

**RISTORANTE**  
**NATIONAL**  
**CUCINA ITALIANA**  
N. 243 RUE SAINT MARTIN  
75003 PARIS - FR

## ANTIPASTI

<b>BRESAOLA DELLA VALTELLINA</b> <i>Thinly sliced bresaola, arugula &amp; parmesan</i>	16€
<b>ASPARAGI VERDI, PESTO DI ACETOSELLA E GREMOLATA</b> <i>Green asparagus, sorrel pesto &amp; gremolata</i>	17€
<b>CARCIOFI ALLA GIUDEA, PECORINO E MENTA</b> <i>Crispy artichokes, pecorino cheese &amp; mint</i>	19€
<b>MOZZARELLA DI BUFALA [500GR]</b> <i>Splendid 500gr mozzarella to share</i>	37€
<b>FRITTO MISTO DI PESCE</b> <i>Gambas in tempura, fried calamari and vegetables, lemon &amp; basil mayon</i>	26€
<b>TORTA DI POMODORI CONFIT E CREMA CACIO E PEPE</b> <i>Sundried tomatoes tatin &amp; cacio e pepe cream</i>	18€
<b>INSALATA DI RUCOLA, CARCIOFI E LIMONE</b> <i>Rocket salad, artichoke, mint and lemon caviar</i>	16€
<b>INSTALATA PRIMAVERA</b> <i>Green bean salad, strawberry and pistachio</i>	18€
<b>ORATA CRUDA, BURRATA E BOTTARGA DI MUGGINE</b> <i>Raw sea bream, burrata di bufala &amp; mullet roe</i>	20€
<b>VITELLO TONNATO</b> <i>Thinly sliced roast veal and tuna, &amp; caper cream</i>	20€

*The meats we serve come from France or Italy  
Menu variability depends on the seasonal availability of fresh products*

## LA PASTA

<b>LINGUINE, ZAFFERANO, LIMONE E TARTARE DI BRANZINO</b> <i>linguine with saffron and lemon, sea bass tartare</i>	27€
<b>SCIALATIELLI CACIO E PEPE</b> <i>Scialatielli, goat cheese cream &amp; black pepper</i>	25€
<b>TORTELLI DI SCAMORZA, ASPARAGI, SPUGNOLE E PINOLI</b> <i>Homemade tortelli with scamorza cheese and orange zest, grilled asparagus, morels and pine nuts</i>	27€
<b>SPAGHETTI ALLE VONGOLE</b> <i>Spaghetti, clams &amp; parsley sauce</i>	29€
<b>LINGUINE, POMODORO E BASILICO</b> <i>Linguine, tomatoe sauce &amp; basil</i>	23€

## PIATTI

<b>SEPPIA ALLA GRIGLIA, RISO AL SALTO, ASPARAGI E ZABAIONE AL LIMONE</b> <i>Grilled cuttlefish, crispy risotto, green asparagus &amp; lemon sabayon</i>	33€
<b>BRANZINO, PAK CHOI GRIGLIATO, PESTO DI PISTACCHI E CAPPERI</b> <i>Sea bass fillet, grilled pak choi, pistachio pesto &amp; Pantelleria capers</i>	29€
<b>TAGLIATA DI FASSONA PIEMONTESE E BAGNA CAUDA</b> <i>'Fassona del Piemonte' beef fillet, seasonal vegetables selected by the Envöl farm</i>	36€
<b>"LA" MILANESE, PURÉ O INSALATA DI RUCOLA (POUR 1 OU 2)</b> <i>"True" Milanese-style escalope, potato purée or arugula salad</i>	38€ / 75€

### CONTORNI "ON THE SIDE"

<i>Arugula salad &amp; parmigiano reggiano</i>	8€
<i>Green vegetables salad</i>	9€
<i>Homemade potato purée</i>	7€
<i>Organic vegetables chosen by la Ferme de l'Envöl</i>	9€

*Chef Paolo Bertolone*  
*Second de cuisine Guillaume Thomas*

## I FORMAGGI

**PIATTO DI FORMAGGI** 16€  
*Market cheese selection & homemade chutney*

**IL FORMAGGIO** 10€  
*Cheese of your choice*

## I DOLCI

**PANNA COTTA, MORE E MIRTILLI** 13€  
*Vanilla panna cotta, blackberries and blueberries*

**TIRAMISÙ** 13€  
*Tiramisu*

**PAVLOVA, FRAGOLE E LAMPONI** 15€  
*Pavlova, strawberries & raspberries*

**TARTELLETTA ALLA GIANDUJA E NOCCIOLE DEL PIEMONTE** 14€  
*Gianduja chocolate and Piedmont hazelnut tartlet*

**CHEESECAKE CARAMELLO, NOCI PECAN E FAVA TONKA** 13€  
*Caramel, pecan and tonka cheesecake*

**GELATI E SORBETTI FATTI IN CASA** 10€  
*Homemade ice creams & seasonal sorbet*

**SPRESSO MARTINI** 18€  
*Fair premium vodka, Fair coffee liqueur, Trinci espresso*

**SGROPPINO AL LIMONE** 12€  
*Lemon ice cream blended with prosecco & vodka*

*Desserts menu by Wilfried Boussari*

*The list of the allergens present in our dishes is available, please ask for it.*