Senatore
caffé

Ristorante italiano | Pizza gourmet | Pâtisserie napolitaine
54, rue Mademoiselle • 75015 PARIS • Tél. : 09 81 81 45 59

LUNCH monday to sunday from noon to 2:30 PM

DINNER monday to sunday from 7 PM to 10:30 PM
friday & saturday de from 7 PM to 11:30 PM

Petra® MOLINO QUAGLIA
dove la farina diventa arte

Natural flours, with beer
ground on stone or on cylinders
Flours from italian soft wheat
Professional flours, organic, gluten-free,
butter-free, in bricks, germinated...

San Marzano
Tomatoes

Savoury fior di latte
Napolitan cow milk mozzarella

APERITIVES

- Apéritif maison BIO *12 cl* 6,00 €
- Martini *(Red, Rosé, White) 4 cl* 4,50 €
- Rossini *prosecco, strawberry 12 cl* 7,00 €
- Negroni *Campari, Martini, gin 12 cl* 8,00 €
- Limoncello *prosecco, lemon 12 cl* 6,50 €
- Finocchietto *prosecco, fennel 12 cl* 6,50 €
- Coupe de Spumante *(Doux, Brut) 12 cl* 5,00 €
- Spritz *25 cl* 6,50 €
- Bellini *prosecco, peach 12 cl* 7,00 €
- Pastis *4 cl* 5,00 €
- Ricard *4 cl* 5,50 €
- Kir *12 cl* 4,50 €
- Americano *Campari, Martini 12 cl* 8,00 €
- Coupe de Prosecco *(Doux, Brut) 12 cl* 6,00 €

SODAS

- Coca-Cola *33 cl* 4,50 €
- Coca-Cola Zero *33 cl* 4,50 €
- Sprite *33 cl* 4,50 €
- Perrier *33 cl* 4,50 €
- Diabolo 5,50 €
  (Sprite, mint or grenadine syrup)
- Coca-Cola Light *33 cl* 4,50 €
- Ice Tea Peach *25 cl* 4,50 €
- Orangina *25 cl* 4,50 €
- Fanta *33 cl* 4,50 €
- Grenadine / menthe à l'eau 3,50 €
  (Mint or grenadine syrup, mineral or sparkling water)

MINERAL WATERS

	50 cl	*75 cl*
• San Benedetto	4,00 €	5,00 €
• Ferrarelle	4,00 €	5,00 €

FRUITS JUICES *20 cl*

- Pineapple, apricot, orange, pear, green apple 4,50 €

BEERS

- Panaché *33 cl* 5,00 €
- Monaco *33 cl* 5,00 €

Italian beers

- Peroni *33 cl* 5,00 €
- Moretti *33 cl* 5,00 €
- Nastro Azzuro *33 cl* 5,00 €
- Moretti Grand Cru *75 cl* 15,00 €
- Peroni Gran Riserva *50 cl* 6,50 €
- Peroni Gran Riserva *(Red) 50 cl* 6,50 €
- Peroni Gr. Riserva *(Dble Malt) 50 cl* 6,50 €

WHISKIES

- J&B *4 cl* 8,00 €
- Jack Daniel's *4 cl* 10,00 €

FORMULAS

LUNCH FORMULA
15 €

PASTA or PIZZA + DESSERT

Pizza Margherita San Marzano
or Pizza Regina or Pizza al tonno
or Pasta pomodoro or Pasta bolognese
or Pasta arrabbiata or Pasta carbonara
and Tiramisù or Panna cotta

★ ★ ★

From monday to friday

CHILDREN FORMULA
15 €

DRINK + PASTA or PIZZA + DESSERT

Fruit juice or Grenadine or Orangina
and Pizza Margherita or Pizza Emiliana
or Pasta bolognese
or Pasta cream and ham
and 2 ice cream scoops

★ ★ ★

Every day

STARTERS

- Mozzarella di bufala alla caprese — 9,00 €
  Buffalo mozzarella, tomatoes, oregano, garlic, black olives
- Burrata con verdure — 9,50 €
  Burrata, grilled vegetables, oregano, basil, pine nuts
- Bruschetta mozzarella e prosciutto di Parma — 9,00 €
  Toasted bread, tomatoes, garlic, oregano, buffalo mozzarella, Parma ham, parmesan
- Bresaola della Valtellina i.g.p — 12,50 €
  Bresaola, arugula, preserved tomatoes, lemon, parmesan
- Prosciutto di parma e mozzarella di bufala — 13,50 €
  Parma ham and buffalo mozzarella
- Assortimenti di antipasti all'italiana — 16,50 €
  Napolitan coldcuts assortment, grilled vegetables, buffalo mozzarella
- Misto vegetali alla griglia — 12,00 €
  Grilled and marinated in olive oil vegetables assortment
- Carpaccio di manzo — 14,00 €
  Beef carpaccio, arugula, parmesan and preserved tomatoes

WARM STARTERS

- La parmigiana — 12,00 €
  Gratinated eggplants, buffalo mozzarella, basil, parmesan, tomato sauce
- Burrata versione puttanesca — 14,00 €
  Burrata with tomatoes, capers, olives and anchovies
- Mozzarella Corbari — 14,00 €
  Buffalo mozzarella with warm Corbari tomato sauce, eggplants and basil

RISOTTO

- Risotto Senatore — 21,50 €
  Risotto with Prosecco, pear, speck and gorgonzola
- Risotto mare — 25,00 €
  Seafood risotto (clams, mussels, shrimps), parsley, garlic, olive oil

MEATS / FISHES

Served with pasta or grilled vegetables / Extra sidedish 3,00 €

- La milanese (la vera orecchia d'elefante) — 28,00 €
  Breaded veal rib (300 gr)
- Branzino alla mediterranea — 24,00 €
  Grilled bass fillet, capers sauce, black olives, tomatoes, garlic, parsley, chilli pepper, olive oil

GOURMET FOCACCIA (PETRA 3 flour)

- Piennolo — 9,00 €
  Piennolo tomatoes from Vesuvio, garlic, oregano
- Pomod'oro — 9,00 €
  Yellow Piennolo tomatoes from Vesuvio, bacon with basil, oregano, basil
- Capperi — 9,00 €
  Piennolo tomatoes from Vesuvio, capers, oregano, garlic, basil
- Completa — 9,00 €
  Yellow and red Piennolo tomatoes from Vesuvio, red tomatoes from Corbari, oregano, garlic

Petra® MOLINO QUAGLIA dove la farina diventa arte®

PASTA (penne o linguine)

Extra gluten-free pasta 3,00 € / Extra fresh homemade pasta 3,00 €

- Pomodoro — 11,00 €
  Piennolo tomatoes from Vesuvio sauce, olive oil, basil
- All' arrabbiata — 11,50 €
  San Marzano tomatoes sauce, chilli pepper, olive oil, oregano, garlic, parsley
- Carbonara — 12,00 €
  Pork cheek, parmesan, eggs, fresh cream, peppercorn
- Alla norma — 13,00 €
  Piennolo tomatoes from Vesuvio sauce, eggplants, pecorino, black peppercorn, basil
- Alla bolognese — 13,50 €
  San Marzano tomatoes sauce, ground beef, olive oil
- Alla puttanesca — 14,50 €
  Piennolo tomatoes from Vesuvio sauce, capers, anchovies fillets, olives, parsley, oregano and garlic
- Vegetariana — 14,50 €
  Grilled sweet peppers, eggplants, black olives, garlic, oregano, parsley and olive oil
- Zucca e gorgonzola — 13,50 €
  Pumpkin cream, speck, gorgonzola
- Al salmone — 14,50 €
  Smoked salmon, fresh cream, tomatoes, parmesan, garlic
- Al tartufo — 15,50 €
  Fresh cream, black truffle cream, mushrooms and parmesan
- Alle vongole e bottarga — 18,00 €
  Clams, botargo, garlic, parsley, olive oil
- Gamberetti e pistacchio — 18,00 €
  Shrimps, pistachio pesto, lemon, mint
- Alla pescatora — 19,00 €
  Clams, mussels, shrimps, squids, tomatoes garlic and olive oil sauce

CALZONES

- « Classico » — 13,00 €
  Fior di latte and buffalo milk ricotta, Piennolo tomatoes from Vesuvio, basil
- Spéciale — 14,00 €
  Fior di latte, ham, egg, Piennolo tomatoes from Vesuvio
- Al tartufo — 14,50 €
  Fior di latte, black truffle cream, egg, ricotta and parnesan

GOURMET PIZZAS

Extra cold cuts 3,00 € / Other extra 1,50 €

- Napoletana — 10,00 €
  San Marzano tomatoes, oregano, garlic, basil
- Margherita — 11,00 €
  San Marzano tomatoes, fior di latte, basil
- Margherita pomod'oro — 11,00 €
  Yellow Piennolo tomatoes from Vesuvio, fior di latte, basil
- Margherita miracolo — 12,00 €
  Cherry tomatoes sauce, fior di latte, basil
- Vesuvio — 13,00 €
  San Gennaro Miracolo tomatoes, gorgonzola, napolitan sausage, fior di latte, piccants
- Cantanapoli — 13,00 €
  Piennolo cherry tomatoes from Vesuvio, ricotta, fior di latte, basil
- Pizza slow — 13,00 €
  San Gennaro Miracolo tomatoes, fior di latte, capers, anchovies
- Regina — 13,00 €
  San Marzano tomatoes, mushrooms, ham, fior di latte
- Salmone — 14,00 €
  Smoked salmon, fior di latte, Yellow Piennolo cherry tomatoes from Vesuvio, arugula
- Quattro formaggi — 14,00 €
  San Marzano tomatoes, fior di latte, buffalo milk ricotta, gorgonzola, parmesan
- Quattro stagioni — 14,00 €
  San Marzano tomatoes, fior di latte, ham, artichokes, mushrooms
- Carbonara — 13,50 €
  Pork cheek, parmesan, eggs, fresh cream, peppercorn
- Cenerentola — 14,00 €
  Fior di latte, mushrooms, bacon with basil, pumpkin cream
- Emiliana — 12,00 €
  Fior di latte, ham (shoulder), parmesan, basil
- Nocina — 13,50 €
  Nuts pesto, fior di latte, speck
- Rucolona — 14,00 €
  Fior di latte, cherry tomatoes, Parma ham, arugula, parmesan
- Cinghialotta — 13,00 €
  Fior di latte, wild boar sausage, friarielli (napolitan broccoli), sweet chilli pepper
- Al tonno — 13,00 €
  San Marzano tomatoes, tuna, olives, onions, fior di latte, basil
- Vegetariana — 14,00 €
  San Marzano tomatoes, zucchini, eggplant, grilled sweet peppers, olive, mushrooms, fior di latte
- Bismarck — 14,00 €
  San Marzano tomatoes, fior di latte, onion, egg, sausage, mushrooms
- Al tartufo — 16,50 €
  Black truffle cream, arugula, Parma ham, cherry tomatoes, fior di latte and parmesan
- Alla Bolognese — 14,00 €
  San Marzano tomatoes, minced beef, fior di latte, mushrooms, grilled sweet peppers and parmesan
- Alla Pescatora — 16,50 €
  Clams, mussels, shrimps, squids, tomatoes garlic and olive oil sauce and fior di latte
- Senatore — 16,50 €
  Black truffle cream, arugula, bresaola, cherry tomatoes, burrata (125 g) and parmesan
- La Bronte — 15,50 €
  Pistachio pesto, fior di latte, mortadella with pistachioes and parmesan
- Pere e gorgonzola — 15,50 €
  Pear jam, fior di latte, gorgonzola, arugula, Parma ham, parmesan and cherry tomatoes

DESSERT PIZZA (1 portion 6,00 € / 6 portions 25,00 €)

- Pizza Nutella — 6,00 €
  Nutella spread, hazelnut, icing sugar
- Pizza crème anglaise — 6,00 €
  English custard, strawberries, icing sugar

DESSERTS

- Tiramisù — 6,00 €
- Panna cotta — 6,00 €
  Red fruits coulis, strawberries and fresh fruits
- Cantuccini e Vino Santo — 7,00 €
  Typical north Italia almonds and nuts biscuit served with a sweet wine (vino santo toscano)
- Babà al rum con crema patissiere — 7,00 €
  Napolitan rum baba, custard cream
- Caprese al cioccolato (gluten-free) — 7,00 €
  Typical Capri island cake with almonds, chocolate
- Migliaccio — 6,00 €
  Typical Campania cake, ricotta and semolina, orange-flavoured, served with custard cream
- Carpaccio d'ananas con gelato al limone — 6,00 €
  Pineapple carpaccio with a scoop of lemon ice cream, red fruits coulis
- Torta al limone all'italiana — 6,00 €
  Lemon cream tart
- I gelati italiani (3 palline) * — 7,00 €
  *Italian ice creams (3 scoops) * strawberry, salted butter caramel, vanilla, coffee, chocolate, pistachio, lemon*
- Colonnello al Limoncello — 8,00 €
  3 scoops of lemon ice cream and limoncello
- Gourmet coffee — 10,00 €

DIGESTIVES (glass 7 cl)

- Amaro Montenegro — 4,50 €
- Sambuca Molinari — 4,50 €
- Marsala Fine — 5,50 €
- Jägermeister — 5,50 €
- Amaretto di Saronno — 5,50 €
- Grappa — 5,50 €
- Amaro Averna — 5,50 €
- Limoncello to choose : — 5,50 €
  lemon, fennel, melon, liquorice

HOT DRINKS

- Espresso — 2,00 €
- Double espresso — 4,00 €
- Tea — 3,50 €
- Hot chocolate — 4,00 €
- Cafè « macchiato » *(Café noisette)* — 3,00 €
- Cappuccino — 4,50 €
- Infusion — 4,50 €

WINES

Red wines

	12 cl	75 cl
• Montepulciano terra degli eremi D.O.P. *(Abruzzes)*	5,50 €	26,00 €
• Aglianico I.G.P. Terre del Principato *(Campanie)*		25,00 €
• Lambrusco I.G.P. Pétillant amabile / brut *(Modena)*		26,00 €
• Nero d'Avola I.G.P. Terre di Zagara *(Sicile)*	5,50 €	28,00 €
• Chianti D.O.C.G. Fattorie Melini *(Toscane)*	6,00 €	32,00 €
• Gragliano D.O.P. Pétillant Penisola Sorrentina *(Campanie)*		28,00 €
• Valpolicella classico D.O.C. Bolla *(Vénétie)*		30,00 €
• Negroamaro I.G.P. Castello Monaci *(Pouilles)*		34,00 €

White wines

	12 cl	75 cl
• Vipra *(Ombrie)*	4,50 €	24,00 €
• Orvieto Classico (vigneto torricella) *(Ombrie)*	5,50 €	28,00 €

Rosé wines

	12 cl	75 cl
• Bardolino Antica Villa delle rose *(Vénetie)*	5,50 €	28,00 €

Red, Rosé, White wine (Pitcher)

25 cl 8,00 € *50 cl* 15,00 € *100 cl* 24,00 €

Prosecco

	12 cl	75 cl
• Riondo Extra Dry	6,00 €	28,00 €
• Bolla D.O.C. Biologico		32,00 €
• Rocca Dei Forti Brut (vino spumante)	5,00 €	24,00 €

Net prices, service and VAT included. We no longer accept checks. No delivery.
The abuse of alcohjol is dangerous for health. Drink moderately.
All our products are homemade from fresh products, excluding those marked by an asterisk *.