



OURS IS A PIZZA THAT IS TREATED WELL.

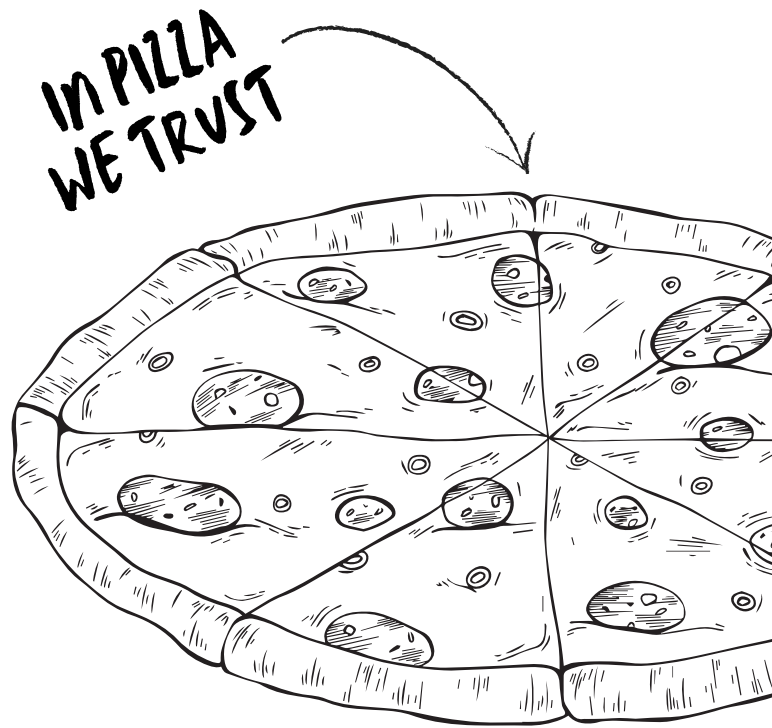
It requires flour worked with stone mills, not just any treatment.

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.



ANTIPASTI & DESSERT

BAKED SCAMORZA TERRINE + HOT FOCACCIA	16,00 €
BOARD WITH MIX OF COLD CUT, CHEESES, VEGETABLES 1-PERS	20,00 €
BOARD WITH MIX OF COLD CUT, CHEESES, VEGETABLES 2-PERS	25,00 €
HOME-MADE CLASSIC TIRAMISU	8,00 €
PISTACHIO TIRAMISU WITH HOME-MADE SALTED PISTACHIO GRANULES	8,00 €

APERITIF

PROSECCO BIO GLASS	7,00 €
PROSECCO BIO BOTTLE	30,00 €
CAMPARI SODA & PROSECCO	9,00 €
APEROL SPRITZ	9,00 €
LIMONCELLO SPRITZ	9,00 €
CAMPARI ORANGE BIO	9,00 €

COFFEE & DIGESTIVES

COFFEE	3,00 €
LATTE MACCHIATO	4,00 €
DECAFFEINATED COFFEE	3,00 €
CAPPUCCINO	4,00 €
COFFEE WITH ALCOHOL	5,00 €
GRAPPA BARRICATA	5,00 €
SAMBUCA	5,00 €
LIMONCELLO	5,00 €
AMARETTO	5,00 €

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 MADITERRANEA	4,50 €
CRODINO	4,00 €
ICE TEA LEMON OR PEACH	3,50 €

COCKTAILS

NEGRONI	10,00 €
NEGRONI SBAGLIATO	10,00 €
GIN MARE & TONIC	11,00 €
GIN MARE & CRODINO	10,00 €

PIZZE ROSSE

MARGHERITA

TOMATO, BASIL AND MOZZARELLA

11,00 €

REGINA

TOMATO, BASIL AND MOZZARELLA DI BUFALA.

15,00 €

PRINCIPESSA

TOMATO, BASIL AND SMOKED SCAMORZA CHEESE.

13,00€

BURRATA

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

18,00€

MARINARA

TOMATO, GARLIC, OREGANO AND BASIL.

10,00€

RUCOLA REGGIANO

TOMATO, MOZZARELLA, ROCKET AND PARMIGIANO REGGIANO CHEESE.

14,00 €

PORCHETTA FUNGHI

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

16,00€

VEGANA

TOMATO, MIX OF VEGETABLES, ROCKET AND DRIED TOMATOES.

15,00 €

VEGETARIANA

TOMATO, MOZZARELLA AND A MIX OF VEGETABLES.

16,00€

CALZONE

THE "PIZZAILO" WILL SURPRISE YOU!

19,00 €

CAPRICCIOSA

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

17,00 €

QUATTRO STAGIONI

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

17,00 €

NAPOLI

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

15,00€

SICILIANA

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

16,00 €

BOSCAIOLA

TOMATO, BASIL, SMOKED SCAMORZA CHEESE, MASCARPONE, MUSHROOMS, 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.

20,00€

CRUDAIOLA

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

20,00€

CALABRESE

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

18,00 €

DIAVOLA

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

15,50 €

PIZZE BIANCHE

SALSICCIA FRIARELLI

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

17,00 €

4 FORMAGGI

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

16,00€

FRESCA

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

16,00€

PATATE & TARTUFO

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

20,00€

MORTADELLA

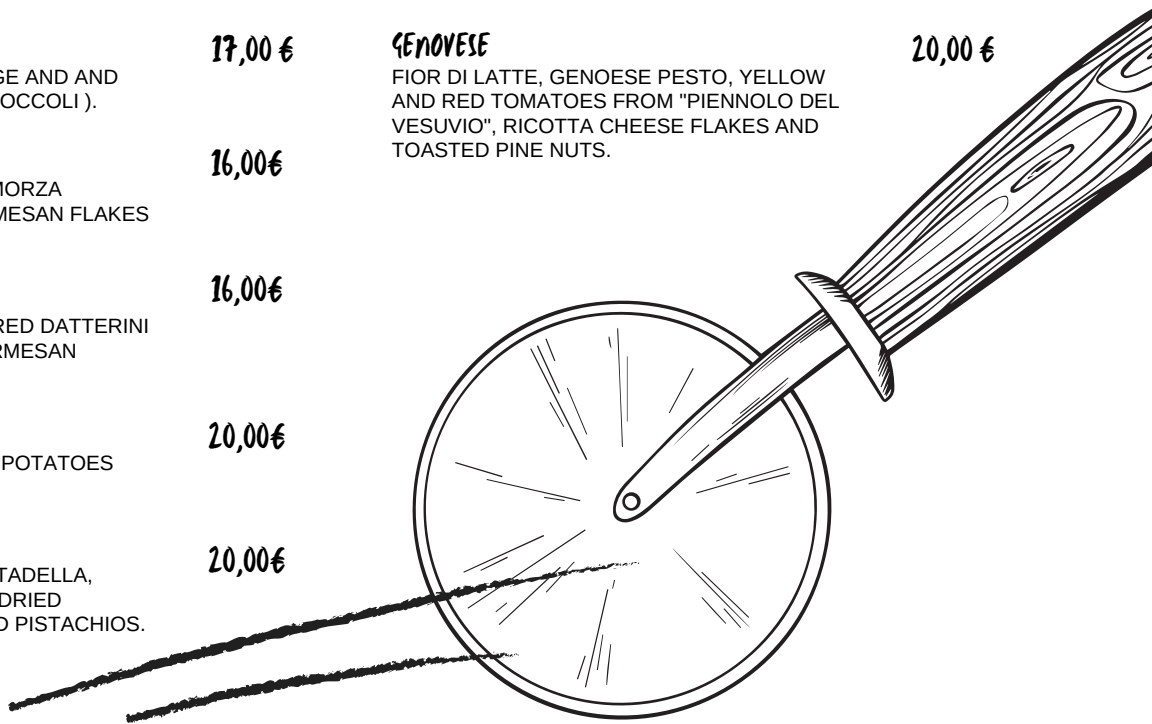
FIOR DI LATTE, ROCKET, MORTADELLA, PECORINO ROMANO FLAKES, DRIED TOMATO PESTO AND TOASTED PISTACHIOS.

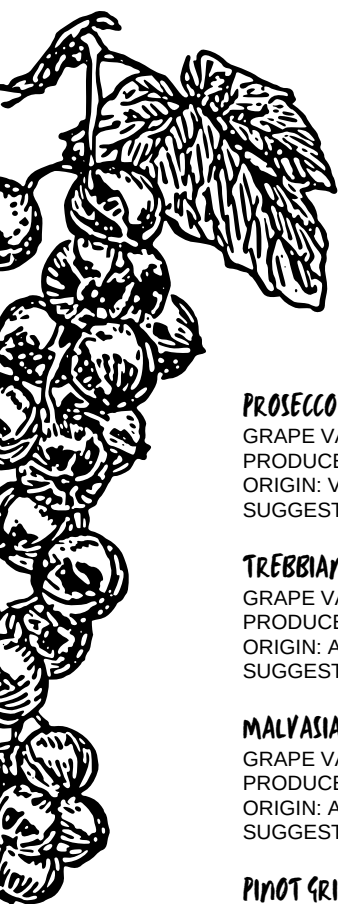
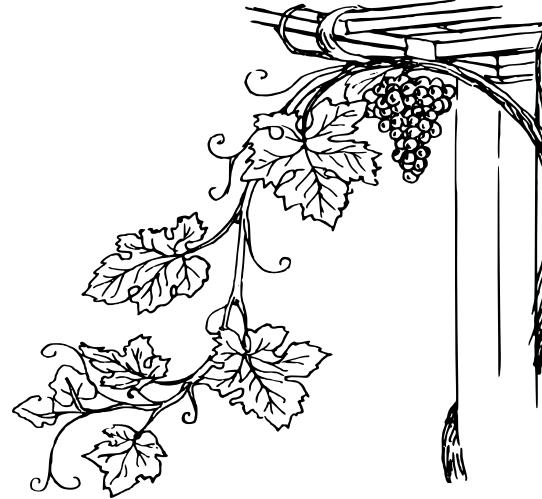
20,00€

GENOVESE

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


20,00 €






PROSECCO DOC SETTOLO BIO


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


 7,50 €

 34,00€

TREBBIANO CHARISMA BIODINAMICO


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


 8,00€

 32,00€

MALVASIA LABELLE BIODINAMICO


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


 8,00€

 33,00€

PINOT GRIGIO RAMORO BIODINAMICO


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


 8,00€

 33,00€

LAMBRUSCO EMILIA SECCO BIO


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


 7,00€

 26,00€

NERO D'AVOLA BIO


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

 8,00 €

 33,00€

NEGROAMARO DEL SALENTO IGP


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

 8,00€

 33,00€

PRIMITIVO ELEMENTA

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


 8,00€

 36,00€

MONTEPULCIANO COSTE DI MORO BIO

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

 8,00€

 35,00€

DOLCETTO D'ALBA BIO

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

 8,00€

 39,00€

NEBBIOLO DELLE LANGHE BIO

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

 8,00€

 39,00€

VALPOLICELLA CLASSICO SUPERIORE

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

 8,00€

 37,00€

