

# Patanello

RESTAURANT & PIZZERIA

## Non-alcoholic drinks and cocktails

Syrup with still water 25cl	2.50€
Italian Lemonade 27,50cl	4.00€
Diabolo (Syrup with lemonade) 33cl	4.00€
Coca Cola, coca zéro, Orangina, Schweppes, Perrier, Sprite 33cl	4.00€
Apple/Orange/ananas/apricot juice 25cl	4.00€
Oasis 33cl	4.00€
Peach FuzeTea 33cl	4.00€
Crodino 17cl	6.00€
Virgin Mojito 33cl (lime, mint, cane sugar, lemonade)	7.00€
Virgin Spritz 33cl (crodino, tonic)	7.00€
Plancoët 1L water bottle 1L (still or sparking)	4.00€

## Draft beers

	25cl	50cl
Heineken	4.00€	8.50€
Affligem	4.50€	9.00€
Gallia	5.00€	9.50€

## Cider & Champagne

	12cl	75cl
Cider of Bayeux	4.00€	15.00€
Prosecco	6.00€	35.00€
Champagne	8.00€	45.00€
Champagne Moët & Chandon	/	70.00€

# Aperitifs & Cocktails

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<b>Pastis</b> 2cl	4.00€
<b>Whisky</b> 4cl	5.00€
<b>Kir</b> 12cl (Cider or White wine on blackcurrant cream liqueur)	5.00€
<b>Kir royal</b> 12cl (Champagne on blackcurrant cream liqueur)	9.00€
<b>Bellini</b> 12cl (prosecco, peach puree)	7.00€
<b>Rossini</b> 12cl (prosecco, strawberry puree)	7.00€
<b>Aperol Spritz</b> 33cl (Aperol, prosecco, tonic)	9.00€
<b>Limoncello Spritz</b> 33cl (limoncello, prosecco, tonic)	9.00€
<b>Midori Spritz</b> 33cl (Midori, prosecco, tonic)	10.00€
<b>Campari Spritz</b> 33cl (Campari, prosecco, tonic)	10.00€
<b>Italicus Spritz</b> 33cl (Italicus, prosecco, tonic)	11.00€
<b>Black Spritz</b> 33cl (Picon, vermouth, prosecco, tonic)	11.00€
<b>Hugo Spritz</b> 33cl (elderflower, prosecco, tonic)	9.00€
<b>Gin Tonic/Gin Lemon</b> 33cl	9.00€
<b>Vodka Lemon/Vodka Orange</b> 33cl	9.00€
<b>Mojito</b> 33cl (rhum, lime, mint, cane sugar, lemonade)	10.00€
<b>Mojito Strawberry</b> 33cl (rhum, lime, mint, cane sugar, lemonade, strawberry)	12.00€
<b>Rhum Cola / Whiskey Cola</b> 33cl	9.00€
<b>Cuba Libre</b> 33cl (rhum, lime, cola)	10.00€
<b>Americano</b> 33cl (Vermouth, Campari, tonic)	9.00€
<b>Negroni</b> 33cl (Vermouth, Campari, gin)	10.00€
<b>Negroni Sbagliato</b> 33cl (Vermouth, Campari, prosecco)	10.00€
<b>Moscow mule</b> 33cl (lime, vodka, ginger ale)	10.00€
<b>London mule</b> 33cl (lime, gin, ginger ale)	10.00€
<b>Midori Sour</b> 33cl (Midori, vodka, ginger ale)	12.00€

# Wines

## French wines

**Pitcher** (white / rosé/ red) Les catolles Pays d'Oc : 25cl 6.50€ - 50cl 12.00€

**Red** 12cl 75cl

Le Corbières de Georges Gérard Bertrand 2022 6.00€ 29.00€

Saint Nicolas de Bourgueil, Le Haut Carroi AOP 7.00€ 32.00€

Saint-Emilion, Lucius 2022 AOP 7.50€ 35.00€

Crue des côtes du Rhône, Vacqueyras 2022 AOP / 39.00€

Saint-Amour, La Victoire 2022 AOP / 44.00€

### Rosé

Côte de Provence, Le clocher AOP 5.50€ 27.00€

### White

Château Landereau, Grand vin de Bordeaux 2025 6.00€ 30.00€

Sancerre, Domaine Durand 9.00€ 44.00€

Chablis, Le finage 2022 9.50€ 47.00€

## Italian wines

### Red

Primitivo Piluna 2023 IGT 6.00€ 28.00€

Chianti Classico Granaio DOCG 2022 6.50€ 31.00€

Lacryma Christi Vesuvio Rosso IGP 6.50€ 31.00€

Valpolicella Ripasso Classico DOC 7.00€ 33.00€

Negroamaro 6.50€ 31.00€

Amarone della Valpolicella DOCG / 59.00€

Barolo DOCG / 69.00€

### White

Chardonnay italiano Terre Siciliane IGP 5.50€ 27.00€

Pinot Grigio delle Venezie DOC 5.50€ 27.00€


Ca'Bianca Moscato d'Asti DOCG 6.50€ 29.00€

Lacryma Christi Vesuvio Bianco IGP 6.50€ 31.00€

### Rosé

Filieri Rosè Cannonau di Sardegna Cantina Dorgali DOC 5.50€ 27.00€

## To share (or not)

 <b>Patanella Garlic Cheese Bread</b> (pizza with garlic, parsley, mozzarella)	12.00€
<b>Plate of Italian cold cuts</b>	12.00€
<b>Tasting plate</b> (Italian cold cuts, mozzarella cheese, grilled vegetables)	20.00€

## Starters and salads

 <b>Bruschetta</b> (grilled bread, crushed tomatoes, olive oil, oregano)	9.00€
 <b>Caprese</b> (Capri traditional salad of tomatoes, buffalo mozzarella, oregano)	11.00€
<b>Fish soup</b> and croutons	12.00€
<b>Hot shrimps</b> with mediterranean style and parsley	12.00€
<b>Carpaccio</b> (sliced cold beef, parmesan, rocket and tomatoes)	12.00€
<b>6 Asnelles oysters</b>	12.00€
 <b>Burrata Pugliese</b> (Puglia burrata cheese, tomatoes, oregano)	13.00€
<b>“Vitello tonnato”</b> (Piedmontese traditional sliced cold roast beef covered with a creamy mayonnaise-like sauce flavoured with tuna)	16.00€
<b>Cesare Salad</b> (salad, crispy chicken, tomatoes, Parmesan cheese, hard-boiled egg, Caesar sauce)	17.00€
<b>Tuscan Salad</b> (cold roast beef, salad, tomatoes, Parmesan cheese, egg plants and zucchini)	19.00€
<b>Provencal Salad</b> (salad, Tuna, anchovies, tomatoes, onions, eggs, olives)	19.00€






 *Vegetarian*

# Pasta

	<b>Linguine Carbonara</b> (pasta with egg, bacon, parmesan cheese)	16.00€
	<b>Pasta Patanella</b> (pasta with tomato sauce, bacon, salami, parmesan cheese)	16.50€
	<b>Bolognese Tagliatelle</b> (pasta with Bolognese sauce, parmesan cheese)	16.00€
	<b>Linguine del mare</b> (Pasta with tomato sauce, calmars, shrimps, mussels)	18.00€
	<b>Pasta Casanova</b> (Squid ink pasta with seafood and tomatoes)	19.00€
	<b>Pasta al pesto</b> (pasta with basilic pesto sauce, stracciatella of burrata cheese, pistacchio, parmesan cheese)	17.50€
	<b>Fettucine Alfredo</b> by Patanella (pasta, cream, parmesan, truffle cream, truffle)	19.00€
	<b>Bolognese Lasagne</b> (Lasagna pasta with Bolognese sauce, mozzarella and parmesan baked in the oven)	16.50€
	<b>Vegetarian Lasagne</b> (Lasagna pasta with mediterranean vegetables, bechamel sauce, mozzarella and parmesan baked in the oven)	16.50€
	<b>Gnocchi alla sorrentina</b> (Potato and wheat pasta with tomato sauce, mozzarella cheese, basil, parmesan cheese)	15.00€
	<b>Gnocchi al tartufo</b> (fresh cream, mushrooms, parmesan, truffle cream, truffle, parmesan cheese)	19.00€

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## Main courses

 <b>Baked parmigiana</b> , South Italy traditional meal (Eggplant with tomato sauce, mozzarella and parmesan baked in the oven –with salad)	16.00€
<b>Fish&amp;Chips</b> (white fish in breadcrumbs - with chips and salad)	17.00€
<b>Marinara Mussels</b> (peppered mussels, parsley, white wine, olive oil – with chips)	16.00€
<b>Mediterranean Pork ribs</b> – with baked potatoes and salad	18.00€
<b>Silician hake</b> (hake with tomatoes, capers) – with sun-kissed vegetables)	18.00€
<b>Lamb shank confit</b> – with baked potatoes and salad	23.00€
<b>Truffle Tartare</b> (Beef tartare, mixed salad, truffle cream and sliced black truffle with baked potatoes)	22.00€
<b>Italian Tartare</b> (Beef tartare with red pesto, rocket, tomatoes, parmesan cheese with baked potatoes)	20.00€
<b>Tuscan Tataki</b> (sliced beef steak, mixed salad, truffle cream and sliced black truffle – with baked potatoes)	22.00€
 Chips	5.00€
 Green Salad	5.00€
 Grilled sun-kissed vegetables	8.00€
 Baked potatoes	8.00€

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# Patanello

RESTAURANT & PIZZERIA

## La biga,

### **The pizzaiolo technique.**

Biga is a typically Italian base preparation technique.





It was specially developed to enhance Italian wheat, which is quite difficult to work. This technique facilitates the absorption of water and improves the structure and lightness of the base.

It consists of a pre-fermentation of the base which improves its aroma and texture. Biga also has the advantage of requiring less yeast than a classic dough to be cooked. It is therefore more digestible.

Thanks to this technique of working the base over 48 hours, our pizzaiolo offers a wide choice of pizzas with a light and crispy dough.

Enjoy your meal!

## Home-made Pizzas: tomato sauce base

 <b>Margherita</b> (mozzarella, oregano)	13.00 €
 <b>Vegetarian</b> (mozzarella, zucchinis, eggplants, peppers, olives, oregano)	14.00 €
<b>Marinara</b> (garlic, oregano, anchovy, tomatoes, olives)	13.50 €
<b>Napoli</b> (mozzarella, sausage, oregano)	14.50 €
 <b>Quattro Formaggi</b> (mozzarella, gorgonzola, raclette, stracciatella)	15.50 €
<b>Ham &amp; Egg</b> (mozzarella, ham, egg, oregano)	15.50 €
<b>Regina</b> (mozzarella, ham, mushrooms, olives, oregano)	15.50 €
<b>Sicilian</b> (mozzarella, tuna, olives, onions, oregano, capers)	15.00 €
<b>Diavola</b> (mozzarella, sausage, chorizo)	15.50 €
 <b>Melanzana</b> (mozzarella, eggplant cooked with tomato sauce and parmesan)	16.00 €
<b>Polpettina</b> (mozzarella, juicy beef meatballs and stracciatella)	19.00 €
<b>Pepperoni</b> (mozzarella, italian salami and parmesan)	19.00 €
→ Extra for your choice of pizza in calzone	2.00 €
Extra Ingredient	1.50 €
Extra Burrata	7.00 €
Extra Truffle	5.00 €

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## Home-made Pizzas: mozzarella base

<b>Carbò</b> (bacon, onions, egg cream, parmesan)	15.00 €
<b>Capretta</b> (bacon, tomatoes, goat cheese, honey, oregano)	15.50 €
<b>Dama bianca</b> (ham, stracciatella)	15.50 €
✓ <b>Capri</b> (fresh tomatoes, fresh mozzarella and basil)	14.50 €
<b>Savoia</b> (Raclette cheese, bacon, potatoes, onions)	15.50 €
<b>Montagnarde</b> (Raclette cheese, sausage, potatoes, mushrooms, onions)	16.50 €
<b>Texas</b> (roast chicken, peppers, red onions, BBQ sauce)	16.50 €
<b>Burrata</b> (Burrata cheese, pistachio cream, Mortadella)	19.00 €
<b>Romagna</b> (Burrata, raw ham, crushed tomatoes, rocket and parmesan)	19.00 €
✓ <b>Truffette</b> (Stracciatella, truffle cream, truffle)	21.00 €
<b>Sunday Roast</b> (Sliced roast beef, gravy sauce, parmesan and potatoes)	21.00 €
<b>Pulled Pork</b> (pulled pork, potatoes, raclette cheese, sweet pepper sauce)	21.00 €
<b>Reine des neiges</b> (Smoked salmon, stracciatella, lemon curd, dill)	22.00 €
✓ <b>Royal</b> (Truffle cream, truffle, Burrata cheese)	25.00 €
→ Extra for your choice of pizza in calzone	2.00 €
Extra Ingredient	1.50 €
Extra Burrata	7.00 €
Extra Truffle	5.00 €

## Desserts



<b>Norman apple pie</b> with Chantilly	7.00€
<b>Ice cream cup</b> (2 scoops vanilla ice cream, Speculos chips, choco. topping, Chantilly)	7.00€
<b>Pistacchio delice</b> (mascarpone, pistacchio cream, pistacchio and speculos)	8.00€
<b>Panna cotta</b> with forest fruits topping	7.00€
<b>Cheesecake</b> with caramel topping and Speculos chips	8.00€
<b>Cannolo siciliano</b> (crispy shell of fried dough with ricotta, pistacchio and chocolate)	8.00€
<b>Delizia di limone</b> (South Italy typical pie with lemon and limoncello cream)	8.00€
<b>Ciocolata pera</b> (Italian chocolate cake with ricotta and pear)	8.00€
<b>Tiramisu</b>	9.00€
<b>Baba with rum</b>	8.00€
<b>Pizza Nutella</b>	12.00€
<b>Café gourmand</b>	7.00€
<b>Thé gourmand</b>	8.50€

## After-dinner-drinks

Get 27 4cl	4.00€
Baileys Irish Cream 6cl	6.00€
Trou normand (Apple ice cream, Calvados apple brandy) 4cl	9.00€
Calvados 4cl	7.00€
Irish Coffee (Espresso, cream, whisky) 18cl	12.00€
Norman Coffee (Espresso, cream, Calvados apple brandy) 18cl	12.00€
Baileys Coffee (Espresso, cream, Baileys) 18cl	12.00€
Limoncello 4cl	5.00€
Amaro del capo 4cl	5.00€
Grappa 4cl	6.00€

## Hot drinks

Espresso	2.40€
Decaffeinated	2.40€
Long coffee	2.80€
Double espresso	3.00€
Café au lait	3.60€
Cappuccino	4.50€
Tea / Infusion	4.00€
Italian hot chocolate	6.00€
Viennese Hot Chocolate	8.00€
Viennese Hot Coffee	5.00€

## Kid Menus

**“bambino” until 10 years old 11 €**

*Pasta with tomato sauce or butter*

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*2 scoops vanilla ice cream*

**“Ragazzo” until 13 years old 15 €**

*Pasta with beef meatballs and tomato sauce*

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*2 scoops vanilla ice cream*



QR code for allergen information

Price includes service. Optional tips not included.

Free drinking water.

Pizza box, pasta or salad box for take away: 1€