



MENU.

Please choose from our traditional dough made with "00" flour or with tritordeum, a mix of wheat and wild barley, which has a lower gluten content and is easily digestible

CLASSIC PIZZAS

Pizza + Dessert:

 **6,75 € / Standard 9,00 €**

Margherita

P.D.O. San Marzano tomatoes, mozzarella and basil

Napoletana

P.D.O. San Marzano tomatoes, mozzarella and anchovies

2 of 9 TY PIZZAS

Pizza + Dessert

 **8,25 € / Standard 11,00 €**

Ortolana

P.D.O. San Marzano tomatoes, mozzarella, aubergine, courgette and grilled peppers

Tonno e Cipolle

P.D.O. San Marzano tomatoes, mozzarella, tuna, red onion and dried tomatoes

Calabrese Piccante

P.D.O. San Marzano tomatoes, mozzarella, spicy salami, olives and chilli peppers

Siciliana

P.D.O. San Marzano tomatoes, mozzarella, black olives, capers and anchovies *

Prosciutto Crudo

P.D.O. San Marzano tomatoes, mozzarella and P.D.O. Parma ham *

Quattro Stagioni

P.D.O. San Marzano tomatoes, mozzarella, ham, olives, artichokes and mushrooms *

SPECIAL PIZZAS

Pizza + Dessert

 **€ 9,00 / Standard € 12,00**

Bufala e Pomodorini

Buffalo mozzarella, cherry tomatoes and basil *

Liguria

Mozzarella*, stracchino cheese, pesto, ground pistachios and pine nuts *

Trentina

Mozzarella, speck, brie and honey

Bufala

Buffalo mozzarella, rocket salad and cherry tomatoes

Ruola e Gamberi

Mozzarella, shrimps and rocket salad *

GOURMET PIZZAS

Pizza + Dessert

Standard € 15,00

Golosa

P.D.O. San Marzano tomatoes, buffalo mozzarella, pecorino cheese, Lardo di Colonnata, fresh basil

Pere, Noci e Gorgonzola

Buffalo mozzarella, pears, gorgonzola cheese, chopped walnuts *

Guanciaie e Straciatella

Pork jowl, basil oil, straciatella cheese, orange zest, tomato powder *

Come una Carbonara

"Fior di latte" mozzarella, pork jowl, egg, pecorino cheese, black pepper *

Etnea

Smoked buffalo mozzarella, potatoes, anchovies in olive oil, breadcrumbs seasoned with herbs, saffron

Gambero Rosso

"Fior di latte" mozzarella, mixed leaf salad, marinated red shrimp, grapefruit zest *

Puglia

Smoked buffalo mozzarella, caciocavallo cheese, capocollo (cured pork neck), sun-dried tomatoes, almonds, burrata cheese

OUR MOZZARELLA

 **Three burratine**
€ 8,00 / Standard € 16,00

 **Zizzona di bufala**
€ 10,00 / Standard € 20,00

 **Fiordilatte braid**
€ 8,00 / Standard € 16,00

 **Fiordilatte**
€ 10,00 / Standard € 20,00

DESSERT

Lemon curd

Lemon cream, citrus crumble

Three chocolate mousse

Dark chocolate mousse, white and milk chocolate, hazelnut crumble, cocoa

Tiramisù

Mascarpone cream, sponge cake, espresso

Fresh Fruit

PUBLIC HEALTH ADVISORY: consuming raw or undercooked food of animal origin such as beef, lamb, pork meats, poultry, fish, seafood, shellfish, milk or eggs may increase your risk for food poisoning, especially if you have certain medical conditions.

ATTENTION: In case of any food intolerance, we kindly ask you to contact our personnel

* Dishes marked with this symbol contain products that are originally frozen and then defrosted observing the strictest procedures that do not change their properties or their taste in any way.

% Vegetarian.