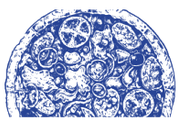
CIPRESSA

dolce cucina



PIZZA

BIANCA

30€ (V) **TARTUFATA**
Black truffle cream, mascarpone, fior di latte, grated fresh truffle

15€ (V) **PICCOLA TARTUFATA**
Black truffle cream, mascarpone, fior di latte, grated fresh truffle (small portion)

18€ **DI PARMA**
Fior di latte, cherry tomatoes, arugula, parma ham, parmesan shavings, lemon olive oil

16€ (V) **4 FORMAGGI**
Ricotta, taleggio, gorgonzola, provolone, broken nuts, honey

VERTE

19€ **MORTADELLA**
Pistachio pesto, fior di latte, candied tomatoes, slice of mortadella, Pecorino cheese, fresh basil pistachio chips, olive oil

19€ (V) **STRACIATELLA**
Basil pesto, red and yellow datterino tomatoes, straciatella, and grilled almonds

ROSSO

San Marzano tomato

14€ (V) **MARINARA**
Garlic, oregano, fresh basil, olive oil

15€ (V) **MARGHERITA**
Fresh basil, fior di latte, olive oil

20€ **TONNO**
Tuna fillet, onion, fresh basil, olives taggiashes

16€ **REGINA**
Pecorino, fior di latte, fresh mushrooms, ham cooked with herbs, fresh basil

16€ **PICCANTE**
Mozzarella di Bufala, Calabrian n'duja salami, candied onions, fresh basil

15€ (V) **VEGETARIANA**
Fresh seasonal vegetables, fior di latte, fresh basil

17€ **CALZONE**
Ricotta, Milanese salami, Pecorino, fior di latte, fresh basil, olive oil

APERITIVO

19€ **Bellini / Rossini 0.12l** *(Peech pulp/ strawberry pulp, Prosecco)*

16€ **Apérol Spritz 0.12l** *(Aperol, Prosecco, sparkling water)*

18€ **Negroni 0.12l** *(Vermouth, Gin, Campari)*

28€ **Coupe de Champagne Brut 0.12l**
Roger Coulon Herie-Hodie

32€ **Coupe de Champagne Rosé 0.12l**
Franck Pascal Tolérance

BUFFET

ANTIPASTI & DOLCE

· 42€ ·
Selection of Antipasti & Dolce from the chef

· 28€ ·
Selection of Antipasti from the chef

· 15€ ·
Selection of Dolce from the chef

PESCE

26€ **Baccalà mantecato and scapece**
Marinated cooked vegetables and fresh mint

28€ **Royal sea bream, heart of chicory in salad**
Capers, anchovies and parsley

30€ **Octopus confit "alla Adriatica"**
Olive, fennel, potatoes

VEGETARIANO

22€ (V) **Raw and cooked zucchini**
Silken tofu, roasted seeds

24€ (V) **Parmigiana di melanzane**
Eggplant, mozzarella, tomato, parmesan, ricotta

CARNE

32€ **Lamb côte**
Grilled, small spring vegetables with truffle

28€ **Veal Cutlet "alla Bolognese"**
Parmesan cream, Parma ham

26€ **Beef tartare "alla puttanesca"**
Prepare to your taste at the tables

PASTA

26€ **Linguine "allo scoglio "**
Seafood, clams, tomato sauce, parsley, garlic

24€ (M) **Cappellacci "alla norma"**
Eggplant, garlic, light burratta mousse, tomato, basil

25€ **Spaghetti "allo aglio orsino"**
Wild garlic, Chili and extra virgin olive oil

26€ **Spaghetti "alla carbonara"**

RISOTTO

26€ **Risotto "alla Milanese"**
Saffron, bone marrow

24€ (V) **Parmigiano risotto**
Green asparagus

28€ **Prawn risotto**
Pesto, tomato coulis

BEVANDE

Faithful to our strong eco-responsible commitment, all the water served at La Coquillade is bottled on site and on demand.

7€ **Ô Douce** *Still water* **1l**
7€ **Ô Perlée** *Sparkling water* **1l**
7€ **Cola, Zero 0.33l**
7€ **Orangina 0.25l**
7€ **Tonic, Bitter Lemon 0.33l**
6€ (M) **House made Iced Tea 0.25l**
6€ (M) **House made Cipressa limonade 0.25l**
7€ **Fruit juices Alain Millat 0.33l**
6€ **Caffè Espresso**
8€ **Caffè Doppio (double espresso)**
6€ **Caffè Ristretto**
7€ **Espresso Macchiato**
8€ **Cappuccino**
8€ **Latte Macchiato**
7€ **Selection of tea Newby**

Our coffees are roasted locally at La Maison Bres, Sarrians

All our meats are of French and European Union origin. Please specify any allergies to the Maitre D.

RELAIS & CHATEAUX

(V) Vegetarian
(M) Home Made

CIPRESSA

DOLCI

Please discover
from our pastry chef on the buffet.

· 15€ ·

Tiramisù

Torta Caprese

Zuppa Inglese

Panacotta

Limoncello Baba

Pastiera Napolitaine

Panforte

And daily specials ...

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Ⓥ Vegetarian
Ⓜ Home Made