



Pizzas artigianales
J Gusti
D'ITALIA
RISTORANTE

les Apéritifs



<i>Marsalas Amandonla</i> 6 cl	8,00
<i>Martini Bianco</i> 6 cl	8,00
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<i>Whisky Black Label</i> 6 cl	12,00
<i>Whisky Single Malt Bio</i>	16,00
<i>"Silène" domaine Decroix</i> 6 cl	
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<i>Kir Royal</i> 14 cl	15,00

les Cocktails

<i>Cocktail Godmother</i> 6 cl	12,00
Vodka, Amaretto Disaronno	
<i>Godfather</i> 6 cl	15,00
Whisky, Amaretto Disaronno	
<i>Spritz</i> 20 cl	12,00
Prosecco, Airone Poli, Orange, Sparkling water	
<i>Spritzicus</i> 20 cl	14,00
Italicus, Prosecco, Sparkling water	
<i>Bellini</i> 16 cl	14,00
Champagne, Nectar and Peach Cream	
<i>Amaretto-Coca</i>	12,00

les Cocktails

alcohol-free

<i>Spritzitalia</i> (alcohol-free)	10,00
<i>Virgin Amaretto</i> (alcohol-free)	10,00

les Bières

Beers

<i>Peroni</i> 33 cl	6,00
<i>Monetti</i> 33 cl	6,00

les Spiritueux & Digestifs

<i>Limoncello</i>	10,00
<i>Il Beneducci</i> 6 cl	
.....	
<i>Amaretto Disaronno</i> 6 cl	10,00

les Eaux Waters & Sodas



<i>Evian</i> 50 cl	5,00
<i>Evian</i> 100 cl	7,00
<i>San Pelegrino</i> 50 cl	6,00
<i>San Pelegrino</i> 100 cl	8,00
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<i>Coca-Cola</i> 33 cl	5,00
<i>Coca-Cola, Zéro</i> 33 cl	5,00
.....	
<i>Pago</i> 20 cl	4,00
(Orange, Ananas, Mango et Abricot)	
<i>Sicilian Lemonades Bio</i> 27.5 cl	6,00
<i>Limonata</i> (lemon)	
<i>Ancaniata Rosso</i> (blood orange)	
<i>Tea Pesca</i> (melon-peach)	

les Boissons Chaudes & Hot drinks

<i>Espresso, Décaféiné</i>	3,00
<i>Cappuccino</i>	5,00
<i>Teas, Infusion (Mariage Frères®)</i>	5,00
White tea & Rose	
Tea Casablanca	
Tea Marco Polo	
Red tea Bourbon	
Infusion Dream Tea Bio	
<i>Mocaccino</i>	6,00
<i>Coffee Bicerin</i>	6,00
<i>Coffee / Amaretto</i>	8,00



DOLCE-DESSERTS

<i>Pizzetta Nutella</i>	9,00
<i>Tiramisu traditionnel</i>	10,00
Mascarpone cream, pasteurized eggs, coffee, crema mandorla and Amaretto.	
<i>Tarta al limone meringa italiana</i> (lemon meringue pie)	10,00
<i>Assiette de fromage</i>	10,00
(choice of two)	
Pecorino sardo, taleggio, creamy gorgonzola, parmigiano, smoked scamorza...	
What if that was the Dolce vita!	

Homemade ice cream

Ask us for the flavor of the day!
We adapt to the fruits of the moment...
and also to your desires!

Café Gourmand 10,00

Coffee served with mini-desserts: mini tiramisù, mini lemon meringue pie.
Hummmmmmmmm, so good!

Thé Gourmand 12,00

Tea served with mini-desserts: mini tiramisù, mini lemon meringue pie.
Refinement at its peak!

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The Establishment holding a "Restaurant license" is regulated by article L.3331-2 of the Public Health Code and may only deliver an alcoholic drink as an accompaniment to a dish.
Warning, Alcohol abuse is dangerous for health.
Price in Euro, service included. We do not accept checks.

Verre 14 cl
Bouteille 75 cl

les **Bulles d'I Gusti**

<i>Champagne Waris Hubert, cuvée Albescent</i> <i>Avize d'Oger et de Cramant A.O.P.</i> Blanc de blanc (100% Chardonnay) crystalline and elegant, creamy and persistent bubbles.	15,00	61,00
<i>Piemont Monferato Moscato D'Asti Villa</i> D.O.P. Cépage <i>Moscato</i> Vol 5°. Lively and fruity, festive aperitif wine.	10,00	35,00
<i>Prosecco Naonis (Frioul) Extra dry</i> D.O.C. Intense, long in the mouth, ideal as an aperitif, but also with all fish or shellfish dishes.	8,00	30,00
<i>Emilie Romagne Lambrusco Lini 910</i> D.O.P. Cépage <i>Brachietto</i> . Freshness aromas of black fruits, indulgence on the palate.		32,00

les **Blancs**

<i>Terre sicilienne "Solerte"</i> I.G.T. <i>Bio</i> (région : Sicile) Lively and fruity Zibibo grape variety, notes of muscat and citrus peel, a surprise!		32,00
<i>Marches "Vone"</i> D.O.C (région : Marches) Pécorine grape variety, of the same name as that of the cheese, because the sheep roam this land! Notes of ripe apples, jasmine and orange blossom, finesse and harmony on the finish. (Cépage Pécorine 100%).	8,00	32,00
<i>Orvieto Classico Superiore</i> D.O.C. - <i>Salviano</i> (région : Umbrie). Intense, floral and fruity bouquet, round in the mouth with a nice mineral finish. (Cépage Trebbiano 30%, Grechetto 30%, Chardonnay et Sauvignon blanc 40%).		32,00

les **Rosés**

<i>Flower Power Rosé</i> I.G.T. - <i>Bio Podere 414</i> (région : Toscane). A rosé from southern Tuscany (Maremma), rich and fruity. (Cépages 100% Sangiovese).		32,00
<i>Costadolio Rosé Maculan</i> I.G.T. (région : Vénétie). Merlot vinified in rosé, a quality wine that combines finesse and structure (Cépage Merlot 40%).	8,00	32,00

les **Rouges**

<i>Valpolicella Classico</i> D.O.C. - <i>Bio Speri</i> (région : Veneto). Ruby red from the hills of Verona, with a dry and harmonious flavor, with notes of fruit red, very ripe cherries, with a full and delicious mouthfeel. An unusual complexity for this classic appellation. (Cépages Corvina Veronese 60%, Rondinella 30%, Molinara 10%).		32,00
<i>Moncaro San Giovese</i> D.O.C. - <i>Bio</i> (région : Marches). Light wine, floral and fruity notes of wild berries and cherries.	8,00	32,00
<i>Chianti Falmalgallo</i> D.O.C.G. - <i>Bio Cépage San Fabiano</i> (région : Toscane). Balance and harmony between aromatic richness, tannins fine and fresh. Born from a careful selection of grapes from Sangiovese plots and a small percentage Cabernet Sauvignon from the estate (Cépages Sangiovese 90%, Cabernet Sauvignon 10%).		32,00

Verre 14 cl
Bouteille 75 cl

Montepulciano d'Abruzzo San Francesco

Bio Cépape Montepulciano (région : Abruzzes)

Expressive smell of blackberries and licorice velvety tannins ideal companion of your tasty meats.

34,00

Campolieti Valpolicella Classico Ripasso

D.O.C. - *Luigi Righetti* (région : Veneto). Fruit and substance for an exceptional Valpolicella. This classic Venetian wine from a blend, acquires its structure and additional flavors thanks to the ripasso method: A second fermentation with the marcs of Amarone. (Cépages Corvina Veronese 70%, Rondinella 20% Monlinara 10%).

40,00

Barbera d'Asti Vigna Vecchia

D.O.C.G. - *Cossetti* (région : Piémont). Historical reserve of the Cossetti estate, from an exceptional vineyard of the property which produces, thanks to its age, high quality grapes. The old vines of Piedmont here form a ripe and supple wine. (Cépages Barbera d'Asti 100%).

40,00

Nero d'Avola Mongante

D.O.C.G. - (région : Sicile). A Nero d'Avola synonymous with Sicily, with a deep color and a nose with aromas of ripe fruit. Its mouth is pleasant and soft with juicy tannins. Delicious.

38,00

Vettina Aleatico

D.O.C. (région : Marches). Supple and expressive wine, notes of peonies and blackcurrant.

36,00

Primitivo Salento IGT - Domaine Rivera

The best-known grape variety of the Puglia region. Wine appreciated for the richness of its character and its fruity taste. Rivera the interpreter in a fresh and fluid style, by a modern vinification which exalts the intense flavors of black fruit mix (Région : Pouilles, province de Taranto. Cépages 100% Primitivo).

40,00

les Cuvées Prestige Rouge

Brunello

D.O.C.G. - *Bio Col d'Orcia* (région : Toscane). The Col d'Orcia house is one of the oldest cellars in Montalcino. Its origins dates back to the end of the 19th century. Its name (sull'Orcia hill) is taken from that of the river which crosses the vineyards of the property, essentially dedicated to Brunello, king of Tuscan wines. Brunello di Montalcino Col d'Orcia is a great Tuscan wine, with of a D.O.C.G. It is considered the most prestigious appellation in the region. Elegance and richness of a straightforward and racy Brunello.

81,00

Guidalberto - Tanuta San Guido

(région : Toscane). The estate of the Marquis Nicolo Incisa della Rochetta. Famous for its mythical Sassicaia, innovates with a cuvée composed of Cabernet Sauvignon 60%, Merlot 40%. Incredible and complex aromatic density, full mouthfeel, concentrated, with superb fruity tannins.

75,00

Barolo Piemont Suoi 2013

D.O.C.G. - *Cépage Nebbiolo* (région : Piémont). Nebbiolo, an old and noble Piedmontese grape variety, takes its name from the mists.

75,00

les Grappas

Sarpa poli 6 cl - Sincere - grappa, classic and robust

8,00

Monbida - Moscato 6 cl - Seductive - Muscat grappa, supple and fruity

8,00

Cléopatra Amarone Oro Poli 6 cl - Rigorous - grappa aged four years in barrels, supple and harmonious

10,00