



NAPOLI
PARIS



11, rue Danielle Casanova
75001 · Paris

01 42 86 80 80

12-2:30 pm, 7-10:30 pm

monday to saturday
on venue, takeaway, delivery

SPECIALS FOR SPRING ET SUMMER

Parmigiana di Zucchine 8

Zucchini gratin, Béchamel, Fiordilatte Mozzarella, Noix Muscade, Smoked Scamorza, parmesan cheese shavings, basil

Fritto Misto de Crudités 7

Battered zucchinis, eggplants, bell peppers, a pinch of salt and pepper and zeppulelle

MIPIs

Disumana Fresca 9

Fiordilatte Mozzarella, Grilled Aubergines, a few thin slices of Tropea's Red Onion, Arugola Salad

Pomodorrissimo 10

PDO Buffalo mozzarella, Tomates Pelées de San Marzano, bouquet de Basilic frais

Rockettara 11

Whole wheat dough simply baked with fresh olive oil, Garnished with Organic Arugola Extra, Ricotta Quenelles seasoned with Olive Oil and Black Pepper, a few thin slices of Tropea's Red Onion, Crushed Organic Hazelnut

ELECTIVE AFFINITIES

Our ingredients inspired us other delicious recipes ideal before or along with our pizzas.

Zeppullelle 4
Little dough nuggets flavoured with basil and friarelli

Fritto misto 6
Rice beignet, potato croquette, pasta croquette, flavoured beignets

Salade Caprese 8
Cherry tomatoes, PDO Buffalo mozzarella, arugola, basil, extra virgin olive oil

Io Mammeta e Tu 9
Friarelli sautés and PDO Campania buffalo mozzarella, slightly spicy

Parmigiana di melanzane 9
Eggplants, Neapolitan sauce, fiordilatte mozzarella, grana Padano cheese, basil

Assiette Gourmande 9
Selection of cuts and cheeses: speck, Parma ham, Bresaola, spianata, DOP Gorgonzola, pecorino pepato

Fagottino à moi 8
Fresh arugula salad with light seasoning, cherry tomatoes and grana padano cheese shavings served in pizza dough bowl. Do not hesitate to enrich your fagottino with PDO Buffalo mozzarella, with Parma ham (+ 2 Euro each additional ingredient).

MIPI CLASSIC PIZZAS

Our speciality, 7 inches pizzas so you can enjoy them hot till the last bite and you can try several different recipes.

Marinara 6
Tomato sauce, garlic, oregano, extra virgin olive oil

Margherita 7
Tomato sauce, Fiordilatte mozzarella, PDO Grana Padano cheese, basil

Napule 8
Tomato sauce, Fiordilatte mozzarella, anchovies, black olives, capers

Riavola 8
Tomato sauce, Fiordilatte mozzarella, spicy salami from Calabria

Bufalina 9
Tomato sauce, PDO Buffalo mozzarella, Grana Padano cheese, basil

Crudo Re 9
Fiordilatte mozzarella, and, after the oven, Parma ham, arugula salad, cherry tomatoes, Grana Padano shavings

Il Calzone 9
Ricotta cheese, steamed ham, mozzarella fiordilatte, tomato sauce, PDO Grana Padano cheese, basil. Enjoy the fried version for just an extra euro



ENJOY EXTRA TOPPINGS

EXTRA TOPPINGS TO FURTHER ENRICH OUR RECIPES:
mushrooms, cooked ham, Parma ham, bresaola, spicy sausage, Campania buffalo mozzarella DOP, cherry tomatoes, arugula. 2€ per topping.

MIPI SIGNATURE PIZZAS

Our signature recipes are specially imagined to make you discover and appreciate unexpected Neapolitan flavors.

Disumana 9
Eggplant, tomato sauce, Fiordilatte mozzarella, DOP Grana Padano, basil

Zucchini 9
Zucchini, fiordilatte Mozzarella, steamed ham and smoked scamorza

4 Formaggi 9
Fiordilatte mozzarella, PDO Gorgonzola, PDO Grana Padano, smoked scamorza

Vegetaliana 9
Fiordilatte mozzarella, eggplant, zucchini, bell peppers, grilled bio artichoke, mushrooms

Sottobosco 10
Fiordilatte mozzarella, mushrooms, smoked scamorza, fresh rosemary

Pepperoni 10
Tomato sauce, Fiordilatte mozzarella, red bell peppers, spicy salame from Calabria, steamed ham, oregano

Vallata 10
Artichauts grillés bio, fiordilatte mozzarella and, after the oven, PGI Valtellina bresaola, topped with PDO Grana Padano shavings



MUST TRY WITH OUR WHOLE WHEAT DOUGH

ACTUALLY AVAILABLE WITH ALL OUR RECIPES
For an extra euro enjoy a more elaborated flavour and an even healthier pizza.

*PGI: Protected Geographical Indication

*PDO: Protected Designation of Origin

DESSERTS

Doce* 6
Calzone with Nutella

Bon Bon 6
*Strips of dough garnished with nutella
or blueberry jam*

Dessert of the day 8
Please ask our staff

Caffè gourmand 6
Passalacqua coffe and a selection of our tasty desserts

La Capresina chocolat ou citron 7
*Cake with almonds and chocolate or
almonds and lemon*

O'Babbà 7
Neapolitan baba with rum

Pastiera 7
Neapolitan cake with wheat and ricotta cheese

CAFFETTERIA

Café *Cremador, Passalacqua Naples* 3

Cappuccino 4

Lait macchiato 4

Thé *Ceylan OP, Black Ceylan tea* 5

BOISSONS

Mineral Water 4
50 cl still or sparkling water

Sodas 33 cl *Coca-Cola, Orangina, Sprite,
Schweppes, apple juice, orange juice, tomato juice* 4

Italian Sodas 6
Chinotto, Gazzosa, Aranciata Rossa

Beer 7
Peroni

Spritz 8
Aperol, prosecco et une demi-rondelle d'orange

Bar 10
Whisky, Vodka tonic & co.

Digestifs 4
Limoncello, Amaro Lucano, Amaro Averna

VINS

	15 cl	50 cl	75 cl
Beneventano Falanghina blanc IGT Falanghina 100% , Cantine Zampino	7	18	27
Fiano d'Avellino blanc DOCG Fiano 100% , Cantine Zampino	8	22	29
Greco di Tufo blanc DOCG Greco 100% , Cantine Zampino	9	26	36
Prosecco Extra Dry DOC Glera 100% , Cantine Bolla	8		41
Campagna rouge IGT Aglianico 100% , Cantine Zampino	7	18	25
Lacryma Christi rouge ou rosé DOC Piedirosso e Aglianico , Cantine Scala	8	24	32
Aglianico rouge DOC Aglianico , sans fût de chêne, Cantine Zampino	9	28	34

OUR LUNCH DEALS

*try our lunch combos to enjoy mipi at its best
from 12 to 2:30 pm*

CLASSICO 13 €

1 MIPI pizza

Margherita, Riavola ou Marinara

1 Elective Affinities

*Zeppulelle, Fritto misto Solo ou
Salade de roquette*

or

1 dessert au choix:

Doce ou bon bon

1 water, soda or a glass of wine

GOLOSO 18 €

1 MIPI pizza

Bufalina, Disumana, Calzone

1 Salade Caprese or 1 Fagottino

1 water, soda or a glass of wine