

menu

our pizzas from the stone oven

- **Margherita** tomatoes, mozzarella, oregano **Fr. 18.00**
- **Funghi** tomatoes, mozzarella, mushrooms, oregano **Fr. 20.00**
- **Prosciutto** tomatoes, mozzarella, ham, oregano **Fr. 21.00**
- **Prosciutto/Funghi** tomatoes, mozzarella, ham, mushrooms, oregano **Fr. 23.00**
- **Salsiccia Piccante** tomatoes, mozzarella, spica salami, black olives, oregano **Fr. 23.00**
- **Calabrese** tomatoes, mozzarella, spicy salami, ham, mushrooms, oregano **Fr. 24.00**

snacks

- **tarte with crème fraîche, bacon & onions (stoneoven)** **Fr. 18.50**
- **1 dry sausage with homemade bread from our bakery** **Fr. 11.50**
- **2 dry sausages with 2 homemade breads from our bakery** **Fr. 18.50**
- **½ tomme fleurette soft cheese with 1 homemade bread** **Fr. 11.50**
- **1 tomme fleurette soft cheese with 2 homemade breads** **Fr. 18.50**
- **2 cheesecakes from the bakery Bossard** **Fr. 13.50**
- **6 handmade mini ham-croissants from the bakery Bossard** **Fr. 19.00**

canned fish

with toast bread and caper

- **Cantabrian anchovy fillets Codeas Gold, 48g** **Fr. 18.00**
- **«el Cabricho» Cantabrian anchovy fillets Octavillo 50g** **Fr. 24.00**
- **Little Sardines Caliber 12/15 LB 30, La Brújula, 115g** **Fr. 19.50**
- **Sardines in Olive Oil and Lemon, «la belle iloise», 115g** **Fr. 16.00**
- **Vintage Sardines 2019 Cossais, «La Perle des Dieux», 115g** **Fr. 22.00**
- **Sardines in Olive Oil, Pizomail, «La Perle des Dieux», 115g** **Fr. 18.00**
With Garlic, Tomatoes and Pepperoncini
- **Tuna Fillets Ventresca «carloforte» 150g** **Fr. 42.00**
- **Ventresca red Tuna, «IV Regia di Sardegna»,
LE MAREVIGLIE, 340g (perfect for 3 Peoples and more)** **Fr. 65.00**
- **Limfjord Cockles (Vongole), FANGST, 110g** **Fr. 19.00**

