SOFTS

Peroni – Non alcoholic beer – **8**

Archipel – Kombucha – Fig leaves – **10**

Angeline – Lemonade – **7**

Charitea – Iced Tea – Black Citron BIO – **7**

Coca Cola Zero – **6**

Filtered Water Castalie –Free Refill– **5**

l'altro
FRENCHIE

LUNCH MENU

Weekdays only
Excluding public holidays

Appetizer/Main Course or
Main Course/Dessert
29

Appetizer/Main Course/Dessert
34

Our meat is sourced exclusively from France

Cocktails & cocktailini

L' ALTRO SPRITZ
Aspide bitter, Campari, Prosecco
12

LIMONCELLO SPRITZ
Limoncello, yuzu, Prosecco
14

MEZCALITA
Mezcal, mandarin liqueur, lime
16

ESPRESSOTINI
Vodka, coffee liqueur, espresso
16

NEGROTINI
Gin, Campari, vermouth
12

BLOODY MARIE
Vodka, homemade tomato juice, smoky black pepper
15

VERMOUTH BIANCO O ROSSO
Vermouth white or red - Frenchie
14

VIRGIN NEGRONI
JNPR Gin n.a., JNPR vermouth rouge n.a., JNPR Bitter n.a.
12

VIRGIN AMERICANO
JNPR vermouth n.a., JNPR Bitter n.a., Tonic
12

Caffè & Tè

Espresso 'Canopée' from « L'Arbre à Café' »
4

Cappuccino
6

Infusion 'My Organic Infusion'
5

Amazza Caffè

GRAPPA BIANCA
Sarpa- Jacopo Poli
10

GRAPPA AMBREE
Sarpa oro- Jacopo Poli
12

ELISIR DI PRUGNA
Our alternative of Amaretto
Jacopo Poli
9

HERBALIS
Our alternative of Chartreuse
Jacopo Poli
9

LIMONCELLO
Homemade Limoncello
9

Formaggi

SELEZIONE DI FORMAGGI
Honey, apricot chutney, Amarena cherries, pane Carasau
18

TALEGGIO
Raw cow milk, Lombardy
Apricot chutney
7

GORGONZOLA AL CUCCHIAIO
Raw cow milk, Lombardy
Amarena cherries
6

PECORINO 18 MESI
Ewe milk, Sicily
Wildflower honey
8

Dolci

NEMESIS AL CIOCCOLATO
Chocolate cake, a tribute to the River Café in London
13

PANNA COTTA VANIGLIA E FICHI
Vanilla panna cotta, poached figs
13

TIRAMISU
Signature tiramisu
14

AFFOGATO
Madagascar vanilla ice cream, 'Canopée' coffee from « L'Arbre à Café »
8 (Grappa + 4)

GELATI FATTI IN CASA
Piemont hazelnut / Bronte pistachio / Stracciatella / Madagascar Vanilla / Melon sorbet
6 (Liqueur Pistachio/Hazelnut/Coffée + 5

Antipasti

PARMIGIANA DI MELANZANE
Fried eggplant, spicy tomato compotée, scarmoza
22

SALUMI MISTI E GIARDINIERA
Charcuterie, pickled seasonal vegetables
20

PANZANELLA DI ¨POMODORI
Heirloom tomatoes, focaccia croûtons, plums
18

TARTARE DI MANZO
Beef tartare, Caesar sauce, Parmesan, crispy shallots
22

CRUDO DI TONNO
Cured tuna, plum condiment, marigold vinaigrette, pickled plums
22

TORTA DI FINOCCHI
Fennel tatin, nduja brown butter, raw cream
19

Primi Piatti

Pasta

GNUDI BURRO E SALVIA
Ricotta, brown butter, sage
23

SPAGHETTI ALLE POLPETTE
Beef and charcuterie meatballs, marinara sauce, Oregano
26

PICI AL PESTO
Pistachio pesto, basil from « La Ferme de l'Envol »
25

CAPPELLETTI ALLA TRAPANESE
Caciocavallo, ricotta, sun-dried tomatoes, almonds
28

PASTA DEL GIORNO
Price on request



Secondi Piatti

Mare

OMBRINA ALLA BRACE
Grilled stone bass, Sicilian caponata, Acqua pazza sauce
36

PESCE DEL GIORNO
Catch of the day
Market price

Terra

COTOLETTA ALLA MILANESE
(recommended for 2)
Veal chop from the Basque Country, green salad and potatoes
96

POLLO ALLA DIAVOLA
Barbecued chicken, sweet and sour bell peppers, spicy devil sauce
32

Contorni

PATATE SCHIACCIATE
Potatoes, fresh herbs, olive oil
8

INSALATA DELLA 'FERME DE L'ENVOL'
Green salad from « La Ferme de l'Envol »
9

CAPONATA
Fried eggplants, sweet and sour tomato sauce, raisins
12