

## Special Pizzas

Culaccia <i>tomato sauce, mozzarella, raw ham</i>	10.5	Mediterranea <i>tomato sauce, tuna, olives, rocket</i>	9.5
Braccio di Ferro <i>tomato sauce, mozzarella, spinach, sausage, melted grana cheese</i>	11	Poche chiacchiere <i>marinara sauce, gorgonzola blue cheese, sausage</i>	9.5
Parmigiana <i>tomato sauce, mozzarella, aubergine, grana cheese, basil</i>	11	Rossini <i>fior di latte mozzarella, scamorza cheese, smoky bacon</i>	11
Roma Imperiale <i>tomato sauce, mozzarella, buffalo mozzarella, anchovies, capers, oregano, cherry tomatoes</i>	12	La francese <i>fior di latte mozzarella, fresh mushrooms, boiled potatoes, speck ham</i>	12
Pugliese <i>tomato sauce, mozzarella, olives, Tropea onion, oregano</i>	10	Prima o Poi <i>buffalo mozzarella from Campania, red radicchio, Colonnata lard</i>	12
Neruda <i>tomato sauce, mozzarella, bell peppers, pepperoni, black olives</i>	11	Quattro formaggi <i>fior di latte mozzarella, pecorino cheese, fontina cheese, gorgonzola blue cheese</i>	12
Torino <i>tomato sauce, mozzarella, radicchio, PDO speck ham</i>	11	Campana <i>fior di latte mozzarella, scamorza cheese, rapini, local sausage</i>	12
Bufalotta <i>tomato sauce, buffalo mozzarella, basil</i>	9	Regina Claudia <i>fior di latte mozzarella, cherry tomatoes, basil</i>	8.5
Messicana <i>tomato sauce, bell peppers, tabasco sauce, onion, bacon</i>	10	Tricolore <i>fior di latte mozzarella, cherry tomatoes, rocket, grana cheese</i>	11
Adriatica <i>tomato sauce, tuna, anchovies, capers, oregano</i>	10	Verdi <i>fior di latte mozzarella, brie cheese, speck ham, cherry tomatoes</i>	12
Tellina <i>tomato sauce, porcini mushrooms, rocket, brie cheese, bresaola ham</i>	13	Guccini <i>fior di latte mozzarella, gorgonzola blue cheese, boiled potatoes, sausage, porcini mushrooms</i>	13
T.N.T <i>tomato sauce, sausage, tabasco sauce, pepperoni</i>	10		

## Traditional Pizzas

Marinara <i>tomato sauce, garlic, parsley, oregano</i>	6.5	Quattro stagioni <i>tomato sauce, mozzarella, baby artichoke, fresh mushrooms, ham, olives</i>	10
Margherita <i>tomato sauce, mozzarella</i>	7.5	Capricciosa <i>tomato sauce, mozzarella, fresh mushrooms, olives, ham, baby artichoke, sausage</i>	11.5
Napoletana <i>tomato sauce, mozzarella, anchovies, oregano</i>	8.5	Vegetariana <i>tomato sauce, mozzarella, courgette, aubergine, fresh mushrooms, sauteed artichoke, spinach</i>	11
Romana <i>tomato sauce, mozzarella, anchovies, capers, oregano</i>	9		
Calzone Classico <i>(folded pizza)</i> <i>tomato sauce, mozzarella, ham, mushrooms</i>	10		

## Vegan Pizzas

Margherita <i>tomato sauce, rice mozzarella, basil</i>	9	4 Stagioni <i>tomato sauce, rice mozzarella, spinach, rapini, sauteed artichoke, courgette</i>	12
Campagnola <i>tomato sauce, porcini mushrooms, lettuce, truffle oil</i>	11	Zappa <i>rice mozzarella with mixed vegetables</i>	12

Cover charge 2

Frozen product\*

## Gourmet Pizzas

PosilliPoP <i>fornarina with Vivaio Berardi mixed greens, smoked stracciatella cheese, octopus from Bari, cherry tomatoes confit, drops of wasabi sauce.</i> <i>Recommended dough: Five-grain dough</i>	23	La Zibellina <i>Soligo fior di latte mozzarella, cow ricotta cheese, Zibello culatello raw ham and onion marmalade.</i> <i>Recommended dough: Five-grain dough</i>	24
Mirice <i>San Marzano tomato sauce, Vivaio Berardi mixed greens, Tropea onion, cherry tomatoes confit and marinated anchovies from Sicily.</i> <i>Recommended dough: Hemp dough</i>	22	Porto Santo Spirito <i>fornarina with PDO Sabelli burrata stracciatella, raw Mazara del Vallo red prawns, vinaigrette and guacamole sauce.</i> <i>Recommended dough: Five-grain dough</i>	24
La Vegana <i>fornarina with Violife smoked vegan cheese, Liveg vegan speck ham and our homemade hummus.</i> <i>Recommended dough: Hemp dough</i>	20		

## Special Art Pizzas

Rifugio tra gli alberi <i>buffalo mozzarella from Campania, sauteed spinach and porcini mushrooms, truffle oil.</i> <i>Recommended dough: Hemp dough</i>	15	Tempesta <i>fior di latte mozzarella, sweet gorgonzola blue cheese, raw ham, walnuts and honey.</i> <i>Recommended dough: Hemp dough</i>	16
Genovese <i>genovese pesto sauce, buffalo mozzarella from Campania, cherry tomatoes, sausage, a sprinkle of pine nuts, fresh pecorino cheese shavings.</i> <i>Recommended dough: Five-grain dough</i>	16	Lady Pig <i>fior di latte mozzarella, stracciatella cheese, crispy escarole, stewed Romagna bacon, Leccino olives, lime zest.</i> <i>Recommended Dough: Hemp dough</i>	16.5
Cin cin <i>fior di latte mozzarella, PDO burrata cheese from Apulia, DOC Morellino di Scansano wine sauce, raw ham.</i> <i>Recommended dough: Mulino Quaglia Petra 9 wholemeal dough</i>	16	Antica <i>San Marzano from Agro Sarnese tomato sauce, Cantabrian anchovies, buffalo mozzarella from Campania, Leccino olives, caper fruits.</i> <i>Recommended dough: Five-grain dough</i>	16
Correnti del nord <i>fior di latte mozzarella, drops of stracchino cheese, salmon strips, chives, cherry tomatoes and poppy seeds.</i> <i>Recommended dough: Five-grain dough</i>	15	Margherita a modo Mio <i>fornarina with burrata cheese, basil foam, San Marzano dried tomatoes.</i> <i>Recommended dough: Mulino Quaglia Petra 9 wholemeal dough.</i>	15
		Mortazza <i>fior di latte mozzarella, smoked scamorza cheese, mortadella from Bologna with pistachio, truffle carpaccio, top-quality pepper mix.</i> <i>Recommended dough: Five-grain dough</i>	16.5

## Variations to pizzas

Buffalo mozzarella	3
Burrata cheese	3.5
Raw ham	3.5

## Our dough

Hemp dough	2
Five-grain dough	2
Mulino Quaglia Petra 9 wholemeal dough	2

Allergens: If you suffer from food allergies or intolerances to one or more substances, please inform our waiting staff. We will gladly help you avoid dishes with ingredients you are allergic or intolerant to.

## Main Courses

Platter of cured meats and pecorino cheese <i>Served with piadina</i>	16	Seafood salad	13
Bresaola ham carpaccio	12	Smoked swordfish carpaccio	13
Buffalo mozzarella caprese salad	11	Octopus salad <i>With boiled potatoes and Leccino olives</i>	15

## First Courses

*(homemade pasta)*

Tagliolini <i>cream and salmon</i>	13	Strozzapreti <i>with cream and meat ragu</i>	11
Tagliolini <i>with clams and cherry tomatoes</i>	13	Tagliolini <i>with swordfish, Leccino olives, cherry tomatoes, caper fruits and basil</i>	13
Tagliatelle <i>with meat ragu</i>	10	Tortellini <i>with cream and meat ragu</i>	11
Tagliatelle <i>with porcini mushrooms</i>	13	Tortellini <i>with cream and ham</i>	11
Gnocchetti <i>pesto sauce and shrimps</i>	13		
Strozzapreti <i>with meat ragu</i>	11		

## Second Courses

Sliced beef fillet <i>with rosemary and salt</i>	22	Beef carpaccio <i>with rocket and grana cheese</i>	13
Sliced beef fillet <i>with porcini mushrooms</i>	23	Breaded cutlet with fries*	11
Sliced beef fillet <i>with rocket and cherry tomatoes</i>	22		

## Fornarina (a sort of focaccia)

Fornarina	4	Fornarina leggera <i>with lettuce, radicchio, cherry tomatoes, rocket</i>	8
Fornarina <i>with fresh vegetables</i>	8	Fornarina <i>with raw ham</i>	8.5
Fornarina <i>with raw ham</i>	8	Fornarina <i>with raw ham, stracchino cheese, rocket</i>	11

## Piadina (flatbread)

Piadina <i>with raw ham, stracchino cheese and rocket</i>	7	Piadina <i>with bresaola ham, brie cheese, rocket</i>	9
Piadina <i>with raw ham, stracchino cheese and rocket</i>	8	Piadina <i>with local salami and pecorino cheese</i>	8.5
Piadina <i>with stracchino cheese and rocket</i>	6		

## Salads

Jazz <i>lettuce, red radicchio, cherry tomatoes, tuna</i>	9	Blues <i>fresh mushrooms, rocket, grana cheese shavings, walnuts, balsamic vinegar reduction</i>	10
Funky <i>lettuce, cherry tomatoes, beef carpaccio, grana cheese shavings</i>	11	Rock <i>Vivaio Berardi mixed greens, Tropea onion, cherry tomatoes, marinated anchovies</i>	12
Pop <i>lettuce, buffalo mozzarella, tuna, cherry tomatoes, olives</i>	11		

## Side Dishes

Fries*	5	Mixed greens	6
Lettuce	5	Grilled vegetables	6

## Soft Drinks

Plose mineral water	3	Coca Cola, Fanta and Sprite	3.5
Lemon or peach tea	3		
Fruit juice	3	Coca Cola 1 Lt bottle	7.5

## Beer on tap

Stella Artois on tap:		0.20 cl 4	0.40 cl 6	1 Lt 12
Lefte Ambrata on tap:			0.33 cl 6	1 Lt 13
Hoegaardeen on tap:		0.25 cl 4	0.50 cl 6	1 Lt 12
Becks 0.33 cl bottle	4	Erdinger 0.50 cl bottle		6
Moretti 0.66 cl bottle	5	Franziskaner 0.50 cl bottle		6

## Craft Beer

32 Oppale 0.75 cl	14	Birra Viola Rossa Ale 0.75 cl	14
<i>ABV 5.5% Pale, hopped, full-bodied beer, with pineapple flavours.</i>		<i>ABV 6.6% Double barley malt.</i>	
32 Audace 0.75 cl	14	La Chouffe 0.75 cl	14
<i>ABV 8.4% Strong pale ale, double malt, spiced beer. Citrus, almond and peach notes.</i>		<i>ABV 8% Double-malt, double fermented beer, from the Belgian d'Achouffe brewery.</i>	
32 Curmi 0.75 cl	14	Amarcord Gradisca 0.50 cl	7
<i>ABV 5.8% Spiced beer made with spelt and barley malt. Flowery notes of exotic fruits. Refreshing.</i>		<i>ABV 5.2% Italian lager beer, 100% barley malt.</i>	
Birra Viola 0.75 cl	14	Amarcord Tabachera 0.50 cl	7
<i>ABV 5.6% Lager, bottom fermented beer.</i>		<i>ABV 9% Strong Italian Amber Ale, double malt beer.</i>	
Birra Viola Blanche 0.75 cl	14	Amarcord Volpina 0.50 cl	7
<i>ABV 4.8% Top-fermented, unfiltered beer, with barley malt and Italian raw grains.</i>		<i>ABV 6.5% Italian Red Ale. Rich mixture of specialty malts and hops.</i>	

## Red Wine



D.O.C. Sangiovese	3	12
D.O.C.G. Morellino di Scansano	5	18
Sangiovese Fidelio	5	18
Sup. Valle delle Lepri		
D.O.C.G. Chianti	5	18

## White Wine



White Sparkling Wine	3.5	12
PGI Trebbiano Pavar Valle delle Lepri	3	12
Pinot Grigio	5	18
D.O.C.G. Prosecco	5	18
Chardonnay	5	18
Berlucchi Franciacorta	/	30
Bellavista Franciacorta	/	50

## Bar

Coffee	1.5	Amari	4
Barley coffee	2	Grappa	4
Cappuccino	2.5	Whisky	4
Coffee with a dash of liquor	2.5	Rum	4
Decaffeinated coffee	2	Barrel-aged grappa	5
Hot tea	2.5	Aged Whisky	7
		Aged Rum	7