

# CIPRESSA

Cuisine Méditerranéenne

## À PARTAGER TO SHARE

|                                                                                     |    |
|-------------------------------------------------------------------------------------|----|
| Polenta au zaatar, sauce à l'ail<br><i>Zaatar polenta, garlic sauce</i>             | 10 |
| Croquettes de boeuf confit, pesto rosso<br><i>Confit beef croquettes, red pesto</i> | 12 |
| Mezze à partager<br><i>Mezze to share</i>                                           | 14 |

## ANTIPASTI

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| Ceviche de thon rouge, fraises et concombre<br><i>Bluefin tuna ceviche, strawberries and cucumber</i>                                                                                               | 18 |
| Premières tomates en salade, coeur de burrata, pesto de basilic<br><i>Tomato salad with burrata heart and basil pesto</i>                                                                           | 16 |
| Salade Cipressa :<br>Crudités, artichaut mariné, olives noires Taggiasche, jeunes pousses<br><i>Cipressa's salad :<br/>Raw vegetables, marinated artichoke, Taggiasca black olives, Baby Greens</i> | 16 |
| Salade Printanière :<br>Petits pois, asperges, rhubarbe confite, oeuf mollet, lard de Collonata<br><i>Spring Salad :<br/>Peas, asparagus, candied rhubarb, soft-boiled egg, Colonnata lard</i>      | 18 |

## PRIMI PIATTI

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| Chicche cacio e pepe<br><i>Chicche cacio e pepe</i>                                                 | 18 |
| Ravioles aux champignons, cappuccino de champignons<br><i>Mushroom ravioli, mushroom cappuccino</i> | 20 |
| Risotto al polpo (au poulpe)<br><i>Octopus Risotto</i>                                              | 26 |

## SECONDI

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| Pavé de maigre rôti<br>Déclinaison de courgettes, citron, beurre blanc aux herbes<br><i>Roasted stone bass fillet, zucchini medley, lemon, herb «beurre blanc»</i>                                     | 28 |
| Volaille grillée à l'ail des ours<br>Oignons confits, condiment pamplemousse, sauce poulette<br><i>Roasted Poultry with wild garlic<br/>Caramelized onions, grapefruit condiment, «Poulette Sauce»</i> | 26 |
| Pluma de porc Ibérique, polenta crémeuse, condiment basilic<br><i>Iberian pork pluma, creamy polenta, basil condiment</i>                                                                              | 32 |
| Aubergine gratinée façon “Parmigiana”<br><i>Gratinated Eggplant “Parmigiana” Style</i>                                                                                                                 | 26 |

## DOLCI

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| Tarte aux fraises de Carpentras & crème vanille<br><i>Strawberry tart made with Carpentras strawberries &amp; vanilla cream</i> | 12                                                                                |
| Tiramisù au café<br><i>Coffee Tiramisù</i>                                                                                      | 12                                                                                |
| Affogato al caffè<br><i>Coffee Affogato</i>                                                                                     | 12                                                                                |
| Baba au rhum<br><i>Rum Baba</i>                                                                                                 | 12                                                                                |
| Café gourmand<br><i>Café Gourmand</i>                                                                                           | 14                                                                                |
| Sélection de glaces et sorbets<br><i>Selection of ice creams and sorbets</i>                                                    | 1 boule 4€ / 2 boules 7€ / 3boules 11€<br>1 scoop 4€ / 2 scoops 7€ / 3 scoops 11€ |

## PIZZE NAPOLETANA

Pizze Napolitaines digestes et aériennes, au levain appelé “Biga”, élaborées sur place, par notre Pizzaiolo, Benjamin Lelarge, triple finaliste du “Championnat de France de Pizza” (2017, 2023, 2025).  
Nous préparons nos pizzas avec une sauce tomate DOP San Marzano, reconnue pour sa douceur et son goût authentique, afin de vous offrir une expérience culinaire d'exception.  
*Neapolitan pizzas leavened with «Biga», renowned for their digestibility and airy texture.  
Crafted onsite by our Pizza Chef, Benjamin Lelarge, three-time finalist of the «French Pizza Championship» (2017, 2023, 2025).  
We make our pizzas with DOP San Marzano tomato sauce, known for its sweetness and authentic taste, to offer you an exceptional culinary experience*

## BASE TOMATE TOMATO BASED

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| MARGHERITA - 16 -<br>Fior di latte, pecorino romano, basilic frais<br><i>Fior di latte, pecorino romano, fresh basil</i>                                                                                                                                                |
| GIANMARCO - 18 -<br>Anchois, origan, ail, tomates confites, olives Taggiasche, basilic frais<br><i>Anchovies, oregano, garlic, confit tomatoes, Taggiasca olives, fresh basil</i>                                                                                       |
| CALABRESE - 18 -<br>Fior di latte, spiniata piccante, olives Taggiasche, oignon rouge<br><i>Fior di latte, spiniata piccante, Taggiasca olives, red onion</i>                                                                                                           |
| DANIELE - 21 -<br>Jambon “San Daniele”, burratina, tomates Datterini, roquette, huile citronnée<br><i>«San Daniel» ham, burratina, Datterini tomatoes, aragula, lemony oil</i>                                                                                          |
| BUFALINA - 20 -<br>Mozzarella di bufala, pesto de basilic, tomates confites, grana padano<br><i>Mozzarella di bufala, basil pesto, pecorino romano</i>                                                                                                                  |
| PARMIGIANA - 20 -<br>Aubergines confites, mozzarella di bufala, grana padano, basilic frais<br><i>Candied eggplants, mozzarella di bufala, pecorino romano, fresh basail</i>                                                                                            |
| BRESAOLA - 21 -<br>Stracciatella, Bresaola “Black Angus”<br>Pesto de roquette, tomates jaunes, tomates confites, basilic frais<br><i>Stracciatella, Black Angus Bresaola<br/>Aragula pesto, yellow tomato, candied tomato, fresh basil</i>                              |
| BASE BLANCHE<br>WHITE BASED                                                                                                                                                                                                                                             |
| CINQUE FORMAGGI - 20 -<br>Fior di latte, taleggio, provolone, gorgonzola, pecorino romano, basilic frais<br><i>Fior di latte, taleggio, provolone, pecorino romano, fresh basil</i>                                                                                     |
| CAPRICCIOSA - 19 -<br>Fior di latte, jambon cuit, champignons rôtis<br>Olives Taggiasche, artichauts marinés, basilic frais<br><i>Fior di latte, cooked ham, roasted mushrooms<br/>Taggiasca olives, marinated artichokes, fresh basil</i>                              |
| TARTUFO - 26 -<br>Crème de champignons, jambon cuit, burrata<br>Copeaux de truffe, éclats de noisettes torréfiées, huile de truffe, basilic frais<br><i>Mushroom cream, cooked ham, burrata<br/>Shaved truffle, crushed roasted hazelnuts, truffle oil, fresh basil</i> |