

ANTIPASTI

Alone or to share

FOCACCIA €4,90

Homemade, olive oil, oregano

HUMMUS €7,50

Fried chickpeas, olive oil, paprika

MARIA SHARING PLATTER €17,90

Speck PGI, spianata, Bologna mortadella with pistachios PGI, gorgonzola, Tomme de Savoie PGI, taleggio PDO

SMOKED SCAMORZA STICKS €9,90

Homemade, served with salsa sauce

BAKED CAMEMBERT €10,90

Honey, pine nuts & focaccia

ANTIPASTI & FOCACCIA €10,90

Taggiasche olive cream, pesto, stuffed green olives

BURRATA & FIGS €10,90

Honey-roasted figs, toasted pumpkin seeds

ITALIAN BEEF CARPACCIO €8,90

Pesto, cherry tomatoes, Grana Padano shavings

MARIA STRACCIATELLA €10,90

Focaccia, olive oil, basil oil, zaatar, paprika, lime

PASTA & SALADS

The taste of Italy, fresh and refined

TRUFFLE PAPPARDELLE €20,90

Fresh Italian pasta, truffle cream, Grana Padano PDO

GOAT CHEESE & HONEY RAVIOLI €16,90

Arugula cream, basil oil, parmesan crisps

CAESAR SALAD €16,90

Romaine heart, grilled chicken fillet, Grana Padano PDO, croutons, hard-boiled eggs, Caesar sauce, pepper



MAIN COURSES

All our dishes are grilled over charcoal

BURGER MARIA OR VEGGIE €17,90

Homemade bun, Charolais beef patty (VBF) or veggie steak, red onions, Maria sauce, tomato, cheddar cream, fresh fries

ROSSINI BURGER €24,90

Homemade bun, Charolais beef patty (VBF), porcini mushroom sauce, pan-seared foie gras, cheddar, speck, arugula, red onions, fresh fries

ITALIAN BEEF TARTARE €18,90

Knife-cut Charolais beef (VBF), pesto, Grana Padano shavings, pine nuts, fresh fries

CHICKEN MILANESE €19,90

Breaded chicken escalope, San Marzano tomato & basil sauce, mashed potatoes

BRAISED BEEF STEAK €19,90

Slow-cooked shoulder cut, tender and melting, fresh fries, sauce of your choice

TOURNEDOS ROSSINI €28,90

Rump tournedos (approx. 200g), foie gras escalope, baby potatoes, sauce of your choice

POLPO €19,90

Roasted octopus, hummus, chickpeas, red onions, paprika oil, and garnish of your choice

SEA BREAM FILLET €20,90

Mediterranean roasted vegetables, virgin sauce

TUNA TATAKI €18,90

Sesame seeds, mashed potatoes, sweet and savory sauce

Choice of sauce (€2) : Pepper, gorgonzola, virgin, or San Marzano tomato & basil sauce

Extra side (3€) : Mashed potatoes, Mediterranean roasted vegetables, baby potatoes, fresh fries, mixed greens

PIZZAS

*Fresh products from Italy and a
24-hour resting dough*

MARGHERITA €13,90

San Marzano tomato sauce, fior di latte mozzarella,
fresh basil, extra virgin olive oil

REGINA €15,90

San Marzano tomato sauce, herb-roasted ham,
fior di latte mozzarella, Paris mushrooms

GOAT CHEESE & HONEY €16,90

Cream base, fior di latte mozzarella, ash goat cheese,
honey, arugula, oregano, extra virgin olive oil

CALZONE €17,90

San Marzano tomato sauce, fior di latte mozzarella,
herb-roasted ham, mushrooms, egg

QUATTRO FORMAGGI €17,90

Cream base, gorgonzola, fior di latte mozzarella,
taleggio PDO, Grana Padano PDO, fresh basil

NANTAISE €19,90

Cream base, mushrooms, caramelized onions, Curé Nantais
cheese, Parma ham, lettuce, fior di latte mozzarella

PARMA €18,90

San Marzano tomato sauce, Parma ham aged 12 months
PDO, buffalo mozzarella, arugula, cherry tomatoes, fresh
basil, extra virgin olive oil

MARIA €20,90

Truffle and mushroom cream base, fior di latte mozzarella,
herb-roasted ham, stracciatella, tartufata, fresh basil

CARBONARA €17,90

Carbonara base (egg, salt, pepper, pecorino), fior di latte
mozzarella, guanciale, pecorino, basil

Extra burrata : €5

Extra for any other topping : €3



LUNCH MENU

*Lunchtime only,
excluding weekends and public holidays*

Dish of the day €16,90

Starter + Main or Main + Dessert €18,90

Starter + Main + Dessert €22,90

Available on the blackboard

EVENING MENU

— €33 —

STARTERS

Burrata
or
Italian Beef Carpaccio
or
Baked Camembert & Focaccia

MAIN COURSES

Truffle Pappardelle
or
Polpo (Roasted Octopus)
or
Braised Beef Steak
or
Pizza of Your Choice

DESSERTS

Tiramisu
or
French Toast Brioche
or
Gourmet Coffee

DESSERTS

To end on a sweet note

CHOCOLATE FONDANT €7,50

Molten center, whipped cream

TIRAMISU €7,50

Maria's secret recipe

CRÈME BRÛLÉE €7,50

With Madagascar vanilla

BRIOCHE FRENCH TOAST €8,00

Vanilla ice cream, whipped cream, caramel sauce

AFFOGATO AL CAFFÈ €5,90

Vanilla ice cream topped with espresso

GOURMET COFFEE €9,00

Served with sweet treats

CHEESE PLATTER €9,00

Franco-Italian selection

ICE CREAMS & SORBETS

*All our sorbets are vegan and made
in France.*

ICE CREAM

vanilla, nutty, coffee, chocolate, stracciatella, tiramisu

FRUIT SORBETS

Indian mango, Mediterranean peach, lime,
strawberry, cherry

1 scoop
€2,90

2 scoops
€4,90

3 scoops
€6,50

MARIA SUNDAE €8,00

1 scoop cherry, 1 scoop stracciatella, 1 scoop
tiramisu, whipped cream

DAME BLANCHE €8,00

3 scoops vanilla, chocolate sauce, whipped
cream

COLONEL SUNDAE €9,00

2 scoops lime sorbet, vodka

CHILDREN'S MENU

— €10,90 —

MAIN COURSES

Margherita pizza

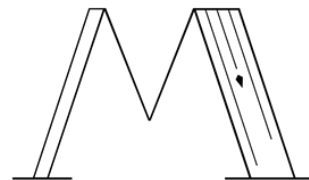
or

minced beef steak

1 scoop of ice cream of your choice

Syrup with water or diabolio

For children under 12



MARIA

— NANTES —