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deliziare ci fa

milano marittima

# our doughs



**CLASSIC DOUGH** whit biologic wheat flour "0" type and Romagna Grains " Molino Naldoni"

*Mother Yeast*

**DOUGH WHIT SEEDS**

flex seed, sunflower seed, sesamo seed, oatmeal

*Mother Yeast*

*Additional € 2,5*

**HYDROLYSIS DOUGH** with bulgur wheat

*without yeast*

*Additional € 2,5*

*Our mother yeast is refreshed everyday at 12 pm and at 4 pm, the dough are prepared every night at 8 pm for the next day, all made whit love, passion and dedication.*

**ALLERGENS**

*For allergies contact the staff or view the exposed allergens table.*




# our fried

## LE MONTANARINE € 5


OUR CLASSIC DOUGH IN A FRIED VERSION

(You can choose two different montanarina's flavours in the same plate)


- *Burrata cheese, anchovies cantabrian, liquorice*
-  - *Tomato souce, parmigiano cheese, leaf of fresh basil*
- *Squaquerone cheese (soft cheese),  
Parma ham "Zuarina" seasoned 24 months sliced in small stripes*
- *Mortadella*
- *Stuffed of ventricina salami (spicy), covered whit  
flakes of salted ricotta cheese*
- *Gorgonzola cheese, baked speck, covered whit honey*

## FRENCH FRIES € 5

## SALADS

-  *Salad* (small) € 3  
*Mixed salad* € 9  
(salad + DOP Buffalo Mozzarella, cherry tomatoes, olives, capers, boiled eggs, Parmigiano Reggiano, carrots, anchovies)

## I PIATTINI

-  *Smoked Buffalo mozzarella cheese DOP, rocket salad, cherry tomatoes* € 5  
*Smoked tuna (thin slices), salad, goat cheese* € 6



## CURED MEATS

- Parma ham "Zuarina" seasoned 24 months* € 3,5  
*Baked ham* € 2  
*Pork chees seasoned* € 2  
*Mortadella "Artigianquality"* € 3  
*Baked speck* € 3  
*Salami Milano* € 2

-  *Focaccia with rosemary* € 3  
 *Cruncy thin pizza with rosemary* € 3

# gourmet pizzas

SLICED INTO EIGHT,  
SO IT'S EASY TO SHARE



## BUFALINA

€ 12,5

*Tomatoes, DOP Buffalo Mozzarella, basil*

## BOLOGNA

€ 14

*Smoked DOP Buffalo Mozzarella,  
Mortadella "Artigianquality", pistachio*

## PUMMÀ

€ 14,5

*Tomatoes, Burrata cheese, Cantabrian anchovies,  
Pantelleria Oregano*

## MEDITERRANEA

€ 14,5

*Fior di latte mozzarella, Burrata cheese, marinated fresh tuna fish,  
roasted cherry tomatoes, pistachio*

## MONTAGNA

€ 13

*Fior di latte mozzarella, lightly smoked Speck, prune and radicchio  
chutney, goat cheese and roasted hazelnuts*

## NUOVO FIORE

€ 15

*Fior di latte mozzarella, burrata cheese,  
Parma ham "Zuarina" aged 24 months*

**AMATRICIANA** € 13

*Tomatoes, pork cheek, DOP pecorino romano cheese*

**CARBONARA** € 13

*Smoked scamorza cheese, potatoes, sheep's cheese, pork cheek, creamy egg sauce, pepper*

**HOT CLUB** € 13

*Fior di latte mozzarella, Spicy Gorgonzola DOP cheese, roasted peppers, 'Nduja di Spilinga, fresh basil*

**PICCANTINA** € 14

*Fior di latte mozzarella cheese, goat cheese whit chilli pepper, ventricina salami, roasted tomatoes*

**ROMAGNA MIA** € 13

*Fior di latte mozzarella cheese, satéed herbs\* whit shallots, Squacquerone cheese (soft cheese), Parma ham "Zuarina" seasoned 24 months*

**MI.MA.** (served with classic dough only) € 13

*Squacquerone, rucola, salame Milano*

# Napels pizza

served whit  
"classic dough" only

-  **MARINARA** € 8  
*Tomatoes, garlic, Pantelleria oregano*
- ROMANA** € 12  
*Tomatoes, fior di latte mozzarella, Sciacca's anchovies,  
Pantelleria oregano*
-  **MARGHERITA** € 10  
*Tomatoes, fior di latte mozzarella, fresh basil*
-  **POMO D'ORO** € 10  
*Yellow cherry tomatoes, Smoked DOP Buffalo Mozzarella,  
fresh basil, ricotta salata*
- QUATTRO STAGIONI** € 13  
*Tomatoes, fior di latte mozzarella, fresh mushrooms,  
ham, boiled egg, artichokes*

## PIZZA BABY

Only for kids

MARGHERITA € 6





**TONNO E TROPEA** € 15

*Fior di latte mozzarella, sweet and sour Tropea onion, taggiasche olives, marinated fresh tuna fish, sauteed spring onion, fresh oregano*



**PARMIGIANA** € 12

*Tomatoes, fior di latte mozzarella, aubergine Parmigiana*



**DIAVOLA** € 12

*Tomatoes, fior di latte mozzarella, cherry tomatoes, hot spicy salami, Parmigiano Reggiano, fresh basil*



**COSACCA** € 8,5

*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** € 11


*Obergine, zucchini, Tropea onion bitter sweet, cherry tomatoes, peppers, basil*

**NAPOLI** € 12


*Tomatoes, cherry tomatoes, Pantelleria oregano and capers, Sciacca's anchovies, olives, garlic and fresh basil*

 **ANACAPRI** € 13

*Tomatoes, DOP Buffalo Mozzarella, cherry tomatoes, fresh basil (all ingredient are not cooked)*

 **REGINA** € 13

*Basil, Buffalo mozzarella, cherry tomatoes (all ingredient are cooked)*

 **4 FORMAGGI** € 13

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



**SALSICCIA E FRIARIELLI** € 12

*Fior di latte mozzarella, sausage, broccoli rabes\* sautéed with garlic and hot chilli pepper*

**FUMÈ** € 12

*Smoked DOP Buffalo Mozzarella, roasted potatoes, smoked bacon, rosemary*

**POSITANO** € 12

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

**È SEMPLICE** € 13

*Fior di latte mozzarella cheese, sautéed herbs\*, tumarrano cheese, sausage*

**ALPITOUR** € 13

*Squashed potato, fior di latte mozzarella cheese, taleggio cheese, baked speck, cashew nuts*



\* the product is frozen  
if it is not available fresh

## EXTRA

### ONLY FOR NAPLES PIZZA

*Rocket € 1 - Sausage € 2 - Frankfurter € 1*

*Baked Ham € 2 - 'Nduja (Hot Spicy) € 2*

*Parma Ham "Zuarina" Aged 24 Months (served separately) € 3,5*

*Salami Milano € 2 - Seasoned pork cheek € 2*

*Hot Salami € 2 - Lightly smoked Speck € 3*

*Pantelleria Capers € 1,5 - Olives € 1*

*Adriatic Anchovies (cooked) € 2*



*Burrata Cheese (served separately) € 3 - French fries € 2,5*

*Champignons Mushrooms € 1 - Artichokes € 2*

*DPO Buffalo Mozzarella € 2,5*



# dessert

FIORDILATTE ICE CREAM *drowned in coffee* € 6

CREAM ICE CREAM *whit "Fabbri" black cherries in syrup* € 6

PANNA COTTA  
*whit salt caramel and pistaccio or  
"Fabbri" black cherries in syrup* € 6

TIRAMISÙ € 6

MOIST CHOCOLATE CAKE  
*whit fior di latte ice cream* € 6

LEMON SORBET € 3,5



# coffee

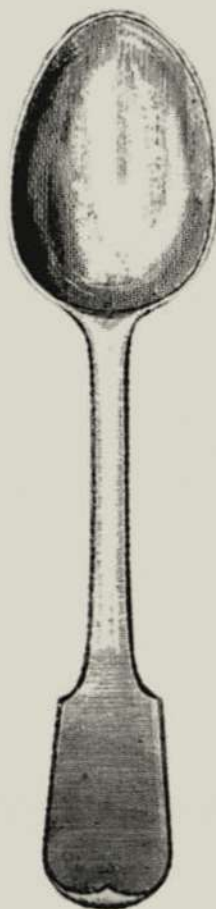
**MOKADOR**  
• 100% STRAORDINARIO •



OUR GRAND MIX ESPRESSO € 1,5

DECAFFEINATED COFFEE € 1,5

BARLEY € 1,5



# beverages



## WATER & DRINKS

|   |                    |
|---|--------------------|
| WATER ( <i>Still and Sparkling water</i> )                | bott. 0.75 L € 2   |
| COCA COLA ( <i>Classic, Zero</i> )                        | bott. 0.33 L € 3,5 |
| COCA COLA ( <i>Classic</i> )                              | bott. 1 L € 7      |
| FANTA   | bott. 0.33 L € 3,5 |
| CHINOTTO ( <i>soft drink flavoured with sour orange</i> ) | bott. 0.25 L € 3,5 |
| GASSOSA ( <i>soda</i> )                                   | bott. 0.25 L € 3,5 |

## DRAFT BEER

|   |                                    |       |
|---|------------------------------------|-------|
| MORETTI CHIARA - 4,6%<br>( <i>Italian blonde beer</i> ) | small 0.20 L € 3,5 / 0.40 L medium | € 5   |
| ICHNUSA non filtrata- 5%<br>( <i>Sardinian beer</i> )   | small 0.20 L € 3,5 / 0.40 L medium | € 5,5 |
| MORETTI LA BIANCA - 5%<br>( <i>White beer</i> )         | small 0.20 L € 3,5 / 0.40 L medium | € 5,5 |
| MORETTI LA ROSSA - 7,2%<br>( <i>Red beer</i> )          | small 0.20 L € 4,0 / 0.40 L media  | € 6   |

## BOTTLED BEERS

*For the crafted beers refer to the dining room staff*

# wine

## SPARKLING WINE

FRANCIACORTA BRUT (*sbocc. 2019*)

bott 0,75 L € 35

*"Le Vedute" - Rovato (BS) - da uve Chardonnay e Pinot Nero*

VALDOBBIADENE PROSECCO

SUPERIORE EXTRA DRY DOCG

*"Colbello" Merotto - Col San Martino (TV)*

bott 0,75 L € 26 - calice € 5,5

CHAMPAGNE DRAPPIER PREMIER

CRU BRUT s.a.

*(da uve Pinot Nero 90% e Chardonnay 10%)*

bott 0,75 L € 65

## WHITE WINE

CHARDONNAY DOC 2020

bott 0,75 L € 22

*"A.A." Kossler - St. Pauls (BZ)*

RIBOLLA GIALLA DEL COLLIO 2020

bott 0,75 L € 19 - calice € 4

*Vigna del Lauro - Cormons (GO)*

VERMENTINO DI SARDEGNA DOC 2020

bott 0,75 L € 20 - calice € 4,5

*Audaraya - Serdiana (CA)*

## ROSÉ WINE

SALENTO SUSSUMANIELLO ROSATO IGT 2020

bott 0,75 L € 16

*Tenute Serranova - Serranova (BR)*

## RED WINE

ROMAGNA DOC

SANGIOVESE DI ROMAGNA SUP. 2018 BIO

bott 0,75 L € 24 - calice € 5

*"Gemme" Torre San Martino - Modigliana (FC)*



# liqueurs and spirits

|  |     |
|--|-----|
| <i>Lemon liqueur</i>                         | € 4 |
| <i>Licorice liqueur</i>                      | € 4 |
| <i>Montenegro</i>                            | € 4 |
| <i>Amaro del capo</i>                        | € 4 |
| <i>Jagermaister</i>                          | € 4 |
| <i>Amaretto " Autentico " Lazzaroni 1851</i> | € 4 |
| <i>Grappa La tipica 903</i>                  | € 4 |
| <i>Grappa La tipica 903 BARRIQUE</i>         | € 4 |
| <i>Grappa Prime uve oro</i>                  | € 4 |
| <i>Baileys</i>                               | € 4 |
| <i>Raisin wine</i>                           | € 6 |

## RUM

|   |     |
|---|-----|
| <i>Cubaney 18/21</i>                                      | € 5 |
| <i>Cubaney 25</i>   | € 6 |
| <i>Botran "Solera 1893", Zacapa23 Solera Gran Riserva</i> | € 6 |