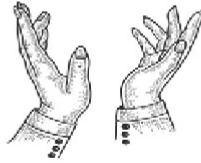


LE COMMERCE



Pizzeria & Café


“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.

Fall / Winter menu 2023

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STARTERS

CARPACCIO CLASSICO served with focaccia	17.90
beef carpaccio, parmesan DOP, arugula, almonds, extra virgin olive oil	
SMOKED ORGANIC TROUT CARPACCIO	16.90
lemon, pink peppercorn, chives and cream	
BRUSCHETTA shrimp bruschetta	13.90
goat cheese, arugula, pamplemousse, capers, ginger shavings	
CHOU CHOU romanesco broccoli and cauliflower salad	11.90
beans, almonds, vinaigrette, fresh herbs 	
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	21.90 / 13.90
ITALIAN CHEESE PLATTER	12.90
<i>buffalo camembert, 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.

PIZZAS

MARGHERITA	11.90
San Marzano tomato sauce DOP, fior di latte, extra virgin olive oil, basil 	
SAN GENNARO	12.90
datterino tomato sauce, anchovies, garlic, basil, olives, oregano	
MARINARA	8.90
San Marzano tomato sauce DOP, extra virgin olive oil, garlic, oregano 	
REGINA	14.90
San Marzano tomato sauce DOP, fior di latte, ham, mushrooms in garlic and parsley, olives	

 Vegetarian dish

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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	
CALZONE ALLA ENZO COCCIA	16.90
smoked provola, salad, anchovies, parmesan DOP, olives, extra virgin olive oil	
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, mushrooms in garlic and parsley, spinach, artichokes, cauliflower and broccoli romanesco 	
BURRATINA	18.90
San Marzano tomato sauce DOP, cherry tomatoes, Parma ham, arugula, parmesan DOP, burrata, balsamic cream	
TARTUFO	20.90
truffle cream, fior di latte, porcini, arugula, extra virgin olive oil, Parmesan DOP, summer truffle shavings 	
TARTUCCIOSA	24.90
truffle cream, fior di latte, mushrooms in garlic and parsley, ham, artichokes, summer truffle shavings, burrata	
LA MAMMA	16.90
ricotta, fior di latte, spinach, garlic, Napoli sausage, Kampot pepper IGP	
ZUCCA E FUNGI	16.90
squash cream, smoked provola, mushrooms in garlic and parsley, porcini, pancetta	
CONTADINA	17.90
cauliflower cream, smoked provola, pancetta, leeks, cauliflower, broccoli romanesco, Kampot pepper IGP	

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




 Vegetarian dish

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MILANO	17.90
San Marzano tomato sauce DOP, smoked provola, porcini, Parma ham DOP, parmesan DOP	
TROTA	22.90
ricotta, fior di latte, smoked organic trout, cherry tomatoes, leeks, pistachios, Kampot pepper IGP	
DOLCE	15.90
ricotta, fior di latte, gorgonzola DOP, mushrooms in garlic and parsley, local honey, roasted walnuts 	
PROVOLA E BRESAOLA	17.90
ricotta, smoked provola, salad, bresaola IGP, walnuts, balsamic cream	
ZUCCANTE	17.90
squash cream, gorgonzola DOP, N'duja, spianata, cauliflower and broccoli romanesco, Kampot pepper IGP	
DIAVOLA	15.90
San Marzano tomato sauce DOP, fior di latte, spinach, 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	
CRUMBLE OF THE DAY vanilla ice cream	8.90	
ARTISANAL ICE CREAM AND SORBET	2.70 /per scoop	
<i>Sorbets: blueberry, pear, peach, lemon, strawberry</i>		
<i>Glaces: vanilla, dark chocolate, chestnut, pistachio, praline, coffee, caramel</i>		
AFFOGATO 2 scoops vanilla, double espresso	7.90	
COUPE ARDECHOISE	8.90	
<i>2 scoops chestnut, 1 scoop chestnut, chestnut cream, chantilly cream</i>		

 Vegetarian dish

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DRINKS LIST

HOT DRINKS

Espresso / Café lungo	2.20
Double Espresso	3.20
Cappuccino / Café latté	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	7.00
lime, mint leaves, cane sugar, lemonade	
COUCHER DE SOLEIL	7.00
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	7.90
Bombay Sapphire Gin, Martini Rosso, Campari, orange slice	
AMERICANO	7.90
Martini Rosso, Campari, sparkling water, lemon and orange slices	
SPRITZ	8.50
Campari, Prosecco, Schweppes tonic, orange slice	
MOJITO	9.30
White rum, lime, mint, cane sugar, lemonade	
MARGARITA	9.30
Jose Cuervo Gold Tequila, Cointreau, lime juice, lime slice	

ARTISAN BEERS

DRAFTS	25cl / 33cl / 50cl
Meduz Blonde	3.50 / 4.40 / 6.30
Helvii Blanche	3.70 / 4.80 / 6.90

BOTTLES	33cl
Brasserie Helvii	6.10
<i>Funky Hop IPA 5.5%, Ambrée 6%, Samonios chestnut beer 6.5%</i>	
Brasserie du Pont d'Arc	
<i>IPA 5%, Triple 8.6%, Equinox 6.5%</i>	6.50

NON ALCOHOLIC

ORGANIC FRUIT JUICES	5.00
<i>Choices of fruits: orange, apple, local peach nectar, tomato</i>	
ORGANIC SYRUPS	2.50
<i>Choices of flavors: Grenadine, Strawberry, Mint, Lemon, Peach, Orgeat, Blueberry</i>	
SOFT DRINKS	3.90
<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	6.70
Vodka Zubrowka Bison 4cl	5.70
Rum Blanc 4cl	5.20
Rum Bougainville VSOP 4cl	7.20
Tequila Jose Cuervo Reposado 4cl	7.20
Scotch Whiskey J&B Rare 4cl	5.20
Bourbon Jack Daniels 4cl	6.20
Irish Whiskey Jameson 4cl	6.20
Laphroaig Whiskey 10 ans 4cl	9.20
Cognac ABK6 4cl	6.70
Calvados La Hetraie 4cl	5.70
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 ou Framboise Gauthier 4cl	6.20
Eau de vie Mirabelle St Florian 4cl	6.70
La Vertueuse - liqueurs artisanales	6.20
<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, Vignerons Ardéchois</i>	
Terre di Chieti **	4.90 / 18.50 / 27.00
<i>Pinot Grigio, Terre di Chieti IGT 2022, Olearia Vinicola Orsogna</i>	
Maguelonne Bio	---- / ---- / 29.00
<i>IGP Ardèche 2022, 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**	5.50 / 21.00 / 31.00
<i>Pecorino IGT 2021, Lunaria Osagna</i>	
Coteau Saint-Giraud	7.90 / ---- / ----
<i>Viognier Doux, IGP Ardèche 2021, Vignerons Ardéchois</i>	
Marsanne Bio	---- / ---- / 22.00
<i>IGP Ardèche 2021, Domaine Saint - Rèm</i>	
Avo Blanc**	23.00
<i>Trebbiano d'Abruzzo DOC 2022, Azienda Agricola Valle Martello</i>	
Mito**	32.00
<i>Garganega, Soave DOC 2021, Azienda Agricola Monte Tondo</i>	
Chardonnay Bio	31.00
<i>IGP Ardèche 2022, Mas de Vinobre</i>	
Viognier Bio	30.00
<i>IGP Ardèche 2021, 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**	5.00	19.00	28.00
<i>Montepulciano d'Abruzzo DOC 2020, Azienda Agricola Valle Martello</i>			
Petite Selve Bio	-----	-----	28.00
<i>Cinsault, Grenache, Syrah, IGP Ardèche 2021, Château de la Selve</i>			
Ardèche par Nature Bio			22.00
<i>Merlot, Syrah, Grenache, IGP Ardèche 2022, Vignerons Ardechois</i>			
Montjau Bio			26.00
<i>Syrah, Carignan, Grenache, Mourvèdre AOP Côtes du Rhône 2021, Vignerons Ardéchois</i>			
Terre di Giumara**			32.00
<i>Nero d'Avola Sicilia DOC 2021, Caruso & Minini</i>			
Poggio alla Luna**			31.00
<i>Sangiovese, Chianti DOCG 2020, Fattoria Montellori</i>			
Ruminat Bio**			35.00
<i>Primitivo IGT 2021, Lunaria Osagna</i>			
Terra Sorella**			38.00
<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	Franche Comté
Beef	Ardèche / Haute-Loire / Cantal
Chicken	Haute-Loire
Vegetables	France / Italy
Milk and butter	Ardèche / Haute-Loire
Honey	Ardèche
Artisanal beer	Ardèche / Gard