

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 accompagné d'une mousse de pommes de terre rôties et une vinaigrette méditerranéenne

220.00

FRITTO MISTO

di gamberi, calamari, acciughe, zucchine servito con maionese al limone fatta in casa
fried prawns, calamari, anchovies and zucchini with homemade lemon mayonnaise

assortiment de fritures de crevettes, calamars, et anchois, 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, avocat et concombre en dés

210.00

NOCI DI CAPELANTE

crema di carciofi, salsa al riccio di mare e pomodorini ciliegini confit

pan-fried scallops with artichoke cream, sea urchin sauce and confit cherry tomatoes

noix de Saint-Jacques, creme d'artichaut, sauce a l'oursin et tomates cerises confites

230.00

CARPACCIO DI BRANZINO

con cuore di lattuga croccante, limone, mela verde e la sua crema

flamed pounded seabass with tomato confit, capers powder and peach with its cream

bar flambé, tomates confites, poudre de câpres et pêche accompagnée de so crème

240.00

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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 boeuf, crème de burrata, oignon rouge de Tropea aigre-doux, copeaux de truffe noire et noisettes grillées

260.00

FLAN DI SPINACI

salsa al gorgonzola, chips di polenta

spinach flan, gorgonzola sauce, polenta chips

flan d'épinards, sauce de gorgonzola, chips de polenta

180.00

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 crumble de pain grillé

250.00

CARCIOFI

fritti, crema di funghi porcini, parmigiano reggiano 24 mesi

deep-fried artichokes, porcini mushroom cream, served with 24 months parmesan cheese

artichauts frits, creme de câpres, servis avec parmesan affiné 24 mois

230.00

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

200.00

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Primi Piatti

V MINISTRONE

di verdure al sapore di maggiorana
vegetable soup, marjoram flavored
soupe 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

V BAVETTA

alla carbonara di carciofi, pecorino romano e porro fritto
bavetta with artichoke carbonara and fried leek
bavetta aux artichauts façon carbonara, pecorino romano et poireau frit

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 de boeuf croustillant

290.00

V 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 à la ricotta, crème de truffe, noisettes grillées, copeaux de truffe noire de saison

320.00

V RISOTTO

ai funghi porcini e parmigiano reggiano 24 mesi
porcini mushrooms risotto with 24 months aged parmesan cheese
risotto aux cèpes 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

V TORTELLI

alla ricotta e spinaci con parmigiano reggiano 24 mesi, burro fuso e salvia
homemade tortelli with ricotta and spinach, 24 months aged parmigiano reggiano, melted butter and sage
tortelli faits maison farcis à la ricotta et aux épinards, servis avec du parmesan affiné 24 mois et du beurre fondu à la sauge

230.00

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Secondi Piatti

RANA PESCATRICE

scottata in padella, topinambur, pomodorini essiccati e finocchio scottato
grilled monkfish, Jerusalem artichoke, sun dried tomatoes and seared baby fennel
lotte grillée, accompagnée de topinambour, tomates séchées et fenouil poêlé

370.00

ROMBO

in padella, purea di patate viola, carciofi e riduzione al rosmarino
pan-seared turbot, purple potato, artichoke and reduced rosemary broth
turbot poêlé, pomme de terre violette, artichaut et bouillon réduit au romarin

390.00

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 au beurre légère

330.00

CACIUCCO DI MARE

selezione di pesci e molluschi in umido con pomodoro profumato al prezzemolo e aglio
selection of fish and shellfish stewed, served with a tomato sauce flavored with parsley and garlic
sélection de poissons et mollusques en ragoût, accompagnée d'une sauce tomate parfumée au persil et à l'ail

360.00

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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, asperges croquantes 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

390.00

AGNELLO

scottadito alla griglia con spinaci saltati e salsa al timo
grilled lamb chops served with sauteed spinach and thyme sauce
côtelettes d'agneau grillées, accompagnées d'épinards sautés et d'une sauce au thym

360.00

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, purée de pommes de terre et réduction de romarin

370.00

GALLETTO NOSTRANO

croccante al profumo di rosmarino, millefoglie di patate alle erbe aromatiche
crispy free-range spring chicken scented with rosemary, served with a mille-feuille of potatoes and aromatic herbs
poulet de printemps fermier croustillant parfumé au romarin, servi avec un millefeuille de pommes de terre aux herbes aromatiques

290.00

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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 BURRATA

pomodoro, burrata, pomodoro datterino e basilico fresco
tomato, burrata, datterini tomatoes and fresh basil
tomate, burrata, tomates datterini et basilic frais

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

CARCIOFI CRUDI

con scaglie di parmigiano reggiano 24 mesi
raw artichoke with 24 months shaved parmesan cheese
artichaut cru avec copeaux de parmesan affiné 24 mois

150.00

MELOGRANO

pomodoro datterino, cipolle rosse di Tropea, olive nere, feta, olio extravergine d'oliva pugliese
pomegranate, datterini tomatoes, Tropea red onion, black olives, feta and extra virgin olive oil from Apulia
grenade, tomates datterini, oignon rouge de Tropea, olives noires, feta et huile d'olive extra vierge des Pouilles

150.00

BROCCOLI

saltati all'olio extra vergine al profumo di aglio
broccoli sautéed with garlic-scented extra virgin olive oil
brocoli sautés à l'huile d'olive extra vierge parfumée à l'ail

100.00

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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Gluten



Dairy



Mollusc



Fish



Crustacean



Egg



Nuts



Celery

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