

Since 1991, the Mamma Michela Calicchio cooks with her heart some delicious family mother dishes. Unique know-how for authentic 100% homemade courses celebrating the generosity of gastronomy in southern Italy.

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LA FAMIGLIA

by Michela Calicchio

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*Michela Calicchio, chef
Devis Pederzini, assistant chef
Guillaume Dipoko, manager*

LUNCH MENU

*Enjoy a selection of fresh pasta made by hand one by one,
in the purest Italian tradition.*

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|| **starter, main course** || *or* || **main course, dessert** ||
35 €

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Starter

Pizzetta funghi misti

Small home made pizza with assortment of various mushrooms and mozzarella
or

Burrata delle Puglie

Burrata 125g from The Puglie on datterino tomatoes tartar and basil

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Main course

Rigatoni alla puttanesca

Rigatoni tomatoes, taggiasche olives, capers and anchovies
or

Arrosto di vitello e patate

Veal cooked at low temperature, baked potatoes and thyme

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Dessert

Tasting of homemade sorbets

or

Chef Michela's panna cotta

THE MENU OF THE MAMMA



Enjoy a selection of fresh pasta made by hand one by one,
in the purest Italian tradition.

Burrata delle Puglie

Burrata 125g from The Puglie on red tomatoes tartar and basil

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« The assortment of 3 pasta », La Famiglia's iconic dish

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Tiramisu



65 € per person

MENU DISCOVERY OF LA FAMIGLIA



2 Starters

Fried squids and vegetables
Assortment of Italian vegetables

Homemade fresh pasta

Fusilli with langoustines and candied datterino tomatoes

Main course

Veal cooked at low temperature, baked potatoes and thyme

Dessert

Our Mamma's lemon pie



The entire table must opt for this menu choice

85 € per person

LA CARTE

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STARTER

Antipasti vegetariani
Assortment of Italian vegetables
22 €

Pizzetta pacchetelle
*Tomato small home made pizza prepared in the tradition of southern Italy,
burrata cream and basil*
17 €

Pizzetta funghi misti
Small home made pizza with assortment of various mushrooms and mozzarella
18 €

Burrata delle Puglie
Burrata 125g from The Puglie on datterino tomatoes tartar and basil
22 €

Vitello tonnato
Slices of cooked veal fillet served cold, tuna sauce, capers and anchovies
21 €

Prosciutto di Parma
*Parma ham 30 months Franco Gulli selection, panzerotto with taleggio cheese,
homemade fig jam with star anise*
23 €

Frittura italiana
Classical fried squids and small vegetables
24 €

HOMEMADE FRESH PASTA

The Mamma Michela cares about perpetuating the tradition of fresh pasta made by hand, one by one. A patient and rare artisan work that a mechanical process can not match or even reproduce for some of these pasta. A unique know-how transmitted over generations in Italian traditional families.

La Famiglia's iconic dish : assortment of 3 pasta
30 €

Rigatoni alle polpette
Rigatoni with Neapolitan stew, meatballs and Parmesan
24 €

Mamma Michela's ravioli
Ravioli (hand-made one by one) with mozzarella, candied datterino tomatoes and basil pesto
25 €

Fusilli agli scampi
Fusilli (hand-made one by one) with langoustines and candied cherry tomatoes
38 €

Cappelletti crema e salvia
Cappelletti (hand-made one by one) with veal, zest of lemon, cream and sage
30 €

Linguine al tartufo nero di stagione
Linguine with seasonal black truffle and truffle cream
35 €

All our pasta are made from carefully selected hard Altamura semolina flour from Puglie, Southern Italy. This protein-rich flour contains carotenoids known for their antioxidant properties.



MIX OF THE SEA

Misto di mare

Squids, langoustines and grilled wild king prawns

39 €



MEAT

Filetto di manzo al gorgonzola

Beef fillet with gorgonzola

39 €

Arrosto di vitello e patate

Veal cooked at low temperature, baked potatoes and thyme

28 €



Our seafood and meat are served with homemade fresh pasta with tomato and basil.

We make our own bread, grissini and focaccia.

Olive oil

For your enjoyment, we have provided Terre di Grifonetto monocultivar extra virgin olive oil, made exclusively from Dolce di Agogia olives, from Umbria.

500 ml olive oil for sale take away

Prices include service and taxes