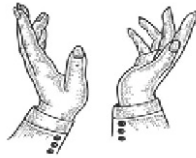


LE COMMERCE



Pizzeria & Restaurant


“An exchange between your pleasure and our passion”

Our pizzas are inspired by Naples,
one of the birthplace of traditional pizza.
We make our dough with natural yeasts,
and most of our ingredients are
sourced directly from Italy.

The category “Denominazione di Origine Protetta (DOP)”,
which most of our products are labeled with ensured the
quality and the respect of the raw products in our pizzas.

Spring / Summer Menu 2024

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 lecommercruoms.fr

ANTIPASTI / SALADS

CARPACCIO CLASSICO <i>served with focaccia</i>	17.90
beef carpaccio, parmesan DOP, arugula, almonds, extra virgin olive oil	
ORGANIC TROUT CEVICHE	16.90
lemon and lime juice, cucumber, datterino tomatoes, lemon confit, coriander, onions, shallots, fresh chili, currant	
BRUSCHETTA CAPRESE	12.90
burrata, basil leaves, heirloom tomatoes, extra virgin olive oil 	
OCTOPUS SALAD	13.90
crunchy eggplant and zucchini, fennel, capers, oilives, ginger, garlic and parsley	
BURRATINA SALAD	17.90
mixed greens, burrata, Parma ham, datterino tomatoes, vinaigrette	
FOCCACIA extra virgin olive oil , thyme, garlic	3.90 
FOCCACIA AL LARDO with lardo di colonnata DOP.....	5.90
extra virgin olive oil , thyme, garlic,	
ITALIAN COLD CUTS PLATTER	
<i>mortadella with pistachio, Parma ham DOP 24 months, spianata, bresaola IGP and its condiments</i>	
big / small	24.90 / 14.90
ITALIAN CHEESE PLATTER	12.90
<i>cacciocavallo, pecorino Romano DOP, gorgonzola DOP</i>	
GREEN SALAD	4.90
mixed greens, tomatoes, pine nuts 	

SUGGESTION OF THE DAY

Do not hesitate to ask our team for more details.



Vegetarian dish

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In case of dispute, the French menu shall prevail.

PIZZAS

MARGHERITA	11.90
San Marzano tomato sauce DOP, fior di latte, extra virgin olive oil, basil 	
NAPOLETANA	12.90
San Marzano tomato sauce DOP, anchovies, garlic, olives, capers	
MARINARA	8.90
San Marzano tomato sauce DOP, extra virgin olive oil, garlic, oregano 	
REGINA	15.90
San Marzano tomato sauce DOP, fior di latte, ham, mushrooms in garlic and parsley, olives	
CINQUE FORMAGGI	17.90
ricotta, goat cheese, fior di latte, gorgonzola DOP, parmesan DOP, olives 	
SALSICCIA	16.90
San Marzano tomato sauce DOP, fior di latte, napoli sausage, pesto alla genovese, parmesan DOP	
MORTADELLA	19.90
ricotta, fior di latte, pistachio pesto, mortadella with pistachios, pistachios, burrata	
CALABRESE	18.90
extra virgin olive oil, spianata, burrata, arugula, local honey, thyme	
MASTUNICOLA	14.90
fior di latte, datterino tomatoes, lardo di colonnata DOP, basil	
CABRI	17.90
ricotta, fior di latte, goat cheese, pancetta, thyme, local honey	
VEGETARIANA	15.90
San Marzano tomato sauce DOP, fior di latte, basil, eggplant, zucchinis, bell pepper 	
BURRATINA	19.90
San Marzano tomato sauce DOP, cherry tomatoes, Parma ham, arugula, parmesan DOP, burrata, balsamic cream	
TARTUFO	21.90
truffle cream, fior di latte, mushrooms in garlic and parsley, arugula, extra virgin olive oil, Parmesan DOP, summer truffle shavings 	
TARTUCCIOSA	25.90
truffle cream, fior di latte, mushrooms in garlic and parsley, ham, artichokes, summer truffle shavings, burrata	


*** **MORE OPTIONS AT THE BACK**



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POLPO	22.90
San Marzano tomato sauce DOP, smoked provola, octopus, bell pepper, basil, capers	
TROTA	23.90
ricotta, fior di latte, smoked organic trout marinated in ginger, lemon confit, Kampot pepper IGP	
CAMORRA	16.90
San Marzano tomato sauce DOP, smoked provola, shrimps, anchovies, garlic, mint leaves	
PANNA E CRUDO	15.90
San Marzano tomato sauce DOP, basil, panna, Parma ham	
DOLCE	15.90
ricotta, fior di latte, gorgonzola DOP, mushrooms in garlic and parsley, local honey, roasted walnuts 	
DIAVOLA	15.90
San Marzano tomato sauce DOP, fior di latte, bell pepper, basil, spianata, parmesan DOP	
ADDITIONAL TOPPING	1.70
ADDITIONAL BURRATA	3.70
ADDITIONAL TRUFFLE CREAM OR SHAVINGS	3.70 / 4.00

DESSERTS

TIRAMISU	8.90
BABA AU RHUM	8.90
CHOCOLATE FONDANT vanilla ice cream	8.90
PISTACHIO CHEESECAKE	9.90
FRESH FRUITS SALAD	7.90

ARTISANAL ICE CREAM AND SORBET	2.80 /per scoop
<i>Sorbets: blueberry, coconut, passion fruit, peach, lemon, strawberry</i>	
<i>Glaces: vanilla, chocolate, chestnut, pistachio, straciatella, coffee, caramel</i>	
AFFOGATO 2 scoops vanilla, double espresso	8.20
COUPE ARDECHOISE	9.20
<i>2 scoops chestnut, 1 scoop vanilla, chestnut cream, chantilly cream</i>	



Vegetarian dish

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DRINKS LIST

HOT DRINKS

Espresso / Cafe lungo	2.20
Double Espresso	3.20
Cappuccino / Cafe latte	3.60
Coffee or Chocolate Viennois	5.10
Hot chocolate	4.10
Dammann Frères Teas.....	3.80
<i>Choices: Earl Grey, Darjeeling, Genmaïcha</i>	
Verbena	3.50
Linden Flowers	3.50

MINERAL WATER

STILL

Acqua Panna 75cl	6.00
San Benedetto 50cl	3.00

SPARKLING

Lurisia 75cl	7.00
San Benedetto 50 cl	3.50

MOCKTAILS

VIRGIN MOJITO	8.00
lime, mint leaves, cane sugar, lemonade	
COUCHER DE SOLEIL	8.00
organic orange juice, grenadine syrup, orange	
ICED COFFEE	4.50
HOME MADE ICED TEA	4.50
CITRONADE	4.50

APERITIVI

Pastis 51 / Ricard 2cl	2.20
Suze 4cl	4.00
Kir 12cl	4.20
Kir Royale (Prosecco) 12cl	9.30
<i>Choices of liqueur: black currant, raspberry, peach, blackberry, chestnut ou blueberry</i>	
Martini Bianco / Rosso 6cl	4.00
Campari 6cl	6.00

COCKTAILS

NEGRONI	8.10
Bombay Sapphire Gin, Martini Rosso, Campari, orange slice	
AMERICANO	8.10
Martini Rosso, Campari, sparkling water, lemon and orange slices	
SPRITZ (choice between Campari or Limoncello)	8.50
Prosecco, Schweppes tonic, orange slice	
MOJITO	10.20
White rum, lime, mint, cane sugar, lemonade	
MARGARITA	10.20
Jose Cuervo Gold Tequila, Cointreau, lime juice, lime slice	

ARTISAN BEERS

DRAFTS	25cl / 33cl / 50cl
Meduz Blonde	3.80 / 5.00 / 7.40
Helvii Blanche	4.00 / 5.20 / 7.60

BOTTLES	33cl
Brasserie Helvii	6.50
<i>Funky Hop IPA 5.5%, Ambrée 6%, Imperial Stout 8.7%, Triple 9%, Double IPA rousse 7% or some suggestions of the day...</i>	
Brasserie Java	6.20
<i>Almost non alcoholic (less than 1.2% alc)</i>	

NON ALCOHOLIC

ORGANIC FRUIT JUICES	5.50
<i>Choices of fruits: orange, apple, local peach nectar, tomato</i>	
ORGANIC SYRUPS	2.70
<i>Choices of flavors: Grenadine, Strawberry, Mint, Lemon, Peach, Orgeat, Blueberry</i>	
SOFT DRINKS	4.00
<i>Au choix: Coca-Cola 33cl, Coca-Cola Zéro 33cl, Orangina 25cl, Schweppes agrumes 25cl, Schweppes tonic 25cl</i>	
Lemonade / Diabolo	3.00

ALCOHOLS AND DIGESTIVI

Limoncello 4cl	6.20
Grappa di Moscato Bonollo 4cl	9.20
Gin Bombay Sapphire 4cl	7.00
Gin à la myrtille d'Ardèche - Distillerie La Frap	7.70
Vodka Zubrowka Bison 4cl	5.70
Rum Blanc 4cl	5.50
Rum Ambré Bio - Distillerie Les Feux de Saint-Jean 4cl	9.20
Tequila Jose Cuervo Reposado 4cl	7.20
Scotch Whiskey J&B Rare 4cl	5.20
Bourbon Jack Daniels 4cl	6.50
Irish Whiskey Jameson 4cl	6.20
Laphroaig Whiskey 10 ans 4cl	9.20
Cognac 4cl	6.90
Calvados 4cl	6.00
Get 27 4cl	6.20
Malibu Coco 4cl	3.70
Baileys 4cl	4.20
Grand Marnier 4cl	6.70
Cointreau 4cl	6.20
Amaretto 4cl	6.20
Eau de vie Poire, Framboise ou Mirabelle 4cl	6.70
Chèvre verte d'Ardèche - Distillerie La Frap	8.50
<i>Choices of flavors: verbena, lemon, raspbery 4cl</i>	

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BUBBLES

	12.5cl / 75cl
Tenuta Civranetta Bio**	7.90 / 40.00
<i>Prosecco Spumante Rosé Brut Nature DOC 2020, Domaine Fidora</i>	
Saomi**	6.90 / 39.00
<i>Prosecco DOC Treviso, La Tordera</i>	
Lambrusco di Modena**	5.90 / 32.00
<i>DOP Amabile, Cantina Carafoli</i>	

ROSÉ WINES

	12.5cl / 50cl* / 75cl
Gris d'Ardèche	3.90 / 14.50 / 20.00
<i>IGP Ardèche 2022/23, Vignerons Ardéchois</i>	
Pinot Grigio Rosato San Marco ** ..	4.90 / 18.50 / 27.00
<i>Pinot Grigio Rosé DOC 2023, Fossa Mala</i>	
Maguelonne Bio	---- / ---- / 29.00
<i>IGP Ardèche 2022/23, Château de la Selve</i>	

WHITE WINES

	12.5cl / 50cl* / 75cl
Ardèche par Nature Bio	3.90 / 12.50 / ----
<i>Sauvignon, Grenache, IGP Ardèche, Vignerons Ardéchois</i>	
Civitas Bio**	5.70 / 21.00 / 31.00
<i>Pecorino IGT 2022, Lunaria Osagna</i>	
Coteau Saint-Giraud	7.90 / ---- / ----
<i>Viognier Doux, IGP Ardèche 2021, Vignerons Ardéchois</i>	
Esprit de Noé Bio	---- / ---- / 26.00
<i>Chardonnay, Viognier, IGP Ardèche 2022, Domaine Terra Noé</i>	
Avo Blanc**	24.00
<i>Trebbiano d'Abruzzo DOC 2022, Azienda Agricola Valle Martello</i>	
Pinot Grigio San Marco**	27.00
<i>Pinot Grigio DOC 2023, Fossa Mala</i>	
Chardonnay Bio	32.00
<i>IGP Ardèche 2022/23, Mas de Vinobre</i>	
Viognier Bio	33.00
<i>IGP Ardèche 2022/23, Mas de Vinobre</i>	
Ligneum Bio**	36.00
<i>Pinot Grigio DOC 2019, Domaine Fidora</i>	

RED WINES

	12.5cl	50cl*	75cl
Orélie	3.90	12.50	-----
<i>Merlot, Gamay, IGP Ardèche 2021, Vignerons Ardéchois</i>			
Avo Rouge**	5.00	19.00	28.00
<i>Montepulciano d'Abruzzo DOC 2020, Azienda Agricola Valle Martello</i>			
Petite Selve Bio	-----	/	----- / 29.00
<i>Cinsault, Grenache, Syrah, IGP Ardèche 2021/22, Château de la Selve</i>			
Ardèche par Nature Bio			23.00
<i>Merlot, Syrah, Grenache, IGP Ardèche 2022, Vignerons Ardechois</i>			
Gavel Syrah Bio			25.00
<i>Syrah, Vin de France 2022, Cros des Calades</i>			
Montjau Bio			26.00
<i>Syrah, Carignan, Grenache, Mourvèdre AOP Côtes du Rhône 2022, Vignerons Ardéchois</i>			
Terre di Giumara**			32.00
<i>Nero d'Avola Sicilia DOC 2021, Caruso & Minini</i>			
“Mucchietto” edizione speciale			35.00
<i>Primitivo IGT 2022, Pasqua Vigneti e Cantine</i>			
Terra Sorella**			36.00
<i>Cannonau di Sardegna DOC 2021, Domaine Atha Ruja</i>			

* 50cl in carafe

** Italian wines

ALLERGENS

Our dishes may contain the following, please not hesitate to approach
our team for more details:

**Gluten, Nuts, Fishes, Shellfish, Eggs, Mustard,
Dairy products, Cheese, Garlic, Lupin, Celery, Sesame grains**

ORIGIN OF PRODUCTS

Cold cuts	Italy / Ardèche
Flour	Italy / France
Cheese	Italy/ Ardèche
Artisanal Ice cream and sorbets	Ardèche
Beef	Ardèche / Haute-Loire / Cantal
Chicken	Haute-Loire
Vegetables (some are local and organic)	Ardèche / France / Italy
Milk and butter	Ardèche / Haute-Loire
Honey	Ardèche
Artisanal beer	Ardèche / Gard