

paper moon



*There is no more sincere love
than that for food.*

Come a Casa

In questo spazio raffinato ed unico, desideriamo accogliere i nostri ospiti con la calorosa informalità di un ambiente domestico. I piatti proposti sono valorizzati dalla genuinità dei prodotti scelti, che esalta il gusto di ogni pietanza come a casa... ma meglio.

In this refined and unique place, we greet our guests in an informal and familiar atmosphere. Our dishes are made with natural products which enhance the taste of each dish with the quality of its ingredients. It feels like home... or even better.

Senza Fuoco

Senza Fuoco è la nostra proposta di cibo "non cucinato", lavorato e trasformato senza l'ausilio e l'alchimia del fuoco, ovvero lasciandolo il più possibile inalterato nella sua forma originale e primaria, al fine di esprimere al meglio ciò che effettivamente è.

Senza Fuoco is our "raw" food kitchen, where we prepare food without using fire. The food is therefore unchanged and keeps its original and primary characteristics, in order to express its real essence.

Senza Tempo

Fieramente "non sostituibili", se non per brevi e ragionevoli intervalli, questi piatti classici vengono da noi proposti durante tutto il corso dell'anno, in quanto da secoli sono l'espressione gastronomica di costumi e tradizioni del Mediterraneo.

These classical dishes are offered all over the year, with the exception of very short periods, since they are the expression all year around of Mediterranean cooking traditions.

Questa Stagione

In quest'area dinamica e in continua evoluzione della carta, offriamo una breve ma significativa rappresentanza dei prodotti di stagione, irrinunciabili nella nostra dieta quotidiana.

This dynamic and changing section of our menu contains a short but significant list of our most typical and popular seasonal products that should be always included in our daily diet.

Antipasti

POLPO

polpo grigliato con spuma di patate arrosto e vinaigrette mediterranea
grilled octopus with roasted potato mousse and Mediterranean vinaigrette
poulpe grillé avec mousse de pommes de terre rôties et vinaigrette méditerranéenne

220.00

FRITTO MISTO

di gamberi, calamari, acciughe, zucchine servito con maionese al limone fatta in casa
fried prawns, calamari, anchovies and zucchinis with homemade lemon mayonnaise
assortiment de fritures de crevettes, calamars, anchois et courgettes servie avec une mayonnaise maison au citron

220.00

TARTARE DI SALMONE

pomodoro freddo, dadolata di avocado e cetriolo
salmon tartare with cold tomato, diced avocado and cucumber
tartare de saumon à la tomate froide, dés d'avocat et concombre

210.00

NOCI DI CAPELANTE

crema di piselli freschi, burro montato e salsa al riccio di mare
pan-fried scallops with cream of fresh peas, sea urchin sauce
crème de petits pois frais, beurre fouetté et sauce aux oursins

230.00

BATTUTO DI GAMBERI ROSSI

con cuore di lattuga croccante, limone, mela verde e la sua crema
pounded raw red shrimps with crispy lettuce hearts, lemon and green apple with its cream
crevettes rouges crues écrasées avec des cœurs de laitue croquants, citron et pomme verte avec sa crème

320.00

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Antipasti

TARTARE DI MANZO

crema di burrata, cipolla rossa di Tropea in agrodolce, scaglie di tartufo nero e nocciole tostate
beef tartare, burrata cream, sweet and sour Tropea red onion, shaved black truffle and toasted hazelnuts
tartare de bœuf, crème de burrata, oignon rouge de Tropea aigre-doux, copeaux de truffe noire et noisettes grillées

260.00

TONNO TONNATO

salsa tonnata e capperi di Pantelleria
cold seared tuna with tuna sauce and Pantelleria capers
thon poêlé froid avec sauce au thon et câpres Pantelleria

220.00

BURRATA

crema di pomodoro confit al rosmarino, olio al basilico, crumble di pane tostato
burrata cheese with rosemary tomato confit sauce, basil olive oil and toasted bread crumble
burrata avec crème de tomate confite au romarin, huile d'olive au basilic et miettes de pain grillé

250.00

FIORI DI ZUCCHINE

fritti, ripieni di mozzarella di bufala, accompagnati da salsa alle acciughe
fried zucchini flowers stuffed with buffalo mozzarella, served with anchovy sauce
fleurs de courgettes frites, farcies avec mozzarella de bufflonne, accompagnées d'une sauce aux anchois

240.00

PARMIGIANA

di melanzana, pomodoro datterino, mozzarella campana e foglie di basilico fresco
aubergine parmigiana with datterino tomatoes, mozzarella from Campania, and fresh basil leaves
parmigiana d'aubergine, tomates datterino, mozzarella de Campanie et feuilles de basilic frais

190.00

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Primi Piatti

MINISTRONE

di verdure freddo al sapore di maggiorana
cold vegetable soup, marjoram flavored
soupe froide de légumes, parfumée à la marjolaine

160.00

SPAGHETTO

alle vongole veraci saltato nella loro acqua di cottura
spaghetti with large clams sautéed in their cooking water
spaghetti aux palourdes sautées dans leur eau de cuisson

230.00

RAVIOLO

ripieno di burrata, arricchito con code di gamberi rossi crudi e pomodoro datterino
homemade raviolo stuffed with burrata cheese, raw red shrimps tails and datterino tomatoes
raviolo maison farci à la burrata, queues de crevettes tigrées crues et tomates datterino

340.00

BAVETTA

calamaretto spillo, cozze, vongole e peperoncino
bavetta with baby squid, mussels, clams and chili
bavetta avec petits calamars, moules, palourdes et piment

240.00







LINGUINE

all'astice, pomodoro datterino e bisque di crostacei
linguine with Homarus lobster, datterini tomatoes and bisque sauce
linguine au homard Homarus, tomates datterini et bisque de crustacés

750.00

pour deux personnes - for two person

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Primi Piatti

PAPPARDELLE PAPER MOON

pomodoro, panna e bacon di manzo
homemade pappardelle with tomato, cream and smoked pastrami
pappardelle Paper Moon avec tomate, crème et bacon croustillant

280.00

GNOCCHETTI

di ricotta, crema tartufata, nocciole tostate, scaglie di tartufo nero di stagione
homemade ricotta gnocchi, truffle cream, flakes of seasonal black truffle, and toasted hazelnuts
gnocchetti de ricotta, crème de truffe, noisettes grillées, copeaux de truffe noire de saison

320.00

RISOTTO

agli asparagi e parmigiano reggiano 24 mesi
asparagus risotto with 24 months aged Parmesan cheese
risotto aux asperges et Parmesan affiné 24 mois

280.00

TAGLIATELLE ALLA BOLOGNESE

al ragù a base di filetto di manzo e vitello, leggermente rosso
homemade tagliatelle in a beef and veal sauce
tagliatelle ragoût de Bologne à base de filet de boeuf et veau, légèrement rouge

280.00

SPAGHETTONE

salsa al pomodoro, basilico fresco parmigiano reggiano 24 mesi
spaghetti with tomatoes sauce and 24 months aged Parmesan cheese
spaghetti à la sauce tomate et parmesan vieilli 24 mois

240.00

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Secondi Piatti

SPIGOLA

in padella, ratatouille di verdure con salsa topinambur
pan-seared seabass, ratatouille vegetables with topinambur sauce
bar poêlé, ratatouille de légumes sauce topinambur

370.00

ROMBO

in padella, purea di patate viola, asparagi, salicornia e riduzione al rosmarino
pan seared turbot, purple potato purée, asparagus, saltwort and reduced rosemary broth
turbot poêlé avec purée de pommes de terre violettes, asperges, salicorne et bouillon réduit au romarin

380.00

CALAMARI DEL MEDITERRANEO

profumati al rosmarino, accompagnati da crema di melanzane e zucchine alla griglia
calamari with a scent of rosemary served with cream of grilled aubergine and zucchini
calamars méditerranéens parfumés au romarin accompagné de crème d'aubergine grillée et de courgettes

280.00

SOGLIOLA

alla griglia, con spinacino saltato in padella al burro
grilled sole, with sauteed spinach in a light butter sauce
sole grillée, épinards sautés dans une sauce légère

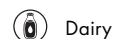
250.00

GAMBERONI

alla griglia, peperonata con capperi di Pantelleria e olive taggiasche
grilled black tigers prawns with peperonata, Pantelleria capers and Taggiasca olives
crevettes noires grillées avec peperonata, câpres Pantelleria et olives Taggiasche

360.00

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Dairy



Mollusc



Crustacean



Fish

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Secondi Piatti

TAGLIATA DI FILETTO

asparagi croccanti e pomodori grigliati
grilled beef tenderloin tagliata with crispy asparagus and grilled tomatoes
tagliata de filet de bœuf grillé avec asperges croustillantes et tomates grillées

850.00

pour deux personnes - for two person

FILETTO DI MANZO

cotto in padella, salsa rosa e purea di patate
pan-fried beef fillet with pink peppercorn sauce and mashed potatoes
filet de bœuf poêlé avec sauce aux baies roses et purée de pommes de terre

370.00

AGNELLO

alla griglia, peperonata fatta in casa e salsa profumata al timo
grilled lamb, homemade sliced peppers cooked with olive oil, onions and tomatoes and thyme scented sauce
agneau grillé, tranches de poivrons maison cuites avec de l'huile d'olive, oignons, tomates et sauce parfumée au thym

380.00

GUANCIA DI MANZO

brasata con purea di patata e riduzione al rosmarino
braised beef cheek with potato mash and rosemary reduction
joue de boeuf braisée avec purée de pommes de terre et réduction au romarin

360.00

ROLLATINA

di suprema di pollo cotta in padella, ripiena di spinaci e mozzarella, crema di funghi porcini
pan seared pounded chicken, stuffed with spinach and mozzarella cheese, served with porcini mushroom cream
poulet pilé poêlé, farci d'épinards et de fromage mozzarella, servi avec une crème de cèpes

250.00

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Gluten



Dairy



Celery

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Pizze

PIZZA ORTOLANA

mozzarella, pomodoro, zucchini, melanzane, peperoni alla griglia e basilico fresco
tomato, mozzarella, grilled zucchini, eggplant, grilled bell peppers, and fresh basil
tomate, mozzarella, courgettes grillées, aubergines, poivrons grillés et basilic frais

230.00

PIZZA MARGHERITA

pomodoro, mozzarella e basilico fresco
tomato, mozzarella and fresh basil
tomate, mozzarella et basilic frais

220.00

CALZONE CLASSICO

pomodoro, mozzarella, prosciutto di tacchino e basilico fresco
tomato, mozzarella, turkey ham and fresh basil
tomate, mozzarella, jambon cuit et basilic frais

260.00

PIZZA QUATTRO FORMAGGI

mozzarella, gorgonzola, taleggio e parmigiano reggiano
mozzarella, gorgonzola, taleggio and Parmesan cheese
mozzarella, gorgonzola, taleggio et Parmesan

270.00

PIZZA CAPRICCIOSA

pomodoro, mozzarella, prosciutto di tacchino, carciofi, funghi champignon, acciughe, capperi e olive
tomato, mozzarella, turkey ham, artichokes, champignon mushrooms, anchovies, capers, olives
tomate, mozzarella, jambon cuit, artichauts, champignons de Paris, anchois, câpres et olives

280.00

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Pizze

PIZZA SALMONE E ASPARAGI

mozzarella, salmone affumicato e asparagi
mozzarella, smoked salmon and asparagus
mozzarella, saumon fumé et asperges

270.00

PIZZA TAGHAZOUT

pomodoro, mozzarella, salamino piccante, cipolla e peperoncino fresco, Ras el-hanout
tomato, mozzarella, spicy salami, onion and fresh chili pepper, Ras el-hanout
tomate, mozzarella, salami piquant, oignon et piment frais, Ras el-hanout

240.00

PIZZA NAPOLI

pomodoro, mozzarella, acciuga
tomato, mozzarella and anchovy
tomate, mozzarella et anchois

220.00

PAPER MOON SPECIAL

mozzarella, bresaola, spinaci e olio tartufato
mozzarella, beef bresaola, spinach and truffle oil
mozzarella, bresaola de bœuf, épinards et huile de truffe

280.00

PIZZA PORCINI E TARTUFO

mozzarella, funghi porcini e tartufo di stagione
mozzarella, porcini mushrooms and seasonal truffle
mozzarella, champignons porcini et truffe de saison

290.00

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Proposte leggere

SONGINO

avocado, noci, gorgonzola e pompelmo

songino salad with avocado, walnuts, gorgonzola cheese and grapefruit

salade songino à l'avocat, noix, gorgonzola et pamplemousse

120.00

RUCOLA

cetriolo, feta, semi di girasole, pomodoro datterino e vinaigrette al balsamico

rocket salad with cucumbers, feta cheese, sunflower seeds, datterino tomatoes and aromatic vinaigrette

salade de roquette aux concombres, fromage feta, graines de tournesol, tomates datterino et vinaigrette aromatique

150.00

INSALATA PAPER MOON

pomodori, cipolle rosse, olive nere, scaglie di parmigiano, anguria, olio extra vergine d'oliva

Paper Moon salad with tomatoes, red onion, black olive, shaved parmesan cheese, watermelon, extra virgin olive oil

salade Paper Moon avec tomates, oignons rouges, olives noires, flocons de Parmesan, pastèque, huile d'olive extra vierge

120.00

SPINACI

saltati con olio extravergine di oliva

sautéed spinach with extra virgin olive oil

épinards sautés à l'huile d'olive extra vierge

100.00

VERDURE

scottate alla griglia e olio extravergine di oliva

grilled vegetables with extra virgin olive oil

légumes grillés à l'huile d'olive extra vierge

100.00

PATATE A FIAMMIFERO

parmigiano reggiano e sale al tartufo

potato sticks with Parmesan cheese and truffle salt

allumettes de pommes de terre avec fromage Parmesan et sel de truffe

100.00

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Dairy



Nuts

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