

EL GRINGO

MARITOZZI

5€

*The iconic Roman dessert in a savory version
the Maritozzo of durum wheat semolina, gently steamed, is transformed into
in a soft and refined appetizer, stuffed with excellent ingredients.*

BACCALA'

A sexy Venetian cicchetto dressed with
squid ink dough, creamed cod and leek
sprouts.
(allergens 1.4.7.12)

MANZO TONNATO

A jump to Piedmont with a classic recipe of
Italian gastronomy, beef cooked at low
temperature, tuna sauce, caper. (allergens
1.3.4.12)

OPS DOG

The myth of carbonara in a maritozzo!
Mimosa eggs, pecorino cheese fondue
and crispy bacon. (allergens 1.3.7)

ZUCCA e SPECK

Brie with pumpkin and speck soup
(allergens 1.7)

'NDUJA

Stracciatella pugliese, nduja. (allergens 1.7)

CARBONARA

The myth of carbonara in a maritozzo!
Mimosa eggs, pecorino cheese fondue
and crispy bacon. (allergens 1.3.7)

BOTANICA

Fried eggplant and marinated red onion.
(allergens 1)

L'ACCIUGA

Stracciatella and anchovy in olive oil and
olive crumble (allergens 1-4-12)

LE MONTANARINE

10€

GREAT TO SHARE

TRIO OF MONTANARINE
bites of fried dough stuffed with

**BUFFALO MOZZARELLA AND TOMATO
CAPOCOLLO AND STRACCIATELLA
'NDUJA AND RICOTTA**

(1.5.7)

COCKTAIL

AMERICAN 6€

Bitter Campari, red Vermouth, a splash of soda and fresh orange zest.

NEGRONI 6€

Dry gin, red Vermouth, Bitter Campari and orange peel for an intense and aromatic classic.

NEGRONI SBAGLIATO 6€

Bitter Campari, Red Vermouth and Prosecco DOC: sparkling and slightly more delicate than the original.

GIN TONIC 6€

Premium gin with tonic water and lime slice, fresh, fragrant and timeless.

Spritz & Bubbles

SPRITZ APEROL 4€

Aperol, Prosecco DOC, soda and orange slice.

SPRITZ CAMPARI 4€

Bitter Campari, Prosecco DOC, soda and lemon: more decisive, with a bitter touch.

SPRITZ MARTINI 4€

White Martini, Prosecco DOC, soda, lemon, mint.

APPLE SPRITZ 4€

Prosecco DOC, apple juice, soda and lemon slice

PROSECCO DOC BRUT 3,5€

Glass of Prosecco DOC

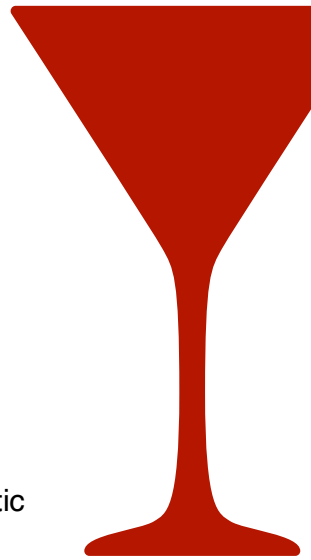
Non-alcoholic

CRODINO 3€

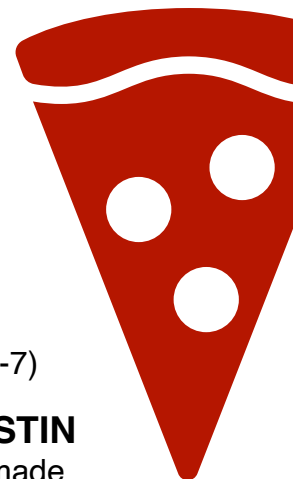
GINGERINO 3€

SANBITTER 3€

POMPELMO 3€



LE NOSTRE PIZZE



MORTADELLA AND PISTACHIOS

Fiordilatte, mortadella with
Apulian burrata and pistachios **13,5** (1-3-9)

LAVARDET

Fiordilatte, fresh leek, julienned speck in
cooking, baked potatoes **13** (1-7)

MARTINA FRANCA

San Marzano tomato fillets with fiordilatte,
Capocollo di Martina Franca, burrata
stracciatella and valerian **14.5** (1-7)

MANZO TONNATO

A trip to Piedmont with a classic
recipe of Italian gastronomy,
on a fiordilatte base, beef cooked in pink,
tuna sauce, caper fruit and roasted cherry
tomatoes **14** (1-3-4-12)

PARMIGIANA BIANCA

Fior di latte with fried eggplant,
Parmesan cheese and cherry tomatoes
and parmesan flakes **12,5** (1-3-5)

SMOKE

Fiordilatte, sweet smoked gorgonzola,
speck and bourbon sauce **14.5** (1-7-12)

SAN BIAGIO

Fiordilatte, tomato, pastin, baked potatoes
and alpine cheese **13** (1-7)

CRUDO E BURRATA

Tomato, fiordilatte, Parma ham and
Apulian burrata **15** (1-7)

PORCHETTA & CARTUFOLE

Tomato, fiordilatte, porchetta,
Jerusalem artichoke **13** (1-7-12)

DELICATA

Fiordilatte, San Marzano tomato,
valerian, stracciatella, cartufole
and onion marinated **13** (1-7)

QUASI CARBONARA

Pecorino Romano PDO fondue
with scrambled eggs,
Stewed and crispy bacon **12** (1-3-7)

TURNIP GREENS AND PASTIN

Fiordilatte, turnip greens, home-made
roasted cherry tomatoes and a local
ingredient, Pastin dell'AZ. Agricola
Talamini dela Tela di Vodo **12.5** (1-7-12)

CAPRICCIOSA SPECIAL

A classic revisited! Fiordilatte, grilled,
mushrooms and artichoke cream **13** (1-3-7-12)

CHEESE LOVERS

Fiordilatte, alpine cheese, brie, gorgonzola
12,5 (1-7) -

MEDITERRANEAN

Yellow peeled tomato, fiordilatte,
anchovies, Sicilian capers, olives, basil **14**
(1-4-7)

PUMPKIN AND BACON

Fiordilatte, pumpkin cream, pumpkin
carpaccio, bacon and smoked ricotta **13**
(1-7)

FETA AND ANCHOVIES

Tomato sauce, tomato tartare seasoned
fresh with Greek feta and anchovies. **13,5**
(1-4-6)

MARINARA SPECIAL

A marinara with a few additions for the
happiness of those who love red pizzas! S.
Marzano DOP tomato, capers, anchovies,
red onion, oregano and garlic **12.5** (1-4)

PORCINI & BRACE

Fiordilatte, grilled, porcini*
and vitelotte potato chips **15** (1-5-7-12)

VERDURE SPECIAL

Tomato, vegetable caponata*,
Ligurian olives, stracciatella **13** (1-7)



VEG LOVERS

PUMPKIN AND PORCINI Pumpkin soup, pumpkin carpaccio, porcini mushrooms and crispy Jerusalem artichokes **13 (1)**

MUSHROOMS AND POTATOES

Porcini mushroom cream with baked potatoes, champignon mushrooms, crispy onion and garlic oil **13 (1)**

SICILIANA VEG Tomato, pepper, capers, olives and onion sauce **11 (1-12)**

MARGHE STYLE *Le nostre Margherite*

BUFALA SPECIAL

A hoax as we like it so much, tomato, buffalo mozzarella after cooking, made more interesting, by combining it with confit tomatoes home made basil emulsion **13 (1-7)**

BURRATA E POMODORINI

Tomatoes in cooking, Apulian stracciatella, rocket emulsion **12.5 (1-7)**

POMO D'ORO

Yellow tomato from Casa Marrazzo with fresh ricotta, confit yellow cherry tomatoes and basil cream **13 (1-7-12)**

FANTASTICA

Fiordilatte, peeled tomato reduction, basil cream and parmesan flakes **12.5 (1-7-12)**

MARGHERITA DOP

S. Marzano, fiordilatte, basil, oregano **9,2 (1-7)**

The list of 14 food allergens recognized by European legislation (EU Regulation 1169/2011):

1.Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut and their derivatives) 2.Crustaceans and crustacean products 3.Eggs and egg products 4.Fish and fish products 5.Peanuts and peanut products 6. Soy and soy products 7.Milk and milk products (including lactose) 8.Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts) 9. Celery and celery products 10. Mustard and mustard products 11.Sesame seeds and sesame seed products 12.Sulphur dioxide and sulphites (in concentrations above 10 mg/kg or 10 mg/l) 13.Lupins and lupine products 14.Molluscs and mollusc products ***THAWED PRODUCTS**

SPICY

SPIANATA & CAPRA

Mozzarella fior di latte, San Marzano tomato, Calabrian spianata and blue goat cheese **12 (1-7)**

CANAGLIA

Tomato, mozzarella, peppers, onion and spicy Calabrian spianata **12 (1-7)**

DIAVOLA GIALLA

Yellow peeled tomato from Marrazzo, spicy Calabrian esplanade, spicy salami, 'nduja from Spilinga **12.5 (1-7)**

NDUJA, CIPOLLA E TONNO

Tomato, yellowfin tuna fillets, onion, nduja and crispy onion **14 (1-4)**

MI PIACE

Tomato, fiordilatte, baked potatoes, gorgonzola and spicy salami **12 (1-7)**

ROMANA STYLE

Thin, crunchy, very light. Only 160 g of dough, rolled out with a rolling pin and cooked in the Roman way, with the characteristic slightly burnt edge. A fragrant and digestible pizza, designed to be enjoyed until the last bite. Thin and crunchy rolled out with a rolling pin with the edge slightly burnt as per tradition.

HOT KISS Tomato puree, nduja, pepper and onion soup **11 (1-7)**

ROSSOVERDE Tomato with parsley green sauce, diced fresh tomato seasoned and oregano **11 (1-12) VEG**

ALICI Tomato puree, anchovies, olive crumble and Apulian stracciatella **12 (1-4-5-7)**

PASTIN E PATATE Boiled mashed potatoes and sausage, truffle sauce **13 (1-3)**

REGINA Tomato puree with Apulian stracciatella and basil **9 (1-7)**

CACIO PEPE Pecorino Romano cream and pepper **12 (1-7)**

COTTO E FUNGHI Tomato puree, cooked fiordilatte grilled, mushrooms and oregano **9 (1-7)**

AMATRICIANA Tomato, pecorino cheese and crispy bacon **12 (7,1,)**

PIZZA AL VAPORE *

ottima da condividere

Our **LOW CARB** dough comes from a special mix of semi-wholemeal and wholemeal stone-ground flours: spelt, chickpeas and corn and wheat. A combination designed to offer you a pizza steamed and then regenerated in the oven at 240 °. It is soft and at the same time pleasantly crunchy, with a reduced carbohydrate content.

Thanks to the presence of flours rich in resistant starches and toppings that enhance high-protein ingredients, this pizza is perfect for those who want to enjoy taste and lightness, without sacrificing pleasure.

BACCALÀ

With creamed cod with marinated onion and corn crumble.

18.9 (1-4-7)

RECOMMENDED WINE- MONA DI BUGLIONI

MANZO TONNATO

With this proposal we celebrate one of the most famous dishes of the Piedmontese tradition! Roast beef with tuna sauce and caper fruit

18 (1-3-4-12)

RECOMMENDED WINE : VALPOLICELLA SUPERIORE - IMPERFETTO DI BUGLIONI

CRUDO & STRACCIATELLA

Parma ham with Apulian stracciatella and citrus oil

18 (1-7)

RECOMMENDED WINE - PROSECCO

PRIMO LOVE

San Marzano, buffalo mozzarella and basil

15,90 (1-5)

RECOMMENDED WINE- VERDECA

LIKE A TOAST

A tribute to the myth of toast!!

With malga cheese, grilled ham in Trieste style, accompanied by the inevitable pink sauce with seasoned grappa 18 (1-3-7)

18 (1-7)

RECOMMENDED WINE- ENEMIGO MIO

ON THE SHOVEL

ONLY FOR DINNER

Great to share

With pizza in pala you can taste your favorite ingredients on a pizza made with a special long-ripening dough with sunflower, flax and sesame seeds.

Soft and very digestible with the size of half a meter served in the center of the table on our cutting board. Ideal for two people and excellent for sharing

You can customize your pizza on the peel, choosing up to two flavors from the proposals of the round pizzas on this menu

MARGHERITA "DOP"

San Marzano tomato, mozzarella and fresh basil

20 (1-7)

MOUNTAIN CAPRICIOUS

Fiordilatte Sauris speck, porcini mushrooms*, Jerusalem artichoke chips

30 (1-5-7-12)

CRUDO AND BURRATA

San Marzano tomato, fior di latte, Parma ham and Apulian burrata stracciatella. **30** (1-7)

PORCINI E BRACE

Tomato, mozzarella, champignon mushrooms and grilled ham

24 (1-7-12)

PARMIGIANA BIANCA

Fior di latte with fried eggplant*, parmesan cheese, red cherry tomatoes and basil

28 (1-7-5)

MORTADELLA

Fiordilatte, Apulian stracciatella mortadella, pistachio grains.

29 (1-7-8)

MARINARA SPECIAL

San Marzano tomato, anchovies, capers, onion and oregano **26** (1-4-

BIBITE

CARBONATED WATER	3
STILL WATER	3
COCA COLA small 0.2cc	3
COCA COLA large 0.4 cc	5

GALVANINA 0,33cl

ARANCIATA BIO	5
CHINOTTO BIO	5
TE ALLA PESCA BIO	5
THE AL LIMONE BIO	5
COLA BIO	5

BIRRE ALLA SPINA

SMALL BLONDE 0.2 cl	3,5
MEDIUM BLONDE 0.4 cl	6,5
RED SMALL 0.2 cl	3,5
MEDIUM RED 0.4 cl	6,5
HANDCRAFTED ON TAP 0.33 CL	7

BIRRA IN BOTTIGLIA

ICHNUSA NON FILTRATA 0,5	5
SCHWEIGER WEISSE 0,5cl 4,5%	5,5
SCHWEIGER ZWICKL 0,5cl 4,5%	5,5
BIRRA ANALCOLICA 0,33 cl	4

BIRRA ARTIGIANALE

BIRRIFICIO 32

IN 0.75 cl BOTTLE

16€

CURMI

White beer (5.8% vol. alc.) with barley and spelt, coriander and orange peel. Fragrant, Refreshing, with a bit of body, stylistically close to Belgian "whites".

BOLD

Strong beer (8.4% vol. alc.) clear, stylistically close to Belgian "Tripel", intense aromas (fruit, spices and flowers).

OPPALE

Light beer (5.5% vol. alc.), a Belgian-style hopping, bitterness present but not overbearing, dry, cleans the mouth, has made the brewery internationally famous

ADMIRAL

Red beer (6.3% vol. alc.) with notes of berries, caramel and toasted, malty and bitter, from a gustatory point of view it is the most complex of the range, for lovers of red beer and beers from Great Britain.

CUCINA

SOLO A PRANZO

PIATTI

ORECCHIETTE CIME E PASTIN

Orecchiette with Belluno pastin, turnip greens, cherry tomatoes 11,90 (1-7-12)

SPAGHETTI AL PESTO

Durum wheat semolina spaghetti with Genovese pesto and cherry tomatoes and stracciatella 11,90 (1-7-8-12)

CARBONARA

Tagliatelle with bacon, egg and pecorino cheese and pepper 12.5 (1-3-7)

ORECCHIETTE ALICI E POMODORO

Anchovies with fresh tomato and basil 11,80 (1-4)

BURGER **new**

Beef burger with alpine cheese, mayo, tomato salad, red cabbage and gluten free fried potatoes-buns 17,80 (3-5-7-12-6-11-13-10)

COTOLETTA

Chicken cutlet, fried potatoes 16 (1-3-5)

GALLETTO E PATATE FRITTE **new**

Baked cockerel with potatoes 16 (3-5)

MILLE FOGLIE DI MANZO

Beef and bacon cut into very thin slices grilled with baked potatoes 18,9 (5)

MANZO TONNATO

Beef cooked in pink with caper fruit, roasted cherry tomatoes and tuna sauce 15 (3-5-12)

CAPRESE

Buffalo mozzarella, tomato and basil 10 (7)

INSALATONE

SPRING

Mixed salad, cherry tomatoes, cooked buffalo mozzarella and mimosa egg 12.5 (3-7-12)

SUMMER

Mixed salad, Greek feta, olives, cherry tomatoes and tuna 12.5 (3.4-7-12)

AUTUMN

Mixed salad, chicken, croutons and caesar sauce, confit cherry tomatoes 12.5 (1-3-7)

WINTER

Mixed salad with roasted cherry tomatoes,
Raw ham and stracciatella 12.5 (7-12)

BOWL

REAL AND TASTY FOOD

17,90

FALAFEL Chickpea falafel with mixed salad, hummus, pepper cream, marinated cabbage, baked cherry tomatoes, coriander, sunflower seeds, toast (1)

BEEF Sliced beef with chimichurri sauce, mixed salad, steamed brown rice, mashed boiled potato, marinated onion, toasted bread (1,12)

CHICKEN Chicken with mixed salad, steamed brown rice, coriander, roasted cherry tomatoes, tzatziky sauce, purple potato chips, toasted bread. 1,7,5)

SALMON Baked salmon steak with mixed salad, steamed brown rice, toasted bread, sauce teryiaki, cappuccino marinato e semi di girasole (1,4,6,)

CARTA DEI VINI

BOLLE

PROSECCO

Glera 100% | Minerale,
Abbinamenti: aperitivi, crostacei, sushi.
🍷 € 28 🍷 € 4

I BIANCHI

VERMENTINO | Puglia IGP

Vermentino 100% | Fresco, floreale
Abbinamenti: antipasti di mare, fritti.
🍷 € 30 🍷 € 5

HUELLA | Rías Baixas DO

Albariño 100% | Sapido, pesca, fiori
Abbinamenti: ostriche, frutti di mare.
🍷 € 30 🍷 € 5

ALDEA | Valdeorras DO

Godello 100% | Equilibrato, balsamico
Abbinamenti: pesce al forno, risotti.
🍷 € 30 🍷 € 5

I ROSSI

IL MONA | Bardolino DOC

Ciliegia, speziato | Versatile
Abbinamenti: pasta, arrostiti, salumi.
🍷 € 35 🍷 € 7

(I'M)PERFETTO | Valpolicella Classico Superiore

Amarena, spezie | Morbido
Abbinamenti: griglia, funghi, pasta.
🍷 € 38 🍷 € 7

IL BUGIARDO | Valpolicella Ripasso

Ciliegia matura, cacao | Strutturato
Abbinamenti: brace, tartufo, stagionati.
🍷 € 48

CALIZO | Jumilla DO

Monastrell 100% | Mora, speziato
Abbinamenti: costate, selvaggina.
🍷 € 30 🍷 € 5

MACHOMANN | Jumilla DO

Monastrell 100% | Potente, cacao,
vaniglia
Abbinamenti: fiorentina, brasati.
🍷 € 57

ENEMIGO MÍO | Garnacha 100%

Bio | Frutti rossi, succoso
Abbinamenti: pizza gourmet, carni bianche.
🍷 € 42 🍷 € 7

LA FRONTERE | Bierzo DO

Mencía 100% | Ciliegia, minerale
Abbinamenti: funghi, tartufo, formaggi.
🍷 € 30 🍷 € 5

CLON98 | Ribera del Duero DO

Tinto Fino | Vecchie vigne, complesso
Abbinamenti: filetto, selvaggina.
🍷 € 35 🍷 € 7

PASSO DOBLE | Valle de Uco

Malbec e Corvina | Vellutato, cacao
Abbinamenti: costata, stufati.
🍷 € 35 🍷 € 7

CAFFETERIA

CAFFÈ 1,5
CAFFÈ CORRETTO 2
ORZO 2
CAFFÈ DECA 2
MACCHIATONE 2
CAPPUCCINO 2,5
THE CALDO 2,5

GRAPPE E LIQUORI

PRIME UVE 5

BARRICATA 5

CIRMOLO 5

CUMINO 5

GINEPRO 5

GENZIANA 5

FIENO 5

LIQUIRIZIA 5

PRUGNA 5

LAMPONE 5

DESSERT

PANNA COTTA

Panna cotta homemade. 5 (7)

TIRAMISÙ

Il grande classico italiano: savoiardi soffici, crema al mascarpone e una spolverata di cacao

per un dessert intramontabile. 6,5 (1-3-7)

TIRAMISÙ AL PISTACCHIO

Una versione golosa del classico: crema vellutata al pistacchio, savoiardi imbevuti e granella croccante per un morso irresistibile.

6,5 (1-3-7-8)

SCARPETTA

Spicchi di pizza al vapore (4 pz) rosolati in forno con burro e zucchero e arricchiti da crema pasticciera e cannella 8 (7-8)

BOMBARDINO

Crema al Bombardino con panna montata.

6,5 (3-7)

CROCCANTINO AL WISKY

Crema al whisky con crumble di cereali

7 (3-7)

CREMOSO AL LATTE

Crema al latte con caramello al latte e fava di tonka

7 (3-7)