

 resto_papamia

 restaurant_papamia

 Password: PAPAMIA2023

Papa Menu

PASTA & PINSA



Soft

- Coca-Cola / Coca-Cola Zero / Perrier / Fuztea €4.9
- Organic flavoured artisan lemonade (lemon, plain or blood orange) €6.5
- Syrup (Monin selection) Grenadine, mint or peach Fruit juice €2.5
- Pineapple, mango, apple, orange €5
- Aquachiarra water (50cl / 75cl) €3/€4
- Still or sparkling (water refined on the premises)
- San Pellegrino 75cl €5.5

Wines by the glass

- Bianchi**
- Tinni Chardonnay (Emilia-Romagna) 7 €7
- Pinot Grigio (Veneto) €6
- Notte Rossa Fiano (Puglia) €8
- Vermentino (Tostane) €8
- Rosati**
- Terre Di Marca Organic (Veneto) €8
- Organic Faugères €7
- Rossi** 
- Valpolicella Classico (Veneto) €7
- (7) Negroamaro (Puglia) €7
- Notte Rossa Primitivo Bio (Puglia) €7
- Nero D'Avola (Sicily) €7

Beer

- Moretti €5.5
- IPA (blonde / white) €7
- Monaco €6.5

TAPAS

Homemade parmesan crisps
€5

TAPAS

Duo of bruschettas
Tomatoes, fresh basil pesto, burrata and summer truffle carpaccio.
(4 pieces)
€8

TAPAS

Parma focaccia
€8

TAPAS

Sausage platter dry with truffle
€8

TAPAS

Peppers stuffed with tuna
(6 pieces)
€5

Spritz

- Classic** €9.5
Aperol, Prosecco, sparkling water and a slice of orange
- Bellini** €9.5
Peach cream, Prosecco, sparkling water, orange slice
- Papa Spritz £10**
Aperol, passion fruit coulis, Prosecco, sparkling water, orange slice
- Hugo** €10
Elderflower, Prosecco, sparkling water, lemon slice
- Limoncello** €10
Limoncello, Prosecco, sparkling water, lemon slice

Cocktails

- Tonic** €8.5
Gin, tonic water, lemon slice
- Etna** €10
Gin, homemade lemon or blood orange lemonade (made with water from Mount Etna)
- Pink Lady** €9
Gin and tonic, grenadine
- Americano** €10
Red vermouth, Campari, sparkling water, lemon slice
- Negroni** €9.5
Campari, red vermouth and gin

Non-alcoholic cocktails

- Virgin Spritz €7
- Virgin Mojito / Passion Fruit / Grenadine €7

aperitifs

- Ricard 4cl €6
- Whisky (Black Label) Martini (red or white) Kir €7
- Kir Prosecco €8
- €10

Papa Menu

Starter

Plate of grilled vegetables

€13

Aubergines, courgettes, peppers, sun-dried tomatoes and capers

Burrata with grilled vegetables

€14

Burrata from Puglia, grilled peppers, grilled courgettes, grilled aubergines, cherry tomatoes and fresh basil

Thinly sliced Parma ham

13

Thinly sliced Parma ham (aged 18 months)

Grilled smoked scamorza cheese

€14

Baked in a pot, with sun-dried tomatoes and basil

PASTA & PINSA

To share

€22

Italian freshness

Buffalo mozzarella, crushed hazelnuts with truffle, grilled courgettes, cherry tomatoes, shredded speck and homemade basil pesto

Rovagnati charcuterie platter

€19

Spicy spianata, 16-month Parma ham, truffle sausage, country-style cooked ham

with herbs, speck, butter and caper flowers

Focaccia with extra virgin olive oil

virgin and rosemary * £7

*half portion:
€4

Burrata from Puglia 300g

€28

Burrata cheese, roasted peppers, roasted courgettes, grilled aubergines, cherry tomatoes and fresh basil

BRUSCHETTA

Tomato and basil bruschetta (10 pieces)

Cherry tomatoes, olive oil and basil pesto but

€13

on

Burrata and summer truffle bruschetta

(10 pieces)

Burrata from Puglia and crushed hazelnuts with truffle

€15

Salad

Healthy

€16

Assorted salads, fresh mushrooms, cherry tomatoes, grilled courgettes, grilled aubergines, olive oil and balsamic vinegar

Supplement: Parma ham, herb-crusted ham, speck, buffalo mozzarella, prawns, chicken: €3

Lunch menu

Main course:

Starter:

Buffalo Mozzarella D.O.P.,
Cherry tomatoes and basil pesto

or

Tomato and basil bruschetta (5
pieces)

Margarita + 1 ingredient of your choice

Egg, black olives, rocket, fresh mushrooms Herb-flavoured ham,
Parma ham, speck

or

Rigatoni with tomato and basil

or

Zuca fusilli

or

Rigatoni ragout (€2 supplement)

Starter + Main course or Main course +
Dessert

+ One drink

Dessert duo: Traditional
tiramisu & Panna cotta with
fruit
de là passion

Drinks:

Moretti beer, glass of wine, Coca-
Cola/Coca-Cola Zero, iced tea,
sparkling/still water

€25

LUNCH ONLY from MONDAY to FRIDAY

light meal option

Main course:

Pinsetta (17cm) Margherita + ingredient of your choice

Egg, black olives, rocket, fresh mushrooms, herb ham, Parma ham,
speck

Served with a mixed salad

Dessert duo:

Tiramisu & Panna cotta with passion fruit

Drink:

Half a litre of still or sparkling
water

€19

LUNCH ONLY from MONDAY to FRIDAY

Bambino menu

Main course:

1/2 Margherita pinsa or

Pasta with tomato sauce

Dessert:

Small Nutella pinsa

Syrup:

Grenadine, mint or peach

€13

Vegetarian

Vegan



Papa Menu

PASTA & PINSA

Pinsa Romana



Pinsa Romana (from the Latin pinsere: to stretch, to spread) is a recipe from ancient Rome. Made from wheat flour, soya flour and rice flour, with a higher hydration level and a minimum maturation time of 48 hours, we obtain a low-calorie, low-fat and highly digestible product.



Papa Pinsa €22

Fior di latte, prawns, guanciale (pork), whisky, white truffle cream and gorgonzola.

The perfect pairing: a glass of Vermentino Bianco (Tuscany) €8

Capra €19

Crème fraîche, fior di latte, goat's cheese, fig jam and crushed hazelnuts with truffles.



Regina €17.50

Tomato, fior di latte, farmhouse ham with herbs (nitrite-free) and fresh mushrooms.

Tartufo €21

Cream of mushroom soup with homemade white truffle, Gorgonzola DOP, guanciale (pork), cherry tomatoes, fresh mushrooms and rocket.

The perfect pairing: a glass of Primitivo Bio Rouge (Puglia) €7

Basilicata €18

Tomato, fior di latte, courgettes, aubergines, taleggio and homemade basil pesto.

Diavola €17

Fior di latte, spicy spannata, black Leccino olives and caper flowers.

Sup: anchovies €2

Customise your Pinsa!

Homemade fresh pasta

All our pasta is made daily using durum wheat semolina imported from Italy

Papa pasta €23

Tortelloni with porcini mushrooms, porcini cream and crushed hazelnuts with truffle

The perfect pairing: a glass of Primitivo Bio Rouge (Puglia) €7

Fusilli zuca €17

Fresh pasta, butternut cream, burrata from Puglia and slivered almonds.

Rigatoni with aubergine and burrata €17

Fresh pasta, aubergines, cherry tomatoes and a generous spoonful of burrata from Puglia.

The perfect pairing: a glass of Fiano Notte Rossa White (Puglia) €6

Rigatoni agnello €20

Fresh pasta, spiced lamb shoulder confit, cherry tomatoes and oregano

Tagliatelle with prawns and courgettes Fresh €21

pasta, courgettes, peeled pink prawns and homemade shellfish juice

The perfect pairing: a glass of Terre di Marca Rosé (Veneto) €8

Homemade tiramisu with coffee or chocolate €9

Half Pinsa with Nutella €9

Limoncello baba pastry, whipped cream €8

Homemade passion fruit panna cotta €9

Passion fruit coulis

Affogato €8

Vanilla ice cream drowned in espresso coffee and whipped cream

Café Gourmand €10

Depending on the chef's mood

Limoncello Gourmand €12

Depending on the chef's mood

Trentino €18

Fior di latte, taleggio, cherry tomatoes, speck and rocket

Margarita Romolo €15.50

Tomato sauce, fior di latte, buffalo mozzarella D.O.P. (cold), basil pesto and fresh basil. Extra: Parma ham €4



The perfect pairing: a glass of Terre di Marca Bio Rosé (Veneto) €8

Lazio €18

Fior di latte, guanciale (pork), eggs (x2), pecorino cheese with pepper and rosemary.

Colorata €17

Tomato, aubergine, courgette, onion, sun-dried tomato and slivered almonds.

4 cheeses €17

Fior di latte, taleggio, gorgonzola and pecorino with pepper

The perfect pairing: a glass of Fiano Notte Rossa White (Puglia) €6



Extras:

Egg, black olives, rocket, fresh mushrooms, taleggio cheese: €2.00

Herb-flavoured cooked ham, Parma ham, spicy spannata: €4.00

Summer truffle carpaccio: €7.00

Whole burrata: €8.00

Gluten-free pinsa base €3.90

Fusilli Cremoso €17

Fresh pasta, taleggio cream, and grilled guanciale (pork).

Fusilli funghi €19

Fresh pasta, parmesan cream,

button mushrooms and crushed with truffle hazelnuts

Rigatoni al ragu 19

Fresh pasta, 18-month aged Parmesan, Neapolitan beef ragu (cooked for 6 hours).

The perfect pairing: a glass of Negroamaro Red (Puglia) €8

Tagliatelle with truffles €24

Fresh pasta, mushroom cream with truffle

White parmesan and summer truffle carpaccio.

The perfect pairing: a glass of Fiano Nottre Rossa White (Puglia) €6

Tagliatelle with garlic and chilli €16

Fresh pasta, garlic, chilli pepper and parsley.



Hot drink

Coffee/decaffeinated €3

Coffee with milk €4

Double espresso €5.5

Tea/Herbal tea €4
Kumquat

Papa Menu

PASTA & PINSA

White wines

Tinni Chardonnay - EMILIA-ROMAGNA

A pleasantly fresh and dry wine with notes of tropical fruit and a rounded, nutty finish.

25cl: €13

50cl: €19

Bottle: €27

Pinot Grigio Villa San Martino - VENETO

A very well-balanced white wine with a slight hint of almond.

25cl: €19

50cl: €19

Bottle: €27

Corvezzo La Traversata Vermentino - TUSCANY

Intense aromas of ripe summer fruits, a generous wine with a beautiful structure and freshness.

25cl: £14

50cl: £22

Bottle: €29

Notte Rossa Fiano - APULIA

A white wine with aromas of white flowers, pear and almond, offering a fresh, round and slightly mineral palate.

50cl: €19

Bottle: £29

Musita - Organicus Zibibbo BIO - SICILY

This organic white wine seduces with its exotic aromas of orange blossom, peach and muscat. Round and balanced.

Bottle: £30

red wines

Valpolicella Classico, Cantina Villabella - VENETO

A dry, fruity wine with excellent balance on the palate.

50cl: €20

Bottle: €29

Negroamaro, Pietra Pura - APULIA

A highly accomplished wine, Negroamaro showcases Puglia and will appeal to lovers of wines with character.

25cl: €12

50cl: €20

Bottle: €29

Nero D'Avola - SICILY

A great Sicilian classic, intense on the nose with notes of red fruit.

50cl: €21

Bottle: £29

Notte Rossa Primitivo Organic - APULIA

Deep ruby red with crimson highlights, notes of ripe cherries and plums accompanied by aromas of coffee and black pepper.

50cl: €21

Bottle: €29

Montepulciano d'Abruzzo, Tenuta Ullisse - ABRUZZO

Aromas of red fruit, strawberries and raspberries accompanied by a floral touch.

Bottle: £27

Rosé wines

Corvezzo Terre di Marca Rosato Bio - THE VENETO

Aromas of red fruits, strawberries and raspberries accompanied by a floral touch.

50cl: €20

Bottle: €30

Faugères, Domaine Ollier Taillefer Organic -

On the nose, this rosé releases delicate aromas of red fruit, while the palate is very fresh and subtle, underpinned by crushed strawberry and spices. Very indulgent.

50cl: €19

Bottle: £29



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Bottle

Glass

Prosecco

€30

€8

Lambrusco Della Dama

€30

Champagne Ayala Brut

€70

digestifs

Limoncello / Get 27 / Get 31 / Amaretto 7

Grappa aged in oak barrels

€7