FRENCH WINES

whites

	BOTTLE	HALF
Sancerre Blanc Maison Millet Loire	42,40	25,90
Pouilly-Fumé Maison Millet	36,90	24,90
Elegant Sauvignon with plenty of charm.		
Chablis	39,70	

reds

Sancerre Rouge Maison Millet Loire	42,40	25,90
Tour De Graves, Bordeaux	35,40	26,70
Château Haute-Nauve	42,20	
St Emilion Grand Cru		29,40
Crozes-Hermitage	38,60	

BY THE GLASS

Chardonnay (white)	7,50
Sangiovese (red)	7,30

WINE OF THE MONTH

6,10 | 31

3, avenue Jean et Pierre Carsoel, 1180 Uccle
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www.pastacommedia.com
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The chef and the whole team
at Pasta Commedia
wish you

ENJOY YOUR MEAL

ALL OUR DISHES & DESSERTS
ARE FRESHLY PREPARED BY HAND
BY OUR CHEF'S TALENTED
TEAM

Little FARM
ORGANIC FOOD
www.littlefarm.be

Fresh, local organic vegetables
from our own Little Farm
are served on your plate.
www.littlefarm.be

vegetarian dishes

Some of our dishes contain allergens.
Please ask our team for information
about any ingredients.

For children,
please ask for our bambini menu.

Our dishes are available for takeaway or delivery at lunch and dinner via UberEats and Deliveroo.

EN

PRIMI
Starters

Fresh organic tomato bruschetta 14,30
garlic & basil

Aubergine parmigiana 19,20

Antipasti 19,20

Grilled organic vegetables 19,80

Prawns with garlic or Diavola sauce 20,80

Fritto misto 20,90
fried calamari & prawns

Selection of fine Italian cured meats 19,90
(San Daniele, Bresaola, Pancetta, Coppa, spicy salami)

Beef carpaccio, 18,70
Parmesan shavings & extra virgin olive oil

Parmesan croquettes 19,60

Vitello tonnato 18,60

Grilled king prawns 23,80

Tortellini in brodo 16,40

Seared scallops with oyster mushrooms 20,80

Minestrone 16,40

	BOTTLE	HALF
FRIULI		
BIO **Nero d'Avola, Resilience Kore** Supple and full, with aromas of red berries, blackberry and cherry.	34,70	
Pinot Nero Antonutti Friuli DOC Fresh and vibrant, with clear red cherry notes.	33,20	
VENETO		
Bardolino Monte Del Fra Supple and richly fruity	32,90	24,10
Valpolicella Superiore Monte Del Fra Dry, flavoursome and harmonious, with elegant, balanced notes of spice and red fruit.	57.90	26,60
PUGLIA		
Primitivo Colli Di Murcia Rich texture, elegant fresh red fruit notes and excellent balance.	33,40	24,40
Bolonero Castel del Monte	34,80	
ABRUZZO		
Montepulciano d'Abruzo Cuvée Clivis Complex aromas of cherry, violet, rose, forest berries, herbs and woodland.	34,80	
Salice Salentino Aromas of plum and red fruit, with spicy vanilla notes.	36,70	

EN

ITALIAN WINES

reds

	BOTTLE	HALF
TOSCANA		
Borro Del Diavolo Chianti Classico Riserva	59,10	
Chianti Classico Fattotia Orma Docg 37,5cl		29,20
Chianti Salcheto, organic BIO	33,70	
Nobile Salcheto 3 Bicchieri	47,50	
Leone Rosso, Orcia, Donatella Cinneli Colombini Intense, full-bodied and harmonious, with firm, well-integrated tannins	41,90	
Rosso Di Montalcino, Donatella Cinneli Colombini Refined, clean and harmonious, with silky and well-balanced tannins.	52,40	
PIEMONTE		
Barbera d'Asti Superiore, Bricco Sereno, Tenuta la Meridiana	47,80	
Barolo O Bricco Chiesa Cru BIO	70,40	

INSALATA

Salads

Organic tomato salad & mozzarella di bufala	21,60
Grilled chicken Caesar salad, Parmesan dressing	23,40
Gourmet salad with seared foie gras, prawns & smoked duck breast	24,70
Crispy goat's cheese salad, bacon, apple, walnuts & honey-mustard dressing	23,40
Scallop salad & langoustines, avocado & courgettes	25,80
Avocado & quinoa salad lettuce, cherry tomatoes, organic vegetables & mini mozzarella	23,40

EN

CARNE
Meat

Grilled lamb chops, garlic-sautéed green beans & dauphinoise potatoes	32,40
Grilled beef fillet, salad & parsley-lemon butter	26,80
Oven-braised veal osso buco	28,20
Veal escalope Milanese	25,80
Veal escalope Pizzaiola fresh tomatoes, capers & anchovies	26,90
Parma-style veal escalope Parma ham & mozzarella, baked on a bed of tomatoes with rosemary	26,90
Roman-style veal saltimbocca veal medallion, sage, Parma ham & white wine	26,90
Tagliata Fiorentina	29,80
Pan-seared Irish rib-eye steak	32,60
Involtini Gorgonzola	26,90

SIDES & SAUCES:

Dijon mustard, green peppercorn, mushroom cream sauce	5,80
Seasonal organic vegetables	8,00
Mixed farm salad	8,00
Dauphinoise potatoes	8,50
Fries	4,50

ITALIAN WINES
whites

	BOTTLE	HALF
BIO **Picollo Gavi Di Gavi Docg Piemonte** Cortese grapes, with great aromatic finesse.	32,30	
Pinot Grigio Antonutti Friuli Doc Fruili Pinot Grigio at its finest.	31,80	23,50
BIO **Custoza Super Ca Del Magro Veneto** Ranked 52nd in the world (Wine Spectator 2022!). Beautiful minerality and a long finish.	34,70	23,80
BIO **Kore Grillo** 100% Grillo: all of Sicily in a glass, wonderfully generous.	35,80	
Fiano D'avelino Lovely mineral notes, full and balanced, with aromas of acacia and tropical fruit.	41,70	

ITALIAN
rosés

	BOTTLE	HALF
Chiaretto Monte Del Fra Elegant, delicate and subtle, with a long finish.	34,70	23,90

EN

DRINKS

Soft drinks & beers

1/4 Chaudfontaine still / sparkling	3,50
1/2 Chaudfontaine still	5,50
1L Chaudfontaine still	8,00
1/2 San Pellegrino	5,50
1L San Pellegrino	8,50
Tonic, Soda, Sprite, Fanta, Fuze Tea	4,10
Schweppes tonic premium	4,20
Coca-cola, Coca-cola Zero	4,10
Fresh orange juice	7,50
Minute Maid tomato, multivitamin, apple, orange	4,10
Carlsberg on draught	4,00
Carlsberg 0%	4,00
Hoegaarden wheat beer	5,50
Kriek	5,50
Leffe brown / blonde	5,50
Duvel	5,50
Cornet, Poretti	5,50

HOT DRINKS

Tea	4,20
Coffee, decaf	3,80
Cappuccino	4,50
Fresh mint tea	4,80
Irish Coffee, Italian Coffee	12,50

SPARKLING WINE

Prosecco	41,00
Champagne Moutardier Carte d'Or Brut	75,00
Lambrusco	35,80

PESCE

Fish

Mixed grilled fish, sauce vierge & sautéed potatoes	29,70
Salt-crusted sea bass, vegetables & sauce vierge	29,70
Bluefin tuna tagliata, quinoa salad, asparagus & prawns	29,80
Roast cod, Piedmont-style pasta with artichokes & capers	29,20
Salmon fillet with honey & lime & mixed vegetables	28,80
Grilled tuna steak & Italian-style vegetables	29,80
Roast sea bream, potatoes, olives, sun-dried tomatoes & mixed vegetables	28,60

EN

PASTA E RISOTTO
pasta & risotto

	STARTER	MAIN
Traditional cannelloni with melting goat's cheese		23,90
Linguine baked in parchment king prawns & seafood		29,80
Courgette linguine cherry tomatoes & scamorza	16,90	21,40
Organic vegetarian lasagne		24,20
Lasagne Bolognese Pasta Commedia		24,40
Pappardelle Pasta Commedia smoked duck, wild mushrooms & foie gras		24,90
Penne all'arrabbiata spicy tomato sauce & bacon	16,10	19,80
Paccheri with sausage ragù & fennel		24,70
Squid ink spaghetti leeks & saffron prawns		27,40
Spaghetti alle vongole	20,50	26,80
Spaghetti with chillies		17,90
Spaghetti alla Chittara with king crab		34,20
Italian-style spaghetti carbonara		19,70
Spighe with truffle shavings	22,40	27,50
Smoked salmon tagliatelle		26,40
Tagliolini Tartufata rocket & Parma ham	22,40	27,50
Tagliolini al pesto	15,90	19,50
Pasta Commedia pasta trio the chef's selection		26,70
Lobster ravioli & baby vegetables		27,30
4-cheese rigatoni		19,80
Vegetarian rigatoni		23,80
Risotto al porcini		28,90
King prawn risotto & scallops		31,80
Organic veg & truffle risotto		30,90
Ricotta & spinach rotolo		21,70
Pasta rosettes with aubergine	19,20	23,90

GLUTEN-FREE PASTA: ALLOW 20 MINUTES; 4€ SUPPLEMENT

DRINKS
Aperitifs

Martini, Muscat, Cynar, Pineau, Picon	8,00
Porto, Sherry Dry, Gancia, Kirr	8,00
Campari, Pisang, Pastis	8,50
House aperitif	9,90
Glass of Prosecco	8,50
Aperol / Campari / Limoncello Spritz	12,70
Glass of Champagne	12,00
Kirr Royal	12,90
Caipirinha	12,40
Mojito	12,40
Negroni	13,50
Espresso Martini	13,50

Alcohol-free

Mojito	8,00
Funny bitter	8,00
Funny pisang	8,00

Spirits

Whisky Red label, Gin, Vodka, Pampero rum	10,00
Calvados, Cognac, Armagnac	11,00
Cointreau, Amaretto	10,00
Bailey's, Grappa	10,00
Limoncello, Sambuca, Averna	10,00
Raspberry / Williams pear spirit	10,00
Captain Morgan	11,00
Jack Daniel's	11,00
Gin Tanqueray	11,00
Gin Hendrick's	11,00
Talisker	12,00
Chivas Regal	12,00
Jameson	12,00

EN

DOLCI
desserts

Ice cream selection (flavours of the day)	11,50
Crème brûlée	12,70
Classic tiramisu	12,90
Dark chocolate mousse, vanilla custard	12,40
Iced coffee sundae	12,40
Floating island meringue	12,60
Chilled Marsala sabayon	11,90
Freshly made warm sabayon	14,80
Pasta Commedia sorbet selection	11,50
Lemon meringue tart, raspberry coulis	13,20
Dame blanche sundae	12,70
Brésilienne sundae	12,70
Red berry gratin with vanilla ice cream	14,20
Molten chocolate cake	13,90
Classic or limoncello tartufo	11,50
Tarte Tatin flambéed with Calvados, served with vanilla ice cream	13,80
Italian cheese selection	14,50
Nutella pizza	15,20

PIZZA
Pizzas

Bismark 15,80
Tomato | Mozzarella | Ham | Egg | Oregano

Calzone 15,60
Tomato | Mozzarella | Pancetta | Oregano (folded)

Capricciosa 16,40
Tomato | Mozzarella | Ham | Artichokes | Egg | Oregano

Caprese 16,20
Fresh tomato | Mozzarella | Basil | Anchovies | Oregano

Della Nonna 15,80
Tomato | Mozzarella | Aubergines | Oregano | Basil

Funghí 14,30
Tomato | Mozzarella | Mushrooms | Oregano

Hawaiian 18,40
Tomato | Mozzarella | Ham | Pineapple | Oregano

Messicana 15,80
Tomato | Mozzarella | Spicy salami | Peppers | Oregano

Margherita 13,50
Tomato | Mozzarella | Oregano

Napoletana 15,20
Tomato | Mozzarella | Anchovies | Capers | Oregano

Parma 19,40
Tomato | Mozzarella | Parma ham | Rocket | Oregano

EN

Parigina 15,60
Tomato | Mozzarella | Ham | Onion | Oregano

Pasta Commedia 18,20
Tomato | Mozzarella | Artichokes | Mushrooms | Pancetta | Oregano

Pescatore 21,90
Tomato | Mozzarella | Fresh seafood | Oregano

Pizza alla Bresaola 19,40
Tomato | Mozzarella | Oregano | Rocket | Bresaola

Pizza al Carpaccio 19,40
Tomato | Mozzarella | Beef carpaccio | Rocket

Wild mushroom pizza 18,70
Tomato | Mozzarella | Oregano | Wild mushrooms | Garlic | Basil

Pizza Royale 17,20
Tomato | Mozzarella | Smoked chicken | Artichokes | Eggs | Oregano

Prosciutto 14,90
Tomato | Mozzarella | Ham | Oregano

Quattro formaggi 17,90
Tomato | Mozzarella | Taleggio | Bel Paese | Gorgonzola | Oregano

Quattro Stagioni 17,90
Tomato | Mozzarella | Ham | Mushrooms | Artichokes | Olives | Oregano

Regina 16,80
Tomato | Mozzarella | Ham | Mushrooms | Oregano

Pizza Mortadella 21,40
Mortadella | Stracciatella

Tartufata 22,80
Cherry tomato | Bufala | Rocket

Tonno 18,70
Tomato | Mozzarella | Tuna | Onion | Oregano

Vegetariana 19,20
Tomato | Mozzarella | Vegetables | Oregano

Vesuvio 16,10
Tomato | Mozzarella | Ham | Egg | Oregano | Mushrooms (folded)

Focaccia 13,50

EXTRA TOPPINGS:

Anchovies, vegetables, rocket	3,50
Parmesan, cooked ham	4,50
Bresaola, Parma ham, pancetta, fresh mozzarella	6,00
Mozzarella di bufala	7,90

CREATE
YOUR OWN
PIZZA

ENJOY
ANY OF OUR PIZZAS
FOR 13€
AT LUNCHTIME
MONDAY TO FRIDAY

TAKEAWAY PIZZAS

All dishes available for takeaway or delivery, lunch & dinner, via UberEats and Deliveroo.