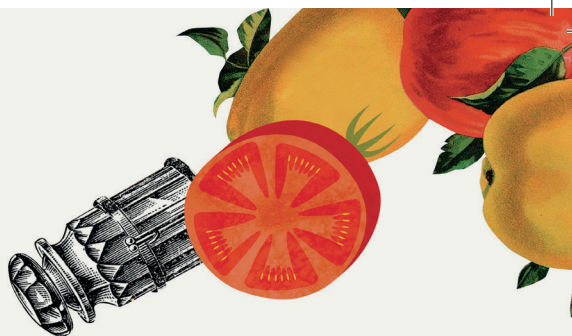


le pizze alla napoletana



with NATURAL
"MOTHER" YEAST

MARINARA € 8

San Marzano tomatoes, garlic, Pantelleria oregano

ROMANA € 12

San Marzano tomatoes, fior di latte mozzarella, Sciacca's anchovies, Pantelleria oregano

MARGHERITA € 10

San Marzano tomatoes, fior di latte mozzarella, fresh basil

POMO D'ORO € 10

Yellow cherry tomatoes, Smoked PDO Buffalo Mozzarella, fresh basil, ricotta salata

QUATTRO STAGIONI € 13

San Marzano tomatoes, fior di latte mozzarella, fresh mushrooms, ham, boiled egg, artichokes

TONNO E TROPEA € 15

Fior di latte mozz., sweet and sour tropea onion, taggiasche olives, marinated fresh tuna fish, sauteed spring onion, fresh oregano

PARMIGIANA € 12

San Marzano tomatoes, fior di latte mozzarella, aubergine Parmigiana

DIAVOLA € 12

San Marzano tomatoes, fior di latte mozzarella, cherry tomatoes, hot spicy salami, Parmigiano Reggiano, fresh basil

COSACCA € 8,5

San Marzano tomatoes, garlic, Pantelleria oregano, sheep's cheese, fresh basil

MASTUNICOLA € 13

Fior di latte mozzarella, sheep's cheese, "battuto" fresh cream of lard, basil, pepper

ORTOLANA € 10

Babaganoush, carrots, courgette, sauteed spring onion, roasted cherry tomatoes, basil, mint, paprika

NAPOLI € 12

San Marzano tomatoes, cherry tomatoes, Pantelleria oregano and capers, Sciacca's anchovies, olives, garlic and fresh basil

ANACAPRI € 13

San Marzano tomatoes, PDO Buffalo Mozzarella, cherry tomatoes, fresh basil

4 FORMAGGI € 13

Fior di latte mozz., Parmigiano Reggiano, smoked scamorza cheese, Gorgonzola DOP

SALSICCIA E FRIARIELLI € 12

Fior di latte mozz., sausage, broccoli rabes* sautéed with garlic and hot chilli pepper

FUMÈ € 12

Smoked PDO Buffalo Mozzarella, roasted potatoes, smoked bacon, rosmery

POSITANO € 12

Yellow cherry tomatoes, Itrana's olives, garlic, Adriatic anchovies, Pantelleria oregano, basil

CARBONARA € 13

Scamorza aff., fonduta di pecorino e tuorlo d'uovo, pork cheek, pepper

CASTELLI ROMANI € 13

Fior di latte mozz., Ariccia roasted Porchetta, Smoked burrata cheese, marinated red onions, rocket pesto

extra virgin olive oils

Il Bioselvatico, Civitella in Val di Chiana (AR) Toscano IGP (harvest 2020)

Masseria Pezze Galere, Fasano (BR) - Giacomì (harvest 2020)

Torre San Martino, Modigliana (FC) Brisighella DOP (harvest 2020)



le pizze gourmet

SLICED INTO EIGHT,
SO IT'S EASY TO SHARE

our dough

All our pizzas are prepared with **CLASSIC DOUGH** (organic common wheat flour type "0", local wheat "Molino Naldoni" and Natural "Mother" Yeast)

HYDROLYZED DOUGH
with cracked wheat
no added yeast
surcharge
€ 2,5

 **BUFALINA € 12,5**
San Marzano tomatoes DOP,
PDO Buffalo Mozzarella, fresh basil

BOLOGNA € 14
Smoked PDO Buffalo Mozzarella,
Mortadella "Artigianquality",
pistachio

PUMMÀ € 14,5
San Marzano tomatoes DOP,
Burrata cheese, Cantabrian
anchovies, Pantelleria Oregano

KALYPSO € 12
Fior di latte mozzarella, wild boar
sausages, cucumbers, Tzatziki
sauce, fresh parsley

NUOVO FIORE € 15
Fior di latte mozzarella, burrata
cheese, Parma ham "Zuarina"
aged 24 months

ROMAGNA MIA € 13
Fior di latte mozzarella, wild herbs*
with shallots, Squacquerone cheese,
Parma ham "Zuarina" aged 24 month

HOT CLUB € 13
Fior di latte mozzarella, Spicy
Gorgonzola DOP cheese, roasted
peppers, 'Nduja di Spilinga, fresh basil

AMATRICIANA € 13
San Marzano tomatoes DOP, pork
cheek, DOP pecorino romano cheese



**pizza
baby**

Only for kids
MARGHERITA € 6

ONLY FOR PIZZE ALLA NAPOLETANA

Sausage € 2 - Frankfurter € 1 - Ham € 2 - 'Nduja (Hot Spicy) € 2
Parma Ham "Zuarina" Aged 24 Mounths (served separately) € 3,5
Hot Salami € 2 - Seasoned pork cheek € 2 - Pantelleria Capers € 1,5
Adriatic Anchovies (cooked) € 2 - Burrata Cheese (served separately) € 3
DPO Buffalo Mozzarella € 2,5 - French fries € 2,5
Champignons Mushrooms € 1 - Rocket € 1 - Artichokes € 2 - Olives € 1

extra





**YOU CAN ALSO
ACCOMPANY THEM
TO THE OUR
PIZZE ALLA
NAPOLETANA**

cured meats

Parma ham "Zuarina" aged 24 months € 3,5

Ham € 2

Salami € 2

Mortadella "Artigianquality" € 3

FOCACCIA
WITH ROSEMARY € 3

CRUNCY
THIN PIZZA
WITH ROSEMARY € 3

dalla cucina

 *Salad (small) € 3*

*Mixed salad (salad + PDO Buffalo Mozzarella, cherry tomatoes, olives, capers, boiled eggs, € 9
Parmigiano Reggiano, carrots, anchovies)*



Smoked Buffalo Mozzarella cheese, rocket salad, cherry tomatoes € 5

Cod salad with potatoes € 12



Brown rice with roasted summer vegetables and rocket pesto € 10

Chicken salad € 10

i nostri fritti

LE MONTANARINE € 5 (you can choose two montanarine)

Burrata cheese, Adriatic anchovies, fresh lemon peel



Tomato sauce, pecorino cheese, fresh basil

Squacquerone cheese and Parma ham "Zuarina" aged 24 months

Mortadella Bologna "Artigianquality"

Ragù bolognese and Parmigiano Reggiano



Smoked Burrata cheese, roasted peppers, fresh mint



**FRENCH
FRIES € 5**

dessert

TIRAMISÙ € 6

PANNA COTTA with salt caramel and pistachio € 6

VANILLA ICE-CREAM with black cherry € 6

FIOR DI LATTE ICE-CREAM with coffee € 6



The ice creams are from



vegetarian dish



vegan dish



the product is frozen
if it is not available fresh

Cover charge € 2,5

cured meats

YOU CAN ALSO
ACCOMPANY THEM
TO THE OUR
PIZZE ALLA
NAPOLETANA

Parma ham "Zuarina" aged 24
months € 3,5

Ham € 2

Salami € 2

Mortadella "Artigianquality" € 3

FOCACCIA
WITH ROSEMARY € 3

CRUNCY
THIN PIZZA
WITH ROSEMARY € 3

dalla cucina

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Parmigiano Reggiano, carrots, anchovies)

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