



# la casa *dell'estelle* 14, rue de Castellane - Paris 8ème

## Mise en bouche

**MISE EN BOUCHE : PETITE ROQUETTE & PARMESAN** 12,50  
(rocket, parmiggiano, grilled pines)

## Les entrées & Salades - Côté végétarien :

**ANTIPASTI** 18,80  
(cooked and grilled vegetables : eggplants, roman artichokes, pepper, melon)

**MOZZARELLA DI BUFALA** 17,80  
(mozzarella di bufala, fresh tomato, mixed and rocket salad)

**ARTICHAUTS A LA ROMAINE** 17,80  
(herbs roman-style artichokes, Parmiggiano, mixed and rocket salad)

### MIX-AND-MATCH YOUR INGREDIENTS :

BRESAOLA 5,00	PARMA 5,00
MOZZARELLA DI BUFALA 5,00	THON A L'HUILE 5,00
BEECH-WOOD SMOKED AND DRY-SALTED SALMON 5,00	

## Les Spécialités :

**MELON & PARME** 20,90  
(thin slices of Parma ham, melon)

**CARPACCIO DE BOEUF et sa petite salade** 20,90  
(thin slices of beef, Parmiggiano, basil, olive oil, rocket salad, lemon)

**DOUBLE CARPACCIO DE BOEUF et sa petite salade** 24,00  
(thin slices of beef, Parmiggiano, basil, olive oil, rocket salad, lemon)

## La Pasta

*nouveau : penne sans gluten supplément +2 €*

**LINGUINE AU SAUMON FUMÉ salé au sel sec, fumé au bois de Hêtre** 24,00  
(linguine, dry salted smoked salmon, green asparagus from the market, tomato, cream)

**PENNE CRUDO ASPARAGI au jambon de Parme** 24,00  
(penne, Parma ham, green asparagus from the market, tomato, cream)

**LINGUINE BOLOGNAISE & ASPERGES VERTES** 24,00  
(linguine, la casa bolognese with butcher's beef, hoven-gratined with mozzarella)

**PASTA AL FORNO** 24,00  
(penne, la casa bolognese with butcher's beef, hoven-gratined with mozzarella)

## La Pasta - Côté végétarien :

**PENNE GORGONZOLA** 24,00  
(penne, home-made gorgonzola sauce, cream, grilled pines)

**PENNE ALL'ARRABIATA** 16,00  
(penne, home-made tomato sauce with spice)

**PENNE SAUCE TOMATE BASILIC** 15,00  
(penne, home-made tomato sauce with basil leaves)

FORMULE 28 euros Entrée+Plat	FORMULE 28 euros Plat+Dessert
Salade de Mozzarella di Bufala OR Artichauts à la Romaine sur mesclun	PROMO du JOUR OR Linguine Crudo Asparagi OR PASTA AL FORNO
PROMO du JOUR OR Linguine Crudo Asparagi OR PASTA AL FORNO	DESSERT PROMO du JOUR OR PANNA COTTA SAUCE CHOCOLAT

# la casa *dell'estelle*

## Les Spécialités de la Casa :

### la pizza au mascarpone aux herbes maison

<b>PIZZA MASCARPONE/PARMA à l'huile de TRUFFE</b>	21,00
(home-made herbs mascarpone, Parma ham, rocket salad, pines, truffle oil)	
<b>PIZZA MASCARPONE/BRESAOLA à l'huile de TRUFFE</b>	21,00
(home-made herbs mascarpone, Bresaola (smoked beef), rocket salad, pines, truffle oil)	
<b>PIZZA MASCARPONE/SAUMON FUMÉ salé au sel sec</b>	21,00
(home-made herbs mascarpone, dry-salted smoked salmon, rocket salad)	

## Les Pizzas de la Casa :

Toutes nos pizzas sont parfumées avec de l'origan frais

La Mozzarella est exclusivement appellation "Fior Di Latte"

<b>PIZZA REINE</b>	15,70
(tomato sauce, "Fior' di Latte" mozzarella, mushrooms, white ham)	
<b>PIZZA CALZONE</b>	15,70
(tomato sauce, "Fior' di Latte" mozzarella, white ham, mushrooms, goat cheese, parmiggiano)	
<b>PIZZA NAPOLITAINE</b>	15,70
(tomato sauce, "Fior' di Latte" mozzarella, anchovies, capres, black olives)	
<b>PIZZA CALABRESE</b>	15,70
(tomato sauce, "Fior' di Latte" mozzarella, ventricina, onions)	
<b>PIZZA AU THON</b>	15,70
(tomato sauce, "Fior' di Latte" mozzarella, tuna fish, black olives)	
<b>PIZZA 4 SAISONS</b>	16,70
(tomato sauce, "Fior' di Latte" mozzarella, artichokes, peppers, mushrooms, white ham)	

SUPPLEMENT MOZZARELLA DI BUFALA : 5	SUPPLEMENT SAUMON FUME : 5
SUPPLEMENT BRESAOLA : 5	SUPPLEMENT PARMA : 5

supplément ingrédient : 2 euros

## La Pizza - Côté végétarien :

<b>PIZZA MARGARITA</b>	15,00
(tomato sauce, "Fior' di Latte" mozzarella, fresh basil in leaves)	
<b>PIZZA VEGETARIENNE</b>	15,70
(tomato sauce, "Fior' di Latte" mozzarella, mushrooms, artichokes, eggplants, black oilves, onions)	
<b>PIZZA TALEGGIO aux 5 fromages</b>	16,70
(tomato sauce, "Fior' di Latte" mozzarella, gorgonzola, goat cheese, parmiggiano, taleggio)	
<b>PIZZA A LA ROQUETTE</b>	15,70
tomato sauce, "Fior' di Latte" mozzarella, goat cheese, rocket salad, olive oil)	

La Pizzetta de la Casa : 16,70

Pizzetta in shape of a gondola with salad to choose :

either mixed and tomato **OR** rocket salad and parmiggiano

**Select your recipe in the list : "Les Pizzas de la Casa"**

## Les Spécialités de la Casa

### Côté végétarien :

<b>TAGLIATELLE AUX TRUFFES</b>	41,00
(tagliatelle, black truffle from Périgord - France, crème )	
<b>MEDAILLONS A LA TRUFFE NOIRE &amp; CEPES, HUILE DE TRUFFE</b>	27,00
(ravioli stuffed with black truffle, cepe mushrooms, cream & truffle oil)	
<b>RAVIOLONI AUX CÈPES</b>	24,00
(ravioloni stuffed with cepes and ricotta, cepes, cream)	

### Les Spécialités de Poissons & Fruits de Mer

<b>SAUTE DE GAMBAS &amp; SAINT-JACQUES</b>	34,30
(scallops, gambas, tomato, garlic, white wine, with linguine)	
<b>LINGUINE A L'ENCRE DE SEICHE ET NOIX DE SAINT-JACQUES</b>	33,30
(linguine, cuttlefish ink, lobster sauce, scallops)	
<b>LINGUINE AUX NOIX DE SAINT-JACQUES</b>	32,30
(linguine, scallops, tomato, cream, garlic, white wine)	
<b>ESPADON À LA SICILIENNE</b>	32,30
(fresh swordfish fillet, olive oil, garlic, with fenal & zucchini meli-melo)	
<b>TAGLIATELLE AU GAMBAS</b>	30,30
(tagliatelle, gambas, tomato, garlic, white wine)	
<b>LINGUINE À LA CHAIR DE CRABE</b>	30,30
(linguine, green basil sauce, crab)	
<b>LINGUINE ALLE VONGOLE</b>	29,20
(linguine, fresh clams, garlic, parsley, flambéed with white wine)	

### Viandes et Spécialités de la Casa

<b>SALTIMBOCCA ALLA ROMANA</b>	30,30
(grilled veal escalope, Parma ham, sage, with creamed penne)	
<b>SCALOPPINA ALLA MILANESE</b>	28,30
(breaded veal escalope, with penne in tomato sauce)	
<b>ESCALOPE de veau poêlée, sauce au CEPES</b>	28,30
(cepe mushrooms sauce, cream, linguine)	
<b>ESCALOPE de veau grillée sauce CITRON &amp; Crème</b>	26,10
(cream and lemon home-made sauce, with penne)	
<b>ESCALOPE de veau grillée sauce CITRON LIGHT</b>	26,10
(lemon home-made sauce, no cream, with fenal & zucchini meli-melo)	

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# la casa *dell'estelle*

CAFE EXPRESSO	3,10	INFUSION DAMMANN	5,50
DOUBLE CAFE	5,90	CAPPUCCINO	5,50
CAFE CREME	5,50	CHOCOLAT CHAUD	5,50
THÉ DAMMANN	5,50	CAFE VIENNOIS	6,00

## LES DESSERTS *de la Casa*

CAFE GOURMAND et sa boule de glace à choisir	14,00
<small>(one coffee, decaf or Dammann tea, with two small home-made desserts, and one scoop of ice-cream to choose in the list of ice-creams and sorbets)</small>	

CARPACCIO D'ANANAS FRAIS AU LIMONCELLO	13,00
<small>(fresh pineapple in thin slices with limoncello liquor)</small>	
MELON & CERISES GRIOTTES AU SIROP	13,00
<small>(melon and morello cherries in syrup gluten-free, alcohol-free)</small>	
TIRAMISU MAISON	11,00
<small>(home-made tiramisu with mascarpone cream)</small>	
TIRAMISU MAISON & GRIOTTES	13,00
<small>(home-made tiramisu, mascarpone cream and coffee, morello cherries in syrup)</small>	
PANNA COTTA GRIOTTES	13,00
<small>(vanilla cream served fresh with morello cherries in syrup)</small>	
PANNA COTTA MAISON sauce chocolat maison ou coulis de fruits	11,00
<small>(vanilla cream served fresh, with chocolate sauce or fruit coulis)</small>	
FROMAGE D'ITALIE	11,00
<small>(your choice : parmiggiano, gorgonzola or pecorino)</small>	

## GLACES & SORBETS : *Spécialités et Grands Classiques*

AFFOGATO AMARETTO	13,00
<small>(icecream amaretto 2 scoops, amaretto liquor)</small>	
AFFOGATO LIMONCELLO	13,00
<small>(lime sorbet 2 scoops, limoncello liquor)</small>	
AFFOGATO BASILIC LIMONCELLO	13,00
<small>(fresh basil leaves lemon sorbet, limoncello liquor)</small>	
AFFOGATO CAFFE	13,00
<small>(2 scoops of ice-cream or sorbet, hot coffee)</small>	
COUPE AMARENA GRIOTTES	13,00
<small>(vanilla ice-cream 2 scoops, morello cherries in syrup)</small>	
COUPE MANGO-CHOCO	11,00
<small>(chocolate 1 scoop, mango 1 scoop, chocolate sauce)</small>	
COUPE CARAMEL PECAN	11,00
<small>(salted butter caramel 1 scoop, Pecan nut vanilla 1 scoop, chocolate sauce)</small>	
COUPE NOCCIOLA	11,00
<small>(amaretto ice-cream, hazelnut ice-cream, chocolate sauce)</small>	
COUPE COCO-CHOCO	11,00
<small>(coconut ice-cream, chocolate sauce)</small>	
CHOCOLAT LIEGEOIS	12,00
<small>(chocolate ice-cream 2 scoops, chantilly)</small>	
CAFE LIEGEOIS	12,00
<small>(coffee ice-cream 2 scoops, hot coffee, chantilly)</small>	
DAME BLANCHE	12,00
<small>(vanilla ice-cream 2 scoops, chocolate sauce, chantilly)</small>	
COUPE GLACE & SORBET	11,00
<small>2 scoops of artisanal ice-cream to choose : ice-cream (milk) : chocolate, vanilla, pecan nut vanilla, salted butter caramel, amaretto, coffee, coconut, hazelnut sorbets : mango, lime, basil leaves &amp; lime</small>	
SUPPLEMENT CHANTILLY	2,00