



IN PIZZA
WE TRUST

OURS IS A PIZZA THAT IS TREATED WELL.

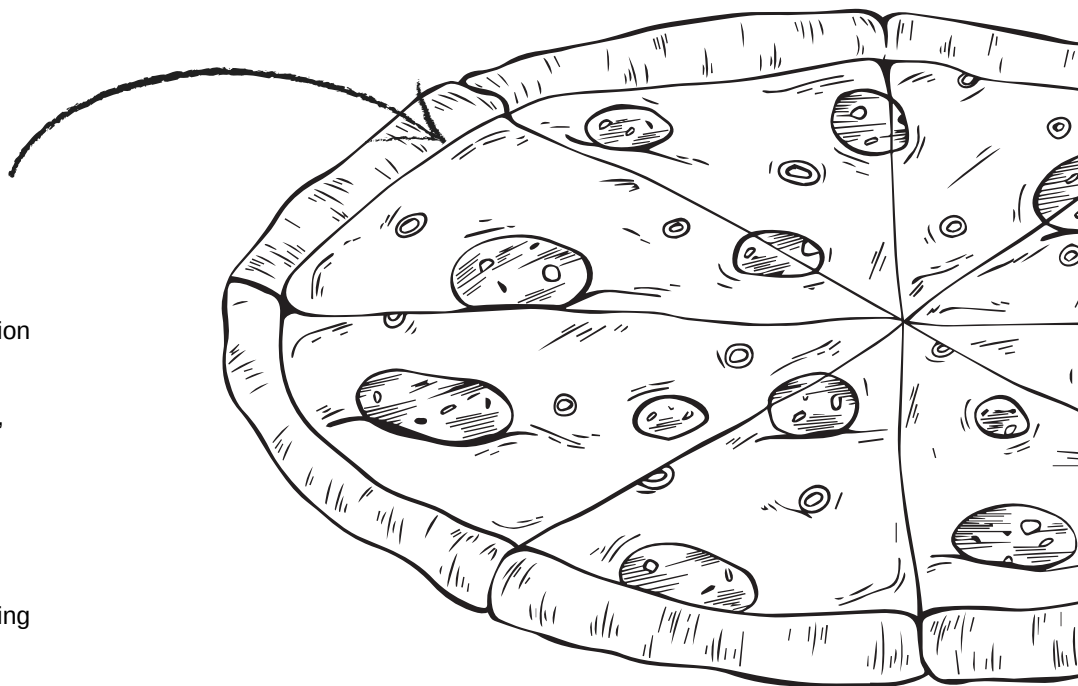
It requires flour worked with stone mills,
not just any treatment.

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	5,00 €
PROSECCO BIO BOTTLE	25,00 €
CAMPARI SODA & PROSECCO	7,00 €
APEROL SPRITZ	7,00 €

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

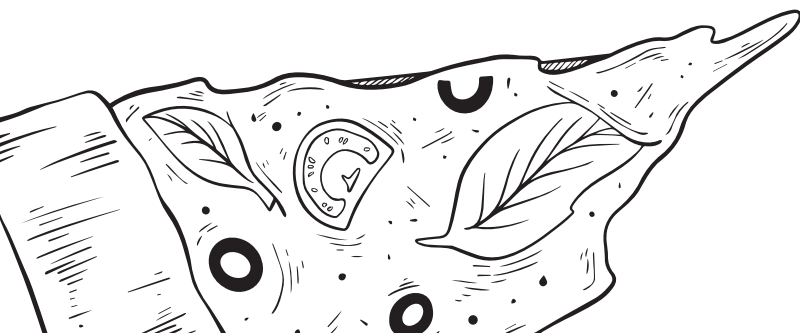
PERONI	4,00 €
BELGIAN BEER OF THE MONTH	5,00 €

SOFT DRINKS

MINERAL WATER PANNA OR S.PELLEGRINO	3,50 €
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

9,00 €

REGINA

TOMATO, BASIL AND MOZZARELLA DI BUFALA.

12,00 €

PRINCIPESSA

TOMATO, BASIL AND SMOKED SCAMORZA CHEESE.

10,00€

BURRATA

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

15,00€

MARINARA

TOMATO, GARLIC, OREGANO AND BASIL.

8,00€

RUCOLA REGGIANO

TOMATO, MOZZARELLA, ROCKET AND PARMIGIANO REGGIANO CHEESE.

11,00 €

PORCHETTA FUNGHI

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

12,50€

VEGANA

TOMATO, MIX OF VEGETABLES, ROCKET AND DRIED TOMATOES.

13,00 €

VEGETARIANA

TOMATO, MOZZARELLA AND A MIX OF VEGETABLES.

14,00€

CALZONE

THE "PIZZAILO" WILL SURPRISE YOU!

15,00 €

QUATTRO STAGIONI

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

13,50 €

NAPOLI

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

12,00€

SICILIANA

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

13,00 €

BOSCAIOLA

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

16,00€

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.

16,00€

CALABRESE

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

15,00 €

DIAVOLA

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

12,50 €

PIZZE BIANCHE

SALSICCIA FRIARELLI

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

14,00 €

4 FORMAGGI

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

12,50€

FRESCA

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

13,00€

PATATE & TARTUFO

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

19,00€

MORTADELLA

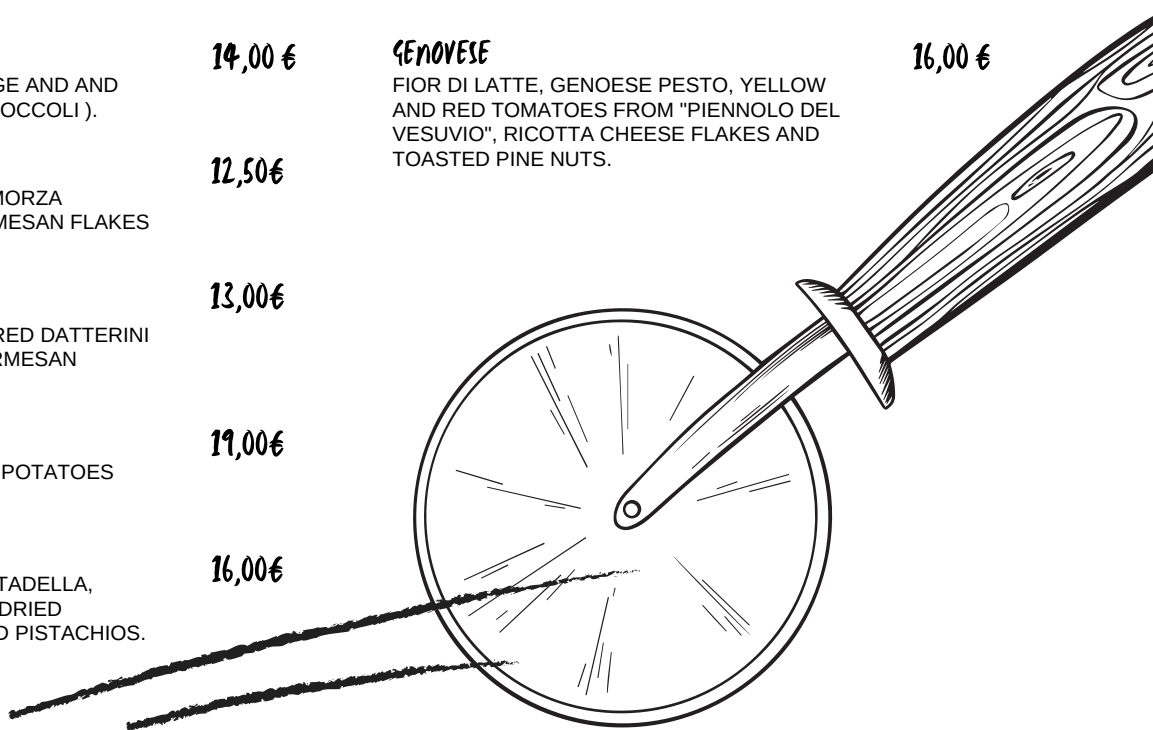
FIOR DI LATTE, ROCKET, MORTADELLA, PECORINO ROMANO FLAKES, DRIED TOMATO PESTO AND TOASTED PISTACHIOS.

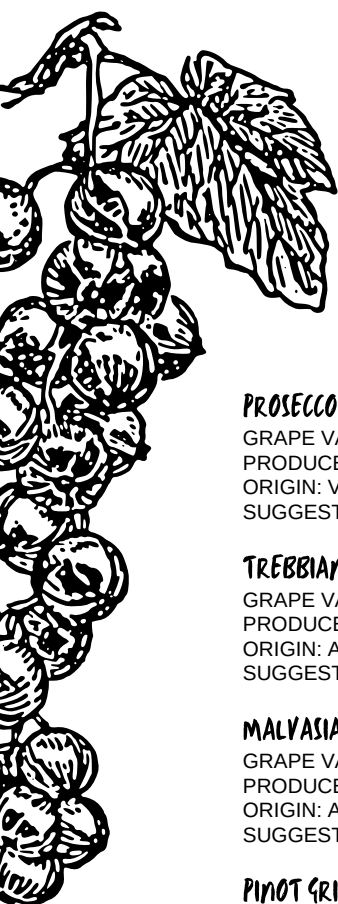
16,00€

GENOVESE

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

16,00 €





PROSECCO DOC SETTOLO BIO

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

TREBBIANO CHARISMA BIODINAMICO

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

MALVASIA LABELLE BIODINAMICO


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

PINOT GRIGIO RAMORO BIODINAMICO


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

LAMBRUSCO EMILIA SECCO BIO


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


 6,50 €


 30,00€


 6,00€


 27,00€


 6,00€

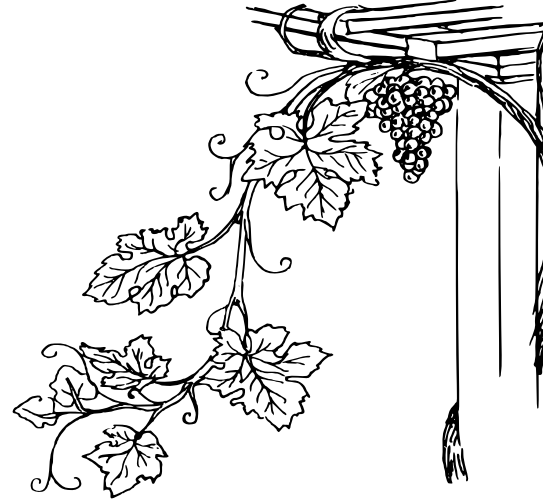
 27,00€

 6,00€

 26,00€


 5,50€

 25,00€



NERO D'AVOLA BIO


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

 6,00 €

 26,00€

NEGROAMARO TORRE NOVA BIO


GRAPE VARIETY: NEGROAMARO
PRODUCER: NATALINO DEL PRETE
ORIGIN: PUGLIA
SUGGESTION: PIZZA CALABRESE


 6,00€

 28,00€

PRIMITIVO RUMINAT BIODINAMICO


GRAPE VARIETY: PRIMITIVO
PRODUCER: LUNARIA
ORIGIN: ABRUZZO
SUGGESTION: PIZZA BOSCAIOLA


 6,00€

 30,00€

MONTEPULCIANO COSTE DI MORO BIO


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


 6,00€

 27,00€

DOLCETTO D'ALBA BIO


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


 7,50€

 33,00€

NEBBIOLO DELLE LANGHE BIO

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

 7,50€

 34,00€

