

📍 63 RUE TRAVERSIERE 75012 PARIS

IMPASTO

PIZZERIA

Open from Monday to Sunday
Orders & reservations : +33 (0)1.43.07.78.85
www.impasto-paris.com

IMPASTO

APPETIZERS (APERITIVO)

Mushrooms stuffed with gorgonzola	7€
Parma ham (24 months) <i>sliced on demand</i>	7€
Milanese focaccia	7€
Truffle Burrata	8€
Small bresaola carpaccio	7€
Grilled artichokes with parmesan	7€
cooked ham with truffle <i>sliced on demand</i>	7€

STARTERS (ANTIPASTI)

Our starters are served with homemade focaccias, cold meats are sliced by the minute to preserve their flavors

Grilled vegetables <i>Arugula(rocket salad), bufala DOP, grilled zucchini, candied eggplant, artichokes, oil-grilled peppers, crunchy fennel</i>	14€
Mix it <i>Arugula (rocket salad), bufala DOP, candied eggplant, grilled zucchini, mature speck, mortadella, Abruzzo sausage</i>	16€
Bresaola carpaccio <i>Bresaola, raw mushrooms, parmesan DOP, arugula (rocket salad)</i>	14€
Burrata tasting <i>Classic burrata, white truffle burrata</i>	16€
Salentino <i>Arugula (rocket salad), burrata, cherry tomato, parmesan DOP, parma ham 24 months</i>	16€
Impasto's mozza tomato <i>Datterino tomatoes, "Barlotti" raw milk bufala, organic Santa Tea olive oil, basil</i>	14€
Italian club sandwich <i>Arugula (rocket salad), ham, datterino, bufala, parmesan, olive oil</i>	14€
Italian Veggie club sandwich <i>Arugula (rocket salad), datterino, bufala, grilled zucchini, parmesan, olive oil</i>	14€
Deli plate <i>Parma ham 24 months, mortadella, matured speck, Abruzzo sausage, bresaola</i>	17€

AL FORNO

Home made oven baked meals served with arugula (rocket salad), parmesan DOP and datterino tomatoes

Lasagnas "a la Corsican" <i>Tomato sauce, mince meat, mozzarella, parmesan DOP, basil</i>	14 €
Grilled vegetable Lasagnas <i>Tomato sauce, grilled zucchini, candied eggplant, mozzarella, parmesan DOP, basil</i>	14 €
Parmigiana aubergines <i>grilled eggplant with parmesan cheese</i>	14 €

KIDS MENU

Margherita pizza <i>(with/without ham)</i>	
Panna cotta	12 €
Drink <i>(orange/apple juice or grenadine syrup)</i>	

IMPASTO

PIZZE

Our pizzas are made after a long process of fermentation, which gives aromas and guarantees their high digestibility

Margherita pizza <i>Tomato, fresh fior di latte, basil</i>	11€
Margherita DOP <i>Organic San Marzano tomato, bufala DOP, basil, olive oil</i>	13€
Marinara <i>Organic San Marzano tomato, garlic, drizzle of olive oil, oregano</i>	10€
A la Neapolitan <i>Tomato, fresh fior di latte, olives, capers, anchovies</i>	13€
Spicy eggplant <i>Tomato, bufala DOP, spice, eggplant, parmesan DOP, fresh mint</i>	14€
Arugula (rocket salad) and Parma <i>Tomato, bufala DOP, Arugula (rocket salad), parma 24 months, parmesan DOP</i>	15€
Pistachio <i>Fresh latte fior, burrata, mortadella, pistachios, cherry tomatoes</i>	16€
Quattro formaggi (four cheeses) <i>Fior di fresh latte, gorgonzola, smoked scamorza, taleggio</i>	14€
Gorgonzola and honey <i>Fresh fior di latte, gorgonzola, arugula (rocket salad), honey, cherry tomatoes</i>	14€
La Diva <i>Tomato, fresh fior di latte, mushrooms, cooked ham, basil</i>	13€
The truffled Diva <i>Truffle cream, fresh fior di latte, mushrooms, cooked ham, olive oils</i>	14€
La Calzone <i>Tomato, fresh fior di latte, mushrooms, cooked ham, egg</i>	13€
Impasto <i>Organic San Marzano tomato, arugula (rocket salad), burratina, bresaola Punta d'Anca IGP, lemon olive oil, parmesan DOP</i>	16€
Smoked and truffled <i>Truffle cream, fresh fior di latte, arugula (rocket salad), aged speck, mushrooms, parmesan DOP</i>	15€
Spicy Spianata and Artichokes <i>Tomato, fresh fior di latte, spicy spianata, artichokes</i>	14€
La Bianchissima <i>Fresh fior di latte, bufala, DOP parmesan, olive oil, basil</i>	14€
A la Niçoise <i>Tomato, fresh fior di latte, goat cheese, peppers in oil, pissaladière-style onions, olives, parsley</i>	15€
Brunch <i>Fresh fior di latte, grilled bufala DOP speck, pissaladière-style onions, egg</i>	15€
The "DOP-style" Diva <i>Organic San Marzano tomato, mushrooms, ham, crushed bufala DOP, basil, olive oil</i>	15€
The Vegetarian <i>Tomato, bufala DOP, confit eggplant, grilled zucchini, artichokes, olives</i>	15€
Ici-même (vegan) <i>Organic San Marzano tomato, eggplant, zucchini, peppers, artichokes, olive, arugula (rocket salad), cherry tomato</i>	14€

DESSERTS (DOLCI)

Tiramisù <i>classic / with berries</i>	6,5€
Panna cotta	6,5€
Nutella spread Calzone	6,5€
Gourmet coffee <i>3 small portions of desserts served with espresso</i>	7,5€

IMPASTO

DRINKS

Sicilian organic lemonade 27.5cl	4€
<i>Classic, cola, orange, blood orange, lemon, chinotto</i>	
Juices <i>Orange, apple</i>	4€
"Santa Lucia" Mineral water 50cl or 1L / <i>Sparkling or flat</i>	4€/6€
Coke / Diet coke 33cl	4,5€
Ice-Tea Peach 25cl	4,5€
Espresso / Decaf	2,5€

WINES

	by the bottle	glass
Red		
Valpolicella Classico Ripasso Poiane DOC	35€	7€
Chianti San Lorenzo DOCG	22€	5€
Piluna Primitivo IGT	24€	5€
Rapitale Nero d'Avola	24€	5€
Montepulciano d'Abruzzo DOC	27€	6€
Lambrusco Grasparossa DOC Secco	23€	
Passo Del Sud Negroamaro - Primitivo	26€	5€
White		
Sannuo Fiano DOC	26€	6€
Tufaie Soave Classico Superiore DOCG	30€	6€
Prosecco Valdobbiadene	27€	6€
Rosé		
Pino Grigio	22€	5€
"Moretti" Beers		
Classic 33cl		4€
Craft (Blonde, Red, IPA) 33cl		6€

SPRITZ (16CL)

Aperol Spritz <i>Apérol, Prosecco, sparkling water, orange</i>	
Ugo Spritz <i>Elderflower, Prosecco, sparkling water, mint</i>	8€
Italicus Spritz <i>Italicus, Prosecco, sparkling water, orange</i>	8€
Campari Spritz <i>Campari, Prosecco, sparkling water, orange</i>	8€
	8€

DIGESTIVES

Limoncello	5€
Amaretto	5€
Grappa	5€

Open from Monday to Sunday
Orders & reservations : +33 (0)1.43.07.78.85