

CUCINA & BAR  
  
**PARTIGIANO**

**PIZZA** (CLASSICS ARE ALSO AVAILABLE)

**QUEEN MARGHERITA**  
 - Mozzarella, tomato sauce, parmesan cheese 9

**MARINARA**  
 - Tomato sauce, origano, anchovies, garlic 12

**SOPHIA**  
 - Zucchini cream, smoked mozzarella, zucchini dry tomatoes 14

**THE WOLFGANG**  
 - Onions, cream, smoked salmon, chives, fake caviar 23

**BIANCA**  
 - Mozzarella, ricotta, caramelised onions, pecorino, parsley 12

**KING TRUFFLES**  
 - Panna, fontina, mozzarella, truffles 25

**CRUDAIOLA**  
 - Tomatoes, basil, garlic, origano, rocket grana mozzarella 14

**SWEET PIG**  
 - Parma ham, mozzarella, rocket, pear 13

**BRESAOLA**  
 - Tomato sauce, bresaola, mozzarella, rocket parmigiano 13

**MORTADELLA**  
 - Mortadella, pistachios, mozzarella, pecorino 12

**4 FORMAGGI**  
 - Gorgonzola, parmesan, pecorino, mozzarella, nuts 13

**DIAVOLA**  
 - Tomato sauce, spicy salami, basil, mozzarella 13

**PROSCIUTTO + FUNGHI**  
 - Ham, mozzarella, mushrooms, tomato sauce 13

**CALZONE**  
 - Tomato sauce, mozzarella, mushrooms, ham 13

**ORO DI NAPOLI**  
 - Yellow Baby tomatoes, anchovies, mozzarella di bufala 15

**CAPOCOLLO**  
 - Capocollo, artichokes, tomato sauce, mozzarella 14

**BURRATA**  
 - Parma ham, rocket, baby tomatoes, burrata 17

**TONNO & CIPOLLA**  
 - Tuna, onion, mozzarella, parmigiano 13

**ZINGARA**  
 - Tomato sauce, guanciale, onions, parmigiano 14

**PASTA**

PENNE - TAGLIATELLE - SPAGHETTI

**CARBONARA**  
 ITALIAN STYLE OR W/ CREME

14

**NAPOLITANA**

12

**4 FORMAGGI**

16

**AL TARTUFO**

25

**BOLOGNESE**

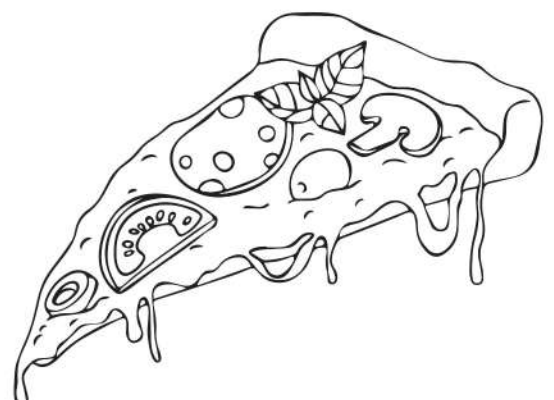
13

**ITALIANISSIMA**

15

**SALMONE**

19



CUCINA & BAR

# PARTIGIANO

## SALADS

**PARTIGIANO CEASAR**  
Lettuce, chicken, tomatoes, croutons

15

**SWEET CAPRA**  
Salad, goat cheese, honey, nuts,  
parma ham

14

**QUINOA SALMON**  
Quinoa, smoked, salmon, cauliflower,  
sweet potato

15

**POACHED EGG**  
Poached egg, radish, avocado,  
beetroot, rice, cucumber

15

**LOADED BOWL**  
Chicken, Sweet potato, beetroot, orange,  
red fruits, feta cheese, pomegranate

17

**SHRIMP BOWL**  
Arugula, shrimps, melon, cherry tomatoes,  
nuts, parmesan, mango sauce,  
pomegranate, blueberries

17

## TO SHARE

**TERRA NOSTRA** 12 / 19  
- For 2 or 4 people  
A plate of cured meats

**MEAT & CHEESE PLATTER** 13 / 22  
- For 2 or 4 people  
A plate of cured meats and cheeses

**MARE NOSTRUM** 14  
- A plate of tapenade, pesto, sardines,  
olives and garlic bread

## PRIMI

**VITELLO TONNATO** 16 / 23  
- Sliced veal meat with vitel toné sauce

**QUEEN BURRATA** 13  
- Burrata, tomato, fig, green pesto, basil, garlic,  
pine nuts, arugula

**BRUSCHETTA AVOCADO** 9  
- Toasted bread, with avocado

**CARPACCIO DE BŒUF** 16 / 22  
- Raw meat, arugula, lemon, pine nuts, tomato, sprouts

**PROSCIUTTO E MELONE** 15  
- Culatello ham, melon, arugula, parmesan cheese

**DIM SUM** 12  
- Steamed dumplings served with baby vegetables

**EGGS BENEDICT** 13  
- Toast, smoked salmon, poached egg, hollandaise sauce

## MAIN DISHES

**DONALD DUCK** 22  
- Duck à l'orange served with black rice and honey sauce

**300 GRAMS** 35  
- 300gr ribeye served with potatoes and cauliflower

**BLACK BURGER** 21  
- Beef patty, onions, tomatoes, pickles, lettuce, egg

**TAGLIATA DI MANZO** 31  
- Beef served with sun dried tomatoes, parmesan  
and fresh rocket

**LAMB CHOPS** 27  
- Lamb chops with sweet potato mousse  
and beautiful greens

**THE CHICKEN** 16  
- Chicken teriaky, mashed potatoes, baby veggies

**OSSOBUCO** 22  
- "The bone with a hole" veal shank served with polenta

**SALMON OR CODFISH** 19  
- Glazed Salmon or cod served with rice

**LOBSTER ROLL** 21  
Lobster meat in a grilled bun w/ sweet potato fries



## **DESSERTS 8**

### **CHOCOLAT MUFFIN**

- Brownie served with vanilla ice cream

### **TIRAMISU**

- I think everybody knows what a Tiramisu is...

### **YOGURT**

- Greek yogurt served with some red fruits

### **FLUFFY PANCAKE**

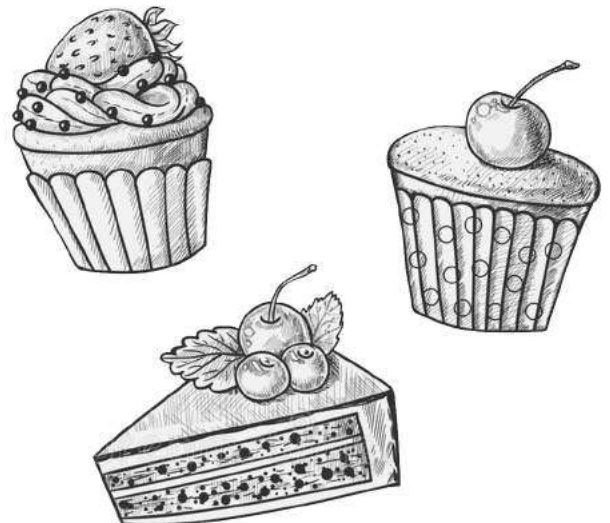
- Fluffy japanese pancake, ice cream and chocolate sphere

### **THE WAFFLE**

- Waffle served with ice cream and fresh strawberries

### **CHEESE CAKE**

- Homemade cheese cake



CUCINA & BAR  
  
**PARTIGIANO**

**SPRITZ COCKTAILS 9**

MANGO E MINTE

SELECT SPRITZ

LIMONCELLO SPRITZ

APEROL SPRITZ

SICILIAN SPRITZ

HUGO

FIERO & TONIC

**SPECIAL ITALICUS**

**BURELESQUE 12**

*ITALICUS - SORBET CITRON-PROSECCO*

**PAMELA ROSE 12**

*ITALICUS - JUS DE PAMPLEMOUSSE - SODA- SALT*

**PARTIGIANO 14**

*ITALICUS - MALFY CON ARANCIA - THE NOIR  
JUS DE CITRON VERT - SIROP HIBISCUS - BLANC ŒUF*

**GIRLS NIGHT OUT**

**GOSSIP GIRL 10€**

*GIN - LIQUEUR DE POMME*

**DESPERATE HOUSEWIVES 14€**

*SAINT GERMAIN - WHISKY - JUS DE CITRON VERT  
JUS DE POMME - SODA*

**SEX AND THE CITY 12€**

*RHUM BLANC- MARTINI FIERO - JUS DE PAMPLEMOUSSE - SIROP DE  
SUCRE DE CANNE*

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**GINS TONIC**

**LARIOS** 11€  
ORANGE & CITRON  
MÉDITERRANEAN TONIC

**SIPSMITH** 12€  
LIME  
INDIAN TONIC

**HENDRICKS** 12€  
CONCOMBRE & POIVRE ROUGE  
EDELFLOWER TONIC

**MALFY CON ARANCIA** 12€  
ORANGE & PAMPLEMOUSSE  
INDIAN TONIC

**MARE** 13€  
ORANGE & ROMARIN  
MEDITERRANEAN TONIC

**BERLINER BRANDSTIFTER** 13€  
CONCOMBRE & BAIE DE GENIÈVRE  
INDIAN TONIC

**COPPER HEAD** 15€  
ZESTE D'ORANGE  
MEDITERRANEAN TONIC

**BACUR** 13€  
CITRON & ANGOSTURA BITTER  
INDIAN TONIC

**CHAMPAGNE**

NINO FRANCO PROSECCO « RUSTICO » 45 €

MUMM 100€  
BOLLINGER 120€

MOËT & CHANDON 110 €  
MOËT & CHANDON ROSE 150€

VEUVE CLICQUOT 140€  
AYALA Blanc de Blanc 180€  
DOM PERIGNON 400€

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**PARTIGIANO**  
COCKTAILS

<b>COSMOPOLITAN</b> <i>VODKA, COINTREAU, JUS DE CITRON VERT, JUS DE CRANBERRY</i>	12
<b>ESPRESSO MARTINI</b> <i>VODKA, LIQUEUR DE CAFÉ MARULA, SIROP DE SUCRE DE CANNE, ESPRESSO</i>	12
<b>DAIQUIRI</b> <i>RHUM BACARDI, JUS DE CITRON VERT, SIROP DE SUCRE DE CANNE</i>	12
<b>PORNSTAR MARTINI</b> <i>VODKA, PASSOA, PURÉE DE FRUIT DE LA PASSION, SIROP DE VANILLE, JUS DE CITRON VERT, CHAMPAGNE</i>	13
<b>DARK'N'STORMY</b> <i>RHUM KRAKEN, JUS DE CITRON VERT, GINGER BEER</i>	12
<b>MOSCOW MULE</b> <i>VODKA - JUS DE CITRON VERT- SIROP DE SUCRE DE CANNE GINGER BEER</i>	12
<b>BLOODY MARY</b> <i>VODKA STOLICHNAYA, JUS DE TOMATE, JUS DE CITRON, ÉPICES</i>	9
<b>MOJITO</b> <i>RHUM AMBRÉ - SUCRE DE CANNE - CITRON VERT MENTHE FRAÎCHES- SODA</i>	9
<b>PARTIGIANO</b> <i>ITALICUS LIQUOR, MALFY CON ARANCIA, THE NOIR, JUS DE CITRON VERT, SIROP HIBISCUS, BLANC D'ŒUF</i>	14
<b>BRAMBLE</b> <i>GIN SIPSMITH, CRÈME DE MÛRE, JUS DE CITRON, SIROP DE SUCRE</i>	12
<b>NEGRONI</b> <i>GIN - MARTINI RUBINO - MARTINI BITTER</i>	9

## BUBBLES

### CHAMPAGNE

- MOËT & CHANDON BRUT IMPERIAL	110
- BOLLINGER BRUT	120
- MOËT & CHANDON BRUT IMPERIAL ROSE	150
- VEUVE CLICQUOT BRUT	140
- AYALA BLANC DE BLANC	160
- DOM PERIGNON	400

### PROSECCO

- LE CONTESSE BRUT	45
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## WINE

### RED

#### FRANCE

- 2017 MORGON MARCEL LAPIERRE	55
- 2012 CHÂTEAU SOUSSANS	70
- 2016 CONFIDENTIELLE ROUGE BIO SAINT ANDRE DE FIGUERE	100

#### ARGENTINA

- 2019 MISTERIO MALBEC FINCA FLICHMAN MENDOZA	32
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#### ITALY

- 2018 NERO D'AVOLA TERRE DI CAMPO SASSO SICILE DOC	29
- 2016 SALICE SALENTINO RISERVA LEONE DE CASTRIS	34
- 2018 TRAMIN LAGREIN ALTO ADIGE	38
- 2017 MASCOLOSO APPASIMENTO IGT ROSSO VENETIE	40
- 2015 POMINO ROSSO DOC VILLA DI PETROGNANO FATTORIA SELVAPIANA	45
- 2018 BARBERA D'ALBA DOC MAURO MOLINO	50
- 2017 N°3 PASSO VINO ROSSO BIOLOGIOCO	58
- 2015 CHIANTI RESERVA LE CERRINE CANTINA GENTILE	62
- 2015 PRIMITIVO DI MANDURIA RISERVA 62 SAN MARZANO	75
- 2018 LE VOLTE ORNELLAIA	80
- 2016 PROMIS CA'MARCANDA GAJA	82

# WINE

## ROSE

### FRANCE

- 2019 MÉDITERRANÉE FIGUIERE DOC <i>CÔTES DE PROVENCE</i>	36
- 2019 PREMIERE DU FIGUIERE BIO	56
- 2018 CONFIDENTIELLE BIO	94
- 2019 MINUTY ROSE ET OR <i>CÔTES DE PROVENCE</i>	65
- 2018 DOMAINE DE MARCHANDISE <i>CÔTES DE PROVENCE</i>	36
- 2018 DOMAINE DE MARCHANDISE <i>CÔTES DE PROVENCE 1.5L</i>	75

## WHITE

### FRANCE

- 2019 VALERIE BLANC BIO SAINT ANDRE DE FIGUIERE	45
- 2019 PREMIERE DU FIGUIERE ROSE BIO SAINT ANDRE DE FIGUIERE	56
- 2014 AGRILE IGP ALLOBROGES CÔTEAU DE ST PIERRE DE SOUCY ARDOISIÈRE	58
- 2017 SILEX CÔTEAUX DU GIENNOIS DOMAINE DE MONTBENOIT	63
- 2018 CONFIDENTIELLE ROSE BIO SAINT ANDRE DE FIGUIERE	94

### LUXEMBOURG

- 2018 DOMAINE GALES -PINOT GRIS- DOMAINE ET TRADITION	42
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### ITALY

- 2019 CHARDONNAY TRAMIN ALTO ADIGE	43
- 2017 PINOT GRIGIO 'VIGNETI DELLE DOLOMITI' LA CADALORA	38
- 2019 SAUVIGNON BLANC TRAMIN ALTO ADIGE	43
- 2018 LANGHE CHARDONNAY MOCCAGATTA	42
- 2019 3 PASSOS ITALIA VINO BIANCO BIOLOGICO	58

# EXCEPTIONAL WINES

- 2005 MOCCHIONA	100
- MOCCHIONA DIECIANNI	130
- 2011 BAROLO VIGNA CONCA DOCG MAURO MOLINO	220
- 2015 BAROLO BRICCO LUCIANI MAURO MOLINO	180
- 2015 FATTORIA CASA DI TERRA MARONEA BOLGHERI SUPERIORE	150
- 2016 PULIGNY MONTRACHET 1 <sup>ER</sup> CRU LES PUCELLES DOMAINE MORET COFFINET	220
- 2017 NUIT SAINT GEORGES DOMAINE DU CLOS FRANTIN ALBERT BICHON	140
- 2004 BERNARD MAGRET CUVÉE D'EXCEPTION NAPA VALLEY	350