

IL ORO D'ITALIA

S P E C I A L T Y P I Z Z A

STARTERS

BEAN CROSTINI 05.00

White bean crostini with anchovy and lemon salsa.

BRUSCHETTA 06.50

Bruschetta with tomato and basil.

FOCACCIA 07.00

Thin focaccia with garlic, parmesan and rosemary.

FONDUTA DI FORMAGGIO AL TARTUFO 14.00

Truffle melted cheese dipping bath, toasted ciabatta, roasted potatoes and cauliflower.

DRINKS

EXPRESSO 01.50

COCA-COLA 33CL 02.50

SPRITE 33CL 02.50

STILL WATTER 50CL 03.00

SPARKLING WATER 50CL 03.50

BEER MORETTI 25CL 3.60

WHITE WINE - MOSCATO 25CL 04.50

RED WINE - VALPOLLICELLA 25CL 4.50



PIZZA

All served on a thin and crispy hand-scretched base

MARINADA 09.00

Tomate, garlic, oregano, basil and olive oil.

MARGHERITA 09.50

Tomato, mozzarella and basil.

PROSCIUTTO E FUNGHI 11.50

Tomato, prosciutto, mushrooms and oregano.

PARMA 14.00

Tomato, mozzarella and parma ham.

RUSTICA 14.00

Tomato, mozzarella, peppers, egg, ham and arugula.

DIAVOLA 14.50

Tomato, mozzarella and spicy salami.

CAPRICCOSA 15.00

Tomato, mozzarella, ham, artichokes, mushrooms and black olives.

QUATTRO FORMAGII 17.00

Tomato, mozzarella, gorgonzola, fontina and parmigiano-reggiano.

SICILIANA 17.50

Pepperoni, sausage, ham, bacon, and provolone cheese.

TRUFFLE PIZZA 21.50

Tomato, mozzarella and truffle.

DESSERTS

ITALIAN PASSION FRUIT CHEESECAKE 06.50

Passion fruit swirled through creamy cheesecake, on a biscuit base, with passion fruit sauce.

MAMA CHOC-BANANA BROWNIE SUNDAE 06.50

Chocolate and salted caramel ice cream with chocolate banana brownie.

TIRAMISU 06.50

Espresso soaked sponge, layered with mascarpone and cocoa.

ZILLIONAIRE'S SLICE 06.50

A chocolate chip cookie base, topped with layers of salted toffee and coconut chocolate ganache. Finished with splashes of copper.

