



*The spring menu
is here!*



PIZZA-PASTA APERITIVO-COCKTAILS



ENGLISH MENU

COCKTAILS

Thank you bartender!

SIGNATURES

LE VOLFONI 18cl

Eristoff Vodka, mandarin liqueur, cranberry nectar, raspberry puree⁽²⁾, lime juice⁽³⁾, fresh mint

SARONNO 17cl

Bacardi Carta Oro rum, Walcher amaretto , passion fruit puree⁽²⁾, pineapple nectar, mango drink, lime juice⁽³⁾

NEGRONI 8cl

Bombay Sapphire gin, Martini Rosso, Martini Riserva Bitter

PIÑA PARADISO 16cl

Bacardi Carta Oro rum, coconut puree⁽²⁾, pineapple nectar, lime juice⁽³⁾, raspberry, grated coconut, dried pineapple slice

PISTACHIO LOVER 16cl

Bacardi Carta Oro rum, pistachio syrup, apple juice⁽⁴⁾, lime juice⁽³⁾, pistachio powder

FRESCO LIMONE 16cl

Riccadonna DOC Prosecco, grapefruit soda, lemon sorbet, rhubarb syrup

MOJITO AMOROSO 16cl

Bacardi Carta Oro rum, kalamansi puree⁽²⁾ (citrus), cane sugar syrup, brown sugar, lime, Perrier

CAÏPIRINHA COLADA 12cl

Sagatiba cachaça, coconut puree⁽²⁾, apple juice⁽⁴⁾, lime

ITALIANO MULE 14cl

Bombay Citron Presse Gin, Walcher Limoncello , ginger beer, honey syrup, lime juice⁽³⁾, clove

TIRAMISÙ ORGASM 14cl

Baileys Irish Cream (whisky liqueur), Amaretto, whipped cream, espresso, savoiardi biscuit (ladyfinger)

ENJOY ALL OUR CLASSICS

(Mojito, Moscow Mule, Gin and Tonic, Sex on the Beach...)

AVAILABLE ON REQUEST.

MOCKTAILS

CRODINO SPRITZ 19,5cl

Crodino (Italian bitter aperitif), Perrier, orange slice

EXOTICO 18cl

Pineapple nectar, mango drink⁽⁵⁾, passion fruit puree⁽²⁾, lime juice⁽³⁾

FRUTTA ROSSA 18cl

Strawberry-flavoured drink, apple juice⁽⁴⁾, raspberry puree⁽²⁾, lime juice⁽³⁾

VIRGIN SPRITZ 16cl

Martini Vibrante (alcohol-free), tonic, orange slice, fresh mint

VIRGIN FRESCO LIMONE 16cl

Grapefruit soda, lime juice⁽³⁾, rhubarb syrup, lemon sorbet

VIRGIN PISTACHIO LOVER 18cl

Tonic, apple juice⁽⁴⁾, lime juice⁽³⁾, pistachio syrup, pistachio powder

VOLFO⁽⁵⁾ DETOX 32cl

Strawberry drink, apple juice⁽⁴⁾, lime juice⁽³⁾, honey, raspberries, ginger, fresh mint

SPRING TIME

WITH ALCOHOL



FLOWER SPRITZ 18cl...

Riccadonna DOC Prosecco, Sarti Rosa (blood orange aperitif), lime juice⁽³⁾, lychee puree⁽²⁾, grenadine syrup, Perrier, pansy

MOCKTAILS

VIRGIN FLOWER SPRITZ 18cl

Apple juice⁽⁴⁾, lime juice⁽³⁾, lychee puree⁽²⁾, grenadine syrup, Perrier, pansy

⁽²⁾ Concentrated fruit puree. ⁽³⁾ Concentrated lime drink to be diluted.

⁽⁴⁾ Made from concentrated juice. ⁽⁵⁾ Contains antioxidants (here in the ginger)  ORGANIC

SPRITZ

Break



APEROL or CAMPARI SPRITZ 14cl
Aperol or Campari, Riccadonna DOC Prosecco, Perrier, orange slice

AGRUMI SPRITZ 14cl
Ricossa Moscato d'Asti DOCG, Sarti Rosa (blood orange aperitif), raspberries, pink peppercorns, Perrier, slice of orange

SPRITZ DE LA MAMMA 14cl
Aperol infused with pineapple and coconut, Ricossa Moscato d'Asti DOCG, Perrier, slice of dried pineapple, grated coconut

BELLINI SPRITZ 14cl
Peach puree⁽²⁾, Riccadonna DOC Prosecco, slice of lemon

LIMONCELLO SPRITZ 14cl
Walcher Limoncello , Riccadonna DOC Prosecco, Perrier, slice of lemon

HUGO SPRITZ 14cl
St Germain elderflower liqueur, Riccadonna DOC Prosecco, Perrier, slice of lemon

COCKTAILS TO SHARE

WITH ALCOHOL

APEROL SPRITZ 75cl
Aperol, Riccadonna DOC Prosecco, Perrier, slice of orange

MOCKTAILS

EXOTICO 75cl
Pineapple nectar, mango drink, passion fruit puree⁽²⁾, lime juice⁽³⁾



BEER

Nice and cold!

DRAUGHT 25cl 33cl 50cl

PORETTI 4

**GRIMBERGEN
BLONDE**

1664 BLANC

CYNAR BIRRA

BOTTLED CRAFT BEER 33cl

BLONDE ALE

INDIA PALE ALE (IPA)

RED ALE

APERITIFS

Aperitivo

AMERICANO 16cl
Campari, Martini Rosso, Perrier

MARTINI 6cl
Rosso, Bianco, Fiero, Rosato, Dry

CAMPARI 4cl

GLASS OF PROSECCO 14cl

APEROL BITTER 4cl

MARTINI RESERVE BITTER 4cl

VERMOUTH BIANCO / ROSSO 6cl
Martini Riserva Speciale Ambrato / Rubino

CYNAR AMARO 6cl

ANISE-FLAVOURED APERITIF 2cl

⁽¹⁾The best time. ⁽²⁾Concentrated fruit puree.

⁽³⁾Concentrated lime drink to be diluted. ⁽⁴⁾Made from concentrated juice. Aperitivo = Aperitif

SOLO OR TO SHARE

Go halves?



To share

PLATTER OF CHARCUTERIE

Choice of: Parma ham, speck, cooked ham with herbs, cooked ham with summer truffle*

MONTANARE STRACCIATELLA **Nuovo**

3 small fried pizzettas, Stracciatella, cooked ham with herbs, sun-dried cherry tomatoes, rocket

ROMAN-STYLE CALAMARI

Tartare sauce by Volfoni

FRIED ARTICHOKEs **Nuovo**

Tartare sauce by Volfoni

FRIED MOZZARELLA BALLS

Tomato sauce

BURRATINA *or* STRACCIATELLA

Focaccia

PASTA CROQUETTES

CARBONARA **Nuovo**

Croquettes of fried pasta gratin with creamy Carbonara-style sauce, guanciale
Veggie version available **LAVIE**

PLANCHE DELLA MAMMA **Nuovo**

Speck, fried Mozzarella balls, Stracciatella, cooked ham with herbs, Sardinian galettes

VOLFONI GIGANTE BOARD

Roman-style calamari, fried artichokes, cooked ham with herbs, speck, Parma ham, Stracciatella, Sardinian galettes

SALADS

Bikini ready

🌿 MOZZARELLA & SPECK **Nuovo**

Fried mozzarella balls, speck, marinated and grilled zucchini, yellow and red cherry tomatoes, baby spinach, balsamic dressing

CAESAR BY VOLFONI

Chicken marinated in pesto and coated in breadcrumbs, fried gnocchi, Parmesan, cos lettuce, Caesar sauce

🌿 BOMBA BURRATINA

Calzone-style wrapped burrata with pesto, marinated and grilled vegetables, Parmesan, rocket, mesclun salad leaves, balsamic dressing

🌿 ASPARAGUS & GUANCIALE **Nuovo**

Green asparagus, guanciale chips, Parmesan pesto crumble, hard-boiled egg, cherry tomatoes, baby spinach, Parmesan dressing



Asparagus & guanciale

OUR EXTRAS

BURRATINA STRACCIATELLA

CHARCUTERIES:

Cooked ham with summer truffle*, speck, Parma ham, cooked ham with herbs, crispy guanciale, pepperoni, pancetta

*Tuber aestivum Vittad. 🌿 These dishes are the most environmentally-friendly on our menu. Each produces less than 1.2 kg CO₂e per serving (aligned with the 2030 Paris Agreement targets). Assessment based on data from AGRIBALYSE.

PASTA & RISOTTO

Pasta la vista

MAFALDINE PESTO & STRACCIATELLA

Stracciatella, Parmesan, pesto, sun-dried cherry tomatoes

SPAGHETTI ALLA CARBONARA TRADITIONAL-STYLE

Guanciale (Italian charcuterie), Pecorino, egg yolk

 Veggie version available **LAVIE**

MAFALDINE AL TARTUFO

Mushroom cream sauce with summer truffle*, Parmesan

*Extra cooked ham with summer truffle**

SPAGHETTI POLPETTE

Cooked beef meatballs, tomato sauce, Parmesan

SPAGHETTI ALFREDO

Chicken marinated in pesto and coated in breadcrumbs, Parmesan, creamy Parmesan sauce

SPAGHETTI

ALLE VONGOLE **Nuovo**

Clams**, parsley and garlic, white wine, tomato sauce

TROFIE WITH STRACCIATELLA & PANCETTA **Nuovo**

Stracciatella, pancetta chips, marinated sweet peppers, sun-dried cherry tomatoes, creamy tomato sauce

TROFIE WITH BURRATINA & PISTACHIO

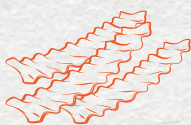
Creamy Burratina, pistachio pesto, pistachio pieces, Parmesan

RISOTTO PRIMAVERA **Nuovo**

Green asparagus, creamy Parmesan sauce, white wine, Parmesan



Trofie with Stracciatella & pancetta / Risotto primavera



MAFALDINE



SPAGHETTI



TROFIE

MAIN DISHES

Mamma's secret recipes!

BEEF CARPACCIO

Parmesan, rocket, lemon dressing, pesto, baby potatoes

BEEF TAGLIATA

Sliced beef, pesto, baby potatoes

MILANESE ESCALOPE

Breaded veal escalope, spaghetti with tomato sauce

SALMON PESTO & ZUCCHINIS **Nuovo**

Salmon steak marinated in pesto, baby potatoes, marinated crunchy Zucchini ribbons, Parmesan pesto crumble, sun-dried cherry tomatoes, creamy Parmesan sauce

PIZZETTAS & SALADS

Small size, big flavour!

BURRATINA ON PIZZETTA **Nuovo**

Burratina, red and yellow cherry tomato duo, marinated crunchy zucchini ribbons, fennel, lemon dressing

PICCOLA GOAT'S CHEESE WITH HONEY **Nuovo**

Goat's cheese, Mozzarella, Parmesan, honey, rocket, cream base

PICCOLA PARMA **Nuovo**

Parma ham, Mozzarella, rocket, sun-dried cherry tomatoes, Parmesan, tomato sauce

All our pizzettas are served with mixed salads:
marinated and grilled vegetables, mesclun salad leaves, balsamic Dressing.



Piccola Parma / Burratina on pizza

LA VIE
FROM PLANTS WITH LOVE

*Plant-based bacon,
find out more
here*



MAP OF OUR ITALIAN PRODUCTS



PIZZAS

Legalize Margherita!

🌿 MARGHERITA

Mozzarella, Parmesan, tomato sauce

🌿 PEPPERONI

Pepperoni (slightly spicy dry sausage),
Mozzarella, Parmesan, tomato sauce

REGINA

Cooked ham with herbs, mushrooms,
Mozzarella, Parmesan, tomato sauce

CALZONE

Cooked ham with herbs, egg, mushrooms,
Mozzarella, Parmesan, tomato sauce

GOAT'S CHEESE WITH HONEY

Goat's cheese, Mozzarella,
Parmesan, honey, rocket, cream base

PARMA

Parma ham, Mozzarella, rocket, sun-dried
cherry tomatoes, Parmesan, tomato sauce
Extra Burratina

🌿 PANCETTA & ZUCCHINI **Nuovo**

Pancetta, marinated, crunchy zucchini
ribbons, Mozzarella, sun-dried cherry
tomatoes, Parmesan, rocket, lemon vinaigrette,
creamy zucchini base

QUATTRO FORMAGGI

(option cream base)

Gorgonzola, Ricotta di bufala, Mozzarella,
Parmesan, tomato sauce

SPECK & STRACCIATELLA **Nuovo**

Speck, Stracciatella, sun-dried cherry
tomatoes, Mozzarella, Parmesan,
rocket, cream

CAPRICCIOSA **Nuovo**

Cooked ham with herbs, pepperoni,
(slightly spicy sausage), artichokes, mushrooms,
black olives, tomato sauce, Mozzarella, Parmesan

AL TARTUFO

Burratina stuffed with mushroom
and summer truffle* sauce, mushrooms,
Parmesan, Mozzarella, rocket, creamy base
with mushrooms and summer truffle*

*Extra cooked ham with summer truffle**

SALMONE

Smoked salmon, Mozzarella, sun-dried cherry
tomatoes, Parmesan, rocket, cream with dill base

**As in Italy and in order to preserve the quality of our products, all our charcuterie
and cheese (such as Stracciatella, Burratina) are added after cooking.**



Al tartufo / Pancetta & zucchini / Capricciosa

OUR EXTRAS

BURRATINA

STRACCIATELLA

CHARCUTERIES:

Cooked ham with summer truffle*,
speck, Parma,
cooked ham with herbs,
crispy guanciale,
pepperoni, pancetta

BAMBINO MENU ⁽¹⁾

up to 12 years old



PIZZA BAMBINO

Margherita or Regina
or

PASTA

with Bolognese sauce or creamy
Parmesan sauce (with or without cooked
ham with herbs)

**SOFT SERVE ICE CREAM or
ICE CREAM SUNDAE (2 SCOOPS) or
NOCCIOLATA DOUGHNUTS**

**FRUITY VITTEL STRAWBERRY
& RASPBERRY 33 cl OR OASIS 25 cl**

*Tuber aestivum Vittad. **Nuovo** = New. 🌿 These dishes are the most environmentally friendly on our menu.
Each produces less than 1.2 kg CO₂e per serving (aligned with the 2030 Paris Agreement targets).
Assessment based on data from AGRIBALYSE.

DESSERTS

A sweet little something...

TRADITIONAL TIRAMISÙ

COCKTAIL TIRAMISÙ

ORGASM (with alcohol)

Baileys Irish Cream (whisky liqueur),
Amaretto, whipped cream, espresso,
savoiardi biscuit (ladyfinger)

Eat or drink? Both?



NOCCIOLATA DOUGHNUTS

Pizza dough doughnuts, melting Nocciolata centre,
Piedmont hazelnuts

BASIL & STRAWBERRY PANNA COTTA

Strawberries, almond crumble, strawberry coulis

DECONSTRUCTED LEMON PIE

Cannoli, lemon cream, Italian meringue,
lime zest

GIANDUJA CHOCOLATE FONDANT

Piedmont hazelnuts, vanilla ice cream

PISTACHIO & RED FRUIT PIE **Nuovo**

Mascarpone pistachio, raspberry crémeux,
pistachio pieces, red fruit compote



AFFOGATO

Espresso, vanilla ice cream

COFFEE & DOUGHNUTS

NOCCIOLATA

Pizza dough doughnuts, melting Nocciolata
heart, Piedmont hazelnuts, espresso

COFFEE WITH MINIATURE DESSERTS

Coffee + 3 Mini desserts

ICE CREAM

This way the gelato

1 scoop

| 2 scoops

| 3 scoops

FLAVOURS:

Vanilla, hazelnut chocolate, Stracciatella,
Amarena cherry, pistachio, coffee, tiramisù,
today's flavour, strawberry sorbet

CHOICE OF TOPPINGS

Nocciolata, Piedmont hazelnuts,
pistachio pieces, pistachio glaze,
chocolate hazelnut waffle glaze,
flaked almonds, Amarena cherries,
Amaretti pieces, whipped cream

VOLFONI SUNDAE

Hazelnut chocolate ice cream, Stracciatella ice
cream, chocolate hazelnut waffle glaze,
whipped cream, Piedmont hazelnuts

TIRAMISÙ SUNDAE

Tiramisù ice cream, coffee ice cream,
whipped cream, Amaretti pieces

PISTACHIO SUNDAE

Vanilla ice cream, pistachio ice cream, whipped
cream, pistachio glaze, pistachio pieces

SOFT SERVE ICE CREAM

FLAVOURS

Vanilla or today's flavour

CHOICE OF TOPPINGS

Nocciolata, Piedmont hazelnuts,
pistachio pieces, pistachio glaze,
chocolate hazelnut waffle glaze,
flaked almonds, Amarena cherries,
Amaretti pieces

SUN'DAY BY VOLFONI

Soft serve vanilla ice cream, caramel sauce,
Piedmont hazelnuts

RED FRUIT SUNDAE

Soft serve vanilla ice cream,
red fruit compote, red fruit



Information about food allergens in dishes is available
in the restaurant, which can be consulted near the bar. Gelato = Ice cream

COFFEE

ESPRESSO, RISTRETTO, DECAFFEINATED

DOUBLE ESPRESSO

CAPPUCCINO

WHITE COFFEE

MACCHIATO COFFEE

FRAPPÉ COFFEE

AFFOGATO

Espresso, vanilla ice cream

CREAMY HOT CHOCOLATE

TEAS OR HERBAL TEAS

Earl Grey, Darjeeling, jasmine green tea, mint green tea, verbena, lime blossom



SOFT DRINKS & WATER

DELLA CASA ICED TEA 16cl.....

Black tea, cranberry juice, apple juice⁽⁴⁾, peach syrup, lime juice⁽³⁾

SICILIAN LEMONADE 27,5cl.....

Limonata (lemon), Arancia Rossa (blood orange), Natural

NECTARS AND FRUIT JUICE 20cl.....

Peach nectar, apricot nectar, tomato juice, apple juice, pineapple juice⁽⁴⁾, orange juice⁽⁴⁾

COCA-COLA 33cl.....

COCA-COLA ZERO SUGAR 33cl.....

PERRIER 33cl.....

SPRITE 25cl, **OASIS TROPICAL** 25cl,.....
ORANGINA 25cl

FUZE TEA PEACH / GREEN TEA MINT LEMON 25cl.....

SCHWEPPES 25cl.....

Indian tonic, Agrumes

25cl 50cl 1 L

VITTEL

S.PELLEGRINO

PERRIER FINES BULLES

ITALIAN DIGESTIFS

WALCHER AMARETTO 4cl.....

ROASTED ADRIATIC AMARETTO 4cl.....

BLANCO ADRIATICO AMARETTO 4cl.....

WALCHER LIMONCELLO 4cl.....

PUGLIA LIMONCELLO

MAMMA MIA! 4cl.....

GRAPPA DI CHARDONNAY 4cl.....

GRAPPA BIANCA NARDINI 4cl.....

SPIRITS

VODKA 4cl.....

ERISTOFF / SKYY

GREY GOOSE ORIGINAL

RUM & CACHAÇA 4cl.....

CARTA ORO BACARDI

APPLETON ESTATE SIGNATURE

SANTA TERESA 1796

CACHAÇA SAGATIBA

WHISKEY 4cl.....

WILD TURKEY BOURBON

BUSHMILLS

GIN 4cl.....

BOMBAY SAPPHIRE

BOMBAY CITRON PRESSÉ

TEQUILA 4cl.....

CAZADORES BLANCO

WINE & PROSECCO



Italians are talented!

DE LA CASA WINES

14cl 20cl 50cl

WHITE – Bianco

SICILIA DOC GRILLO CASA GIANCONDI – Sicily

ROSÉ – Rosato

SICILIA DOC NERO D'AVOLA CASA GIANCONDI – Sicily

RED – Rosso

SICILIA DOC NERO D'AVOLA CASA GIANCONDI – Sicily

WHITE – Bianco

14cl 20cl 50cl 75cl

VENEZIA DOC TERRE DI VERONA – Veneto
PINOT GRIGIO

SOAVE CLASSICO DOC - ZONIN 1821 – Veneto

FRIULI DOC AQUILEIA CHARDONNAY
BOLANI – Friuli – Julian Venitia

SARDENIA IGT - SARAGAT VERMENTINO ISOLA
DEI NURAGHI – Sardinia

ROSÉ – Rosato

14cl 20cl 50cl 75cl

VERONESE IGT CANTINA VALPANTENA – Veneto

BARDOLINO CHIARETTO DOC - ZONIN 1821 – Veneto

FRIULI DOC PINOT GRIGIO RAMATO
GIOVANNI PUIATTI – Friuli – Julian Venitia

RED – Rosso

14cl 20cl 50cl 75cl

CHIANTI DOCG AZIENDA UGGIANO
TORREQUERCIE – Tuscany

PIEMONTE DOC BARBERA VISTAMONTE – Piedmont

MONTEPULCIANO D'ABRUZZO
DOC RONCHI – Abruzzo

BARDOLINO CLASSICO DOC - ZONIN 1821 – Veneto

PUGLIA IGT DIVERSO ROSSO 🇪🇺 - Puglia

BARBERA D'ASTI DOCG CONTI BUNEIS – Piedmont

VALPOLICELLA CLASSICO DOC
ZONIN 1821 – Veneto

PROSECCO, LAMBRUSCO & MOSCATO

14cl 20cl 50cl 75cl

RICCADONNA EXTRA DRY PROSECCO DOC

RICCADONNA PROSECCO DOC ROSÉ

MOSCATO D'ASTI DOCG RICOSSA
ANTICA CASA

LAMBRUSCO REGGIANO DOC
MEDICI HERMETE ROSSO DOLCE

DOC = Controlled Designation of Origin, DOCG = Controlled Designation of Origin

IGT = Typical Geographical Indication

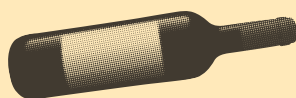
🇪🇺: ORGANIC. Prices are in euros and include taxes and service. We do not accept payment by cheque.
Items may differ from those pictured.

RCS: SAS VDF 528 881 907 R.C.S. Nanterre. Capital of €10,000, registered office located in Levallois-Perret.

WINE ORIGINS



**OUR SOMMELIER WILL
ADVISE YOU HERE!**



*Live life on love
and pizza*



SPRING 25