



The restaurant is open  
Monday to Friday from 12pm to 2.30pm and from 7pm to  
11pm,  
Saturday from 12pm to 3pm and from 7pm to 11pm,  
Sunday from 12pm to 11pm non-stop.

Bookings: +33 1 45 06 47 79

# AVELLINO CAFFÈ

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*Avellino is a town near Naples in the Campania region of southern Italy, where Mozzarella is produced. As far back as the 12th century, buffalo cows were prized in this region for their milk production, and the earliest written documents from the Monastery of San Lorenzo in Capua bear witness to the monks' custom of offering pilgrims a cheese called "mozza" or "provatura" when smoked, accompanied by a piece of bread.*

*The Avellino Caffè invites you to discover a selection of exceptional Mozzarella cheeses to accompany your dishes, and offers a varied menu of specialities from different Italian regions. Take a look at our daily changing menus, which combine our fresh produce with the almost infinite number of Italian recipes.*

*Outside mealtimes, the Avellino Caffè bar welcomes you all day long, with its exceptional selection of Italian wines. In the evenings, the Avellino Caffè organises afterworks to give you the opportunity to relax in a lounge atmosphere. Don't hesitate to leave your email or mobile number so that we can keep you up to date with all the latest events...*





## ANTIPASTI E INSALATA

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### ANTIPASTI DEL AVELLINO

Assorted fresh vegetables, virgin olive oil and fresh basil. **17€**

### PIATTO MISTI

Assortment of Italian charcuterie, verrine of creamy straciatella and homemade bread. **22€**

### PIATTO VALTELLINA

Bresaola dell'valtellino, burratina seasoned with truffle oil vinaigrette. **23€**

### ROYAL BEEF CARPACCIO

Arugula, mozzarella di bufala, cherry tomatoes, Parmesan shavings, balsamic. Served with focaccia **20€**

### SALMON CARPACCIO

Arugula, asparagus, fennel, Parmesan shavings, fresh ricotta. Served with focaccia **22€**

### BRESAOLA CARPACCIO

Beef jerky, arugula, provolone. Served with focaccia **20€**

### PIATTO DELL ALTO

Smoked burratina, Alto Adige speck ham, grilled aubergines, sun-dried tomatoes and ricotta-stuffed peppers **22€**

### MOZZARELLA FRITTERS

And its delicious spicy sauce **16€**

### ROYAL ANTIPASTI

4 mozzarella fritters, vegetable antipasti, selection of Italian charcuterie (to share or not!) **37€**

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## DEGUSTATE LA NOSTRA MOZZARELLA



### DISCOVERING MOZZARELLA...

We select the best mozzarellas from Puglia and Campania.

### LA BUFALA DI CAMPANA 125 GR

Arugula, tomatoes and fresh basil. **19€**

### LA BURRATA PUGLIESE (300G)

Chiffonade of selected Italian charcuterie, small vegetable antipasti, rocket, cherry tomatoes, local olives. **32€**

### ASSORTIMENTO DI CAMPANIA

vegetable antipasti, mozzarella di bufala, creamy burratina, tasty affumicata, rocket, extra virgin olive oil. **24€**

### IL TRECCIA AFFUMICATA

The sweetness and character of smoked bufala braid, dried tomatoes and cherries, coppa and ventricina, olives **22€**

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# FOLLIA DI PASTA

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## LINGUINE ALL'ARRABIATA

Tomato sauce, fresh chilli 'to taste', extra virgin olive oil and basil **16€**

## RIGATONI TOSCANA

Parma ham, rocket, crème fraiche, Parmesan shavings **20€**

## LINGUINE CARBONARA

Bacon, crème fraiche, egg **19€**

## LINGUINE ALLE VONGOLE

Fresh clams, cherry tomatoes, parsley and extra virgin olive oil **24€**

## LINGUINE FRUTTI DI MARE

Squid, prawns, mussels, fresh tomatoes, extra virgin olive oil and fresh basil **27€**

## THE SAN DANIELE !

Cream of black truffle, San Daniele ham, cherry tomatoes and fresh mozzarella di bufala cheese **22€**

## TAGLIATELLE FRESH SALMON

Fresh salmon, cream **21€**

## RAVIOLI DI MARGRO

Ravioli stuffed with Ricotta and spinach, Gorgonzolla sauce **21€**

## RAVIOLI TARTUFO

Ravioli stuffed with speck and fontina, truffle cream, buratina **22€**

## RAVIOLI DI MULTI

Ravioli stuffed with ricotta and spinach with beef in a tomato, aubergine and basil sauce **21€**

## GAMBAS RAVIOLI

Ravioli stuffed with ricotta and spinach, prawns, cherry tomatoes, garlic, oil and parsley **24€**

## RIGATONI VALENTINA

Courgette, bresaola, crème fraiche, ricota **20€**

## LASAGNE BOLOGNESE

Lasagne with minced beef **19€**

## PACCHERI BELLAGIO

Bresaola, fresh mushrooms, gorgonzola, rocket, parmesan shavings **21€**

## TUNA PACCHERI

Fresh tuna, pepper, cherry tomatoes, garlic, olive oil, parsley **23€**

## GNOCCI MARCELINO

Cream with two truffles, fresh mushrooms, parmesan cheese cubes **24€**

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# RISOTTO

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Evening service only

## RISOTTO AL TARTUFO

Mushrooms, black truffle cream and Parmesan shavings **24€**

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## LA CARNE

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### SCALOPPINA MILANESE

Breaded veal escalope Scaloppina Pastorella **22€**

### SCALOPPINA ALLA PANNA

Veal escalope with mushrooms, sour cream and basil **22€**

### SCALOPPINA MARSALA

Veal escalope, Marsala and fresh mushrooms **22€**

### PICCATINA EMMA

Veal escalope, sour cream with mushrooms, bresaola and fresh ricotta cheese **23€**

### PICCATINA AL TARTUFO

Veal escalope, truffle cream, parmesan cheese **24€**

### PICCATINA ALLA PARMA

Veal escalope, Parma ham, cream and baked pecorino cheese **23€**

### SALTIMBOCCA ALLA ROMANA

Veal escalope, Parma ham, sage, white wine **22€**

### ESCALOPE PARMIGIANA

Veal escalope, aubergine, tomato sauce, mozzarella au gratin in the oven **23€**

### TAGLIATA DI MANZO

Slices of fillet of beef on a bed of rocket, balsamic sauce, cherry tomatoes, Parmesan shavings **35€**

### GRILLED RIB STEAK 250G

Gorgonzola or pepper sauce **25€**

### GRILLED BEEF TENDERLOIN

Gorgonzola or pepper sauce **35€**

### FILETTO ITALISSIMAAAA

Selected tenderlion of beef, coppa, mushrooms flambéed in Marsala, mozzarella di bufala and sage **36€**

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## IL PESCE

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### SEA BASS FILLET

simply grilled, extra virgin olive oil and lemon **25€**

### ABRUZZO SEA BASS FILLET

Grilled fillet of sea bass, bed of crushed tomato, extra virgin olive oil and lemon **27€**

### RED TUNA WITH SESAME

Extra virgin olive oil and lemon **29€**

### TUNA ALLA NAPOLITANA

Fresh tuna steak, cherry tomatoes, black olives, capers, anchovies and basil **30€**

### GRILLED TUNA ALLA PLANCHA

Extra virgin olive oil and lemon **24€**

### FRITTO MISTO DI MARE

Generous plate of fried squid, smelts, prawns, prawns, red onions and a verrine of tartar sauce **24€**

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“Don't hesitate to check  
our suggestions on the board  
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**EXTRAS** Sides **5€**

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# PIZZA WORKSHOP

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“All our pizzas are made with Neapolitan 00 flour, mozzarella and Italian peeled tomatoes.”



## MARGHERITA

Tomato, mozzarella, basil and black olives **14€**

## NAPOLETANA

Tomato, anchovy, caper, olive and basil sauce **18€**

## QUATTRO FORMAGGI

Tomato, mozzarella, chèvre, gorgonzola, parmesan **19€**

## CASANOVA

Tomato sauce, mozzarella, fresh mushrooms, white ham, egg and basil **18€**

## RIALTO

Tomato sauce, mozzarella, vegetables of the moment and basil **18€**

## GOMORRA

Tomato sauce, mozzarella, merguez sausage, minced meat, egg, onions and peppers **19€**

## AL PACCINO

Sour cream base, mozzarella, rocket, speck, crushed pistachio and mozzarella di bufala **19€**

## HALF-PIZZA

Tomatoes, mozzarella, San Daniele or Bresaola ham  
Accompanied by a salad of mesclun and rocket, cherry tomatoes, Parmesan shavings, mozzarella di bufala, basil, virgin olive oil and balsamic cream **19€**

## TUNA PIZZA

Tomatoes, mozzarella, egg, tuna and basil **18€**

## GIULIANA

Tomato, mozzarella, bresaola, rocket and buratina sauce straight from the oven! **20€**

## MIKA

Sauce tomato, mozzarella, Coppa, roquette, mozzarella di Bufala, copeaux de Parmesan et tomates cerises **20€**

## CALZONE

Tomato, mozzarella, white ham, egg and basil sauce in the shape of a turnover **18€**

## CAMPIONNE

Fresh cream base, mozzarella, minced meat, mushroom and egg **19€**

## PARMA

Tomato, mozzarella, cured ham, Gorgonzola and basil sauce **20€**

## FARMER

Tomato, mozzarella, bacon, egg, onion and cream sauce **19€**

## BLACK DIAMOND PER JACK

Cream of black truffle soup, sliced mushrooms, rocket, San Daniele ham and Parmesan shavings **23€**

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## EXTRAS

Cured ham, mozzarella **5€**

Egg, olives, arugula, mushrooms, crème fraîche **1,50€**

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## DESSERTS

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### ASSORTED CHEESES AND FOCACCIA

*Provolone, Pecorino, Parmesan, Gorgonzola* 10€

TIRAMISU 9€

PROFITEROLES 9€

CHOCOLATE CAKE 9€

APPLE PIE AND A SCOOP OF VANILLA ICE CREAM 9€

PANNA COTA WITH RED FRUIT COULIS 9€

AMARENA CUP (VANILLA ICE CREAM, AMARENA, WHIPPED CREAM) 9€

### MIXED CUP OF ICE CREAM AND SORBETS

*Choice of 3 scoops:*

*vanilla, coffee, chocolate, strawberry, mango, lemon, pistachio* 9€

FROZEN NOUGAT 9€

### AFFOGATO

*ice cream washed down with a caffè* 9€

GOURMET COFFEE 11€

GOURMET TEA 12€

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## HOT DRINKS

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ESPRESSO 2,90€

AMERICAN CAFFÈ 3,00€

DECAFFEINATED 3,00€

ESPRESSO WITH MILK 3,20€

TEA AND INFUSIONS 4,00€

CAPPUCCINO 4,50€

COFFEE WITH MILK 4,00€

CHOCOLATE WITH MILK 4,50€

VIENNA CHOCOLATE 4,50€

IRISH COFFEE 10,00€

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### DELIVERY...

*Have Avellino cuisine (dishes and pizzas) delivered to your office or home thanks to our partner*



**UBER**  
EATS