



IL CALZONE *Super Filante*

Mozzarella, Caciocavallo Podolico, served with spicy Tomato Sauce

MARGHERITA

Tomato Sauce, Mozzarella, Fresh Basil and Extra Virgin Olive Oil

MARGHERITA CON GRATTATA DI PARMIGIANO RISERVA

Tomato Sauce and Mozzarella with a grating of Parmigiano at the Table

LA BUFALA

Tomato Sauce & Buffalo Mozzarella

LA VEGETARIANA

Tomato Sauce, Mozzarella, Zucchini, Eggplant, Tomatoes and Pesto

DIAVOLA

Pepperoni Pizza

LA NORMA

Tomato Sauce, Mozzarella, Eggplant, Salted Ricotta

ACCIUGHE E PIENNOLO GIALLO

Yellow Tomato Sauce, Mozzarella, Cetara Anchovies, Taggiasche Olives

TONNO E CIPOLLA

Tomato Sauce, Mozzarella, Tuna, Tropea Red Onion

4 FORMAGGI

Mozzarella, Cheese Fondue and Crunchy Grana Padano Wafers

LA VEGANA

Yellow Tomato Purée, Eggplant, Dried Tomatoes, Olives,
Pesto and Pistachio Grits

ALL' AMATRICIANA

Tomato Sauce, Tropea Red Onion, Jowl Bacon and
Pecorino Cheese

FUNGHI DI STAGIONE

Mozzarella, Tomato Sauce and Seasonal Mixed Mushrooms

LA TREVIGIANA

Mozzarella, Artisanal Sausage, Smoked Scamorza and Red Radish

SALSICCIA E FRIARIELLI

Mozzarella, Artisanal Sausage, Smoked Scamorza and
Homemade Friarielli

PATATE, PANCETTA E ROSMARINO

Mozzarella, Potatoes, Pancetta and Rosemary

PROSCIUTTO E FUNGHI

Tomato Sauce, Mozzarella, Fresh Champignon
Mushrooms and Cooked Ham

LA SICILIANA DI BOLOGNA

Bronte Pistachio Sauce, Mozzarella, Mortadella,
Cherry Tomatoes and Pistachio Grits

CRUDO E STRACCIATELLA

Mozzarella, Raw Ham, Tomatoes and Stracciatella

LA CRUDO FERRARI

Tomato Sauce, Mozzarella, Raw Ham Aged 24 months, cut at the moment

PIZZA & PATA NEGRA

Mozzarella and Iberian Bellota of Pata Negra Aged 24 months

Our Best Ingredients

SAN MARZANO TOMATO SAUCE • BUFFALO MOZZARELLA FROM PAESTUM • PIENNOLO CHERRY TOMATOES • RAW PARMA HAM AGED 24 MONTHS •
EXTRA VIRGIN OLIVE OIL FROM APULIA • MOZZARELLA FIORDILATTE • ARTISANAL STRACCIATELLA FROM PUGLIA • BURRATA FROM ANDRIA IGP • SAURIS SALAMI



MANI IN PASTA

PIZZA NATURALE DI QUALITÀ SUPERIORE

To Accompany

BAKED POTATOES

BURRATA

(125gr) Apulia Burrata, Tomatoes and Basil

POTATOES WITH CHEESE

With Melted Cheese

BUFFALO MOZZARELLA

(250gr) Recommended for 2
Buffalo Mozzarella, Tomatoes and Basil

STRACCIATELLA AND ANCHOVIES

CHERRY TOMATOES AND ONION

Our Focaccia

to share

BURRATA & TOMATOES

Burrata Spread, Chopped Fresh Tomatoes and Onions

RAW HAM AND STRACCIATELLA

Stracciatella Raw Parma Ham Aged 24 months

GORGONZOLA, PERE E NOCI

Mozzarella, Gorgonzola, Pear, Walnuts and Honey

PATA NEGRA

Iberian Bellota of Pata Negra Aged 24 months

Our Dishes

CLASSIC LASAGNE

With homemade ragù

BAKED CHICKEN

Flame Cooked with Potatoes or Vegetables

MEATBALLS WITH POTATOES

Tomato Sauce with Baked Potatoes

MEATBALLS WITH POLENTA

Beef Meatballs in Sauce with Polenta

ROAST BEEF

with roasted Potatoes

VITEL TONNÈ

Cooked 8 Hours at Low Temperature

BEEF TARTARE WITH HAZELNUTS

150gr Fassona, Hazelnut Grits and Carasau Bread

MEDITERRANEAN BEEF TARTARE

150gr Fassona, Taggiasca Olives and Carasau Bread

BURRATA / BUFFALO CHEESE WITH RAW HAM

The Chopping Boards

THE SUPER CUTLERY

(minimum 2 people)

Special Selection of Cold Cuts and Cheeses

THE CUTLERY

Selection of Cold Cuts and Mixed Cheeses

Salads

(lunch only)

TUNA SALAD

Lettuce, Tuna, Mozzarella, Tomatoes, Olives,
Corn and Carrots

SALMON SALAD

Lettuce, Salmon, Avocado, Cherry Tomatoes,
Soybean Sprouts and Lemon

VEGAN SALAD

Lettuce, Chickpeas, Corn, Olives, Green Beans and Radishes

CHICKEN SALAD

Chicken Breast, Lettuce, Cucumbers and Cherry Tomatoes

CAPRESE 150GR

Tomato, Buffalo Mozzarella 150gr and Basil

Homemade Desserts

HOMEMADE TIRAMISÙ

STRAWBERRY TIRAMISÙ

PANNA COTTA WITH JAM

SEASONAL FRUIT

Cover Charge 2 (dinner daily, lunch on weekends)