



The GRASSO family is one of the Neapolitan families that opened in 1916 in Naples, the GORIZIA, one of the authentic pizzerias serving the traditional pizza Napoletana. As my grandfather Vincenzo did in Paris, I have at heart to share with you this dish that is both simple and tasty, but which requires rigorous know-how and the use of quality products.

To obtain a soft and slightly crunchy dough, I use the specific Italian flour and let it rest at room temperature for a light and digestible result.

I invite you to discover traditional recipes, as well as recipes from my inspiration.



www.guillaume-grasso.com

Guillaume GRASSO



Aperitivo

Spritz aperol (20cl) Sparkling water, aperol, prosecco	8€
Spritz campari (20cl) Sparkling water, campari, prosecco	8€
Martini rosso (8cl)	5€
Martini bianco (8cl)	5€
Campari (8cl)	5€
Coppa di prosecco (10cl)	8€
Rossini (10cl) Strawberry puree, prosecco	8€
Negroni (7cl) Campari, red vermouth, gin	8€
Bellini (10cl) Mashed peach, cane sugar syrup, prosecco	8€
Vodka (5cl) Belvedere	8€
Americano (8cl) Red vermouth, campari, sparkling water	6€
Almond Marsala (8cl)	5€
Egg Marsala (8cl)	5€
Whisky (5cl) J & B	7€
Whisky (5cl) Chivas	12€

I prodotti ad assaggiare

Prosciutto di parma 24 mesi

Renowned for its unique flavor combining sweetness and aroma

9€

Bresaola IGP

Similar to the grison, a sweet and pleasant cold meats

8€

Speck IGP

Charcuterie with smoked and spicy fragrance typical of this ham of the Italian Alps

6€

Mozzarella di bufala DOP

White gold directly from Naples, a taste reputed worldwide

9€

Provola

Lightly smoked cow mozzarella

9€

Parmigiano reggiano DOP 24 mesi

It owes its inimitable taste to the milk of cows of the breed Reggiana

5€

Melanzane e zucchine alla griglia , carciofi alla romana

Aubergines and grilled zucchini as well as the famous artichokes marinated in romaine

7€

Pizze d'autore

Provola e bresaola

Ricotta, provola, zucchini, bresaola IGP, parmigiano 24 months

16€

Emilia-Romagna

Italian tomato sauce, fiordilatte, aubergine, parma 24 months, parmigiano 24 months, balsamic cream

18€

Corbarina

Fiordilatte, pomodorini corbara, parmigiano 24 months, balsamic cream

16€

Bufala e parma

Mozzarella of bufala, pomodorini piennolo del vesuvio, parma 24 months, parmigiano 24 months

20€

Provola e speck

Provola, artichokes, IGP speck, parmigiano 24 months

16€

Bresaolina

Fiordilatte, artichokes with romana, arugula, bresaola IGP

18€

Pizze classiche

Cosacca Italian tomato sauce, grana padano, basil	6€	Prosciutto e funghi Italian tomato sauce, fiordilatte, cooked ham, mushrooms, basil, grana padano	14€
Marinara Italian tomato sauce, garlic, oregano, olive oil, basil	8€	Capricciosa Italian tomato sauce, fiordilatte, cooked ham, mushrooms, olives, romana artichokes, basil grana padano	15€
Marinara alici Italian tomato sauce, cetara anchovies, garlic, oregano, olive oil, basil	9€	3 fromages Ricotta, provola, grana padano, basil	15€
Marinara con il piennolo Italian tomato sauce, pomodorini del piennolo, garlic, oregano, olive oil, basil	9€	Diavola Italian tomato sauce, fiordilatte, spianata, basil grana padano	13€
Marinara con il piennolo e alici Italian tomato sauce, pomodorini del piennolo, cetara anchovies, garlic, oregano, olive oil, basil	10€	Vegetarienne Aubergines and grilled zucchini, mushrooms, artichokes with romana, fiordilatte, basil, grana padano	14€
Margherita Italian tomato sauce, fiordilatte, basil, olive oil, grana padano	11€	Parma Italian tomato sauce, fiordilatte, arugula, parma 24 months, parmiggiano 24 months	17€
Margherita provola Italian tomato sauce, provola, basil, evo oil, grana padano	11€	Bresaola Italian tomato sauce, fiordilatte, arugula, bresaola IGP, parmiggiano 24 months	18€
Margherita con bufala Italian tomato sauce, mozzarella di bufala, basil, olive oil, grana padano	12€	Speck Italian tomato sauce, fiordilatte, arugula, speck IGP, parmiggiano 24 months	16€
Margherita con bufala e piennolo Italian tomato sauce, pomodorini del vesuvio, mozzarella di bufala, basil, olive oil, grana padano	13€	Ripieno con salame Italian tomato sauce, ricotta, spianata, fiordilatte	13€
Margherita verace con corbara P omodorini di corbara, fiordilatte, basil, evo oil, grana padano	12€	Ripieno con prosciutto cotto Italian tomato sauce, ricotta, fiordilatte, cooked ham	14€
Margherita verace con il piennolo Pomodorini del vesuvio, fiordilatte, basil, olive oil, grana padano	12€		



Dolci

I dolci

Panna cotta (Red fruit coulis)
Real vanilla bean

6€

Tiramisù

7€

Pizzetta di mio nonno
Recipe of the moment

6€

Bevande

Caffeteria & infisioni

Espresso, ristretto, decaffeinato

2€

Cappucino

4€

Coffee americano

3,5€

Tea / infusion

4€

Digestivi

Grappa (5cl)

6€

Limoncello (5cl)

5€

Sambuca (5cl)

6€

Soft

Coca, coca zero (33cl)

4€

Apple or orange juice (25cl)
Granini

4€

1/2 evian (50cl)

5€

Evian (100cl)

6€

1/2 ferrarelle (50cl)

5€

Ferrarelle (100cl)

6€

Birre :

Nastro azzuro (33cl)
(Blonde)

5€

Flea (33cl)
(Amber)

6€



Vini

I rossi

Ducaminimo Montepulciano DOC, Abruzzo

15cl 75cl

5€

25€

Intense ruby red color. Expresses aromas of veil, rose and wild mure. On the palate it is supple with aromas of red fruits and citrus fruits. Persistent with beautiful freshness and delicate tannin. The finish is intense, with ripe notes and spices, citrus and Mediterranean scents

Federico sangiovese, Emilia Romagna

5€

28€

Clear ruby color. Fragrance of ripe cherries, currants and blueberries. Floral and herbaceous notes. On the palate, the taste is full and fruity with good tannins. Long and fruity finish

Dolcetto d'alba sito varej DOC, Piemonte

30€

Ruby red color with purplish tones. Intense bouquet of red fruits, ripe and wild cherry. Deep and fresh, delicate, elegant with dry finish

Maimone cannonau di sardegna DOC, Sardegna

8€

35€

Garnet red color with purple hues. The nose is full of red fruits. The palate is supple, dry and immediate. All the sweetness of red fruits and the freshness of the sea breeze. Good structure and intensity. Persistent final.

Bolgheri rosso DOC, Toscana

38€

Ruby red, with a nose of beautiful marine freshness and characteristic aromas. Red fruits, wild berries and a good minerality. Full and generous, rich in smooth tannins. Freshness and character in the final notes.

Langhe nebbiolo, Piemonte

10€

40€

Ruby red with light pomegranate reflections. Intense and fruity scent of prune and cherry, with spicy notes. Harmonious, warm. Slightly tannic with aromas of liquorice and red fruits. Final long with rosehip back.

Aglianico taburno DOC, Campania

39€

Ruby almost garnet. The nose reveals notes of wild rose, red fruits, dates and green pepper. In the mouth, the tannins have a delicate texture. The taste is powerful with stretching at once, fresh, lively and intense. In the finish persistent and delicately spicy.

Syrah IGT, Toscana

60€

Glowing ruby. The olfactory palette is very varied, with shades of plum, Cherry cherry, red flowers, graphite and leather. Harsh on the palate, tense with a texture of well integrated tannins.



Vini

I bianci

Ducaminimo trebbiano DOC, Abruzzo

On the nose, aromas of acacia flowers and lemongrass.
Beautiful freshness on the palate with a return of white fruits and mineral notes.
Long finish with light perception of citrus

15cl 75cl

5€

25€

Benas vermentino di sardegna DOC, Sardegna

Straw yellow color, shiny. Aromas reminiscent of citrus and white flowers.
Supple on the palate, dry and flowery finish.

6€

30€

Falanghina del sannio DOP, Campania

Light straw yellow with greenish reflections. Herbaceous on the nose with intense aromas and varied. On the palate, the taste is fruity, plum, peach, then dry, fruity and mineral finish.

38€

I rosati :

Anthea, Abruzzo

Copper pink color. On the nose aromas of rhubarb, currant and berries.
Fresh, pleasant, slightly fruity in the final dry.

5€

25€

Seu nieddera, Sardegna

Delicate aromas of red fruits on the nose.
On the palate, it is fresh and fruity, delicate, of intense character.
Good acidity and minerality, persistent, dry finish.

27€

I frizzanti :

Daman prosecco DOGC treviso millesimato, Veneto

Straw yellow color, bright and shiny.
Net aromas of flowers and descriptive fruits of the grape Glera, honeysuckle, acacia, pear, apple. On the palate, it is fresh, delicate and fruity.

30€