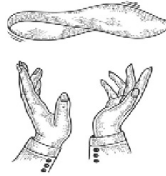


LE COMMERCE








Pizzeria & Café

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.

TAKE AWAY

PIZZAS



MARGHERITA	10.70
San Marzano tomato sauce DOP, fior di latte, extra virgin olive oil, basil 	
SAN GENNARO	11.60
datterino tomato sauce, anchovies, garlic, basil, olives, oregano	
MARINARA	8.00
San Marzano tomato sauce DOP, extra virgin olive oil, garlic, oregano 	
REGINA	13.40
San Marzano tomato sauce DOP, fior di latte, ham, mushrooms in garlic and parsley, olives	
CINQUE FORMAGGI	16.10
ricotta, goat cheese, fior di latte, gorgonzola DOP, parmesan DOP, olives 	
SALSICCIA	15.20
San Marzano tomato sauce DOP, fior di latte, napoli sausage, pesto alla genovese, parmesan DOP	
MORTADELLA	17.90
ricotta, fior di latte, pistachio pesto, mortadella with pistachios, pistachios, burrata	
CALZONE ALLA ENZO COCCIA	15.20
smoked provola, salad, anchovies, parmesan DOP, olives, extra virgin olive oil	
MASTUNICOLA	13.40
fior di latte, datterino tomatoes, lardo di colonnata DOP, basil	
CABRI	16.10
ricotta, fior di latte, goat cheese, pancetta, thyme, local honey	
VEGETARIANA	14.30
San Marzano tomato sauce DOP, fior di latte, mushrooms in garlic and parsley, spinach, artichokes, cauliflower and broccoli romanesco 	
BURRATINA	17.00
San Marzano tomato sauce DOP, cherry tomatoes, Parma ham, arugula, parmesan DOP, burrata, balsamic cream	
TARTUFO	18.80
truffle cream, fior di latte, porcini, arugula, extra virgin olive oil, Parmesan DOP, summer truffle shavings 	

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TARTUCCIOSA	22.40
truffle cream, fior di latte, mushrooms in garlic and parsley, ham, artichokes, summer truffle shavings, burrata	
LA MAMMA	15.20
ricotta, fior di latte, spinach, garlic, Napoli sausage, Kampot pepper IGP	
ZUCCA E FUNGI	15.20
squash cream, smoked provola, mushrooms in garlic and parsley, porcini, pancetta	
CONTADINA	16.10
cauliflower cream, smoked provola, pancetta, leeks, cauliflower, broccoli romanesco, Kampot pepper IGP	
MILANO	16.10
San Marzano tomato sauce DOP, smoked provola, porcini, Parma ham DOP, parmesan DOP	
TROTA	20.60
ricotta, fior di latte, smoked organic trout, cherry tomatoes, leeks, pistachios, Kampot pepper IGP	
DOLCE	14.30
ricotta, fior di latte, gorgonzola DOP, mushrooms in garlic and parsley, local honey, roasted walnuts 	
PROVOLA E BRESAOLA	16.10
ricotta, smoked provola, salad, bresaola IGP, walnuts, balsamic cream	
ZUCCANTE	16.10
squash cream, gorgonzola DOP, N'duja, spianata, cauliflower and broccoli romanesco, Kampot pepper IGP	
DIAVOLA	14.30
San Marzano tomato sauce DOP, fior di latte, spinach, spianata, parmesan DOP	
ADDITIONAL TOPPING	1.50
ADDITIONAL BURRATA	3.30
ADDITIONAL TRUFFLE CREAM OR SHAVINGS	3.30 / 3.60
Vegetarian pizzas 	

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

Prices are in euros and net. We do not accept cheques.
In case of dispute, the French menu shall prevail.