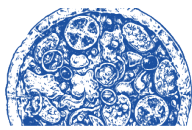


CIPRESSA

dolce cucina



PIZZA

- 30€ **V** **TARTUFATA**
Fresh cream with truffle, fresh truffle carpaccio, fior di latte, aragula salad with truffle oil, parmigiano reggiano
- 26€ **POLPO**
Yellow tomato sauce, capers, cherry tomato, grilled squid, taggiasche olives, potatoe wafer, sweet smoked pepper, fresh basil
- 18€ **DI PARMA**
Fior di latte, cherry tomatoes, aragula salad, Parma ham, parmigiano, lemon olive oil
- 16€ **V** **4 FORMAGGI**
Fior di latte, Taleggio, Gorgonzola, Straciatella de buratta, fresh basil
- 15€ **MARGHERITA**
Tomato sauce San Marzano, Pecorino romano DOP, fresh basil, fior di latte, olive oil
- 20€ **ROTOLINO**
Rolled pizza with fior di latte, Pecorino romano DOP, herbs ham, truffle oil, aragula salad
- 16€ **REGINA**
Tomato sauce San Marzano, mozzarella di bufala, fresh mushrooms carpaccio, herbs ham, fresh basil
- 16€ **PICCANTE**
Tomato sauce San Marzano, mozzarella di bufala, n'duja calabraise, confit onions, Pecorino romano DOP, fresh basil
- 15€ **V** **VEGETARIANA**
Tomato sauce San Marzano, seasonal fresh vegetables, fior di latte, fresh basil
- 19€ **MORTADELLA**
Pistachio pesto, fior di latte, cherry tomatoes, mortadella di Bologna, fresh pistachio, ricotta, fresh basil, olive oil
- 18€ **SAN DANIELE**
Fior di latte, cherry tomatoes, aragula salad with lemon, Parmigiano reggiano, San Daniele ham
- 16€ **CALZONE TRADIZIONALE**
Ricotta, tomato sauce San Marzano, saucisson milano, Pecorino romano DOP, fior di latte, fresh basil
- 15€ **V** **STRACCIATELLA**
Basil pesto, confit yellow and red tomatoes, straciatella de burrata, amandes éfilées grillées

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)*
- 25€ **Coupe de Champagne Blanc 0.12l** *A.Bergère, Blanc de Blancs*
- 29€ **Coupe de Champagne Rosé 0.12l** *Collet Brut Rosé*

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

- 28€ **Branzino alla puttanesca**
Roasted sea bass, tomato sauce, capers, anchovies, taggiasche olives
- 24€ **Frittura di calamari**
Fried squid, summer vegetables



VEGETARIANO

- 22€ **V** **Raw and cooked zucchini**
Silken tofu, roasted seeds
- 24€ **V** **Parmigiana di melanzane**
Eggplant, mozzarella, tomato, parmesan, ricotta

CARNE

- 30€ **Milanese con burro allo scalogno**
Breaded veal chop, shallot butter, Baked new potatoes
- 26€ **Tartare di manzo all'italiana**
Italian style beef tartar, Prepare to your taste at the tables



PASTA

- 28€ **Paccheri**
Stuffed with burata, roasted langoustines
- 22€ **Spaghetti cacio e pepe**
Pecorino, black peper and lime
- 21€ **Mezzemaniche alla carbonara**

RISOTTO

- 24€ **V** **Risotto all'acqua de parmesan**
Pamesan water, zucchinis
- 26€ **Risotto Gamba**
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** **The glacé maison 0.25l**
- 6€ **M** **Cipressa limonade 0.25l**
- 7€ **Jus de fruits Alain Maillat 0.33l**
- 6€ **Caffè Espresso**
- 8€ **Caffè Doppio (double espresso)**
- 6€ **Caffè Ristretto**
- 7€ **Espresso Macchiato**
- 8€ **Cappuccino**
- 8€ **Latte Macchiato**
- 7€ **Sélection de thé Newby**

Our coffees are roasted locally at La Maison Bres, Sarrians

*Meat origins :
Veal, Beef : France
Fresh fish according to arrival*



RELAIS &
CHATEAUX

- M** Homemade
- V** Vegetarian

