



IL CALZONE *Super Filante* 11

Mozzarella, Caciocavallo Podolico, served with spicy Tomato Sauce

MARGHERITA 9

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

MARGHERITA CON GRATTATA DI PARMIGIANO RISERVA 12

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

LA BUFALA 13

Tomato Sauce & Buffalo Mozzarella

LA VEGETARIANA 11

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

DIAVOLA 12

Pepperoni Pizza

LA NORMA 11

Tomato Sauce, Mozzarella, Eggplant, Salted Ricotta

ACCIUGHE E PIENNOLO GIALLO 13

Yellow Tomato Sauce, Mozzarella, Cetara Anchovies, Taggiasche Olives

TONNO E CIPOLLA 12

Tomato Sauce, Mozzarella, Tuna, Tropea Red Onion

4 FORMAGGI 12

Mozzarella, Cheese Fondue and Crunchy Grana Padano Wafers

LA VEGANA 15

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

ALL' AMATRICIANA 12

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

FUNGHI DI STAGIONE 14

Mozzarella, Tomato Sauce and Seasonal Mixed Mushrooms

LA TREVIGIANA 12

Mozzarella, Artisanal Sausage, Smoked Scamorza and Red Radish

SALSICCIA E PATATE 12

Mozzarella, Artisanal Sausage, roasted Potatoes and Rosemary

LA VEGETARIANA DI SANTORINI 13

Tomato Sauce, Mozzarella, Taggiasca Olives,
Grape Tomatoes, Greek Feta and Chives

PROSCIUTTO E FUNGHI 14

Tomato Sauce, Mozzarella, Fresh Champignon
Mushrooms and Cooked Ham

LA SICILIANA DI BOLOGNA 15

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

CRUDO E STRACCIATELLA 17

Mozzarella, Raw Ham, Tomatoes and Stracciatella

LA CRUDO E FICHI 18

Mozzarella, Raw Ham Aged 24 months cut at the moment,
Stracciatella, fresh Figs and Thyme

PIZZA & PATA NEGRA 23

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

To Accompany

BAKED POTATOES 6

BURRATA 8

(125gr) Apulia Burrata, Tomatoes and Basil

FETA AND CHERRY TOMATOES 9

Greek Feta, Cherry Tomatoes, Onion and Basil

POTATOES WITH CHEESE 8

With Melted Cheese

BUFFALO MOZZARELLA 15

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

STRACCIATELLA AND ANCHOVIES 9

CHERRY TOMATOES AND ONION 6

GRILLED VEGETABLES 6

Our Focaccia

Cut into 6

BURRATA & TOMATOES 14

Burrata Spread, Chopped Fresh Tomatoes and Onions

RAW HAM AND STRACCIATELLA 16

Stracciatella Raw Parma Ham Aged 24 months

BUFFALO AND ANCHOVIES 15

Buffalo Mozzarella and Cetara Anchovies

PATA NEGRA 23

Iberian Bellota of Pata Negra Aged 24 months



MANI IN PASTA

PIZZA NATURALE DI QUALITÀ SUPERIORE

Our Dishes

RICE SALAD 13

With fresh Vegetables, Egg or Salmon

CRUDO E MELONE 15

BAKED CHICKEN 13

Flame Cooked with Potatoes or Vegetables

MEATBALLS WITH POTATOES 10

Tomato Sauce with Baked Potatoes

ROAST BEEF 15

Slow-cooked with roasted Potatoes

VITEL TONNÈ 14

Cooked 8 Hours at Low Temperature

BEEF TARTARE WITH HAZELNUTS 15

150gr Fassona, Hazelnut Grits and Carasau Bread

MEDITERRANEAN BEEF TARTARE 15

150gr Fassona, Taggiasca Olives and Carasau Bread

BURRATA / BUFFALO CHEESE WITH RAW HAM 15

The Chopping Boards

THE SUPER CUTLERY 14pp

(minimum 2 people) Special Selection of
Cold Cuts and Cheeses

THE CUTLERY 16

Selection of Cold Cuts and Mixed Cheeses

Salads

(lunch only)

GREEK SALAD 13

Lettuce, Feta, Olives, Cucumbers, Peppers, Tomatoes,
Onion and Oregano

TUNA SALAD 13

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

SALMON SALAD 14

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

VEGAN SALAD 10

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

CHICKEN SALAD 12

Chicken Breast, Lettuce, Cucumbers and Cherry Tomatoes

CAPRESE 250GR 15

Tomato, Buffalo Mozzarella 250gr and Basil

Homemade Desserts

HOMEMADE TIRAMISÙ 7

STRAWBERRY TIRAMISÙ 7

STRAWBERRIES AND MELON 13

(for two people)

COOKIES CANTUCCI AND SWEET WINE 9

PANNA COTTA WITH JAM 7

Cover Charge 2 (dinner only)