



IN PIZZA  
WE TRUST

## OURS IS A PIZZA THAT IS TREATED WELL.

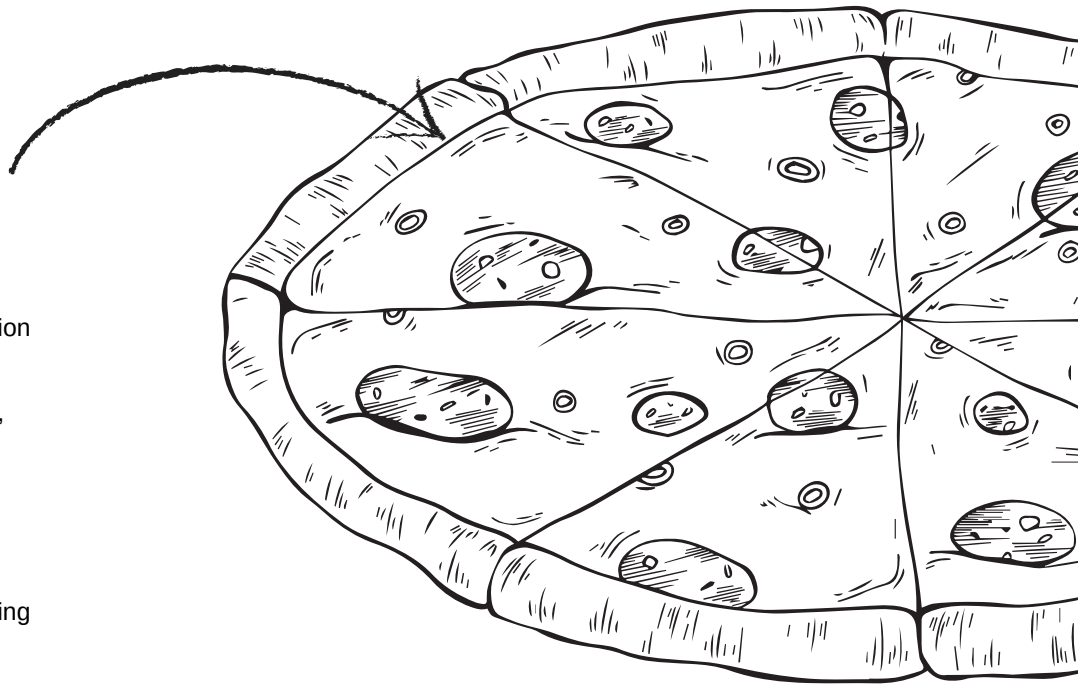
It requires flour worked with stone mills,  
not just any treatment.

Its dough is obtained from the combination  
of traditional flours and kamut flours

It rests for seventy-two hours, of course,  
without the use of mother yeast.

He wants only the best ... organic  
ingredients.

The result is a pizza without compromising  
taste, lightness and digestibility.



## APERITIF

PROSECCO BIO GLASS	6,00 €
PROSECCO BIO BOTTLE	25,00 €
CAMPARI SODA & PROSECCO	8,00 €
APEROL SPRITZ	7,00 €
LIMONCELLO SPRITZ	8,00 €

## COFFEE & DIGESTIVES

FOR DIGESTIVES ASK TO THE WAITER	4,00 €
COFFEE	2,00 €
LATTE MACCHIATO	3,00 €
DECAFFEINATED COFFEE	2,00 €
CAPPUCCINO	3,00 €
COFFEE WITH ALCOHOL	4,00 €

## BEERS

PERONI	4,00 €
BELGIAN BEER OF THE MONTH	5,00 €

## SOFT DRINKS

MINERAL WATER PANNA OR S.PELLEGRINO	4,00 €
COCA-COLA / COCA-COLA ZERO	3,00 €
ORANGE JUICE SODA ABBONDIO	3,50 €
TONIC WATER SODA BALADIN	3,50 €
CEDAR SODA	3,50 €
ICE TEA LEMON OR PEACH	3,00 €

### SPECIAL NEEDS?

If you are intolerant or allergic, you  
have chosen the right place. Ask our  
staff, they will be able to please you  
too.



# PIZZE ROSSE

## MARGHERITA

TOMATO, BASIL AND MOZZARELLA

10,00 €

## REGINA

TOMATO, BASIL AND MOZZARELLA DI BUFALA.

13,00 €

## PRINCIPESSA

TOMATO, BASIL AND SMOKED SCAMORZA CHEESE.

11,00 €

## BURRATA

TOMATO, BASIL, BURRATINA D'ANDRIA AND RED DATTERINI TOMATOES.

16,00 €

## MARINARA

TOMATO, GARLIC, OREGANO AND BASIL.

8,50 €

## RUCOLA REGGIANO

TOMATO, MOZZARELLA, ROCKET AND PARMIGIANO REGGIANO CHEESE.

12,50 €

## PORCHETTA FUNGHI

TOMATO, BASIL, MOZZARELLA, PORCHETTA D'ARICCIA AND MUSHROOMS.

14,00 €

## VEGANA

TOMATO, MIX OF VEGETABLES, ROCKET AND DRIED TOMATOES.

13,50 €

## VEGETARIANA

TOMATO, MOZZARELLA AND A MIX OF VEGETABLES.

14,50 €

## CALZONE

THE "PIZZAILO" WILL SURPRISE YOU!

17,00 €

## CAPRICCIOSA

TOMATO, BASIL, MOZZARELLA, PORCHETTA D'ARICCIA, MUSHROOMS, BLACK OLIVES AND BAKED ARTICHOKE.

15,00 €

## QUATTRO STAGIONI

TOMATO, BASIL, MOZZARELLA, PORCHETTA D'ARICCIA, MUSHROOMS, BLACK OLIVES AND BAKED ARTICHOKE.

15,00 €

## NAPOLI

TOMATO, MOZZARELLA, CAPERS, CETARA ANCHOVY FILLETS AND OREGANO.

13,00 €

## SICILIANA

TOMATO, BASIL, MOZZARELLA, CAPERS, CETARA ANCHOVY FILLETS, BLACK OLIVES AND GARLIC

14,00 €

## BOSCAIOLA

TOMATO, BASIL, SMOKED SCAMORZA CHEESE, MASCARPONE, MUSHROOMS, ROCKET AND PARMIGIANO REGGIANO CHEESE FLAKES.

14,00 €

## BRESAOLA E TARTUFO

TOMATO, MOZZARELLA, ROCKET, PUNTA D'ANCA BRESAOLA, PARMIGIANO REGGIANO CHEESE FLAKES AND BLACK TRUFFLE.

19,00 €

## CRUDAIOLA

TOMATO, ROCKET, CULATELLO, PARMIGIANO REGGIANO CHEESE FLAKES, BURRATA CREAM, DATTERINI TOMATOES, BASIL AND OREGANO.

18,00 €

## CALABRESE

TOMATO, BASIL, SMOKED SCAMORZA CHEESE, SPICY SALAMI, TROPEA RED ONIONS AND BLACK OLIVES

16,00 €

## DIAVOLA

TOMATO, BASIL, MOZZARELLA AND 'NDUJA\* (SPICY, SPREADABLE PORK SAUSAGE)

14,00 €

# PIZZE BIANCHE

## SALSICCIA FRIARELLI

FIOR DI LATTE, BASIL, SAUSAGE AND FRIARELLI\*. (NEAPOLITAN BROCCOLI).

15,00 €

## 4 FORMAGGI

FIOR DI LATTE, SMOKED SCAMORZA CHEESE, GORGONZOLA, PARMESAN FLAKES AND BASIL.

13,50 €

## FRESCA

FIOR DI LATTE, YELLOW AND RED DATTERINI TOMATOES, ROCKET AND PARMESAN FLAKES.

14,00 €

## PATATE & TARTUFO

FIOR DI LATTE, BASIL, BOILED POTATOES AND BLACK TRUFFLE.

19,00 €

## MORTADELLA

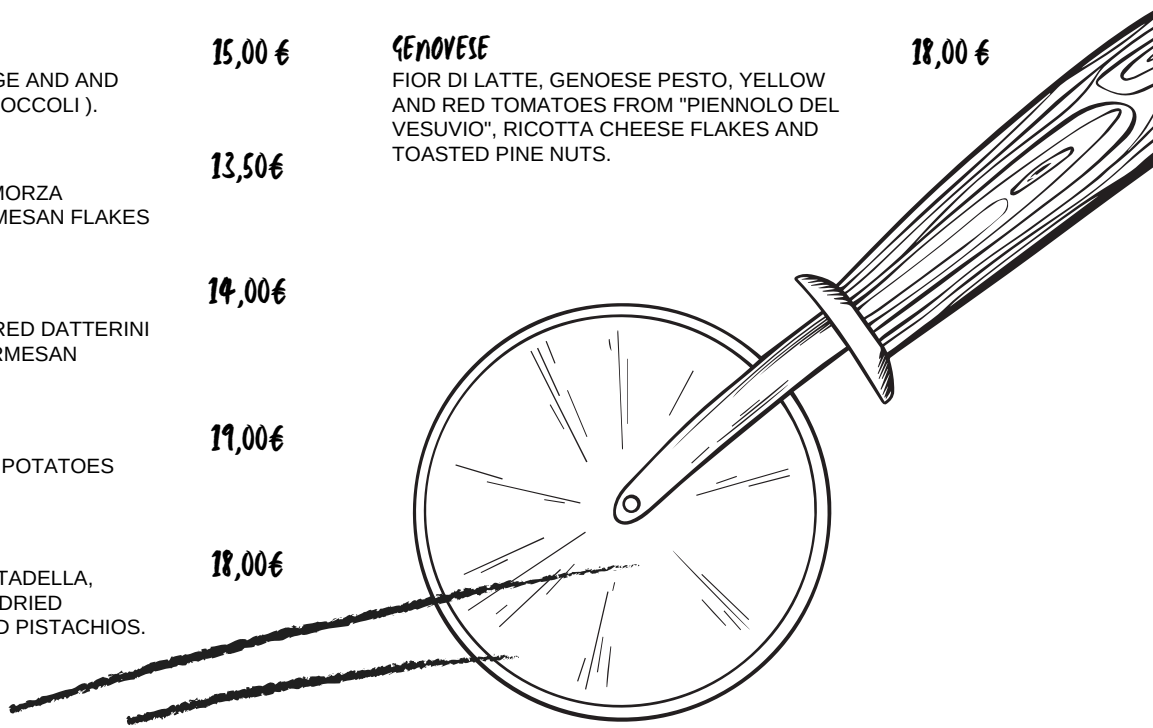
FIOR DI LATTE, ROCKET, MORTADELLA, PECORINO ROMANO FLAKES, DRIED TOMATO PESTO AND TOASTED PISTACHIOS.

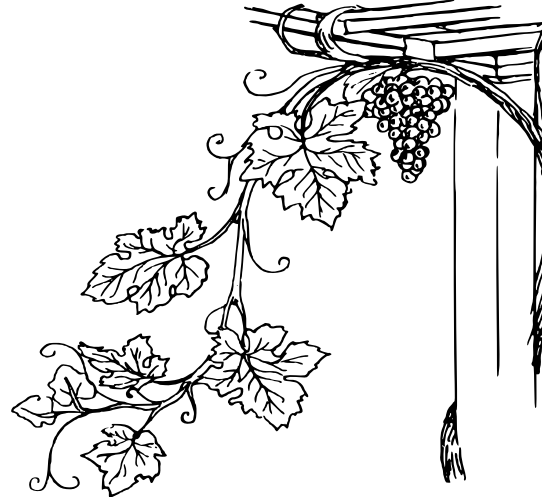
18,00 €

## GENOVESE

FIOR DI LATTE, GENOESE PESTO, YELLOW AND RED TOMATOES FROM "PIENNOLO DEL VESUVIO", RICOTTA CHEESE FLAKES AND TOASTED PINE NUTS.


18,00 €





#### PROSECCO DOC SETTOLO BIO


GRAPE VARIETY: GLERA  
PRODUCER: FRATELLI COLLAVO  
ORIGIN: VENETO  
SUGGESTION: PIZZA FRESCA

 7,00 €

 30,00€

#### TREBBIANO CHARISMA BIODINAMICO


GRAPE VARIETY: TREBBIANO  
PRODUCER: LUNARIA  
ORIGIN: ABRUZZO  
SUGGESTION: PIZZA RUCOLA REGGIANO

 7,00€

 28,00€

#### MALVASIA LABELLE BIODINAMICO


GRAPE VARIETY: MALVASIA  
PRODUCER: LUNARIA  
ORIGIN: ABRUZZO  
SUGGESTION: PIZZA SICILIANA


 7,00€

 30,00€

#### PINOT GRIGIO RAMORO BIODINAMICO


GRAPE VARIETY: PINOT GRIGIO  
PRODUCER: LUNARIA  
ORIGIN: ABRUZZO  
SUGGESTION: PIZZA PRINCIPESSA

 7,00€

 28,00€

#### LAMBRUSCO EMILIA SECCO BIO


GRAPE VARIETY: LAMBRUSCO  
PRODUCER: MEDICI ERMETE  
ORIGIN: EMILIA ROMAGNA  
SUGGESTION: PIZZA REGINA

 6,00€

 25,00€

#### NERO D'AVOLA BIO


GRAPE VARIETY: NERO D'AVOLA  
PRODUCER: DUE TERRE WINES  
ORIGIN: SICILIA  
SUGGESTION: PIZZA NAPOLI

 7,00 €

 28,00€

#### NEGROAMARO DEL SALENTO IGP


GRAPE VARIETY: NEGROAMARO  
PRODUCER: VECCHIA TORRE  
ORIGIN: PUGLIA  
SUGGESTION: PIZZA CALABRESE

 7,00€

 28,00€

#### PRIMITIVO ELEMENTA


GRAPE VARIETY: PRIMITIVO  
PRODUCER: ORSO GNA  
ORIGIN: ABRUZZO  
SUGGESTION: PIZZA BOSCAIOLA


 7,50€

 33,00€

#### MONTEPULCIANO COSTE DI MORO BIO


GRAPE VARIETY: MONTEPULCIANO  
PRODUCER: LUNARIA  
ORIGIN: ABRUZZO  
SUGGESTION: PIZZA 4 STAGIONI

 7,00€

 31,00€

#### DOLCETTO D'ALBA BIO


GRAPE VARIETY: DOLCETTO  
PRODUCER: BREZZA  
ORIGIN: PIEMONTE  
SUGGESTION: PIZZA PORCHETTA FUNGHI


 7,50€

 36,00€

#### NEBBIOLO DELLE LANGHE BIO

GRAPE VARIETY: NEBBIOLO  
PRODUCER: BREZZA  
ORIGIN: PIEMONTE  
SUGGESTION: PIZZA PATATE E TARTUFO


 7,50€

 36,00€

#### VALPOLICELLA CLASSICO SUPERIORE

GRAPE VARIETY: CORVINA, CORVINONE, RONDINELLA  
PRODUCER: ANTOLINI  
ORIGIN: VENETO  
SUGGESTION: SALSICCIA FRIARIELLI

 7,50€

 33,00€

