



## SPRITZ

**French Touch Aperol** Aperol, Champagne, Perrier, rosemary €15

**Aperol Spritz** Aperol, Prosecco, Perrier €9

**Limoncello Spritz** Limoncello, Prosecco, Perrier, lime juice, slice of lemon €9

**Ispahan Spritz** Prosecco rosé, Aperol, Perrier, mixed berries €12

**Saint-Germain Spritz** Elderflower, Prosecco, basil €12

**Winter spritz** Italicus liquor, Prosecco, Perrier €12

## COCKTAILS

**Americano** Campari, Red Martini, Perrier €9

**Angello Azzurro** Beefeater, Cointreau, Blue Curaçao, lemonade, slice of lemon €12

**God father** Whisky, Disaronno, ice, slice of orange €12

**Al Pacino Gin tonic** A perfect pairing of a trendy gin, the Italian Malfy gin flavored with lemon, and southern citrus fruits €12

**Caribbean mule** Havana club 3-Year rum, French ginger beer and lemon €12

## ALCOHOL-FREE

**Pomelo** Grapefruit juice, orange juice and lemon juice €7

**Raphaëla** Mango juice, pineapple juice, red fruit purée €7

## APERITIFS

**Pastis / Ricard** 4cl €4

Add syrup: grenadine, mint or orgea €0.30

**Kir** 7,50€ / **Kir italien** Prosecco, liqueur: blackcurrant, peach, blackberry, raspberry or grapefruit €9

**White Martini / Red Martini** 6cl €6

## DRAFT BEERS

half 25cl    pint 50cl

**Poretti**

€4            €7.50

**Monaco**

€4            €7.50

**Panaché**

€4            €7.50

## BOTTLED BEERS

**1664 blanche** €6

**1664 blonde** €6

**Kriek** €7

**Add syrup** Grenadine, strawberry, mint, lemon, peach, orgeat or blackcurrant €0.20

## TO SHARE... OR NOT

### **Antipasti vegetable board** €15.50

Assortment of grilled vegetables, arugula, parmesan shavings, basil pesto and homemade breadsticks

### **Italian charcuterie board** €20.50

Marinated ham, Tartufata (truffle spread), speck, coppa, mortadella, spicy spianata sausage and homemade breadsticks

### **Homemade breadsticks and basil pesto** €8

### **Speck Bruschetta** Tomato base and mozzarella, speck, ball of buffalo mozzarella €16

## AS A STARTER OR AS A MAIN COURSE

### **Tressé di Buffalo** €18

Braided buffalo mozzarella, cherry tomatoes, pesto, croutons and julienne of speck

### **Caesar salad** €16.50

Romaine lettuce, grilled chicken filet, cherry tomatoes, croutons, parmesan shavings and caesar sauce

### **Italian Salad** €16.50

Buffalo mozzarella, mortadella, cherry tomatoes, basil and breadsticks

### **Sicilian pasta salad with gravlax salmon** €18

Farfalle pasta caponata (eggplants, onions, tomatoes, celery, green olives and capers) - gravlax salmon

### **Vegetarian Sicilian pasta salad with buffalo mozzarella** €18

Farfalle pasta caponata (eggplants, onions, tomatoes, celery, green olives and capers) - braided buffalo mozzarella

## MEAT AND FISH

### **Italian tartare** (210gr) €18.50

Charolais beef meat prepared with parmesan, pesto, black olives, dried tomatoes, shallots, served with amandine potatoes and a green salad

### **Milanese veal cutlet** Served with a creamy risotto €22

### **Butcher's choice of charolais beef cut** Served with amandine potatoes and a green salad €22.50

### **Salmon cutlet** Salmon, crushed potatoes, virgin sauce, vegetables of the day €20

## RISOTTOS

### **Forest risotto** Shiitake mushrooms, oyster mushrooms, Paris mushrooms, mushroom sauce €18


### **Italian risotto** Spianata salami, king shrimp, pepper coulis €20

## PASTA

**Gnocchis gratin** Oven dish of gnocchis with ham and melted gorgonzola €16.50

**Italian-style gnocchis** Gnocchis, white ham marinated in a truffle sauce and buffalo mozzarella €15

**Tagliatelle with homemade Carbonara sauce** €16

**Rigatonis** Tomatoes and summer vegetables €14.50 

**Forest ravioli** Ravioli with porcini mushrooms, forest mix mushrooms, mushroom sauce €16.50 

## PIZZAS

**LEONE** €11.50 

Tomato sauce, fior di latte mozzarella, black olives, after baking it's topped again with: extra virgin olive oil and basil leaves

**SOFIA** €14.50

Tomato sauce, fior di latte mozzarella, white ham, mushrooms and black olives

**BELLUCCI** €15 

Cream, fior di latte mozzarella, peppers, artichokes, eggplants and zucchini, after baking it's topped again with: arugula

**CAPONE** €16

Cream, fior di latte mozzarella, cherry tomatoes, after baking it's topped again with: smoked salmon and arugula

**TONY** €15

Cream, fior di latte mozzarella, grilled chicken and gorgonzola

**NIRO** €15 

Cream, fior di latte mozzarella, goat cheese, cherry tomatoes, after baking it's topped again with: honey and arugula

**FORMAGGI'AMOR** €16 

Cream, fior di latte mozzarella, gorgonzola, goat cheese, grana padano, ricotta, taleggio, after baking it's topped again with: smoked scamorza and parmesan

**MOZZA'MOR** €16.50

Tomato sauce, fior di latte mozzarella, cooked ham, after baking it's topped again with: buffalo mozzarella, basil leaves and extra virgin olive oil

**RAPHAELA** €17.50

Truffle cream, superior white ham marinated in truffle, after baking it's topped again with: buffalo mozzarella, baby spinach and truffle oil

**COPPOLA** €16.50

Tomato sauce, fior di latte mozzarella, white ham, after baking it's topped again with: speck, coppa, parmesan and arugula

**ADD TOPPINGS (EACH):** egg - vegetables - grilled chicken €2 / whole buffalo mozzarella 125 gr €6.90

## **CHILD MENU** up to 12 years old €12.50

Orange juice or apple juice or fruit syrup diluted with water  
Tomato rigatoni pasta or Kids' pizza in the shape of a bear  
Kids' ice cream or chocolate cake

## **DESSERTS**

**French-toasted Brioche and its pistachio ice cream** €8

**Whipped Panna Cotta** €7

**Tiramisu Raphaela** €7

**Chocolate fondant** €7

**Gourmet coffee** Espresso served with a variety of mini desserts of the moment €8

**Gourmet limoncello** Limoncello served with a variety of mini desserts of the moment €9

## **ITALIAN ICE CREAMS**

**Praline cup** Fior di latte vanilla ice cream and pink praline coulis (Lyonnaise candied almonds coulis) €6.50

**Frutti cup** Fior di latte vanilla ice cream and pieces of seasonal fruit €6.50

**Chocolate cup** Fior di latte vanilla ice cream, chocolate sauce and chocolate shavings €6.50

**Caramel cup** Fior di latte vanilla ice cream , caramel sauce and grilled flaked almonds €6.50

**Chantilly cup** Fior di latte vanilla ice cream, whipped cream and a coulis of your choice (chocolate, caramel or red fruits) €6.50

**Natural cup** Fior di latte vanilla ice cream €4.50

## SPARKLING

	Glass	Bottle
<b>Riccadonna Prosecco</b>	€7	€29
<b>Riccadonna prosecco rosé</b>	€8	€34
<b>Mumm cordon rouge</b> (or other designation of equivalent quality)	€14	€75
<b>Bollinger</b>		€120

## ITALIAN WINES

	Glass 12cl	Bottle
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### White

<b>Santa sofia Montefoscarino</b>	€5.50	€25
<b>Maison Zonin</b> - Dry and fruity wine with floral notes		

### Red

<b>Nero d'avola</b>	€5	€22
<b>Villa Cardini</b> - Seductive and silky wine. Structured, rich and harmonious mouth		

<b>Chianti</b>	€6	€28
<b>Maison Zonin</b> - Notes of cherry, violet and herbs - Pairs perfectly with white and red meats		

<b>Montepulciano d'abruzzo</b>	€5.50	€26
<b>Maison Zonin</b> - Dry and balanced, intensely perfumed and persists on the palate		

<b>Negresco</b>	€38	
<b>CaMaïol</b> - Structured and balanced with very fine tannins. Mineral and persistent finish		

## WINES IN A PITCHER

	Glass 12cl	Bottle 48cl
<b>Crozes, red</b>	€5	€14
<b>Viognier</b>	€5	€12
<b>Rosé du var</b>	€5	€12

## FRENCH WINES

	Glass	Bottle
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### White

<b>Saint-Véran</b>	€9	€36
<b>Les Charmones</b> - Chardonnay grape variety, beautiful nose of fruits and butter, ample palate		

<b>Chablis</b>	€39	
<b>Domaine Long-Depaquit</b> - Chardonnay grape variety, typical nose of yellow fruits, beautiful palate with a saline and mineral finish		

### House favorite

<b>Mâcon village - Cave d'Azé</b>	€5.50	€26
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### Rosé

<b>Puech-Haut</b>	9€ (glass)	€36 (bottle)	€79 (magnum)
<b>Château Puech-Haut</b> - A wine for pleasure with a refreshing nose, fruity sensations of white peach and lychee, generous mouth			

<b>M de Minuty</b>	€44	
Light and brilliant color, intense nose of gourmet aromas of orange peel and redcurrant, roundness and lovely freshness		

### Red

<b>Pic-Saint-Loup</b>	€26	
<b>Gérard Bertrand, Grand Terroir</b> - Fruity wine, well balanced with a nice body, a wine for pleasure		

<b>Brouilly</b>	€29	
<b>Château de Pierreux</b> - Gamay grape variety, light and fruity wine with a good length, nose of Morello cherry		

<b>Montagne- Saint-Emilion</b>	€38	
<b>Château Les Tours de Bayard</b> - Cabernet-sauvignon and Merlot grape varieties, elegant wine, classic nose of red and woody fruits		

<b>Châteauneuf-du-Pape</b>	€58	
<b>Vieux Clocher, Maison Arnoux et Fils</b> - Grenache, Syrah, and Mourvèdre grape varieties, powerful wine on the palate with aromas of ripe and spicy black fruits		

### House favorites

<b>Côte-du-Rhône Vieux clocher</b>	€5	€24
<b>Saint-Joseph les Fagottes</b>	€9	€36

## SPIRITS

Absolut Blue vodka	4cl	€7
Ballantine's whisky		€7
Hendricks gin		€12
Mafly lemon gin		€11
Havana Club 7 years rum		€10
Diplomatico rum		€12

Add: Coke, diet Coke, orange juice, apple juice, Perrier €3

## DIGESTIVES

Don Papa rum	4cl	€12
Hennessy VS cognac		€12
Saint germain elderberry liqueur		€8
Get 27		€7
Limoncello		€6
Bailey's		€7
Disaronno Amareto		€7

## CASA RAPHAELA'S GEMS

Havana Club Selección de Maestros	4cl	6cl	€18	€27
Monkey 47 gin			€18	€27
G'vine floraison gin			€13	€20
James Hennessy XO cognac			€24	€36
Aberlour 10-year-old whisky			€10	€15

## SOFTS 4€

 Coca-Cola

1/4 lemonade

fuzetea. peach

Schweppes tonic

 Fanta orange

 Sprite

Perrier

Lemonade with fruit syrup

Fruit syrup diluted in water €3

Grenadine, strawberry, mint, lemon, peach, orgeat, blackcurrant

Jus de fruits Granini €4.50

Apricot, Strawberry, Apple, Tomato, Orange or Pineapple

## WATER

Vittel 1l €6

San pellegrino 50cl €4 - 75cl €6

## HOT DRINKS

### Coffees from Costadoro purveyor

Espresso / Ristretto / Long €2

Decaffeinated €2

Hazelnut coffee €2

Hazelnut decaffeinated €2.10

Small coffee with cream €2.50

Double espresso €3.80

Cappuccino €4

Hot chocolate €4

### Teas

Earl Grey €4

Four red fruits €4

Sencha Green €4

### Herbal teas

Vervain (verbena) €4

Camomile €4

Add: lemon, milk €0.30



34 quai Charles de Gaulle - Lyon 6

04 72 44 37 18 - [casa-raphaela.com](http://casa-raphaela.com)