



SPRITZ & signature Spritz au Prosecco Ricedonna: 25Cl

THE CLASSICS :

MARTINI FIERO SPRITZ 8,50€
MARTINI FIERO, PROSECCO & ORANGE

APEROL SPRITZ VENEZIANO 8,50€
APEROL, PROSECCO & ORANGE

LILLET ROSÉ SPRITZ 9,50€
LILLET ROSÉ, RHUBARB SYRUP
& PROSECCO

GIN'S AND ROSES 9,50€
GIN BEEFEATER PINK, LEMON,
CHERRY SYRUP & PROSECCO

MONA LISA 8,50€
VODKA, VIOLET SYRUP,
LIME JUICE, PROSECCO, MINT & RASPBERRY

LADY IN RED 8,50€
LIMONCELLO, RASPBERRY COULIS,
PROSECCO & RASPBERRY

CAMPARI SPRITZ 8,50€
PROSECCO, CAMPARI, SPARKLING WATER,
ORANGE SLICE

HUGO 9,50€
ST-GERMAIN, PROSECCO,
MINT & LIME

SPRITZ OF THE MOMENT 9,00€
UPON REQUEST

SPRITZ CRODINO 0% ALC. 6,90€ (low!)
AROMATIC EXTRACTS OF ITALY, 100% ORGANIC, SERVED
WITH ICE AND FRESH ORANGE SLICES.



THE SIGNATURES :

THE CURE SPRITZ 9,00€
RHUM, SCHWEPPES, GINGER SYRUP,
LEMON & PROSECCO

PINKY SPRITZ 9,00€
VODKA, BANANA JUICE,
WATERMELON SYRUP & PROSECCO

MONICA BELLUCINI 9,00€
IN INFUSED WITH HIBISCUS, LAVENDER SYRUP,
LEMON JUICE, PROSECCO, HIBISCUS

SEX ON THE BEACH SPRITZ 9,50€
VODKA, ORANGE JUICE, PEACH SYRUP
& GRENADINE, PROSECCO

PORNSTAR SPRITZ 9,00€
VODKA, PASSION FRUIT PURÉE
VANILLA SYRUP & PROSECCO

COCO CABANA SPRITZ 8,50€
RHUM YEARS OLD, RED FRUIT COULIS,
COCONUT SYRUP & PROSECCO



HAPPY
Spritz
HOUR

FROM
17:30 TO
20:00

FROM
THURSDAY TO
SUNDAY

OUR SPRITZ : 6.00€ !*

*THE NON-ALCOHOLIC SPRITZ CRODINO : 4.50€ & PESPSI/PESPI MAX-SCHWEPPES TONIC - LIMONADE 40CL : 3€



COCKTAILS

WITH ALCOHOL:

MOJITO

RHUM, CAN SYRUP, LIME,
FRESH MINT, SPARKLING WATER.

8,95 €

PINA COLADA

RHUM, COCONUT PUREE,
PINEAPPLE JUICE, SLICE OF PINEAPPLE

8,95 €

MOSCOW MULE

VODKA, LIME,
GINGER SYRUP , SPARKLING WATER

8,95 €



ALCOHOL FREE:

VIRGIN MOJITO

RUM FLAVOR, CANE SYRUP, LIME, FRESH MINT, SPARKLING WATER.

6,95 €

VIRGIN PINA COLADA

RHUM FLAVOR, COCONUT PURÉE, PINEAPPLE JUICE, SLICE OF PINEAPPLE
(STRAWBERRY OR MANGO).

6,95 €

APPLE GINGER

APPLE JUICE, LIME, GINGER SYRUP, SPARKLING WATER

6,95 €

Beers

	25CL	50CL
MORETTI ITALIE - BLONDE - 5,5°	4,20€	5,90€
LAGUNITAS IPA USA - BLONDE - 6,2°	4,20€	6,40€
HAPKIN STRONG ALE BELGIQUE - BLONDE - 8,4°	4,20€	6,40€
PICON BEER	4,50€	6,40€
HEINEKEN 00 OR DESPERADOS 00 - 0° All the taste and the freshness of a beer!	5,50€ (BOTTLE)	
SEASONAL BEERS UPON REQUEST		

SYRUP ADDITION : + 0,30 €

**HAPPY
Beer
HOUR**

FROM 5:30 PM TO 8 PM
SUNDAY TO
WEDNESDAY
50CL BEERS : 4.50€ !*

*NON-ALCOHOLIC BEER : 4.50€ & PESPSI/PESPI MAX-SCHWEPES TONIC - LEMONADE 40CL : 3€



DIGESTIVI

ITALIAN DIGESTIVES, ALSO KNOWN AS "DIGESTIVI",
ARE TRADITIONAL LIQUEURS WITH UNIQUE FLAVORS,
SUCH AS AMARETTO (ALMOND), GRAPPA (GRAPE)
AND LIMONCELLO (LEMON).

LIMONCELLO
CELLINI - 4CL

GRAPPA
CELLINI - 4CL

AMARETTO
DISARONNO - 4CL

6,00 €



Wines & proseccos

VINO ITALIANO

	12CL	50CL	75CL
SPARKLING			
PROSECCO MARTINI • PUGLIA • GRAN CUVÉE EXTRA DRY	4,90€	//	24,00€
LAMBRUSCO ROSSO • BIO • DOC • DI MODENA	4,10€	13,90€	17,90€
WHITE			
SOAVE DOC • VILLA MURÀ	4,10€	12,00€	19,50€
PINOT GRIGIO • IGT • VENETO • SAPORI	4,10€	14,70€	19,50€
ROSÉS			
BARDOLINO • DOC • VILLA MURÀ	4,10€	12,00€	19,50€
PINOT GRIGIO • IGT • VENETO • SARTORI	4,10€	12,00€	19,50€
RED			
SANGIOVESE • IGT • EMILIA ROMAGNA • CEVICO	4,10€	13,00€	19,50€
CHIANTI • DOCG • TOSCANA • GIULIO DE MEDICI	4,70€	17,00€	22,50€
MONTEPULCIANO • DOCG • ABRUZZO • CANTINA DEI FEUDI	4,10€	14,40€	19,50€

WATER & Softs

FRUIT JUICE:

DRIED LEMON 8CL	3,90 €
GRANINI FRUIT JUICE 33CL	3,40 €
ORANGE / GRAPEFRUIT / CRANBERRY	
APPLE / CRANBERRY / TOMATO / PINEAPPLE	

SOFT:

PEPSI / PEPSI MAX 30CL	3,40€
SCHWEPPES TONIC 30CL	3,40€
LEMONADE 30CL	3,10€
STILL OR SPARKLING WATER SYRUP * 40CL	3,00€
DIABOLO* 40CL	3,70€

*SYRUPS OF YOUR CHOICE:

GRENADINE / LEMON / MINT / PEAR / BLACKCURRANT / STRAWBERRY / PEACH / ORGEAT / CARAMEL / CINNAMON / VANILLA / WATERMELON / CHERRY / VIOLET / RUBARBE / BLACKBERRY

WATERS:

STILL OR SPARKLING* 50CL	2,70€
*PURE, FRESH & LOCAL, MICRO WATER	
FILTERED AND REFINED MADE DRINKABLE	
PER TREATMENT	
STILL OR SPARKLING (CAROLA) 50CL	2,70€
IN BOTTLE - TAKE AWAY ONLY	



Favorite drinks:

SINATRA
LYCHEE & ELDERBERRY
SYRUP, LIME &
SPARKLING WATER

ABBA
SQUEEZED LEMON,
PASSION PURÉE,
MANDARIN SYRUP &
SPARKLING WATER

33CL - 5,50 €



TEA & COFFEE

HOT CHOCOLATES

TEA

ESPRESSO / DECAFFEINATED 4CL KIMBO COFFEE	2,00 €
EXTENDED EXPRESSO 8CL	2,20 €
DOPPIO 8CL DOUBLE EXPRESSO = 2 SHOTS OF EXPRESSO	3,90 €
MACCHIATO 8CL EXPRESSO + MILK FOAM	2,30 €
CAPPUCCINO 16CL EXPRESSO + HOT MILK FOAM SPRINKLED WITH COCOA	3,80 €
CAFE AVIDO <i>New!</i> EXPRESSO AALONG WITH: GENOVA BREAD, TWWWIX, SCOOP OF VANILLA ICE CREAM, WHIP CREAM, RASPBERRY COULIS.	7,95 €

HOT CHOCOLATE WITH MILK	3,80 €
CHOCOLAT VIENNOIS HOT CHOCOLATE + WHIP CREAM+ CHOCOLATE POWDER	4,60 €
CHOCO CRUNCHY HOT CHOCOLATE + CRUNCHY HAZELNUT CHOCOLATE SPREAD & WHIP CREAM	5,95 €

AVAILABLE FOR ALL DRINKS:
 SYRUP SUPPLEMENT OF YOUR CHOICE +0,50€
 HAZELNUT / VANILLA / CARAMEL CINNAMON /
 ORGEAT
 MILK SUPPLEMENT +0,50€
 SOY MILK SUPPLEMENT +0,50€
 WHIPPED CREAM SUPPLEMENT +0,80€

THÉ SUR LE NIL CITRUS GREEN TEA	3,60 €
SULTANE CEYLAN, SLIGHTLY CHOCOLATY	3,60 €
FUJI-YAMA JAPANESE GREEN TEA	3,60 €
FUJI-MENTHE MINT GREEN TEA	3,60 €
CHANDERNAGOR BLACK TEA WITH SPICES	3,60 €
ROOIBOS MÉTIS (WITHOUT THEINE) FRUITY AND FLORAL BLEND SOUTH AFRICA	3,60 €



ICED COFFEE * 25CL 4,00 €
 ICED LATTE COFFEE * 25CL 5,20 €

*SYRUP OF CHOICE: HAZELNUT / VANILLA / CARAMEL / CINNAMON/ ORGEAT.



New! Homemade Drinks

LIMONATA ORIGINALE - 40CL Homemade lemonade quarter of squeezed lemon juice, sugar, Water (Still or sparkling)	4,20 €
TE FREDDO ORIGINALE - 40CL Iced tea lemon mint	4,50 €
LIMONATA ORIGINALE DETOX - 40CL Homemade lemonade (flat or sparkling) with lime, Fresh cucumber and cucumber syrup	4,90 €



Hot drinks with alcohol

IRISH COFFEE - 8CL 8,00 € made with Wiskey
CAFÉ SICILIEN - 8CL 8,00 € made with Amaretto
CAFÉ DE GÈNE - 8CL 8,00 € made with Grappa





ANTIPASTI



MELTING ARANCINI	5,90€
ARANCINI FONDANT X2 mortadelle & scamorza	7,50€
QUINOA CROQUETTES X3 pepper, fennel & parmesan	5,40€
ROSEMARY CRACKER & tomato caviar	4,30€
MOZZARELLA DONUTS X4	4,90€
TUNA RILLETTES 	5,90€
tuna, fresh cheese, shallot, parsley, lemon, fried capers served with focaccia.	
EGGPLANT CAVIAR	5,40€
Oven-roasted winged eggplant, olive oil, lemon juice, thyme Served with focaccia	

PLATE OF COLD CUTS :
1 PERS/ 7.20€ - 2 PERS /13.50€ - 4 PERS /24€

CHEESE PLATE :
1 PERS/ 7.20€ - 2 PERS /13.50€ - 4 PERS /24€

TRADI-SQUARE PLATE

arancini, cold cuts, black olive tapenade, tuna rilette with fried capers, parmigiana di melanzane, tomato caviar, eggplant caviar, mixed olive, cherry tomato, and premium olive oil & focaccia
SMALL - 13,50 € OR BIG - 19,90 €

VEGI-SQUARE VÉGÉTARIENNE

parmigiana di melanzane, quinoa croq, eggplant caviar, black olive tapenade, gorgonzola, grilled marinated vegetables, tomato caviar, cherry tomato with premium olive oil, mozza. di Buffala & focaccia
SMALL - 12,60 € OR BIG - 19,90 €

GRANDE TAVOLA SHARING BOARD 4/5PERS.

Italian charcuterie, black olive tapenade, tuna rilette with fried capers, tomato caviar, eggplant caviar, olive mix, cherry tomatoes, and premium olive oil, cheeses, mozzarella di Buffala, olive mix, grilled marinated vegetables, pizza.

ONLY BIG :30€

OUR SMALL SALADS -4,90€

CRISP SALAD, CHERRY TOMATOES & ...

BUFALINI → MOZZARELLA DI BUFALA

PARMEGIANO → PARMESAN SHAVINGS

PEPERONI → CANDIED PEPPERS

BRUSCHETTA

BRUSCHETTA AL POMODORO Toasted farmhouse bread, tomato, fresh basil, garlic, olive oil, toasted pine nuts and oregano	9,50€
BRUSCHETTA DI ZIO ETTORE Toast with pesto, mozzarella di Buffala, sun-dried tomato, Parma ham and balsamic cream	12,90€
BRUSCHETTA AL SALMONE E ZUCCHINE Toasted farmhouse bread toast, smoked salmon, ricotta with lemon zest and fresh herbs, avocado, cherry tomato, grilled zucchini strips, toasted pine nuts, fresh dill	14,90€




*FOCACCIA SUPPLEMENT : + 1,90 €

PIZZAS AL TAGLIO

5,40€

EVERY DAY, WE PREPARE OUR DOUGH IN THE PURE TRADITION OF ROMAN PIZZAIOLOS. A LIGHT, CRISPY DOUGH, GENEROUSLY TOPPED WITH SELECTED ITALIAN PRODUCTS.

BUFALA E BASILICO

TOMATO SAUCE, CHERRY TOMATOES, MOZZARELLA DI BUFALA & FRESH BASIL 

CAPRA E MIELE

TOMATO SAUCE, FRESH TOMATOES, FRESH GOAT CHEESE, HONEY, GRILLED ALMOND AND ROSEMARY 

PROSCIUTTO

TOMATO SAUCE, PROSCIUTTO DI PARMA, ROCKET, PARMESAN CHEESE & BALSAMIC CREAM

REGINA

TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, PROSCIUTTO COTTO, MUSHROOMS & OLIVES

CREMA DI PISELLI, SPINACI & PEPERONI

PEA CREAM, SPINACH, GRILLED PEPPER, GARLIC & SUNFLOWER SEEDS 

QUATTRO FORMAGGI

TOMATO SAUCE, MOZZARELLA, FONTINA (TYPICAL ITALIAN CHEESE) SMOKE SCAMORZA & GORGONZOLA 



•FIND OUR SUGGESTIONS ON OUR BOARDS & AT THE COUNTER.

ALL OUR DISHES ARE PREPARED ON SITE USING RAW PRODUCTS.
FOR YOUR HEALTH, EAT AT LEAST FIVE FRUITS AND VEGETABLES PER DAY. WWW.MANGERBOUGER.FR.
PRODUCTS MAY DIFFER FROM THE PHOTOGRAPHS



PASTA

(ALL OUR PASTAS ARE AL DENTE!)

PENNE RIGATE ALLA NAPOLITANA 11,90 €
TOMATO SAUCE, BASIL, PARMESAN SHAVINGS

PENNE RIGATE ALLA BOLOGNESE 13,90 €
TOMATO SAUCE, FRESH FRENCH MINCED BEEF, CARROT, ONION, BASIL, PARMESAN SHAVINGS

PENNE RIGATE ALLA CARBONARA 13,90 €
PANCETTA, FRESH CREAM, PARMESAN SHAVINGS, EGG YOLK

PENNE RIGATE AL SALMONE 15,90 €
HORSERADISH CREAM SAUCE, BABY SPINACH, SMOKED SALMON, LEMON, DILL

LINGHINI CREAM PESTO 14,90 €
BASIL PESTO, MOZZARELLA DI BUFFALA, THYME-COOKED ZUCCHINI, TOASTED PINE NUTS AND FRESH BASIL

LINGHINI ROSSO 14,90 €
RED PESTO, PARMA HAM, SUN-DRIED TOMATOES, PARMESAN SHAVINGS, SPINACH SHOOTS.

+FIND OUR SUGGESTIONS ON OUR TABLES & AT THE COUNTER



Lasagna

VEGETARIAN LASAGNA

BOLOGNESE LASAGNA

14,90 €

Minestra

ZUPPA DI VERDURE 5,95 €
CHEF'S MOOD VEGETABLE SOUP

MINISTRONE 6,95 €
ZUCCHINI, TOMATOES, WHITE BEANS, CARROTS, LEEKS, GARLIC, BOUQUETS GARNIES, CELERY ROOT, OLIVE OIL, SERVED WITH FOCACCIA AND PARMESAN SHAVINGS.



Insalata

INSALATA POMODORI E BUFALA
Salad with buffalo mozzarella, cherry tomatoes, sun-dried tomatoes, basil, Parmesan, olives, pesto, served with focaccia
13,90 €

INSALATA CAESAR
green salad, seed-breaded chicken aigillette, hard-boiled egg, cherry & sun-dried tomatoes, croutons, black olives & caesar sauce, Arugula
14,50 €

INSALATA ITALIANA
salad, marinated vegetables, sun-dried tomatoes, parma ham, bresaola, fried capers, straciatella di bufala, served with focaccia.
16,90 €



DOLCE DELLA

CASA

PAIN DE GÊNES 3,90€
soft amaretto cake

TIRAMISÙ AL CAFFÈ 6,50€
Mascarpone, Coffee, Amaretto and with its cookies

NUTELLA MOUSSE @ 5,50€
Nutella mousse, nutella heart, cookie

NUOVO CRUMBLE CITRON 6,90€
Lemon mousse with Mascarpone, lemon almond crumble, coconut crumble

CHEESECAKE 5,90€
vanilla & speculos® plain or your choice of caramel or chocolate toppings

TWWWIX 4,30€
Crispy biscuit filled with salted caramel

PANNA COTTA 5,90€
basil & strawberry coulis



Prelibatezze pomeridiane



BRIOCHE FACON PAIN PERDU 6.25€
FRENCH TOAST BRIOCHE WITH A SCOOP OF VANILLA ICE CREAM AND WHIPPED CREAM
SERVED WITH YOUR CHOICE OF : CARAMEL OR NUTELLA TOPPING

DELIZIOSO PIZZA NUTELLA 7,95€
PIZZA DOUGH WITH SUGAR GRAINS, MASCARPONE, BANANAS, NUTELLA @ , WHIPPED CREAM, BANANA.

BABA AL LIMONCELLO 7,20€
BABA COOKIE, SOAKED IN A LIGHT SYRUP OF LIMONCELLO LIQUEUR, SCOOP OF VANILLA ICE CREAM AND WHIPPED CREAM.



Sundaes

(RECIPE BASED ON ICE CREAM AND MILK)

Classic : 5,95 €

CHOICE OF TOPPING WITH PRALINE CHIPS :

CHOCOLATE, CARAMEL, NUTELLA, RASPBERRY, STRAWBERRY, MANGO, BANANA.

(EXTRA WHIPPED CREAM 0.50€)

Square Deluxe : 7,95 €

SERVED WITH WHIPPED CREAM :

-NUTELLA & KINDER BUENO
-CHOCOLATE, MINI OREO
-CHOCO CRUNCHY & OVOMALTINE



ALL OUR DISHES ARE PREPARED ON SITE USING RAW PRODUCTS.
FOR YOUR HEALTH, EAT AT LEAST FIVE FRUITS AND VEGETABLES PER DAY. WWW.MANGERBOUGER.FR.
PRODUCTS MAY DIFFER FROM THE PHOTOGRAPHS.



1 GLASS OF YOUR CHOICE OF FRUIT JUICE
CRANBERRY, ORANGE, APPLE, GRAPEFRUIT

1 HOT DRINK OF YOUR CHOICE
COFFEE, CHOCOLATE OR TEA

1 HALF BAGUETTE
BUTTER, MARMELADE OR NUTELLA

1 SLICE OF PIZZA
CHEF'S CHOICE

1 VIENNOISERIE OF THE MOMENT

1 HOMEMADE DESSERT OF THE DAY

+ AU CHOIX

1 PLATE OF CHARCUTERIE & CHEESE & 1 FOCCACIA

----- OR -----

2 SLICES OF SMOKED SALMON AND 1 FOCCACIA

DON'T WANT TO CHOOSE? ORDER BOTH FOR 5€ MORE!

FROM 10:30 A.M TO 3 P.M

**SUNDAY AND
PUBLIC
HOLIDAY**

19.90€



LUNCH SET MENUS

(MONDAY TO FRIDAY EXCEPT PUBLIC HOLIDAYS)
FROM 11:30 A.M. TO 2:30 P.M.



Formule UNO 2 products + 1 drink* - 13€90

* to choose indifferently from our menu below.

PIZZA SLICE

BUFALA E BASILICO

TOMATO SAUCE, CHERRY TOMATOES,
MOZZARELLA DI BUFALA & FRESH BASIL

CAPRA E MIELE

TOMATO SAUCE, FRESH TOMATOES,
FRESH GOAT CHEESE, HONEY,
GRILLED ALMOND AND ROSEMARY

PROSCIUTTO

TOMATO SAUCE, PROSCIUTTO DI PARMA,
ROCKET, PARMESAN CHEESE & BALSAMIC
CREAM

REGINA

TOMATO SAUCE, MOZZARELLA FIOR DI LATTE,
PROSCIUTTO COTTO, MUSHROOMS & OLIVES

CREMA DI PISELLI, SPINACI & PEPERONI

PEA CREAM, SPINACH, GRILLED PEPPER,
GARLIC & SUNFLOWER SEEDS

QUATTRO FORMAGGI

TOMATO SAUCE, MOZZARELLA, FONTINA
(TYPICAL ITALIAN CHEESE) SMOKE-SCAMORZA
& GORGONZOLA.



Drinks

FRUITJUICE:

GRANINI FRUIT JUICE 33CL
ORANGE / GRAPEFRUIT/ APPLE / CANNEBERGE
(CRANBERRY)/ TOMATO / PINEAPPLE

SOFT:

PEPSI / PEPSI MAX 30CL

SCHWEPES TONIC 30CL

LIMONADE 30CL

SYRUP OF YOUR CHOICE* 33CL
DIABOLO* 40CL

*SYRUP OF CHOICE :

GRENADINE / LEMON / MINT / PEAR/ BLACKCURRANT
(CASSIS) / STRAWBERRY / PEACH / ORGEAT /
CAREMEL / CINNAMON / VANILLA / WATERMELON /
CHERRY / VIOLETTE / RHUBARBE / BLACKBERRY

WATERS:

STILL OR SPARKLING* 50CL

*MICRO-FILTERED AND REFINED
WATER MADE DRINKABLE BY TREATMENT.

STILL OR SPARKLING CAROLA 50CL

ALCOOLS:

MORETTI BEER 25CL
ITALIE - BLONDE - 5,5°

GLASS OF WINE 12CL
WHITE (SOACE DOC)
ROSE (BARDOLINO)
RED (SANGIOVESE IGT)
SPARKLING (LAMBRUSCO)

Formule DUO 3 products + 1 drink* - 15€90

* to choose indifferently from our menu below



homemade desserts

PAIN DE GÈNES
soft amaretto cake

TIRAMISÙ AL CAFFÈ
Mascarpone, Coffee, Amaretto and with its
cookies.

NUTELLA MOUSSE®
Nutella mousse, nutella heart, cookie.

NUOVO CRUMBLE CITRON
Lemon mousse with Mascarpone, lemon
almond crumble, cannolo.

CHEESECAKE
vanilla & oréo® plain or your choice of
caramel or chocolate toppings.

TWIIWIX
caramel & chocolate sablé

PANNA COTTA
basil & strawberry coulis

