

# MENU

OUR CHEF PREPARES DAILY  
SPECIALTIES THAT WILL BE  
PRESENTED AT YOUR TABLE.

NOTRE CHEF PRÉPARE DES  
SPÉCIALITÉS QUOTIDIENNES QUI  
SERONT PRÉSENTÉES À VOTRE TABLE

## ENTRÉES

|                                                                                                           |    |
|-----------------------------------------------------------------------------------------------------------|----|
| LUMACHE BOSCAIOLA                                                                                         | 24 |
| ESCARGOTS VIN BLANC, CHAMPIGNONS<br>PLEUROTÉS, TOMATES \ SNAILS, WHITE<br>WINE, OYSTER MUSHROOMS, TOMATO  |    |
| SPECK BELLAMORE                                                                                           | 22 |
| SANGLIER FUMÉ / SMOKED BOAR                                                                               |    |
| PEPPERONATA                                                                                               | 25 |
| SAUCISSES, CHAMPIGNONS, ET POIVRONS<br>SAUTÉS / SAUSAGE, MUSHROOMS, PEPPERS,<br>SAUTÉED                   |    |
| GAMBERI E CALAMARI                                                                                        | 26 |
| CREVETTES ET CALAMARS, SAUCE<br>CALVADOS, CRÈME, FIG / SHRIMPS AND<br>CALAMARI, CALVADOS, CREAM, DRY FIGS |    |
| INSALATA CESARE                                                                                           | 14 |
| SALADE CÉSAR / CEASOR SALAD                                                                               |    |
| INSALATA ITALIANO                                                                                         | 12 |
| SALADE DU JARDIN DANS NOTRE<br>VINAIGRETTE DE MAISON / GARDEN<br>SALAD IN OUR HOUSE DRESSING              |    |

## PLATS PRINCIPAUX

|                                                                                                                                                  |    |
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| LINGUINE BELLAMORE                                                                                                                               | 38 |
| LINGUINE FRUITS DE MER, CHAMPIGNONS,<br>VIN BLANC / LINGUINE, WHITE WINE ,<br>MUSHROOMS AND ASSORTED SEAFOOD                                     |    |
| TORTELLINI BONGUSTAIO                                                                                                                            | 34 |
| TORTELLINI, CRÈME, SAFRAN, PANCETTA<br>TORTELLINI, CREAM, SAFRAN, PANCETTA                                                                       |    |
| RISOTTO PORCINI                                                                                                                                  | 32 |
| RISOTTO, CHAMPIGNON PORCINI<br>RISOTTO, PORCINI MUSHROOMS                                                                                        |    |
| SCALLOPINI BELLAMORE                                                                                                                             | 46 |
| ESCALOPE DE VEAU, VIN BLANC, TOMATE,<br>CREVETTE MATANE ET CHAMPIGNONS /<br>VEAL SCALLOPINI, WHITE WINE, TOMATO,<br>MATANE SHRIMPS AND MUSHROOMS |    |
| SCALLOPINI RIVIERA                                                                                                                               | 46 |
| ESCALOPE DE VEAU, CRÈME, BRANDY,<br>PÉTONCLES ET CHAMPIGNONS/ VEAL<br>SCALLOPINI, CREAM, BRANDY, TOPPED<br>WITH SCALLOPS AND MUSHROOMS           |    |
| FILET MIGNON                                                                                                                                     | 64 |
| FILET MIGNON: SAUCE BLEUETS OU<br>POIVRES \ FILET MIGNON: BLUEBERRY<br>SAUCE OR PEPPER SAUCE                                                     |    |
| CACCIUCCO                                                                                                                                        | 50 |
| BOUILLABAISSE DE FRUIT DE MER ET<br>POISSONS / SEAFOOD AND FISH<br>BOUILLABAISSE                                                                 |    |
| GAMBERI PROVENCIALE                                                                                                                              | 50 |
| CREVETTES GÉANT DANS UNE SAUCE À<br>L'AIL / SHRIMPS IN A GARLIC SAUCE                                                                            |    |