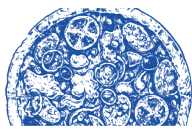


# CIPRESSA

dolce cucina



## PIZZA

- 30€ **V** **TARTUFATA**  
*Fresh cream with truffle, fresh truffle carpaccio, fior di latte, aragula salad with truffle oil, parmigiano reggiano*
- 15€ **V** **PICCOLA 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*
- 16€ **V** **4 FORMAGGI**  
*Fior di latte, Taleggio, Gorgonzola, Stracciatella 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, stracciatella 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*



## PASTA

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

## 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*

## 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



- M** Homemade
- V** Vegetarian

