



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
FALL AND WINTER**

ELECTIVE AFFINITIES

Mozzarella in Carrozza DOP 7
Fried PDO Buffalo Mozzarella from Campagna in "cassetta" Bread

Carrozza Mega Verace DOP 8
Mozzarella in Carrozza PDO Buffalo Mozzarella, Italian Steamed Ham and Anchovies – unbeatable!

Fritto Misto de Crudités II 7
Battered Artichokes, Pumpkins, Mushrooms, Treviso Salade, Onions, Bell Peppers, and Zepulelles

THE MIPIs

Speckkone 9
Provolone cheese, Pumpkin cream, PGI Speck from Alto Adige, Crumbled Walnuts

Truffe O 11
Truffle cream, Mozzarella Fiordilatte, PGI Speck from Alto Adige, Farmer Organic Egg, Arugola Salad and DOP Grana Padano shavings

Goppini 10
Fromage Provolone, Artichokes, PGI Coppa from Modena, Porcini Mushrooms

ELECTIVE AFFINITIES

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

Zeppulelle 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, Parma Ham, or any of our ingredients (+ 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

Peppperoni 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 DOUG

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

Latte macchiato 4

Thé *Ceylan OP, Black Ceylan tea* 5

DRINKS

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

WINES

	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 , 2ans fût de chêne, Cantine Zampino	9	28	34

COLAZIONE DEL CAMPIONE 18€

the champ's breakfast deal

Zeppulelle, Margherita, Negroni
or any other drink

APERITIVO 7€

Martini Rocks Bianco or Rosso
Campari Seltz

San Bitter or Grodino
Typical Analcholic Italian Drinks

Prosecco Extra Dry
Sparkling Italian White Wine Cantine Bolla, Glera 100%

LES SPRITZ 8€

Aperol, Prosecco, seltz, rondelle d'orange.

*Other than the traditional Aperol Spritz, give it a twist
and try it with Campari or Cynar*

DRINKS 10€

Negroni Classico
*Campari, Martini Rosso,
London Dry Gin*

Negroni Sbagliato
*Campari, Martini Rosso,
Prosecco*

*Try them with one of our vermouths from our special
selection and enjoy richer flavours (+2€):*

Carpano Classico or Martini Rosso Reserva

Vodka, Gin, Rhum, Whisky
sip them on the rocks
or mix them with our traditional italian sodas:
Chinotto, Aranciata Rossa, Gassosa

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 or Marinara

1 Elective Affinities

Zeppulelle, Fritto Misto Solo or Arugola Salade

or

1 dessert au choix:

Doce or Bon Bon

1 water, soda or a glass of wine

TRY THE SPECIALS 16 €

1 pizza MIPI seasonal specials

(Truffe 0 +1€)

1 Elective Affinities

*Zeppulelle, Fritto Misto de Cruditées,
or Arugola Salade*

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