



OURS IS A PIZZA THAT IS TREATED WELL.

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

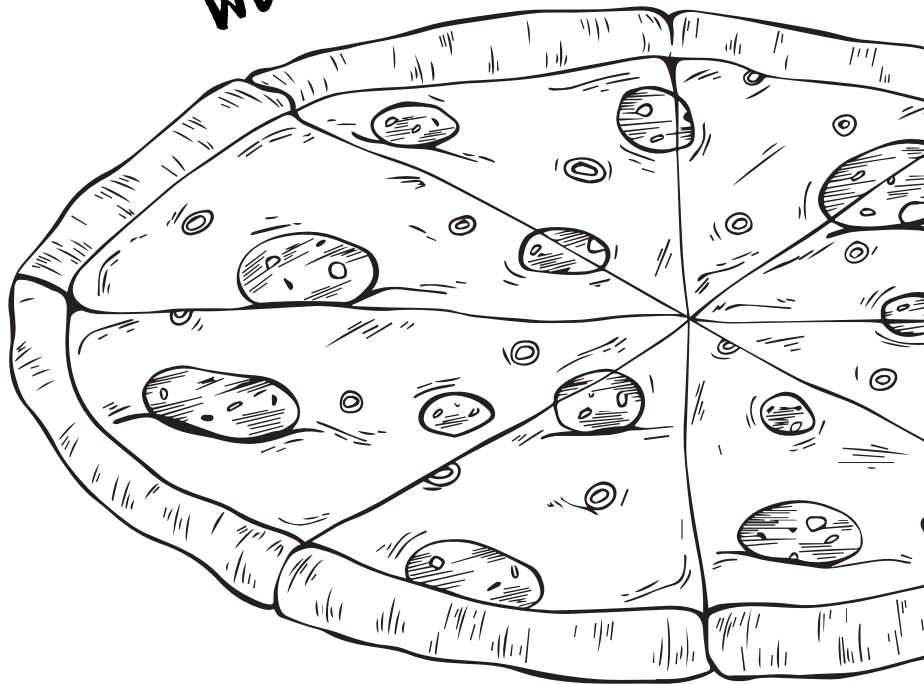
Its dough is obtained from the combination of traditional flours and kamut flours

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.

IN PIZZA WE TRUST



ANTIPASTI & DESSERT

BAKED SCAMORZA TERRINE + HOT FOCACCIA	14,00 €
BOARD WITH MIX OF COLD CUT, CHEESES, VEGETABLES 1-PERS	20,00 €
BOARD WITH MIX OF COLD CUT, CHEESES, VEGETABLES 2-PERS	25,00 €
FOR DESSERTS ASK THE WAITER	

APERITIF

PROSECCO BIO GLASS	6,00 €
PROSECCO BIO BOTTLE	27,00 €
CAMPARI SODA & PROSECCO	8,00 €
APEROL SPRITZ	8,00 €
LIMONCELLO SPRITZ	8,00 €

COFFEE & DIGESTIVES

FOR DIGESTIVES ASK TO THE WAITER	5,00 €
COFFEE	2,00 €
LATTE MACCHIATO	4,00 €
DECAFFEINATED COFFEE	2,00 €
CAPPUCCINO	4,00 €
COFFEE WITH ALCOHOL	4,00 €

BEERS

PERONI	4,50 €
BELGIAN BEER OF THE MONTH	5,00 €

SOFT DRINKS

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

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.

14,00 €

PRINCIPESSA

TOMATO, BASIL AND SMOKED SCAMORZA CHEESE.

12,00 €

BURRATA

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

17,00 €

MARINARA

TOMATO, GARLIC, OREGANO AND BASIL.

9,00 €

RUCOLA REGGIANO

TOMATO, MOZZARELLA, ROCKET AND PARMIGIANO REGGIANO CHEESE.

13,00 €

PORCHETTA FUNGHI

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

15,00 €

VEGANA

TOMATO, MIX OF VEGETABLES, ROCKET AND DRIED TOMATOES.

14,00 €

VEGETARIANA

TOMATO, MOZZARELLA AND A MIX OF VEGETABLES.

15,00 €

CALZONE

THE "PIZZAILO" WILL SURPRISE YOU!

18,00 €

CAPRICCIOSA

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

16,00 €

QUATTRO STAGIONI

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

16,00 €

NAPOLI

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

14,00 €

SICILIANA

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

15,00 €

BOSCAIOLA

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

15,00 €

BRESAOLA E TARTUFO

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

20,00 €

CRUDAIOLA

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

19,00 €

CALABRESE

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

17,00 €

DIAVOLA

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

14,50 €

PIZZE BIANCHE

SALSICCIA FRIARELLI

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

16,00 €

4 FORMAGGI

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

15,00 €

FRESCA

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

15,00 €

PATATE & TARTUFO

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

20,00 €

MORTADELLA

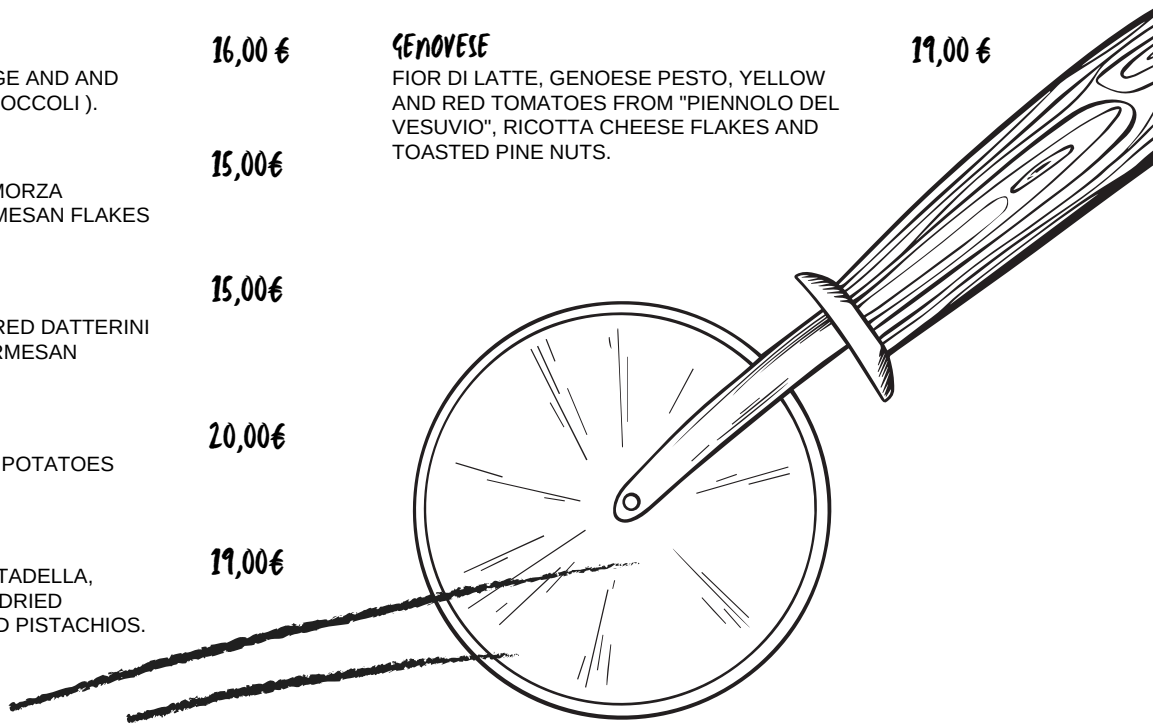
FIOR DI LATTE, ROCKET, MORTADELLA, PECORINO ROMANO FLAKES, DRIED TOMATO PESTO AND TOASTED PISTACHIOS.

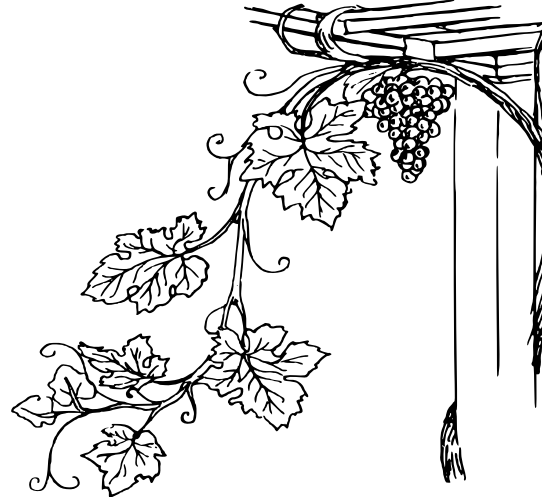
19,00 €

GENOVESE

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

19,00 €





PROSECCO DOC SETTOLO BIO

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

7,50 €

33,00€

TREBBIANO CHARISMA BIODINAMICO

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

7,50€

30,00€

MALVASIA LABELLE BIODINAMICO

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

7,50€

32,00€

PINOT GRIGIO RAMORO BIODINAMICO

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

7,50€

32,00€

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

7,50 €

32,00€

NEGROAMARO DEL SALENTO IGP

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

7,50€

30,00€

PRIMITIVO ELEMENTA

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

8,00€

35,00€

MONTEPULCIANO COSTE DI MORO BIO

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

8,00€

34,00€

DOLCETTO D'ALBA BIO

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

8,00€

38,00€

NEBBIOLO DELLE LANGHE BIO

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

8,00€

38,00€

VALPOLICELLA CLASSICO SUPERIORE

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

8,00€

36,00€

