


ZAPILICIOUS suggests...

On-site or to take away



- La Marghe**  : tomato San Marzano, mozza fior di latte & fresh basil. **10€**
- La Reine**: tomato de San Marzano, mozza fior di latte, finest cooked ham, mushrooms & arugula. **12€**
- La NYC Peppe** : tomato San Marzano, mozza fior di latte, **pepperoni** & fresh basil. **14€**
- La Blue**: tomato San Marzano, mozza fior di latte, finest cooked ham, **creamy blue cheese from Auvergne**, walnut nuts, mushrooms & arugula. **14€**
- La Blue Peppe**: fine fresh cream, mozza fior di latte, **pepperoni** & **creamy blue cheese from Auvergne**, arugula & walnut nuts. **16€**
- La Pure**  : tomato San Marzano, mozza fior di latte, grilled eggplants, tomato confit, mushrooms, pesto, arugula & fresh basil. **13€**
- La Printanière**  : artichoke cream, mozza fior di latte, tomato confit, mushrooms, arugula, almond, fresh basil & balsamic vinegar cream. **14€**
- La Potimarron** : pumpkin cream, mozza fior di latte, **creamy blue cheese from Auvergne**, walnut nuts, mushrooms & fresh basil. **16€**
- La Savoyarde** : fine fresh cream, mozza fior di latte, **tomme de Savoie**, Speck Alto Adige IGP, walnut nuts, fresh basil. **15€**
- La 4 fromages**  : tomato San Marzano, mozza fior di latte, blue cheese from Auvergne, tomme de Savoie, parmesan & fresh basil. **14€**
- La Mykonos**  : artichoke cream, mozza fior di latte, **great greek feta**, tomato confit, mushrooms, arugula. **15€**
- La Burra** : tomato San Marzano, mozza fior di latte, **burrata 125g DOP**, Speck Alto Adige IGP, pesto, pine nuts, fresh basil, balsamic vinegar cream. **18€**
- La Burra Vege**  : tomato San Marzano, mozza fior di latte, **burrata 125g DOP**, grilled eggplants, mushrooms, pesto, pine nuts, fresh basil, balsamic vinegar cream. **18€**
- La Burra Peppe** : tomato San Marzano, mozza fior di latte, **burrata 125g DOP** & **pepperoni**, pine nuts, fresh basil, balsamic vinegar cream. **19€**
- La Cocorico** : tomato San Marzano, mozza fior di latte, **thin chicken slices**, grilled eggplants, parmesan & arugula. **13€**
- La Princesse** : pumpkin cream, mozza fior di latte, finest cooked ham, mushrooms, almond & fresh basil. **17€**
- La Creamy**: fine fresh cream, mozza fior di latte, **Speck Alto Adige IGP**, creamy blue cheese, tomato confit, walnut nuts & fresh basil. **16€**
- L'Impératrice** : tomato San Marzano, mozza fior di latte, **finest cooked ham**, mushrooms, grilled eggplants, **parmesan** & fresh basil. **14€**
- La Creamy Truffée** : fine fresh cream, mozza fior di latte, **burrata 125g DOP**, finest cooked ham, mushrooms, **shattering winter truffel Melanosporum** & fresh basil. **20€**



FIRST COURSE / ANTIPASTI

Burrata Salad :	10,00€
Burrata DOP 125g, Speck Alto Adige IGP, tomato confit, Paris mushrooms, arugula, balsamic vinegar cream, olive oil.	
Petite / grande assiette Antipasti :	10,00€ / 20,00€

APERITIFS

Kir figue :	6,50€
Kir cassis :	6,50€
Porto Réserve 4cl:	5,50€

DRAFT BEERS

Pinte 50cl Blonde Rouget de Lisle 5°:	7€
Demi 25cl Blonde Rouget de Lisle 5°:	4€
Pinte 50cl of the moment:	7,50€
Demi 25cl of the moment:	4,50€

CRAFT BEERS

We have large choice of craft & local beers in bottle 33cl at the counter : **6,50€/7€**

WINES

Red wine :

Nero d'Avola « L'Auratae » Bio 2021:

Bottle_{75cl}: 26€ / Glass_{12cl}: 6€

Subtil red wine with red fruits flavors and delicat tannins. 13,5%

White wine :

Pinot Grigio « L'Auratae » Bio 2021:

Bottle_{75cl}: 28€ / Glass_{12cl}: 6,50€

Dry wine with some notes really fruity and refresh. 12,5%

Soft : Perrier, Coca-Cola etc. 3,50€ or 4€ for the specials.