

Pizzas ARTISANALES

Les Collections

La Campaña 16,50

Saint Marzano tomatoes, fresh basil, mozzarella fior di latte, grilled eggplant, roasted chicken, goat cheese, fresh spinach, olives.

Pizza César 16,50

Old fashioned mustard cream, mozzarella fior di latte, chicken breast, romaine salad, shavings of parmigiano reggiano, colorful tomatoes and a drizzle of extra virgin olive oil. Caesar sauce on the side.

Diavola 16,50

Saint Marzano tomatoes, fresh basil, mozzarella fior di latte, ventricina piccante, mushrooms, red onions, gorgonzola, olives and potato al forno (potato, salt, extra virgin olive oil, rosemary).

Caprina 16,50

Moza fior di latte, fresh goat cheese, parmigiano reggiano shavings, honey, bresaola punta d'anca, arugula*.

Focaccia à la noquette 17,50

Parma ham 24 months matured, arugula*, crumbled bufala, black truffle oil, olives, shavings of parmigiano reggiano, colorful tomatoes and drizzle of extra virgin olive oil, balsamic vinegar cream, mill pepper.

Il Carbo'S 17,50

Fior di latte, guanciale, egg yolk, pecorino sardo and mill pepper. A real Carbonara! Imagine it on your plate!

Tonno & asparagi 17,50

Asparagus cream, mozzarella fior di latte, spaccatelli artichokes basil, tuna in oil, pesto alla genovese, colorful tomatoes, oregano.

La Mamma 18,50

San Marzano tomato, fresh basil, mozzarella fior di latte, arugula*, bresaola punta d'anca, artichokes spaccatelli basil, colorful tomatoes, parmigiano reggiano shavings, drizzle of extra virgin olive oil.

La Gino 18,50

Homemade gorgonzola cream, mozzarella fior di latte, honey, walnuts crumbled, Parma ham 24 months matured, shavings of parmigiano reggiano, drizzle of extra virgin olive oil.

Sarde 18,50

On a bed of crème fraîche, mozzarella fior di latte, smoked salmon, fresh steamed broccoli, colorful tomatoes and drizzle of extra virgin olive oil.

Valanga (seulement en période hivernale) 18,50

Avalanche of taste and warmth in the mouth with mozzarella fior di latte and provola di Agerola fondues, fresh Italian sausage, red onions and potato al forno (potato, salt, extra virgin olive oil, rosemary).

1 Gustina 18,50

Parma ham 24 months matured, fresh Italian figs (in season, otherwise homemade jam), gorgonzola, leaves of arugula*, mushrooms, San Marzano tomato, mozzarella fior di latte, honey, olives.

Cittadella 19,50

San Marzano tomato, fresh basil, mozzarella fior di latte, arugula*, burratina, Parma ham 24 months matured, shavings of parmigiano reggiano, coloured tomatoes and drizzle of extra virgin olive oil.

Lo Stilista 19,50

San Marzano tomato, fresh basil, mozzarella fior di latte, smoked duck breast, honey, olives, goat dung, red onions, Parmigiano Reggiano shavings, coloured tomatoes, arugula* and drizzle of extra virgin olive oil.

Avocado 19,50

Avocado, black radish, secret sauce, shelled prawns, shavings of Parmigiano Reggiano, fresh spinach shoots, mozzarella di bufala, colorful tomatoes.

Pistacchio 19,50

Refined and tasty pesto based on basil and pistachio, mortadella, mozzarella di bufala, zucchini julienne, arugula leaves*, parmigiano, yellow cherry tomatoes, crushed pistachios.

La Championne du Monde 19,50

Yellow tomato sauce, mozzarella di bufala, Parma ham 24 months matured, fresh basil, roasted white almonds and fresh Italian figs (in season, otherwise homemade jam).

Farandole des Charcuteries italiennes 19,50

On a base of Taleggio cream, mozzarella fior di latte, mortadella with truffle, Parma ham 24 months matured, spicy spinata, bresaola punta d'anca, Milano salami ...all on a small cozy bed of arugula*.

Burger pizza 21,50

Ground steak, bufala, bresaola, fresh goat, homemade marinated eggplant, homemade secret sauce, red onions, olives, artichokes spaccatelli basil and parmigiano reggiano shavings, colorful tomatoes and drizzle of extra virgin olive oil. Served with a salad.

Pizza Carpaccio con pesto 24,50

Beef carpaccio, mozzarella di bufala, pesto alla genovese, artichokes spaccatelli basil, arugula*, parmigiano reggiano shavings, coloured tomatoes and drizzle of extra virgin olive oil.

La Vincenzo 24,50

On a bed of crème fraîche, mozzarella fior di latte, smoked salmon, arugula*, artichokes spaccatelli basil, colorful tomatoes, mozzarella di bufala, homemade marinated grilled zucchini, shavings of parmigiano reggiano and drizzle of extra virgin olive oil.

Gambas 27,00

Asparagus cream, mozzarella fior di latte, porcini mushrooms, prawns, arugula*, mozzarella di bufala, fresh steamed broccoli, parmigiano reggiano shavings and drizzle of extra virgin olive oil.

La Truffe d'I GUSTI

Pizza tartufo 19,50

Black truffle cream, mozzarella di bufala, arugula*, parmigiano reggiano shavings and drizzle of hazelnut oil.

Calzone Il Delizioso 20,50

Mortadella with truffle, pecorino with truffle, stracciatella from Puglia, Black truffle cream and mushrooms.

Tneviso 21,50

Black truffle cream, mozzarella fior di latte, porcini mushrooms, fresh goat, arugula*, Parma ham 24 months matured, parmigiano reggiano shavings.

Roberto 24,50

Black truffle cream, mozzarella fior di latte, gorgonzola, smoked salmon, homemade grilled eggplant and zucchini, mushrooms, coloured tomatoes, arugula*, parmigiano reggiano shavings and drizzle of extra virgin olive oil.

✧ Any change of ingredient will be charged

Pizzas artisanales
I Gusti
D'ITALIA

Pizzas ARTISANALES



garlic - or - rosemary 7,00
olives 8,00

ANTIPASTIS ENTRÉES

Bruschetta 13,50

Crispy garlic-flavored ciabatta with colorful tomatoes marinated in extra virgin olive oil and crumbled bufala

It seems that appetite comes with eating!

Burratina et tomates colonées D.O.P. 14,50

Mozzarella with creamy heart, colorful tomatoes, arugula* and shavings of parmigiano reggiano. Served with homemade bread.

Carpaccio de bœuf del estate 17,50

Beef carpaccio, arugula*, parmigiano reggiano shavings, spaccatelli basil artichokes, coloured tomatoes, crumbled bufala, pesto alla genovese, olives and drizzle of extra virgin olive oil. Served with homemade bread.


Margnitalia di bufala 13,50
Saint Marzano tomatoes, mozzarella fior di latte and mozzarella di bufala, fresh basilic.

Regina 14,50
San Marzano tomato, fresh basil, mozzarella fior di latte, mushrooms, oregano and Italian cooked ham.

Napolitalia 14,50
San Marzano tomato, fresh basil, mozzarella fior di latte, olives, capers, and marinated anchovies.

Quatre Fromages 14,50
On a bed of crème fraîche, mozzarella fior di latte, gorgonzola, taleggio, pecorino, oregano.

Little Italy 15,50
San Marzano tomato, fresh basil, mozzarella fior di latte, fresh homemade marinated peppers, ventricina piccante, parmigiano.

 **Végétarienne (sans mozzarella)** 15,50
San Marzano tomato, fresh basil, homemade marinated grilled eggplant and zucchini, homemade marinated fresh peppers, basil spaccatelli artichokes, fresh steamed broccoli, olives, mushrooms, red onions.

La Campionne 15,50
San Marzano tomatoes, fresh basil, mozzarella fior di latte, roast beef, homemade marinated grilled mushrooms and peppers.

Kapitaine 16,50
San Marzano tomato, fresh basil, mozzarella fior di latte, tuna in oil, basil spaccatelli artichokes, colorful tomatoes, olives, capers, mushrooms and red onions.

Joscana 16,50
Homemade gorgonzola cream, mozzarella fior di latte, mushrooms, chicken, capers, homemade marinated fresh peppers, red onions, olives.

Nduja Calabrese 16,50
San Marzano tomato, fresh basil, spicy Calabrian sausage, mozzarella fior di latte, gorgonzola, basil spaccatelli artichokes, arugula salad leaves* and red onions.

Il Barbecue 16,50
Roast beef, homemade barbecue sauce, mozzarella fior di latte, italian cooked ham, red onions, colorful tomatoes.

Calzones d'IGUSTI

Salade en accompagnement

Calzone Mezza Luna 16,50
San Marzano tomato, fresh basil, mozzarella fior di latte, Italian ham, egg.

Calzone Vapponetto 17,50
Mozzarella fior di latte, arugula*, homemade marinated grilled eggplant and zucchini, fresh steamed broccoli, basil spaccatelli artichokes, red onions, colorful tomatoes.

Calzone con Salmone 17,50
Smoked salmon, goat cheese, ricotta and a drizzle of extra-virgin olive oil.

Calzone Tonnato 17,50
Saint Marzano tomato, mozzarella fior di latte, tuna in oil, basil spaccatelli artichokes, homemade marinated peppers, olives, egg.

Calzone Il Delizioso (Collection La Truffe) 20,50
Truffle mortadella, truffle pecorino, Apulian stracciatella, black truffle cream and mushrooms.

Insalata Salades

Salade 1 Gusti 17,50
Bufala, coloured tomatoes D.O.P., Parma ham 24 months matured, artichokes spaccatelli basil, arugula*, grilled zucchini, fresh homemade marinated peppers, onions candied in balsamic vinegar, shavings of parmigiano reggiano. Served with homemade bread.

Terra E Mare 19,50
Cherry tomatoes, shelled prawns, avocado, black radish, artichokes spaccatelli basil, arugula*, shavings of parmigiano reggiano, Puglia stracciatella and pesto alla genovese. Served with homemade bread.

ORGIA

TO SHARE

Italian charcuterie board and Rosemary Focaccia 24,50
Mortadella with truffle, Parma ham 24 months matured, spicy spinata, bresaola punta d'anca, prosciutto Abruzzo, Milano salami ...

Depending on the mood of the chef, and that of your stomach.

Italian cheese board with berry jam 24,50
Pecorino sardo, taleggio, creamy gorgonzola, parmigiano, smoked scamorza...

You'll love smelling the cheese!

Mixed plate of Italian cold cuts and cheeses 24,50
It deserves a selfie to make friends jealous.

DEAR BAMBINI 8,00
(CHILDREN - 10 YEARS)

For you, we specially prepare superb pizzetta (choice: Margherita, Regina or 4 Cheeses), All you have to do is to ask!

PASTAS PÂTES

Lasagna al forno 17,50
Tomato sauce, ground beef, pecorino. Served with a salad.

Lasagne al salmone fresco 19,50
Fresh salmon, liquid cream béchamel, lemon juice, parmigiano. Served with a salad.



Consult our menus
ON SITE and TAKE AWAY
on our website www.igusti.fr

Pizzas artisanales
IGUSTI
D'ITALIA

✂ Any change of ingredient will be charged