



# PIZZERIA

<b>MARINARA</b> tomato, oil, garlic, oregano	5	<b>PRIMAVERA</b> <sup>7</sup> mozzarella, basil, fresh tomato	7.5
<b>MARGHERITA</b> tomato & mozzarella cheese	6.5	<b>FUNGHI PORCINI</b> tomato, mozzarella, porcini mushrooms	9.5
<b>BUFALA</b> <sup>7</sup> tomato & buffalo mozzarella cheese	9	<b>CARPACCIO</b> <sup>7</sup> tomato, mozzarella, bresaola, arugula, parmesan	9.5
<b>NAPOLI</b> <sup>4,7</sup> tomato, mozzarella cheese, capers, anchovies	7	<b>DELLA CASA</b> <sup>3,7</sup> mozz, tomato, mushrooms, ham, sausage, egg	10.5
<b>TONNO, CIPOLLA E CARCIOFI</b> <sup>4</sup> tuna, onion & artichokes, tomato, mozzarella	9.5	<b>ATOMICA</b> mozzarella, tomato, mushrooms, cappers, spicy oil	7.5
<b>TRICOLORE</b> <sup>7</sup> tomato, mozzarella, arugula, parmesan, fresh tomato	8	<b>SALSICCIA, FRIARELLI E 'NDUJA</b> <sup>7</sup> mozz, tomato, sausage, turnip top, spicy salami	9
<b>FUNGHI E SALAMINO</b> mushrooms, spicy salami w/ tomato & mozzarella	7.5	<b>GORGONZOLA, FRIARELLI E SALAMINO</b> <sup>7</sup> mozz, tomato, gorgonzola, turnip top, spicy salami	9
<b>SALSICCIA E CARCIOFI</b> tomato, mozzarella, sausage, artichokes	8	<b>AMERICANA</b> <sup>7</sup> mozzarella, tomato, french fries and sausage	9
<b>PARMIGIANA</b> <sup>7</sup> tomato, mozzarella, eggplants, parmesan cheese	9	<b>MAIALONA</b> <sup>7</sup> pomodoro, mozzarella, prosciutto, wurstel, salsiccia	9
<b>SALSICCIA RICOTTA E FRIARELLI</b> <sup>7</sup> Sausage, ricotta cheese, broccoli rabe, tomato, mozzarella	8.5	<b>ROSSA RADICCHIO, BURRATA E SPECK</b> <sup>7</sup> Tomato, radicchio, burrata cheese, speck	11
<b>SALSICCIA CIPOLLA E 'NDUJA</b> <sup>7</sup> mozzarella, tomato, sausage, onions, spicy salami	8	<b>BIANCA SALMONE, RUCOLA E PACHINO</b> <sup>4,7</sup> mozzarella, salmon, rocket salad, fresh tomato	10
<b>PROSCIUTTO E FUNGHI</b> <sup>7</sup> mozzarella, tomato, ham, mushrooms	7.5	<b>BIANCA BRIE TARTUFO E FUNGHI</b> <sup>7</sup> mozzarella, brie, truffle, mushroom	11.5
<b>PROSCIUTTO E SALAMINO</b> <sup>7</sup> tomato, mozzarella, ham, spicy salami	8	<hr/>	
<b>RADICCHIO E GORGONZOLA</b> <sup>7</sup> mozzarella, tomato, red radish, gorgonzola cheese	8.5	<b>FOC. STRACCHINO SALSICCIA, RUCOLA</b> <sup>7</sup> pizza base, stracchino, sausage, rocket salad	8
<b>QUATTRO STAGIONI</b> <sup>7</sup> mozzarel, tomato, mushrooms, artichokes, ham, olives	8.5	<b>FOCACCIA BUFOLA, RADICCHIO, CRUDO</b> <sup>7</sup> pizza base, bufala, radicchio and raw ham	9.5
<b>QUATTRO FORMAGGI</b> <sup>7</sup> tomato and 4 cheeses	8.5	<b>FOC GORGONZOLA, SALAMINO, ZUCCHINE</b> <sup>7</sup> pizza base, gorgonzola, spicy salami, courgette	8.5
<b>CAPRICCIOSA</b> <sup>7</sup> mozz, tomato, ham, mushrooms, sausage, artichokes	8.5	<b>FOCACCIA CARPACCIO</b> pizza base, bresaola, rocket salad, parmesan	8
<b>DIAVOLA</b> mozzarella, tomato, olives, spicy salami	7.5	<b>FOCACCIA CASA</b> <sup>7</sup> 4 cheeses, fresh tom, raw ham, lettuce	9.5
<b>FIorentina</b> mozzarella, tomato, tuscan salami, peppers, capers	8.5	<hr/>	
<b>VEGETARIANA</b> mozzarella, tomato, artichokes, aubergine, courgette	8.5	<b>CALZONE PROSCIUTTO E MOZZARELLA</b> <sup>7</sup> mozzarella, tomato, ham	8
<b>CONTADINA</b> mozzarella, tomato, mushrooms, artichokes, peppers	8.5	<b>CALZONE PROSCIUTTO E FUNGHI</b> <sup>7</sup> mozzarella, tomato, ham, mushrooms	8.5
<b>MARE E MONTI</b> <sup>1,2,3,4,7,9,12,14</sup> porcino mushrooms, seafood, tomato, mozzarella	11	<b>CALZONE CASA</b> <sup>7</sup> mozzarella, tomato, ham, sausage, spicy salami	9.5
<b>FRUTTI DI MARE</b> <sup>1,2,3,4,7,9,12,14</sup> tomato, seafood	9	<b>CALZONE FARCITO</b> <sup>7</sup> mozzarella, tomato, ham, mushrooms, artichokes	9.5
<b>CAMPAGNOLA</b> <sup>7</sup> 4 cheeses, tomato, onions, olives	9	<b>SEGRETA</b> <sup>7</sup> a very big calzone with secret ingredients	9.5
		<b>CALZONE GIGANTE SAN JACOPINO</b> <sup>7</sup> mozz, tom, rabe, porcino, ham, spicy soft salami - big	12.5

...or You can create your pizza as you want :)

**IF YOU ARE ALLERGIC OR INTOLERANT TO ONE OR MORE SUBSTANCES, PLEASE LET US KNOW, AND WE WILL TELL YOU WHICH COURSES AND BEVERAGES DO NOT CONTAIN THE SPECIFIC ALLERGENS.**

Since mostly all pizza contains mozzarella (allergen 7) and you can ask to remove it, we indicated this allergen just when there are other products that contains it or is contaminated by.

All pizzeria products contains gluten (allergen 1) and it's impossible to remove contaminations.

# RESTAURANT



## STARTERS

<b>CROSTINI TOSCANI</b> <sup>1,4</sup>	4
Toasted bread, w/chicken liver	
<b>BRUSCHETTE</b> <sup>1</sup>	5
Toasted bread, w/fresh tomato	
<b>CROSTINI DELLA CASA</b> <sup>1,4,7</sup>	5
Crostini with mixed sauces	
<b>AFFETTATI MISTI PECORINO &amp; MIELE</b> <sup>7</sup>	8
Mixed cold cuts, Pecorino cheese, and honey	
<b>CARPACCIO BRESAOLA</b> <sup>7</sup>	8
Bresaola, arugula, and parmesan	
<b>CESTINO DI SFOGLIA BURRATA &amp; CRUDO</b> <sup>1,7</sup>	8.5
Puff pastry with burrata and cured ham	
<b>COCKTAIL DI GAMBERETTI</b> <sup>2,3,10</sup>	8.5
Shrimps, lettuce, cocktail sauce	
<b>ZUPPA DI COZZE</b> <sup>1,4</sup>	8
Hot soup with mussels, tomato, and bread	
<b>SALMONE E AVOCADO</b> <sup>4</sup>	9.5
Salmon and Avocado	

## SECOND COURSE

<b>BISTECCA FIORENTINA</b> <sup>100g x</sup>	4.5
florentine steak (100g) *minimum 500g	
<b>LOMBATINA ALLA GRIGLIA</b>	15
pork loin grilled	
<b>PEPOSO</b>	12.5
red wine, black pepper, beef and tomato	
<b>FETTINA DI VITELLA AI FERRI</b>	13
slice of veal grilled	
<b>TAGLIATA CON RUCOLA E GRANA</b> <sup>7</sup>	15
sliced meat with rocket salad and parmesan	
<b>SCALOPPINA DI VITELLA A PIACERE</b> <sup>1</sup>	11.5
floured veal with white wine or lemon	
<b>SCALOPPINA DI VITELLA AI PORCINI</b> <sup>1,9</sup>	14.5
floured veal with porcini mushrooms	
<b>PETTO DI POLLO ALLA GRIGLIA</b>	10
grilled breast of chicken	
<b>ENTRECOTE AL PEPE VERDE</b> <sup>1,7</sup>	15
beef with cream sauce and black pepper	
<b>GAMBERONI ALLA GRIGLIA</b> <sup>2</sup>	14.5
grilled prawns	
<b>GRIGLIATA MISTA DI PESCE</b> <sup>4</sup>	16
mixed fish grill	
<b>SALMONE ALLA GRIGLIA</b> <sup>4</sup>	13
grilled salmon	

## SIDE DISHES

<b>PATATE FRITTE</b> <sup>1*</sup>	4.5
french fries	
<b>FAGIOLI BIANCHI</b>	4.5
white beans	
<b>SPINACI A PIACERE</b>	4.5
all'agro   aglio, olio e peperoncino   olio	
<b>INSALATA MISTA</b>	4.5
mixed salad	

## FIRST COURSE

<b>SPAGHETTI CHITARRA AL POMODORO</b> <sup>1</sup>	6.5
thick spaghetti with tomato sauce and basil	
<b>SPAGHETTI CHITARRA CACIO E PEPE</b> <sup>1,7</sup>	8
thick spaghetti cheese and pepper	
<b>SPAGHETTI CARRETTIERA</b> <sup>1</sup>	7
spaghetti with spicy tomato sauce	
<b>SPAGHETTI CARBONARA</b> <sup>1,3,7</sup>	7.5
spaghetti with bacon, beate egg, black pepper	
<b>PENNE STRASCICATE</b> <sup>1,7,9</sup>	8
penne with ragù and cream sauce	
<b>PENNE ALLA NORCINA</b> <sup>1,7</sup>	9
truffle sauce, salami, cream	
<b>PENNE BOSCAIOLA</b> <sup>1,7,9</sup>	8.5
tomato, ham, porcino mushroom, olives	
<b>RAVIOLI BURRO E SALVIA</b> <sup>1,3,7</sup>	7.5
ravioli spinach & ricotta with butter and sage	
<b>RAVIOLI TARTUFATI</b> <sup>1,3,7</sup>	9
ravioli spinach & ricotta with truffle, cream sauce	
<b>TAGLIATELLE AI PORCINI</b> <sup>1,3,7,9</sup>	9.5
tagliatelle pasta with porcino mushrooms	
<b>TORTELLINI SPECK E PROVOLA</b> <sup>1,4,7</sup>	8.5
tortellini with speck, smocked cheese, cream sauce	
<b>TORTELLINI PANNA, PROSCIUTTO, FUNGHI</b> <sup>1,3,7</sup>	8.5
tortellini with cream sauce, ham, mushrooms	
<b>RISOTTO VEGETARIANA</b> <sup>9</sup>	7.5
rice with mixed vegetables	
<b>GNOCCHI GORGONZOLA E SPINACI</b> <sup>1,3,7</sup>	7.5
gnocchi with spinach and gorongzola cheese	
<b>GNOCCHI ALLA BURRATA</b> <sup>1,3,7</sup>	9.5
gnocchi with burrata cheese and tomato sauce	
<b>TAGLIERINI AL SALMONE</b> <sup>1,3,4,7</sup>	8.5
taglierini pasta with salmon and cream sauce	
<b>TAGLIERINI S. JACOPINO</b> <sup>1,4,14</sup>	9.5
salmon, fresh tomato, clams	
<b>SPAGHETTI PESCATORA</b> <sup>1,2,14</sup>	9
clams, mussels, squid and tomato sauce	
<b>SPAGHETTI ALLE VONGOLE / ARSELLE</b> <sup>1,14</sup>	12
spaghetti with clams, no tomato	
<b>SPAGHETTI ALLO SCOGLIO SUPER</b> <sup>1,2,14</sup>	12
clams, mussels, squid, shrimp, no sauce	
<b>SPAGHETTI AL TONNO</b> <sup>1,4</sup>	8.5
spaghetti with tuna fish and fresh tomato	
<b>PENNE AL GRANCHIO</b> <sup>1,2,4,7</sup>	8
crab cream and tomato sauce	
<b>RAVIOLI GAMBERETTI E RUCOLA</b> <sup>1,2,3,7</sup>	8.5
shrimp, rocket salad, cream, tomato sauce	
<b>RISOTTO ALLA MARINARA</b> <sup>2,14</sup>	11
rice w/ oil, garlic, shellfish	
<b>RISOTTO MARE E MONTI</b> <sup>2,7,9,14</sup>	10
rice w/ shellfish, peas, mushrooms, tomato	
<b>GNOCCHI PIRATA</b> <sup>1,2,3,4,14</sup>	8
gnocchi with mussels, clams, fresh tomatoes	
<b>GNOCCHI SPINACI E SALMONE</b> <sup>1,3,4,7</sup>	8.5
gnocchi with spinach, salmon, cream sauce	
<b>MINISTRONE DI VERDURE</b>	6
vegetable soup	




## BIG SALADS

## DRINKS

<b>ACQUA 0,75L</b> water 0,75L	2.5
<b>LATTINA</b> coca, sprite, fanta, lemon soda <u>can</u>	3.5
<b>BIRRA   COCA COLA PICCOLA</b> draft - beer /coke small 0,30 cl	4
<b>BIRRA   COCA COLA MEDIA</b> draft - beer /coke medium 0,50cl	5.5
<b>BIRRA ROSSA PICCOLA</b> red beer - small 0,30cl	4.5
<b>BIRRA ROSSA MEDIA</b> red beer - medium 0,50cl	6
<b>1/4 VINO BIANCO   ROSSO</b> 1/4 house wine white/red	3
<b>1/2 VINO BIANCO   ROSSO</b> 1/2 house wine white/red	5
<b>CALICE DI VINO ROSSO</b> glass of red wine	4
<b>VINO DELLA CASA IN BOTTIGLIA</b> bottle of house wine white/red	10
<b>VINO RISERVA</b> bottle of wine, ask for the list	---
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<b>CAFFE'</b>	1.5
<b>NATIONAL LIQUEURS</b> - Averna - Ramazzotti - Brancamenta - Rabarbero Zucca - Fernet Branca - Elisir San Marzano Borsci - Amaro Montenegro - Amaretto di Saronno - Ferro China Bisleri - Amaro Lucano - Amaro Monti d'Abruzzi - Sambuca - Ponce al Mandarino Mugnetti - Lacrima d'Abeto - Martini Bitter - Punch Rum Barbieri - Cynar	3
<b>WHISKY</b>	3.5
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<b>COVER CHARGE, BREAD, HOUSE WATER</b>	2

## BIG SALADS

<b>GAMBERETTI</b> <sup>2,7</sup> raw shrimp, green salad, olives, tomato, parmisian	7.5
<b>TONNO</b> <sup>4</sup> tuna, olives, corn, avocado, mixed salad	7.5
 <b>MOZZARELLA</b> <sup>7</sup> mozzarella, artichokes, corn, olives, mixed salad	7
<b>SALMONE</b> <sup>4</sup> salmon, tomato, corn, olives, avocado, green salad	8.5

## DESSERTS

 <b>CREMA CATALANA</b> catalana cream with caramelized sugar	5.5
 <b>PANNA COTTA</b> <sup>7</sup> cream and fresh milk w/ chocolate, or wild berries	5.5
 <b>CHEESECAKE</b> <sup>1,7</sup> w/ chocolate, or wild berries, or caramel	5.5
<b>PROFITTEROL</b> <sup>1,7</sup> choux pastry with cream & chocolate	5.5
 <b>TIRAMISU</b> <sup>1,7</sup> mascarpone cream, sponge cake and lady finger biscuits coffee soaked.	5.5
 <b>MOUSSE AL CIOCCOLATO</b> chocolate mousse	5.5
<b>CHOCOLATE TEMPTATION</b> <sup>1,5,7,8</sup> cake filled with chocolate & hazelnut cream	5.5
<b>TORTA AL PISTACCHIO</b> <sup>1,5,7,8</sup> cake with pistachio cream and chocolate chips	5.5
<b>TORTA DELLA NONNA</b> cake filled with custard cream and topped with pine nuts and almonds.	5.5
<b>TARTUFO BIANCO</b> <sup>1,3,7,8</sup> coffee semifreddo ice cream core in a Sabayon semifreddo icecream with sprinkled with crushed meringue	5.5
<b>TARTUFO NERO</b> <sup>1,6,7,8</sup> sabayon semifreddo ice cream and chocolate ice cream coated with crushed hazelnuts and cocoa.	5.5
<b>SORBETTO AL LIMONE</b> lemon sorbet	5.5
<b>FRUTTA DI STAGIONE</b> seasonal fruit: pear, orange, apple, pineapple	3
<b>MACEDONIA</b> fruit salad	4.5

Some desserts may be missing,  
due the season

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# ALLERGENS

**IF YOU ARE ALLERGIC OR INTOLERANT TO ONE OR MORE SUBSTANCES, PLEASE LET US KNOW, AND WE WILL TELL YOU WHICH COURSES AND BEVERAGES DO NOT CONTAIN THE SPECIFIC ALLERGENS. The information regarding the presence of substances or products causing allergies or intolerances are available by contacting the staff on duty.**

## SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

**1. Cereals containing gluten, namely:** wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except:

- (a) wheat based glucose syrups including dextrose (1);
- (b) wheat based maltodextrins (1);
- (c) glucose syrups based on barley;
- (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin;

**2. Crustaceans and products thereof;**

**3. Eggs and products thereof;**

**4. Fish and products thereof, except:**

- (a) fish gelatine used as carrier for vitamin or carotenoid preparations;
- (b) fish gelatine or Isinglass used as fining agent in beer and wine;

**5. Peanuts and products thereof;**

**6. Soybeans and products thereof, except:**

- (a) fully refined soybean oil and fat (1);
- (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources;
- (c) vegetable oils derived phytosterols and phytosterol esters from soybean sources;
- (d) plant stanol ester produced from vegetable oil sterols from soybean sources;

**7. Milk and products thereof (including lactose), except:**

- (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin;
- (b) lactitol;

**8. Nuts, namely:** almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin;

**9. Celery and products thereof;**

**10. Mustard and products thereof;**

**11. Sesame seeds and products thereof;**

**12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO<sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;**

**13. Lupin and products thereof;**

**14. Molluscs and products thereof.**

Our HACCP procedures take into account the cross-contamination risk and our staff is trained to deal with this risk. Nevertheless, it should be pointed out that in some cases, due to objective needs, the preparation and service operations of food and beverages may involve some shared areas and utensils. So, the possibility that food has come into contact with other food products, including other allergens, can not be excluded.

**PLEASE,  
ALWAYS NOTIFY US  
OF ALLERGY OR INTOLERANCE**