




PIZZERIA

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

CROSTINI TOSCANI 1,4,7

Toasted bread, w/chicken liver



BRUSCHETTE 1

Toasted bread, w/fresh tomato

CROSTINI DELLA CASA 1,4,7

Crostini with mixed sauces

AFFETTATI MISTI PECORINO & MIELE 7

Mixed cold cuts, Pecorino cheese, and honey

CARPACCIO BRESAOLA

Bresaola, arugula, and parmesan

CESTINO DI SFOGLIA BURRATA & CRUDO 1,7

Puff pastry with burrata and cured ham

COCKTAIL DI GAMBERETTI 2,3,9,10

Shrimps, lettuce, cocktail sauce

ZUPPA DI COZZE 1,14

Hot soup with mussels, tomato, and bread

SALMONE E AVOCADO 4

Salmon and Avocado

SECOND COURSE

BISTECCA FIORENTINA

100g x

florentine steak (100g) *minimum 500g

LOMBATINA ALLA GRIGLIA

pork loin grilled

PEPOSO

red wine, black pepper, beef and tomato

FETTINA DI VITELLA AI FERRI

slice of veal grilled

TAGLIATA CON RUCOLA E GRANA

sliced meat with rocket salad and parmesan

SCALOPPINA DI VITELLA A PIACERE 1,7

floured veal with white wine or lemon

SCALOPPINA DI VITELLA AI PORCINI 1,7,9

floured veal with porcini mushrooms

ENTRECOTE AL PEPE VERDE 1,7

beef with cream sauce and black pepper

PETTO DI POLLO ALLA GRIGLIA

grilled breast of chicken

GAMBERONI ALLA GRIGLIA 2

grilled prawns

GRIGLIATA MISTA DI PESCE 4

mixed fish grill: Prawns, salmon, squid, monkfish

SALMONE ALLA GRIGLIA 4

grilled salmon

SIDE DISHES



PATATE FRITTE* 1,7

french fries



FAGIOLI BIANCHI

white beans



SPINACI A PIACERE

all'agro | aglio, olio e peperoncino | olio



INSALATA MISTA

mixed salad

FIRST COURSE

4



SPAGHETTI CHITARRA AL POMODORO 1

thick spaghetti with tomato sauce and basil

7

5



SPAGHETTI CHITARRA CACIO E PEPE 1,7

thick spaghetti cheese and pepper

8.5

5



SPAGHETTI CARRETTIERA 1

spaghetti with spicy tomato sauce

7

8

SPAGHETTI CARBONARA 1,3,7

spaghetti with bacon, beate egg, black pepper

7.5

8.5

PENNE STRASCICATE 1,7,9

penne with ragù and cream sauce

9

8.5

PENNE ALLA NORCINA 1,7

truffle sauce, salami, cream

9

9.5

PENNE BOSCAIOLA 1,7,9

tomato, ham, porcino mushroom, olives

8.5

8



RAVIOLI BURRO E SALVIA 1,3,7

ravioli spinach & ricotta with butter and sage

7.5

9.5



TAGLIATELLE AI PORCINI 1,3,7,9

tagliatelle pasta with porcino mushrooms

9.5

TORTELLINI SPECK E PROVOLA 1,4,7

tortellini with speck, smocked cheese, cream sauce

9

TORTELLINI PANNA, PROSC, FUNGHI 1,3,7

tortellini with cream sauce, ham, mushrooms

8.5

15



RISOTTO VEGETARIANA 9

rice with mixed vegetables

7.5

12.5



GNOCCHI GORGONZOLA E SPINACI 1,3,7

gnocchi with spinach and gorgonzola cheese

8.5

13



GNOCCHI ALLA BURRATA 1,3,7

gnocchi with burrata cheese and tomato sauce

9.5

15

TAGLIERINI AL SALMONE 1,3,4,7

taglierini pasta with salmon and cream sauce

8.5

11.5

TAGLIERINI S. JACOPINO 1,4,14

salmon, fresh tomato, clams

10.5

14.5

SPAGHETTI PESCATORA 1,2,14

clams, mussels, squid and tomato sauce

11

16

SPAGHETTI ALLE VONGOLE / ARSELLE 1,14

spaghetti with clams, no tomato

12.5

10

SPAGHETTI ALLO SCOGLIO 1,2,14

clams, mussels, squid, shrimp, no sauce

12.5

14.5

SPAGHETTI AL TONNO E POM FRESCO 1,4

spaghetti with tuna fish and fresh tomato

9

17

PENNE AL GRANCHIO 1,2,4,7

crab, cream and tomato sauce

9

13

RAVIOLI GAMBERETTI E RUCOLA 1,2,3,7

shrimp, rocket salad, cream, tomato sauce

8.5

11

RISOTTO ALLA MARINARA 2,14

rice w/ oil, garlic, shellfish

11

10

RISOTTO MARE E MONTI 2,7,9,14

rice w/ shellfish, peas, mushrooms, tomato

10

9

GNOCCHI PIRATA 1,2,3,4,14

gnocchi with mussels, clams, fresh tomatoes

9

9.5

GNOCCHI SPINACI E SALMONE 1,3,4,7

gnocchi with spinach, salmon, cream sauce

9.5

6



MINISTRONE DI VERDURE

vegetable soup

6




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 - 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
WHISKY	3.5
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COVER CHARGE, BREAD, HOUSE WATER	2

BIG SALADS

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

DESSERTS

 CREMA CATALANA ^{3,7} 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 ^{1,3,7} 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 ^{3,7} 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
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
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

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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**