, Mango, Passion fruit, Cranberry	5,6

COCKTAILS

Imagined by l'Alchimiste et Matthias Giroud

UN VOYAGE EN SICILE Collection

ANGELO BIANCO 10cl 15,0 Gin macerated with two citrus fruits, Italicus, Whiter Lillet, gentian liqueur	ETNA PUNCH 20cl 15,0 Homemade rum with Sicilian pepper, almond liqueur, passion fruit/basil cordial, lime, pineapple juice
DIABOLO ROSSO 10cl 15,0 Gin infused with green pepper, double red vermouth, campari macerated with fig	PARFUM DE ZINGARO 18cl 16,0 Champagne, bay- leaf infused Limoncello, Homemade peach mix, geranium spray
MIO NEGRONI (no-alcohol) 15cl 11,0 Distillation of juniper berries with two citrus fruits, cabernet sauvignon juice macerated with dried fruits, orange peel bitter	SYRACUSE MULE 20cl 15,0 Vodka, apple/mountain Greek tea infusion, lime, ginger ale
TESTA DI BASILICO 20cl 14,0 Cinzano bitter, prosecco, sparkling water, lemon, basil hydrolat	BULLES DE TAORMINE (no-alcohol) 22cl 12,0 Eldelflower cordial, apple juice/mountain Greek flower infusion, sparkling chardonnay
TESTA FLOREALE 20cl 14,0 Cinzano bitter, prosecco, sparkling water, orange, orange blossom hydrolat	VAL DI NOTO (no-alcohol) 20cl 11,0 Peach juice, passion fruit/basil cordial, jus de citron jaune
PICCOLO SPRITZ (no-alcohol) 22cl 11,0 Mandarin syrup, sparkling chardonnay, Chinotto soda, blackcurrant leaf hydrolat	JARDIN DE MADONIES (no-alcohol) 20cl 11,0 Martini Floreale, timur paragon cordial, blood orange lemonade

FRANÇAIS

VINS BLANCS

	14cl	25cl	50cl	75cl
PAYS D'OC IGP SAUVIGNON Camas	5,0	9,0	18,0	25,0
CÔTES DE GASCOGNE IGP Uby	5,0	9,0	18,0	25,0
PETIT CHABLIS AOC Domaine de Chaude Écuelle	8,0	14,0	28,0	40,0
POUILLY-FUÏSSÉ AOC Cave des Grands Crus Blancs. Les Gavouilles	-	-	-	50,0

VINS ROUGES

SAINT-ESTÈPHE AOC Château Rocher Coutelin	9,0	16,0	32,0	45,0
POMEROL AOC Le Carillon de Château Rouget	-	-	-	70,0
PESSAC-LÉOGNAN CRU CLASSÉ AOC Tour Léognan	-	-	-	75,0
CÔTES DU RHÔNE AOC Les Trois Garçons AB	5,5	10,0	20,0	27,5
CROZES-HERMITAGE AOC Cave de Tain	8,0	14,0	28,0	40,0
CHÂTEAUNEUF-DU-PAPE AOC Les Granières de la Nerthe AB	-	-	-	65,0

VINS ROSÉS

CÔTES DE PROVENCE AOC Minuty, Côté Presqu'île	8,0	14,0	28,0	40,0
CÔTES DE PROVENCE Cru Classé AOC AB	9,0	16,0	32,0	45,0
Château Sainte Marguerite. Cuvée Symphonie				
CÔTES DE PROVENCE Cru Classé AOC AB	-	-	-	70,0
Château Sainte Marguerite. Cuvée Fantastique				

SPUMANTI

	Coupe 11cl	Btl 75cl
LAMBRUSCO DOC Medici Ermete. Quercioli - rosso dolce	5,0	25,0
PROSECCO DOC San Martino - extra dry	8,0	40,0
CHAMPAGNE AOP Mumm Cordon Rouge - brut	13,0	75,0
CHAMPAGNE AOP Taittinger - brut	14,0	80,0
CHAMPAGNE AOP R de Ruinart - brut	-	130,0

APERITIVI

VERMOUTH ITALIANI

Del Professore rosso, bianco 5cl	5,5	Cocchi Vermouth Di Torino 5cl	5,5
9Didante Inferno rosso, bianco 5cl	5,5	Storico rosso 5cl	
9Didante Purgatorio bianco 5cl	5,5	Cocchi Americano bianco 5cl	5,5
Carpano Antica Formula rosso 5cl	5,5	Martini rosso, bianco 5cl	5,5

CLASSIC APERITIFS

Porto rouge, blanc 5cl	5,5	Ricard, Pastis 51, Casanis 2cl	5,5
Muscat 5cl	5,5	Kir vin blanc 14cl	5,5
Cinzano Aperitivo 5cl	5,5	Kir Royal au Champagne 11cl	14,5
Suze 5cl	5,5		

BEERS

TAP	25cl	50cl	Happy Hour	25cl	50cl	Happy Hour	
Poretti Italienne	6,0	11,0	7,5	Demory IPA Paris France	6,0	11,0	7,5
Astra Urtyl Allemande	5,5	9,5	5,5	Ducasse Triple Nord France	6,0	11,0	7,5
Grimbergen Belge	6,0	11,0	7,5	Picon bière	6,5	11,5	8,5
1664 blanc Alsace France	6,0	11,0	7,5				

COCKTAILS CLASSIQUES

SPRITZ CLASSIC OR LIMONCELLO 20cl, BELLINI, MOJITO 15cl	11,5
VIRGIN BELLINI, VIRGIN MOJITO (non-alcoholic) 15cl	8,5

BEVANDE CALDE

CAFFE FLORIO		Café allongé	2,8
Espresso, Decaf	2,8	Café crème	5,0
Espresso Noisette	3,0	Cappuccino	6,5
Double espresso	5,0	Café viennois	6,5
CIOCCHOLATE		ALCOLICI	
Homemade dark hot chocolate	5,6	Irish coffee alcohol 4cl	11,0
White hot chocolate	5,6	Grog alcohol 4cl	10,0
Viennese chocolate	6,5	Mulled wine 15cl	6,5

MARIAGE FRÈRES TEAS AND INFUSIONS

5,5

Net prices in euros, taxes and service included. The establishment does not accept checks.
Open every day / continuous service.