

MENI
ENGLISH

J

PIZZA & PINSA

(DINNER ONLY)

Pizza (180g): rolled with a rolling pin using selected Italian wheat. Crispy and easy to digest.

Pinsa (280g): hand-stretched with a blend of wheat, rice & soy flours.

"IT'S NOT JUST ABOUT LONG FERMENTATION . THE QUALITY OF OUR PIZZA COMES FROM USING THE FINEST INGREDIENTS, STARTING WITH THE FLOUR, THE TOMATO SAUCE, AND THE REAL MOZZARELLA."

DOUGH IS SLOW-FERMENTED 48 TO 96 HOURS.

	PIZZA	PINSA	
CLASSIC FLATBREAD salt, olive oil, rosemary	4		(A)
ROSSA tomato sauce	5,5	8	(A,F)
MARINARA tomato, oregano, garlic oil	6	8,5	(A,F)
MARGHERITA tomato, mozzarella	8,5	11	(A,F)
MUSHROOM tomato, mozzarella, champignon	9,5	12	(A,F)
CAPRICCIOSA tomato, mozzarella, mushroom, black olives, artichoke hearts, hard-boiled egg, Parma ham	11,5	14	(A,C,F,G)
NAPOLI tomato, mozzarella, anchovies	10	12,5	(A,D,G)
FIORI E ALICI mozzarella, zucchini blossom, anchovies	11	13,5	(A,D,G)
FOUR CHEESE mozzarella, scamorza, gorgonzola, parmesan	11	13,5	(A,C,F,G,H)
RADICCHIO & GORGONZOLA mozzarella, gorgonzola, radicchio	10,5	13	(A,G)
SMOKED SALMON mozzarella, smoked salmon, arugula	11	13,5	(A,D,G)
L'ESTIVA bresaola, arugula, parmesan	10	12,5	(A,G)

	PIZZA	PINSA	
ORTOLANA mozzarella, eggplant, zucchini, peppers, cherry tomatoes	9,5	12	(A,G)
TUNA & ONION tomato, mozzarella, tuna in oil, onion	10	12,50	(A,D,G)
PARMIGIANA breaded & fried eggplant, shaved grana, mozzarella, tomato, basil	10,5	13	(A,F,G)
STRACCIATA & MORTADELLA mortadella, stracciatella, crushed pistachios	11,5	14	(A,F,G)
BOSCAIOLA mozzarella, mushrooms, sausage	11	13,5	(A,F)
HOT DOG & FRIES tomato, mozzarella, frankfurter, fries	10	12,5	(A,F,G)
DIAVOLA tomato, mozzarella, spicy cured pork sausage	11	13,5	(A,E,F,G)
YELLOW TOMATO MARGHERITA yellow cherry tomato sauce, mozzarella	10,5	13	(A,G,H)
CROSTINO mozzarella, cooked ham	9,5	12	(A,F,G)
REGINA tomato, mozzarella, cherry tomatoes, buffalo mozzarella DOP melted in the oven, basil	11	13,5	(A,F,G)
BUFALA DOP red cherry tomatoes, mozzarella, buffalo mozzarella DOP, basil	11	13,5	(A,C,F,G,H)
AMATRICE tomato, cured pork jowl, mozzarella, Pecorino Romano	11	13,5	(A,F,G)

PINSA

AFFUMICATA

smoked provola cheese, speck

13 (A,F)

MARGHERITA 2.0

yellow cherry tomatoes, sausage, basil, raw buffalo mozzarella

13 (A,G)

URBANA

artichokes, cured pork jowl, burrata

13 (A,G)

BROCCOLI & SAUSAGE

white mozzarella base, sautéed broccoli, sausage

13 (A,L)

CALZONI (FOLDED PIZZAS)

MARGHERITA

TOMATO & MOZZARELLA

9 (A,F)

COOKED HAM & MOZZARELLA

9,5 (A,F)

MUSHROOM, SAUSAGE & MOZZARELLA

11 (A,G)

DESSERTS

Classic Tiramisù 6 (A,C,G,H)

Panna Cotta with wild berry or salted caramel sauce 7 (A,G)

Hazelnut Semifreddo with salted caramel & cocoa crumble 8 (A,C,G,H)

Ricotta & Sour Cherry Tart 7 (A,C,G)

Lemon Cheesecake 7 (G)

Seasonal Fruit 5

Nutella Pizza 7 (A,G,H)

CAFFETTERIA AL TAVOLO

For our full list of spirits and aperitifs, please ask the staff.

Espresso 2

Decaf 2.50

Cappuccino 3

Tea / Herbal Infusions 3

WATER €2

COVER CHARGE €2

(DINNER, SATURDAYS & HOLIDAYS)

HOUSE-MADE BREAD BASKET €2 (A)

CLASSIC FLATBREAD (DINNER ONLY) €4 (A)

At lunch, dishes that come with flatbread will be served with toasted bruschetta bread instead

DRINKS & BEERS

DRAFT BEER

0.20 cl 0.30cl, 0.40cl, 0.50cl

MENABREA LAGER 4,8% vol

0.20cl: 3,50/ 0.40cl: 5

MENABREA AMBER 5,0% VOL.

0.20: 3.50/ 0.40: 5,50

WEISS WEIHENSTEPHAN 5,4% vol.

0.30cl:4,50/ 0.50cl: 6

BOTTLED BEER

MORETTI BAFFO D'ORO 4,50

ICHNUSA UNFILTERED 5

BALADIN ROCK'N ROLL 6

double malt, blonde

BALADIN SUPER BETTER 6

double malt, red

BALADIN ISAAC 6

wheat beer

MORETTI ALCOHOL-FREE 4

BALADIN IPA 6

SOFT DRINKS

COCA COLA 3

COCA COLA ZERO 3

FANTA 3

SPRITE 3

CHINOTTO 3

ALLERGENS

LIST OF INGREDIENTS

CUSTOMER INFORMATION REGARDING THE PRESENCE IN FOOD OF INGREDIENTS OR PROCESSING AIDS CONSIDERED ALLERGENS OR THEIR DERIVATIVES.

Dear customers, please be advised that the dishes prepared and served in this establishment, as well as beverages, may contain ingredients or processing aids considered allergens.

List of allergenic ingredients used in this establishment and included in Annex of EU Regulation 1169/2011 “Substances or products causing allergies or intolerances”.

- A** CEREALS CONTAINING GLUTEN AND DERIVED PRODUCTS: WHEAT, RYE, BARLEY, OATS, SPELT, KHORASAN WHEAT (KAMUT).
- B** CRUSTACEANS AND PRODUCTS BASED ON CRUSTACEANS AND THEIR DERIVATIVES.
- C** EGGS AND PRODUCTS MADE FROM EGGS.
- D** FISH AND PRODUCTS BASED ON FISH.
- E** PEANUTS AND PRODUCTS MADE FROM PEANUTS.
- F** SOY AND PRODUCTS MADE FROM SOY.
- G** MILK AND MILK-BASED PRODUCTS (INCLUDING LACTOSE).
- H** NUTS AND THEIR PRODUCTS
(ALMONDS, HAZELNUTS, CASHEWS, PECANS, BRAZIL NUTS, PISTACHIOS, WALNUTS, AND MACADAMIA NUTS).
- I** CELERY AND PRODUCTS BASED ON CELERY.
- J** MUSTARD AND PRODUCTS BASED ON MUSTARD.
- K** SESAME SEEDS AND PRODUCTS BASED ON SESAME SEEDS.
- L** SULFUR DIOXIDE AND SULFITES.
- M** LUPIN AND PRODUCTS MADE FROM LUPIN.
- N** MOLLUSCS AND PRODUCTS BASED ON MOLLUSCS.

A designated manager is available to provide any additional support or information, including the presentation of appropriate documentation such as operating instructions, recipes, and original labels of raw materials.