



*il felice*

ITALIAN FOOD  
& DRINKS

# COCKTAILS

*Signatures*



## Notte di Coco 12.90

Vodka Ketel one, coconut, chamomile

## Pepe Caliente 12.90

Don Julio Tequila, passion fruit, verbena, Timut pepper

# MOCKTAILS



## Virgin Rossini 12 cl 7.00

Strawberry juice, lemonade, lemon, mint

## Virgin Mule 12 cl 7.50

Ginger beer, lemon, mint

## Spritz Vibrante 12 cl 7.50

Non-alcoholic Martini, hibiscus infusion, San Pellegrino

## Lit'chic 12 cl 8.00

Apple juice, lychee, vanilla

# SPRITZ

## Apérol, Limoncello, Campari 15cl 8.90

## Italicus, St-Germain 15cl 10.50

# MULES

## Moscow, London, Mexican 15cl 9.50

# GIN TONIC

## Tanqueray 4cl 9.50

## Tanqueray, Blackcurrent Royale 4cl 9.50

## Hendricks 4cl 10.90

# SOURS

## Amaretto 10.50

## Italicus 11.50

Rose & Cacao

# CLASSICS

## Negroni 11.00

Campari, Martini Riserva Rubino, Gin Tanqueray

## Americano 7.50

Campari, Martini Riserva Rubino, San Pellegrino

## Limone 10.90

Limoncello, Gin Tanqueray, Citron

## Rossini 9.50

Prosecco, Jus de fraise, Menthe

## Bellini 9.50

Prosecco, Purée de pêche, Romarin

## Bloody Mary 9.50

Vodka Ketel One, Jus de citron, Jus de tomate, Assaisonnement

# APERITIFS



## Martini Riserva Ambrato 6 cl 5.50

## Martini Riserva Rubino 6 cl 5.50

## Ricard 3 cl 4.50

## Campari 6 cl 4.50

# BEERS



25 cl 50 cl

## Licorne Elsass 4.30 8.40

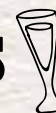
## Licorne Slash IPA 4.30 8.40

## Erdinger Weissbier 4.30 8.40

## Bière de saison 4.40 8.50

## Picon 4.80 8.80

# SPARKLING WINES



Glass 75 cl

## Moscato d'Asti DOGG 7.00 41.00

Légèrement sucré fruits exotique bulles fines

## Prosecco Brut Le Dolci Colline 7.00 41.00

Fines bulles, fruits exotiques

## Champagne Veuve Cliquot Brut 85.00

Fines bulles, sec, fruité





## ANTIPASTI

<b>Assorted cold cuts</b>	<b>15.90</b>
<b>Creamy burrata</b> Melon balls with mint and white balsamic vinegar, Parma ham, Marsala reduction	<b>13.00</b>
<b>Vitello Tonnato</b> Tuna sauce with anchovies and parmesan, 24-month parmesan shavings, stem capers, chives	<b>14.80</b>
<b>Pizza fritta</b> Fried pizza dough, pistachio mortadella, straciatella, pistachio pesto	<b>13.60</b>
<b>Fried artichokes with Pecorino</b> Breaded artichokes, Pecorino emulsion, grated Pecorino, fresh herb salsas	<b>11.50</b>

## INSALATA

<b>Caprese Salad</b> Heirloom tomatoes, lemon vinaigrette, lemon zest, basil, Bufala mozzarella	<b>17.00</b>
<b>Procida Lemon Salad</b> Procida lemons, sucrine lettuce, lemon vinaigrette, mint, Espelette pepper, garlic and chive cream cheese	<b>16.50</b>
<b>Octopus Salad</b> Octopus, potatoes, celery, parsley, olives, lemon vinaigrette, roasted red pepper purée, garlic chips	<b>19.50</b>

## CHILDREN'S MENU (Under 10 years)

### Half the price of the adult dish

For children, all dishes are available in half portions.  
Pasta, main courses, pizza... they will have plenty of choice !

Net prices in euros. Cheques not accepted.  
Please ask for the allergen list if needed.

## PASTA

<b>Linguini with fresh truffle</b>	<b>23.90</b>
<b>Rigatoni with fresh truffle</b> Cream and braised ham	<b>25.90</b>
<b>Spaghetti with wild prawns</b> Cuttlefish ink and candied lemon butter, parsley, chili crisp	<b>21.50</b>
<b>Homemade parmesan gnocchi</b> Parmesan cream, Parma ham crumble, 24-month parmesan shavings	<b>19.50</b>
<b>Tonnarelli carbonara</b>	<b>19.50</b>
<b>Linguine with clamse</b> White wine, parsley, garlic and chili breadcrumbs	<b>22.90</b>
<b>Spicy casarecce</b> Roasted pepper sauce, spianata, smoked scamorza, basil	<b>18.90</b>
<b>Tagliatelle alla Norma</b> Grilled eggplant, San Marzano tomato sauce, ricotta shavings, basil	<b>17.50</b>
<b>Tortiglioni with meatballs</b> San Marzano tomato sauce, meatballs, grated parmesan	<b>19.50</b>

All our pasta recipes are available with gluten-free pasta.  
However, traces of gluten may be present. Please ask our staff.

## SECONDI PIATTI

<b>Risotto Acciughe</b> Anchovies, olives, confit tomatoes, rocket coulis, garlic and chili breadcrumbs	<b>17.50</b>
<b>Risotto Pistacchio</b> Pistachio pesto, peas, ricotta shavings, fresh mint	<b>18.50</b>
<b>Parmigiana Bianca</b> Eggplant, Bufala mozzarella, ricotta, grated parmesan, oregano	<b>17.50</b>
<b>Beef with n'duja</b> N'duja butter crust, piquillo sauce, caponata, creamy polenta	<b>26.00</b>
<b>Cod Brodo</b> Fish broth, passatelli, fresh herb salsa, fennel and celery salad	<b>25.00</b>



# PIZZA



## THE ESSENTIALS

<b>Margherita</b>	<b>12.80</b>
San Marzano tomato sauce, fior di latte mozzarella, olive oil, basil	
<b>Regina</b>	<b>16.90</b>
San Marzano tomato sauce, fior di latte mozzarella, braised ham, mushrooms	
<b>Full Formaggi</b>	<b>16.50</b>
Gorgonzola cream and red onions, fior di latte mozzarella, taleggio, scamorza	
<b>Burrata d'amore</b>	<b>20.90</b>
Yellow tomato sauce, fresh tomatoes, confit tomatoes, basil pesto, burrata, toasted almonds	
<b>Burrata d'amore X Parma ham</b>	<b>24.90</b>
Yellow tomato sauce, fresh tomatoes, confit tomatoes, basil pesto, burrata, toasted almonds, Parma ham	
<b>Tartufo</b>	<b>26.90</b>
Fior di latte mozzarella, stracciatella, mushrooms, fresh truffle, toasted hazelnuts	
<b>Piccante</b>	<b>18.90</b>
San Marzano tomato sauce, fior di latte mozzarella, spianata, nduja, stracciatella, basil	
<b>Parmigiana</b>	<b>17.50</b>
San Marzano tomato sauce, fior di latte mozzarella, confit eggplant, grated parmesan, basil	
<b>Mortazza</b>	<b>18.50</b>
Fior di latte mozzarella, stracciatella, pistachio mortadella, pistachio pesto, toasted pistachios, basil	
<b>Capricciosa</b>	<b>16.50</b>
San Marzano tomato sauce, fior di latte mozzarella, mushrooms, marinated artichokes, roasted peppers, olives, basil	
<b>Napolitaine</b>	<b>18.50</b>
San Marzano tomato sauce, anchovies, olives, stracciatella, stem capers, basil	
<b>Carlito</b>	<b>19.90</b>
San Marzano tomato sauce, fior di latte mozzarella, Parma ham, basil pesto, fresh tomatoes, 24-month parmesan shavings, basil	

## SEASONAL PIZZAS

<b>Zucchini</b>	<b>17.50</b>
Red pesto, gorgonzola, grilled zucchini, fresh herb salsa	
<b>Polpetta</b>	<b>19.50</b>
San Marzano tomato sauce, meatball filling, red onions, grated parmesan, Bufala mozzarella, roasted pepper coulis, basil	
<b>Caponata piccante</b>	<b>18.50</b>
San Marzano tomato sauce, caponata, spianata, smoked scamorza, fresh mint	
<b>Basilico</b>	<b>17.90</b>
Basil and lemon cream, roasted datterini tomatoes, Bufala mozzarella, coppa, lemon zest, basil	

## DOLCI



<b>Tiramisu</b>	<b>8.50</b>
<b>Lemon and Limoncello tart</b>	<b>9.50</b>
Lemon cream, Limoncello jelly, white chocolate and coconut crisps	
<b>Strawberry and basil cheesecake</b>	<b>9.50</b>
<b>Verbena panna cotta</b>	<b>9.00</b>
Apricot marmalade, dark chocolate and lime crisps	
<b>Nocciolata cup</b>	<b>9.90</b>
Natelloso ice cream, dark chocolate sauce, homemade whipped cream, toasted hazelnuts	
<b>Affogato expresso</b>	<b>5.00</b>
Baileys or Amaretto 2cl supplement 2,00 €	
<b>Sgroppino</b>	<b>9.50</b>
Basil sorbet with Limoncello 4cl	
<b>Artisan ice creams</b>	1 scoop <b>2.60</b>
Vanilla, coffee, Natelloso, lime-basil, stracciatella, pistachio, strawberry, apricot, mint-chocolate, raspberry-rose-lychee, lemon	
2 scoops <b>5.10</b>	
3 scoops <b>7.50</b>	
Homemade whipped cream supplement 1.00 €	

## COFFEE & CO



<b>Espresso</b>	<b>2.50</b>
<b>Double espresso</b>	<b>4.40</b>
<b>Decaf</b>	<b>2.60</b>
<b>Cappuccino</b>	<b>4.30</b>
<b>Large coffee</b>	<b>3.40</b>
<b>Coffee with milk</b>	<b>3.70</b>
<b>Hot chocolate</b>	<b>4.20</b>
<b>Kusmi Tea teas and infusions</b>	<b>4.10</b>
<b>Viennese chocolate</b>	<b>4.60</b>
<b>Viennese coffee</b>	<b>4.60</b>
<b>Cold Brew</b>	<b>5.90</b>
Cold-infused coffee	
<b>Irish Coffee</b>	<b>9.80</b>
<b>Espresso Martini</b>	<b>10.50</b>
<b>White Russian</b>	<b>10.50</b>
Ketel One Vodka, Kahlua, yogurt liqueur	

# SPIRITS



Amaretto 4 cl	7.00
Grappa Classica del Castello 4 cl	6.50
Grappa du moment 4 cl	
Limoncello 4 cl	5.90
Cognac ABK6 VSOP 4 cl	8.50
Rhum Zacapa solera 4cl	12.00
Rhum Eminente 10 ans 4cl	13.00
Caol Ila 12ans 4cl	12.00
Talisker 10 ans 4cl	12.50
Lagavulin 16 ans 4cl	15.00
Ardberg Ten 10 ans 4cl	12.50
Glenmorangie 12 ans 4cl	13.00
Don Julio Reposado 4cl	12.00
Baileys 4cl	6.00

# WATER & SOFT DRINKS



Vittel 50 cl	3.90
Vittel 1L	5.90
San Pellegrino 50 cl	3.90
San Pellegrino 1L	5.90
Perrier 33 cl	4.20
Coca-Cola 33 cl	4.20
Coca-Cola Zéro 33 cl	4.20
Coca-Cola Cherry 33 cl	4.20
Orangina 25 cl	4.20
Schweppes 25 cl	4.20
Schweppes Agrum 25 cl	4.20
Fanta 25 cl	4.20
Sprite 25 cl	4.20
Fuze Tea pêche 25 cl	4.20
Apple juice 25 cl	3.80
Tomato juice 25 cl	3.80
Orange juice 25 cl	3.80
Syrup with water 25 cl Lemon, grenadine, mint, orgeat, violet, kiwi, grapefruit, peach	2.50
Diabolo Monin 25 cl	3.50
Venezio Bitter 20 cl	3.00
Lemonade 25 cl	3.50
Homemade iced tea 25 cl	4.20
Ginger beer Bundaberg 375 cl	6.00

# WHITE WINES



	Glass	25cl	50cl	75cl
Pinot Grigio Venezie DOC Dry, fruity	<b>6,50</b>	<b>12,50</b>	<b>24,50</b>	<b>36.00</b>
Falanghina Torre dei Chiusi IGT Dry, fruity, saline	<b>6.70</b>	<b>13.00</b>	<b>25.50</b>	<b>38.00</b>
Malvasia Bianca 12 <sup>E</sup> Del Salento IGT Dry, floral, velvety	<b>6.90</b>	<b>13.50</b>	<b>26.50</b>	<b>39.00</b>
Pecorino Villa Bizzarri Offida DOCG Dry, fruity, full-bodied	<b>7.50</b>	<b>14.50</b>	<b>28.50</b>	<b>43.00</b>
Chardonnay Laficaia Piemonte DOC Dry, yellow fruits, elegant	<b>6.90</b>	<b>13.50</b>	<b>26.50</b>	<b>39.00</b>
Chardonnay Primadonna Puglia IGT Dry, buttery, full-bodied				<b>45.00</b>
Minuty Prestige Côte de Provence AOP Light, fruity				<b>42.00</b>
Moscato d'Asti DOCG	<b>7.00</b>			<b>41.00</b>
Prosecco Pitars	<b>7.00</b>			<b>41.00</b>

# ROSÉ WINES



	Glass	25cl	50cl	75cl
Figuière Méditerranée Rosé Méditerranée IGP	<b>5.90</b>	<b>11.00</b>	<b>21.50</b>	<b>31.00</b>
Primitivo Rosato IDEA Puglia IGT				<b>41.00</b>
Minuty Prestige Côte de Provence AOP				<b>42.00</b>
Rosato MOI Salento IGT				<b>36.00</b>



# RED WINES



	Glass	25cl	50cl	75cl
Primitivo De Feudis Puglia IGP Light, dark fruits, indulgent	<b>6.90</b>	<b>13.50</b>	<b>26.50</b>	<b>41.00</b>
Chianti Contepassi DOCG Light tannins, red fruits	<b>6.50</b>	<b>13.00</b>	<b>26.00</b>	<b>39.00</b>
Supertuscan Rosso Contepassi IGT Powerful, dark fruits	<b>6.90</b>	<b>13.50</b>	<b>26.50</b>	<b>40.00</b>
Negroamaro Del Salento IGT Candied fruits, indulgent	<b>6.90</b>	<b>13.60</b>	<b>27.00</b>	<b>41.00</b>
Montepulciano d'Abruzzo Gran Sasso DOC	<b>7.20</b>	<b>14.00</b>	<b>27.50</b>	<b>41.00</b>
Lambrusco « Amabile Torre » Mantova IGT	<b>4.90</b>	<b>9.50</b>	<b>18.50</b>	<b>29.00</b>
Minuty Prestige Côte de Provence AOP Powerful, ripe red fruits				<b>42.00</b>
Susumaniello Rosso Salento IGT Very powerful, candied fruits, spices				<b>49.00</b>
Barolo Laficaia DOCG Powerful, elegant				<b>65.00</b>
Brunello di Montalcino Contepassi DOCG Powerful, dark fruits				<b>85.00</b>





Scanner le QR Code