





PIZZERIA

 MARINARA tomato, oil, garlic, oregano ^(6,9,10,11,12)	5	MARE E MONTI ^{7,14,(2,4)} porcini mushrooms, seafood, tomato, mozzarella ⁷	12
 MARGHERITA tomato and mozzarella cheese ⁷	6.5	FRUTTI DI MARE ^{14,(2,4)} tomato, seafood	11
NAPOLI ⁴ tomato mozzarella cheese ⁷ , capers, anchovies ⁴	7	 PRIMAVERA ⁷ mozzarella ⁷ , basil, fresh tomato	8
 BUFALA ⁷ tomato, buffalo mozzarella cheese ⁷	9	 FUNGHI PORCINI tomato, mozzarella ⁷ , porcini mushrooms	9.5
 TONNO, CIPOLLA E CAPPERI ⁴ tuna ⁴ , onion, capers, tomato, mozzarella cheese ⁷	9.5	CARPACCIO tomato, mozzarella ⁷ , bresaola, arugula, parmesan	9.5
RADICCHIO E PANCETTA mozzarella ⁷ , tomato, radicchio, bacon	8.5	DELLA CASA ³ mozz ⁷ , tomato, mushrooms, ham, sausage, egg ³	11.5
 TRICOLORE tomato, mozzarella ⁷ , arugula, parmesan, fresh tomato	8.5	ROSSA RADICCHIO, SPECK e BURRATA ⁷ Tomato, radicchio, burrata cheese ⁷ , speck	11.5
FUNGHI E SALAMINO mushrooms, spicy salami, tomato, mozzarella ⁷	8	 ATOMICA mozzarella ⁷ , tomato, mushrooms, capers, spicy oil	8
SALSICCIA E CARCIOFI tomato, mozzarella ⁷ , sausage, artichokes	8	SALSICCIA, FRIARELLI E 'NDUJA ⁷ mozz, tomato ⁷ , sausage, broccoli rabe, spicy salami	9
SALSICCIA RICOTTA E FRIARELLI ⁷ sausage, ricotta ⁷ , broccoli rabe, tomato, mozzarella ⁷	9	GORGONZOLA, FRIARELLI E SALAMINO ⁷ mozz, tomato, gorgonzola, turnip top, spicy sausage spread ⁷	9.5
BISMARCK ³ bacon, egg ³ , broccoli rabe, tomato, mozzarella ⁷	9.5	AMERICANA mozzarella ⁷ , tomato, french fries and sausage	9
SALSICCIA CIPOLLA E 'NDUJA ⁷ mozz ⁷ , tomato, sausage, onions, spicy sausage spread ⁷	8.5	MAIALONA tomato, mozzarella, ham, wurstel, sausage	9
PROSCIUTTO E FUNGHI mozzarella, tomato, ham, mushrooms	8	BIANCA SALMONE, RUCOLA E PACHINO ⁴ mozzarella ⁷ , salmon ⁴ , arugula, fresh tomato	11
 PARMIGIANA tomato, mozzarella ⁷ , eggplant, parmesan cheese	9.5	 BIANCA BRIE TARTUFO E FUNGHI mozzarella ⁷ , brie, truffle, mushrooms	12
PROSCIUTTO E SALAMINO tomato, mozzarella ⁷ , ham, spicy salami	8	FOC. STRACCHINO SALSICCIA, RUCOLA ⁷ pizza base, stracchino ⁷ , sausage, arugula	8
 RADICCHIO E GORGONZOLA ⁷ mozzarella ⁷ , tomato, radicchio, gorgonzola ⁷	9	FOCACCIA BUFOLA, RADICCHIO, CRUDO ⁷ pizza base, bufala ⁷ , radicchio, raw ham	9.5
QUATTRO STAGIONI mozzare ⁷ , tomato, mushrooms, artichokes, ham, olives	9	FOC GORGONZOLA, SALAMINO, ZUCCHINE ⁷ pizza base, gorgonzola ⁷ , spicy salami, zucchini	9
 QUATTRO FORMAGGI ⁷ tomato, three cheeses ⁷ + gorgonzola ⁷	9	FOCACCIA CARPACCIO pizza base, bresaola, rocket salad, parmesan	8
CAPRICCIOSA mozz, tomato ⁷ , ham, mushrooms, sausage, artichokes	9	FOCACCIA CASA ⁷ 4 cheeses ⁷ , fresh tomato, raw ham, lettuce	9.5
DIAVOLA mozzarella ⁷ , tomato, olives, spicy salami	8	CALZONE PROSCIUTTO E MOZZARELLA mozzarella ⁷ tomato, ham	8
FIorentina mozzarella ⁷ , tomato, tuscan salami, peppers, capers	9	CALZONE PROSCIUTTO E FUNGHI mozzarella ⁷ , tomato, ham, mushrooms	8.5
 VEGETARIANA mozzarella ⁷ , tomato, artichokes, eggplant, zucchini	9	CALZONE CASA mozzarella ⁷ , tomato, ham, sausage, spicy salami	9.5
 CONTADINA mozzarella ⁷ , tomato, mushrooms, artichokes, peppers	9	CALZONE FARCITO mozzarella ⁷ , tomato, ham, mushrooms, artichokes	9.5
 CAMPAGNOLA ⁷ 4 cheeses ⁷ , tomato, onion, olives	9.5	CALZONE GIGANTE SAN JACOPINO mozz ⁷ , tom, broccoli rabe, porcino, ham, spicy salami <u>double calzone</u>	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

- CROSTINI TOSCANI** 1,4,7,12
toasted bread with chicken liver pâté
- BRUSCHETTE** 1
toasted bread with fresh tomato
- CROSTINI DELLA CASA** 1,4,7,12
toasted bread with mixed spreads
- AFFETTATI MISTI PECORINO & MIELE** 7
Mixed cold cuts, Pecorino cheese, and honey
- CARPACCIO BRESAOLA**
Bresaola, arugula, and parmesan
- CESTINO BURRATA & CRUDO** 1,7(6,9,10,11,12)
Puff pastry with burrata and cured ham
- COCKTAIL DI GAMBERETTI** 2,3,(9,10)
shrimp, lettuce, cocktail sauce
- ZUPPA DI COZZE** 1,12,14,(6,9,10,11)
Hot soup with mussels, tomato, and bread
- SALMONE E AVOCADO** 4
salmon and avocado

SECOND COURSE

- BISTECCA FIORENTINA**(1) 100g x 4.5
florentine-style t-bone steak (100g) – minimum 500g
- LOMBATINA DI VITELLA ALLA GRIGLIA** (1) 15
grilled bone-in veal loin chop
- PEPOSO** (1,6,9,10,11,12) 12.5
slow-cooked beef stew w/ red wine, black pepper, tomato
- FETTINA DI VITELLA AI FERRI** 13
grilled veal cutlet
- TAGLIATA CON RUCOLA E GRANA** (1) 15
sliced beef sirloin with arugula and parmesan
- SCALOPPINA DI VITELLA A PIACERE** 1,7 11.5
veal scaloppine with white wine or lemon
- SCALOPPINA DI VITELLA AI PORCINI** 1,7 14.5
veal scaloppine with porcini mushrooms
- ENTRECOTE AL PEPE VERDE** 1,7 16
beef ribeye with green peppercorn cream sauce
- PETTO DI POLLO ALLA GRIGLIA** 10
grilled chicken breast
- GAMBERONI ALLA GRIGLIA** 2,12,(1) 14.5
grilled prawns
- GRIGLIATA MISTA DI PESCE** 2,4,12,(1) 17
mixed grilled seafood: prawns, salmon, squid, monkfish
- SALMONE ALLA GRIGLIA** 4,(1) 13
grilled salmon

SIDE DISHES

- PATATE FRITTE*** 1 4.5
french fries
- FAGIOLI BIANCHI** 4.5
white beans
- SPINACI A PIACERE** 4.5
spinach your way: with lemon / with garlic, oil and chili / just oil
- INSALATA MISTA** 4.5
mixed salad

FIRST COURSE

- SPAGHETTI CHITARRA AL POMODORO** 1,3 7
thick spaghetti with tomato sauce and basil
- SPAGHETTI CHITARRA CACIO E PEPE** 1,3,7,12,(8) 8.5
thick spaghetti with cheese and pepper
- SPAGHETTI CARRETTIERA** 1,(6,9,10,11,12) 7
with spicy tomato sauce
- SPAGHETTI CARBONARA** 1,3,7,(6,10) 7.5
with bacon, beaten egg, black pepper
- PENNE STRASCICATE** 1,7,9,(6,10,11) 9
meat ragù and cream sauce
- PENNE ALLA NORCINA** 1,7,(2,4,6,8,9,10) 9
truffle sauce, sausage, and cream
- PENNE BOSCAIOLA** 1,(6,10) 8.5
tomato, ham, porcini mushrooms, and olives
- RAVIOLI BURRO E SALVIA** 1,3,7 7.5
spinach and ricotta ravioli with butter and sage
- TAGLIATELLE AI PORCINI** 1,3,(6,10) 9.5
tagliatelle with porcini mushrooms
- TORTELLINI SPECK E PROVOLA** 1,3,7,(6,10) 9
speck, smoked cheese, and cream sauce
- TORTELLINI PANNA, PROSC, FUNGHI** 1,3,7,(6,10) 8.5
tortellini with cream sauce, ham, and mushrooms
- RISOTTO VEGETARIANA** 9 7.5
rice with mixed vegetables
- GNOCCHI GORGONZOLA E SPINACI** 1,7 8.5
gnocchi with spinach and gorgonzola cheese
- GNOCCHI ALLA BURRATA** 1,7 9.5
gnocchi with burrata cheese and tomato sauce
- TAGLIERINI AL SALMONE** 1,3,4,7,(6,10) 8.5
taglierini with salmon and cream sauce
- TAGLIERINI S. JACOPINO** 1,2,3,14,(4,6,10) 10.5
taglierini with salmon, fresh tomato, and clams
- SPAGHETTI PESCATORA** 1,2,12,14,(6,10) 11
clams, mussels, squid, and tomato sauce
- SPAGHETTI ALLE VONGOLE / ARSELLE** 1,14(6,10) 12.5
spaghetti with clams, no tomato
- SPAGHETTI ALLO SCOGLIO** 1,2,14,(6,10) 12.5
clams, mussels, squid, and shrimp, no sauce
- SPAGHETTI AL TONNO E POM FRESCO** 1,4,(6,10) 9
spaghetti with tuna and fresh tomato
- PENNE AL GRANCHIO** 1,2,7,(4,6,10,14) 9
penne with crab, cream, and tomato sauce
- RAVIOLI GAMBERETTI E RUCOLA** 1,2,3,7 8.5
ravioli with shrimp, arugula, cream, and tomato sauce
- RISOTTO ALLA MARINARA** 2,14 11
rice with oil, garlic, and shellfish
- RISOTTO MARE E MONTI** 2,14 10
rice with shellfish, peas, mushrooms, and tomato
- GNOCCHI PIRATA** 1,2,14 9
gnocchi with mussels, clams, and fresh tomatoes
- GNOCCHI SPINACI E SALMONE** 1,4,7 9.5
gnocchi with spinach, salmon, and cream sauce
- MINISTRONE DI VERDURE** 9 6
vegetable soup




BIG SALADS

DRINKS

ACQUA 0,75L water 0,75L	2.5
LATTINA coca, sprite, fanta, lemon soda <u>can</u>	3.5
BIRRA COCA COLA PICCOLA draft - beer /coke small 0,30 cl	4
BIRRA COCA COLA MEDIA draft - beer /coke medium 0,50cl	5.5
BIRRA ROSSA PICCOLA red beer - small 0,30cl	4.5
BIRRA ROSSA MEDIA red beer - medium 0,50cl	6
1/4 VINO BIANCO ROSSO 1/4 house wine white/red	3
1/2 VINO BIANCO ROSSO 1/2 house wine white/red	5
CALICE DI VINO ROSSO glass of red wine	5.5
VINO DELLA CASA IN BOTTIGLIA bottle of house wine white/red	10
VINO RISERVA bottle of wine, ask for the list	---
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CAFFE'	1.5
NATIONAL LIQUEURS	3
- 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	
WHISKY	3.5
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COVER CHARGE, BREAD, HOUSE WATER	2

BIG SALADS

GAMBERETTI ²	8.5
raw shrimp, green salad, olives, tomato, parmisian	
TONNO ⁴	8.5
tuna, olives, corn, avocado, mixed salad	
 MOZZARELLA ⁷	7.5
mozzarella, artichokes, corn, olives, mixed salad	
SALMONE ⁴	9.5
salmon, tomato, corn, olives, avocado, green salad	

DESSERTS

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

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 SO₂ 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**