



PIZZERIA

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

...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}	4
3 toasted bread, w/chicken liver	
BRUSCHETTE ¹	5
3 toasted bread, w/fresh tomato	
CROSTINI DELLA CASA ^{1,4,7}	5
4 toasted bread, chicken liver, tomato, & more..	
AFFETTATI MISTI PECORINO & MIELE ⁷	8
mixed cold cuts with pecorino and honey	
CARPACCIO BRESAOLA ⁷	8
thinly sliced raw bresaola, rocket, parmesan	
CESTINO DI SFOGLIA BURRATA & CRUDO ^{1,7}	8.5
puff pastry with fresh cheese (burrata) and raw ham	
COCKTAIL DI GAMBERETTI ^{2,3,10}	7.5
shrimp cocktail w/ lettuce, cocktail sauce	
ZUPPA DI COZZE ^{1,14}	7.5
hot mussels soup w/ tomato and bread	
SALMONE E AVOCADO ⁴	9.5
salmon and avocado	

SECOND COURSE

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

SIDE DISHES

PATATE FRITTE ^{1*}	4.5
french fries	
FAGIOLI BIANCHI	4.5
white beans	
SPINACI A PIACERE	4.5
all'agro aglio, olio e peperoncino olio	
INSALATA MISTA	4.5
mixed salad	

FIRST COURSE

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



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	4
VINO DELLA CASA IN BOTTIGLIA bottle of house wine white/red	10
VINO RISERVA bottle of wine, ask for the list	---
<hr/>	
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
<hr/>	
SERVICE CHARGE	1.5

BIG SALADS

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

DESSERTS

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

Some desserts may be missing,
due the season

FOLLOW & TAG US



@SANJACOPINOPIZZERIA



ORDER & RESERVE WITH WHATSAPP

+39 055332516

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**