



Il nostro Calzone 14

Mozzarella, Caciocavallo Podolico, served with spicy Tomato Sauce

MARGHERITA 10

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

MARGHERITA CON GRATTATA DI PARMIGIANO RISERVA 13

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

LA BUFALA 14

Tomato Sauce & Buffalo Mozzarella

DIAVOLA 14

Pepperoni Pizza

LA NORMA 13

Tomato Sauce, Mozzarella, Eggplant, Salted Ricotta

SALSICCIA E PATATE 13

Mozzarella, Norcia Sausage, Roasted potatoes & Rosemary

TONNO E CIPOLLA 14

Tomato Sauce, Mozzarella, Tuna, Tropea Red Onion

4 FORMAGGI 14

Mozzarella, Cheese Fondue and Crunchy Grana Padano Wafers

LA VEGETARIANA 13

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

LA VEGANA 16

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

ALL' AMATRICIANA 14

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

FUNGHI DI STAGIONE 15

Mozzarella, Tomato Sauce and Seasonal Mixed Mushrooms

LA TREVIGIANA 14

Mozzarella, Artisanal Sausage, Smoked Scamorza and Red Radish

ACCIUGHE E PIENNOLO GIALLO 16

Yellow Tomato Sauce, Mozzarella, Anchovies from Cetara, Taggiasche Olives

PUNTARELLE & ACCIUGHE 16

Tomato Sauce, Mozzarella, Fresh Chicory and Cetara Anchovies

PROSCIUTTO E FUNGHI 15

Tomato Sauce, Mozzarella, Fresh Champignon
Mushrooms and Cooked Ham

SALSICCIA E FRIARIELLI 15

Mozzarella, Artisanal Sausage, Smoked Scamorza and Homemade Friarielli

LA MEDITERRANEA PICCANTE 16

Mozzarella, Olive Pâté, Spicy Salami, Ricotta, fresh Datterino Tomatoes

LA SICILIANA DI BOLOGNA 17

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

CRUDO E STRACCIATELLA 18

Mozzarella, Raw Ham Aged 24 months, Tomatoes and Stracciatella

PIZZA & PATA NEGRA 25

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 IGP FROM ANDRIA • SAURIS SALAMI



MANI IN PASTA

PIZZA NATURALE DI QUALITÀ SUPERIORE

To Accompany

BAKED POTATOES 8

POTATOES WITH CHEESE 10
With Melted Cheese

BURRATA 12
(125gr) Apulia Burrata, Tomatoes and Basil

BUFFALO MOZZARELLA 16
(250gr) Recommended for 2
Buffalo Mozzarella, Tomatoes and Basil

STRACCIATELLA AND ANCHOVIES 9

PUNTARELLE AND ANCHOVIES 15

Our Focaccia

to share

BURRATA & CHERRY TOMATOES 15
Burrata Spread, Chopped Fresh Tomatoes and Basil

RAW HAM AND STRACCIATELLA 17
Stracciatella Raw Parma Ham Aged 24 months

GORGONZOLA, PEARS & WALNUTS 18
Gorgonzola, Pears, Walnuts and Honey

PATA NEGRA 23
Iberian Bellota of Pata Negra Aged 24 months

Our Dishes

CLASSIC LASAGNE 14
With homemade ragù

BAKED CHICKEN 15
Flame Cooked with Potatoes or Vegetables

MEATBALLS WITH POTATOES 12
Beef Meatballs in Tomato Sauce with roasted Potatoes

MEATBALLS WITH POLENTA 13
Beef Meatballs in Sauce with Polenta

ROAST BEEF 16
with roasted Potatoes

VITELLO TONNATO 17
Cooked for 8 Hours at Low Temperature

BEEF TARTARE WITH HAZELNUTS 16
150gr Fassona, Hazelnut Grits and Carasau Bread

MEDITERRANEAN BEEF TARTARE 16
150gr Fassona, Taggiasca Olives and Carasau Bread

BURRATA CHEESE WITH RAW HAM 16

The Chopping Boards

THE SUPER BOARD 15pp
(minimum 2 people)
Special Selection of Cold Cuts and Cheeses

THE BOARD 18
Selection of Cold Cuts and Mixed Cheeses

Salads

(lunch only)

GREEK SALAD 14
Lettuce, Feta, Olives, Cucumbers, Bell Peppers, Cherry Tomatoes, Onion and Oregano

TUNA SALAD 13
Lettuce, Tuna, Mozzarella, Tomatoes, Olives, Corn and Carrots

SALMON SALAD 15
Lettuce, Salmon, Avocado, Cherry Tomatoes, Soybean Sprouts and Lemon

VEGAN SALAD 12
Lettuce, Chickpeas, Corn, Olives, Green Beans and Radishes

CHICKEN SALAD 13
Chicken Breast, Lettuce, Cucumbers and Cherry Tomatoes

CAPRESE 150GR 15
Tomato, Buffalo Mozzarella 150gr and Basil

Homemade Desserts

HOMEMADE TIRAMISÙ 8
STRAWBERRY TIRAMISÙ 8

MIXED BERRIES 9

PANNA COTTA WITH JAM 7
CANTUCCI E VIN SANTO 9