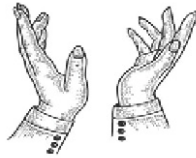


LE COMMERCE



Pizzeria & Restaurant


“An exchange between your pleasure and our passion”

Our pizzas are inspired by Naples,
one of the birthplace of traditional pizza.
We make our dough with natural yeasts,
and most of our ingredients are
sourced directly from Italy.

The category “Denominazione di Origine Protetta (DOP)”,
which most of our products are labeled with ensured the
quality and the respect of the raw products in our pizzas.

Spring / Summer menu 2025

 lecommercruoms@protonmail.com

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 lecommercruoms.fr

ANTIPASTI / SALADS

ITALIAN STYLE BEEF TARTARE	12.90
olive oil, parmesan, basil, pine nuts, garlic and green salad	
TUNA TARTARE AND ITS CONDIMENTS	14.90
tomato, cucumber, hazelnut oil, sesame seeds and green salad	
BURRATA AND CORN CREAM	12.90
burrata, corn cream, olive oil 	
MIXED SEASONAL SALAD	13.90
chicory salad, marinated vegetables, pickles, crispy pancetta, confit tomatoes, breaded fior di latte, basil oil	
FOCCACIA extra virgin olive oil , thyme, garlic	3.90 
FOCCACIA AL LARDO with lardo di colonnata DOP.....	5.90
extra virgin olive oil , thyme, garlic,	
ITALIAN COLD CUTS PLATTER	
mortadella with pistachio, Parma ham DOP 24 months, spianata, bresaola IGP and its condiments	
big / small	24.90 / 14.90
ITALIAN CHEESE PLATTER	12.90
taleggio, pecorino Romano DOP, gorgonzola DOP	
GREEN SALAD	4.90 
mixed greens, tomatoes, pine nuts	

PIATTI PRINCIPALI

ITALIAN STYLE BEEF TARTARE	18.90
olive oil, parmesan, basil, pine nuts, garlic, roasted potatoes and salad	
LINGUINE DI MARE	18.90
mussels, gambas, parmesan and bisque	
BUTCHER'S CUT	24.90
side dish of the day, green salad, mushroom or marinara sauce	



Vegetarian dish

Prices are in euros and net. We do not accept cheques.

In case of dispute, the French menu shall prevail.

PIZZAS

DATTERINO	15.70
datterino tomato sauce DOP, basil, pork sausage, datterino tomatoes garlic, oregano, parmesan DOP	
SAN GENNARO	14.60
datterino tomato sauce, anchovies, basil, garlic, datterino tomatoes, oregano, olives	
MASTUNICOLA	15.70
fior di latte, datterino tomatoes, lardo di colonnata DOP, basil	
CALZONE ALLA ENZO COCCIA	17.80
provola, chicory salad, anchovies, Parmesan DOP, olives, extra virgin olive oil	
DELIZIOSA	24.00
corn cream, mushrooms in garlic and parsley, Parma ham, truffle cream, arugula, summer truffle shavings	
CALABRESE	19.90
extra virgin olive oil, spianata, burrata, arugula, local honey, thyme	
MARGHERITA	12.50
San Marzano tomato sauce DOP, fior di latte, extra virgin olive oil, basil 	
MARINARA	9.40
San Marzano tomato sauce DOP, extra virgin olive oil, garlic, oregano 	
REGINA	16.70
San Marzano tomato sauce DOP, fior di latte, ham, mushrooms in garlic and parsley, olives	
SALSICCIA	17.80
San Marzano tomato sauce DOP, fior di latte, pork sausage, pesto alla genovese, parmesan DOP	
VEGETARIANA	16.70
San Marzano tomato sauce DOP, fior di latte, basil, bell pepper, confits onions, zucchini 	
BURRATINA	20.90
San Marzano tomato sauce DOP, arugula, balsamic cream, Parma ham, burrata, datterino tomatoes, parmesan DOP	
DIAVOLA	17.80
San Marzano tomato sauce DOP, fior di latte, basil, spianata, bell pepper, parmesan DOP	




*** **MORE OPTIONS AT THE BACK**



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TONNO	17.80
San Marzano tomato sauce DOP, fior di latte, tuna, bell pepper, capers, coriander sauce	
MANZO	17.80
San Marzano tomato sauce DOP, provola, marinated minced beef, confits onions, bell pepper, coriander sauce	
TARTUFO	23.00
truffle cream, fior di latte, mushrooms in garlic and parsley, arugula, Parmesan DOP, summer truffle shavings 	
TARTUCCIOSA	27.20
truffle cream, fior di latte, mushrooms in garlic and parsley, ham, artichokes, summer truffle shavings, burrata	
CINQUE FORMAGGI	18.80
ricotta, fior di latte, goat cheese, gorgonzola DOP, parmesan DOP, olives 	
MORTADELLA	20.90
ricotta, fior di latte, pistachio pesto, mortadella with pistachios, pistachios, burrata	
CABRI	18.80
ricotta, fior di latte, goat cheese, pancetta, thyme, local honey	
DOLCE	16.70
ricotta, fior di latte, gorgonzola DOP, mushrooms in garlic and parsley, local honey, roasted walnuts 	
MONTAGNA	17.80
ricotta, fior di latte, pork sausage, taleggio, confits onions, garlic	
ADDITIONAL TOPPING	2.00
ADDITIONAL BURRATA	4.00
ADDITIONAL TRUFFLE CREAM OR SHAVINGS	3.70 / 4.00

 Vegetarian dish

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DESSERTS

TIRAMISU	8.90
PISTACHIO SOFT CAKE	8.90
<i>raspberry sorbet</i>	
RUM BABA	8.90
FRESH FRUITS SALAD	7.90
ARTISANAL ICE CREAM AND SORBET	2.80 /per scoop
<i>Sorbets: blueberry, lemon, strawberry, raspberry</i>	
<i>Glaces: vanilla, chocolate, pistachio, straciatella, coffee, caramel</i>	
AFFOGATO 2 scoops vanilla, double espresso	8.20

DRINKS LIST

HOT DRINKS

Espresso / Cafe lungo	2.50
Double Espresso	3.50
Cappuccino / Cafe latte	4.00
Coffee or Chocolate Viennois	6.00
Hot chocolate	6.00
Dammann Frères Teas.....	4.00
<i>Choices: Earl Grey, Darjeeling, Genmaïcha</i>	
Verbena	4.00
Linden Flowers	4.00

MINERAL WATER

STILL

Acqua Panna 75cl	7.00
San Benedetto 50cl	4.00

SPARKLING

Lurisia 75cl	7.00
San Benedetto 50 cl	4.00

MOCKTAILS

VIRGIN MOJITO	8.00
lime, mint leaves, cane sugar, lemonade	
COUCHER DE SOLEIL	8.00
organic orange juice, grenadine syrup, orange	
ICED COFFEE	4.50
HOME MADE ICED TEA	4.50
CITRONADE	4.50

APERITIVES

Pastis 51 / Ricard 2cl	2.50
Suze 4cl	4.20
Kir 12cl	4.90
Kir Royale (Prosecco) 12cl	9.30
<i>Choices of liqueur: black currant, raspberry, peach, blackberry, chestnut ou blueberry</i>	
Martini Bianco / Rosso 6cl	4.50
Campari 6cl	6.50

COCKTAILS

NEGRONI	10.00
Bombay Sapphire Gin, Martini Rosso, Campari, orange slice	
AMERICANO	9.00
Martini Rosso, Campari, sparkling water, lemon and orange slices	
SPRITZ (choice between Campari or Limoncello)	11.00
Prosecco, Schweppes tonic, orange slice	
MOJITO	11.00
White rum, lime, mint, cane sugar, lemonade	
MARGARITA	12.00
El Camino Tequila, Cointreau, lime juice, lime slice	

ARTISAN BEERS

DRAFTS	25cl / 33cl / 50cl
Meduz Blonde	4.00 / 5.20 / 7.60
Helvii Blanche	4.40 / 5.60 / 8.00
BOTTLES	33cl
Brasserie Helvii	7.00
<i>Funky Hop IPA 5.5%, Ambrée 6%, Imperial Stout 8.7%, Triple 9%, Double IPA rousse 7%</i>	
Brasserie Java	6.20
<i>Almost non alcoholic (less than 1.2% alc)</i>	

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NON ALCOHOLIC

ORGANIC FRUIT JUICES 7.00
Choices of fruits: orange, apple, local peach nectar, tomato

ORGANIC SYRUPS 2.70
Choices of flavors: Grenadine, Strawberry, Mint, Lemon, Peach, Orgeat, Blueberry

SOFT DRINKS

Coca-Cola 33cl, Coca-Cola Zéro 33cl 4.50
Orangina 25cl, Schweppes agrumes 25cl, Schweppes tonic 25cl ... 5.00
Lemonade / Diabolo 3.00

ALCOHOLS AND DIGESTIVES

Limoncello 4cl 6.20
Grappa di Moscato Bonollo 4cl 9.20
Gin Bombay Sapphire 4cl 7.00
Gin à la myrtille d'Ardèche - Distillerie La Frap 7.70
Vodka Zubrowka Bison 4cl 5.70
Rum Blanc 4cl 5.50
Rum Ambré Bio - Distillerie Les Feux de Saint-Jean 4cl 9.20
Tequila EL Camino 4cl 7.20
Scotch Whiskey J&B Rare 4cl 5.50
Bourbon Jack Daniels 4cl 6.50
Irish Whiskey Jameson 4cl 6.20
Laphroaig Whiskey 10 ans 4cl 9.50
Cognac 4cl 7.00
Calvados 4cl;..... 6.00
Get 27 4cl 6.20
Malibu Coco 4cl 4.00
Baileys 4cl 5.00
Grand Marnier 4cl 7.50
Cointreau 4cl 6.20
Amaretto 4cl 6.20
Eau de vie Poire, Framboise ou Mirabelle 4cl 7.50
Chèvre verte d'Ardèche - Distillerie La Frap 9.00

BUBBLES

	12.5cl / 75cl
Tenuta Civranetta Bio**	8.90 / 42.00
<i>Prosecco Spumante Rosé Brut Nature DOC, Domaine Fidora</i>	
Saomi**	7.90 / 40.00
<i>Prosecco DOC Treviso, La Tordera</i>	
Lambrusco di Modena**	6.90 / 34.00
<i>DOP Amabile, Cantina Carafoli</i>	

ROSÉ WINES

	12.5cl / 50cl* / 75cl
Ardèche par Nature Bio	3.90 / 14.50 / -----
<i>Sauvignon, Grenache, IGP Ardèche, Vignerons Ardéchois</i>	
Pinot Grigio Rosato San Marco ** ..	4.90 / 18.50 / 30.00
<i>Pinot Grigio Rosé, Fossa Mala</i>	
Gris d'Ardèche	----- / ----- / 20.00
<i>IGP Ardèche 2024, Vignerons Ardéchois</i>	
Maguelonne Bio	----- / ----- / 30.00
<i>Grenache, Cinsault, Syrah, IGP Ardèche 2024, Château de la Selve</i>	

WHITE WINES

	12.5cl / 50cl* / 75cl
Ardèche par Nature Bio	3.90 / 14.50 / -----
<i>Grenache, Merlot, Syrah, IGP Ardèche, Vignerons Ardéchois</i>	
Civitas Bio**	5.70 / 21.00 / 31.00
<i>Pecorino IGT 2022, Lunaria Osagna</i>	
Coteau Saint-Giraud	9.00 / ----- / -----
<i>Viognier Doux, IGP Ardèche 2021, Vignerons Ardéchois</i>	
Esprit de Noé Bio	----- / ----- / 26.00
<i>Chardonnay, Viognier, IGP Ardèche 2023, Domaine Terra Noé</i>	
Avo Blanc**	25.00
<i>Trebbiano d'Abruzzo DOC 2022, Azienda Agricola Valle Martello</i>	
Pinot Grigio San Marco**	27.00
<i>Pinot Grigio DOC 2023, Fossa Mala</i>	
Chardonnay Bio	32.00
<i>IGP Ardèche 2022/23, Mas de Vinobre</i>	
Viognier Bio	33.00
<i>IGP Ardèche 2022/23, Mas de Vinobre</i>	

RED WINES

	12.5cl	50cl*	75cl
Ardèche par Nature Bio	3.90	14.50	-----
<i>Merlot, Syrah, IGP Ardèche, Vignerons Ardéchois</i>			
Avo Rouge**	5.00	19.00	28.00
<i>Montepulciano d'Abruzzo DOC 2021, Azienda Agricola Valle Martello</i>			
Petite Selve Bio	----	-----	30.00
<i>Cinsault, Grenache, Syrah, IGP Ardèche 2023, Château de la Selve</i>			
Ardèche par Nature Bio			24.00
<i>Merlot, Syrah, Grenache, IGP Ardèche 2022/23, Vignerons Ardéchois</i>			
Gavel Syrah Bio			25.00
<i>Syrah, Vin de France 2023, Cros des Calades</i>			
Montjau Bio			26.00
<i>Syrah, Carignan, Grenache, Mourvèdre, AOP Côtes du Rhône 2022, Vignerons Ardéchois</i>			
Nebacco**			32.00
<i>Nero d'Avola Sicilia DOC 2022, Caruso & Minini</i>			
"Mucchietto" edizione speciale**			35.00
<i>Primitivo IGT 2023, Pasqua Vigneti e Cantine</i>			

* 50cl in carafe

** Italian wines

ALLERGENS

Our dishes may contain the following, please not hesitate to approach
our team for more details:

**Gluten, Nuts, Fishes, Shellfish, Eggs, Mustard,
Dairy products, Cheese, Garlic, Lupin, Celery, Sesame grains**

ORIGIN OF PRODUCTS

Cold cuts	Italy / Ardèche
Flour	Italy / France
Cheese	Italy/ Ardèche
Artisanal Ice cream and sorbets	Ardèche
Beef / Pork	France
Vegetables	Ardèche / France / Italy
Milk and butter	Ardèche / Haute-Loire
Honey	Ardèche
Artisanal beer	Ardèche / Gard