

primordial

OUR FRESH RAW INGREDIENTS FOR OUR GOURMET PIZZAS

PDO 18/24-month cured Parma raw ham.

Veroni ham.

PDO Talamello fossa cured cheese.

PDO Levoni pepperoni.

PDO King speck ham.

24-month aged Grana cheese.

Soligo fior di latte mozzarella (100% Italian milk)

PDO "Rigamonti" Bresaola.

PDO Ciresa Gorgonzola blue cheese.

PDO Sabelli Burrata cheese. (100% Italian milk)

PDO "La Tramontina" Buffalo mozzarella from Campania.

"Demetra" whole baby artichokes, freshly processed from Puglia

"Demetra" Italian, freshly processed Porcini mushrooms

Sicilian anchovies in extra-virgin olive oil

"Angelo Parodi" Cantabrian anchovies

"Demetra" San Marzano tomatoes (100% Italian)

"Angelo Parodi" prime yellowfin tuna

PGI Colonnata lard.

"Demetra" Rock capers

OUR ORGANIC DOUGH

100% stone-ground Italian wheat,

HEMP•KAMUT®

SPELT AND BRAN

TRADITIONAL• VENERE BLACK RICE

"MULINO QUAGLIA" PETRA 9

WHOLEMEAL FLOUR

primaopoi

Welcome to PRIMA O POI!

Since 1997, my brother and I have always been looking for new ideas and products to best meet the needs and demands of today's food service and gourmet pizzerias.

We buy our Italian, fresh, and high-quality raw ingredients directly from the best producers, to guarantee everyday constant availability and outstanding quality. Every dish on this menu is prepared with love and enthusiasm.

Here you will find our creations, even the most sophisticated ones such as the "Art pizzas", that every week we will be happy to let you try during our tasting sessions.

Our pizzas can also be made with our ORGANIC dough, obtained with certified flour. Pizza dough is left to rise for 48 hours, to make pizzas more crispy and easily digested.

Our qualified staff of professionals will take care of the rest.

Enjoy your choice and have a nice meal!

Omar and Davide

TRADITIONAL PIZZAS

Marinara	5
> tomato sauce, garlic, parsley, oregano	
Margherita	5
> tomato sauce, mozzarella	
Napoletana.....	6,5
> tomato sauce, mozzarella, anchovies, oregano	
Romana	7,5
> tomato sauce, mozzarella, anchovies, capers, oregano	
Funghi	6,5
> tomato sauce, mozzarella, fresh mushrooms	
Prosciutto cotto.....	6,5
> tomato sauce, mozzarella, ham	
Würstel.....	6,5
> tomato sauce, mozzarella, Vienna sausage	
Carciofini	7
> tomato sauce, mozzarella, baby artichokes	
Gorgonzola	7
> tomato sauce, mozzarella, gorgonzola blue cheese	
Peperoni	6,5
> tomato sauce, mozzarella, bell peppers	
Salsiccia	7,5
> tomato sauce, mozzarella, sausage	
Salame piccante	7,5
> tomato sauce, mozzarella, pepperoni	
Prosciutto e funghi	7,5
> tomato sauce, mozzarella, ham, fresh mushrooms	
Tonno e cipolla	8
> tomato sauce, mozzarella, tuna and onion	
Quattro stagioni	8
> tomato sauce, mozzarella, baby artichokes, fresh mushrooms, ham, olives	
Capricciosa	9
> tomato sauce, mozzarella, fresh mushrooms, olives, ham, baby artichokes, sausage	
Prosciutto crudo di Parma	9
> tomato sauce, mozzarella, Parma raw ham	
Vegetariana	9
> tomato sauce, mozzarella, courgettes, aubergines, fresh mushrooms, rustic artichokes, spinach	
Millegusti (assorted toppings).....	10
Pugliese.....	8
> tomato sauce, mozzarella, olives, Tropea onion, oregano	
Braccio di ferro	9,5
> tomato sauce, mozzarella, spinach, sausage, grana cheese	
Neruda	9
> tomato sauce, mozzarella, bell peppers, pepperoni, black olives	

Bufalotta	7,5
> tomato sauce, buffalo mozzarella, basil	
Roma Imperiale	9,5
> tomato sauce, mozzarella, buffalo mozzarella, anchovies, capers, oregano, cherry tomatoes	
Torino	9
> tomato sauce, mozzarella, radicchio and PDO speck ham	
Calzone (folded pizza)	8
> tomato sauce, mozzarella, ham, mushrooms	
Calzone Fantasia	10
> Chef's choice folded pizza	

WHITE PIZZAS (no tomato sauce)

Parmigiana	9,5
> fior di latte mozzarella, grilled aubergines, grana cheese, basil	
Rossini	9,5
> fior di latte mozzarella, scamorza smoked cheese, smoked bacon	
Regina Elisabetta	10
> fior di latte mozzarella, aubergines, ham, grana cheese, basil	
Regina Claudia	8,5
> fior di latte mozzarella, cherry tomatoes, basil	
La francese	10
> fior di latte mozzarella, fresh mushrooms, boiled potatoes, speck ham	
Tricolore	9,5
> fior di latte mozzarella, cherry tomatoes, rocket, grana cheese	
Prima o Poi	11
> buffalo mozzarella from Campania, red radicchio, Colonnata lard	
Mameli	11
> fior di latte mozzarella, porcini mushrooms, brie, parsley	
Verdi	10,5
> mozzarella fior di latte, brie, speck ham, cherry tomatoes	
Paganini	10,5
> fior di latte mozzarella, bresaola, rocket	
Quattro formaggi	9,5
> fior di latte mozzarella, pecorino cheese, fontina cheese, gorgonzola blue cheese	
Guccini	11
> fior di latte mozzarella, gorgonzola blue cheese, potatoes, sausage, porcini mushrooms	
Campana	11
> fior di latte mozzarella, scamorza smoked cheese, rapini, local sausage	

RED PIZZAS

- Messicana 9,5
> tomato sauce, bell peppers, tabasco sauce, onion, bacon
- TNT 9
> tomato sauce, sausage, tabasco sauce, pepperoni
- Adriatica 8,5
> tomato sauce, tuna, anchovies, capers, oregano
- Mediterranea 8,5
> tomato sauce, tuna, olives, rocket
- Tellina 11
> tomato sauce, porcini mushrooms, rocket, fontina cheese, bresaola
- Poche chiacchiere 8,5
> marinara sauce, gorgonzola blue cheese, sausage

SPECIAL ART PIZZAS

- Santippe 13
> Tomato sauce, grilled aubergines, Greek feta cheese, seared bell peppers, fresh sliced san marzano tomato.
Recommended dough: spelt and bran dough
- Terra di mezzo 13
> Fior di latte mozzarella, drops of gorgonzola blue cheese, artichoke shavings, smashed potatoes, local sausage, lettuce, balsamic vinegar cream
Recommended dough: kamut® dough
- Rifugio tra gli alberi 12,5
> Stir-fry spinach and porcini mushrooms with truffle sauce, served on a white buffalo mozzarella base.
Recommended dough: hemp dough
- Donna di Genova 13
> Genovese pesto sauce, buffalo mozzarella from Campania, cherry tomatoes, sausage, a sprinkle of pine nuts, fresh pecorino cheese shavings.
Recommended dough: kamut® dough
- Cin Cin 14
> Fior di latte mozzarella, PDO burrata cheese from Puglia, CDO Morellino di scansano wine sauce, 24-month cured Parma raw ham
Recommended dough: spelt and bran dough
- Via del Campo 12,5
> Fior di latte mozzarelle, sliced baked courgette, local sausage and fossa cured cheese shavings.
Recommended dough: kamut® dough
- Per incanto o per delizia 13
> Fior di latte mozzarella, Philadelphia cream cheese, crispy speck ham, cherry tomatoes, extra-virgin olive oil and marjoram flowers.
Recommended dough: Venere black rice dough
- Correnti del nord 13,5
> Fior di latte mozzarella, drops of stracchino cheese, salmon strips, chives, cherry tomatoes and poppy seeds.
Recommended dough: Venere black rice dough
- Tempesta 13
> Fior di latte mozzarella, sweet gorgonzola blue cheese, 24-month cured Parma raw ham, a sprinkle of walnuts and honey.
Recommended dough: hemp dough

Semplice	12
> Salt, olive oil, Burratina cheese, cherry tomatoes, Cantabrian anchovies, basil	
Recommended dough: Petra 9 wholemeal dough	
La Bolognese	13
> Fior di latte mozzarella, PGI mortadella, burrata cheese, pistachio crumbs	
Recommended dough: Petra 9 wholemeal dough	
Artica	13,5
> Fior di latte mozzarella, potatoes, salmon, leek, scamorza smoked cheese, courgettes	
Recommended dough: Venere black rice dough	
Ultima Spiaggia	14,5
> Salt, Colonnata lard, burrata cheese, Cantabrian anchovies, fresh fennel julienne	
Recommended dough: hemp dough	
Cappa Canta	14
> Fior di latte mozzarella, breadcrumb scallops, cherry tomatoes and tuna notes	
Recommended dough: Petra 9 wholemeal dough	

FORNARINE

Fornarina (a sort of focaccia)	3
Fornarina and 18/24-month cured Parma raw ham	7
Fornarina with fresh vegetables.....	7
Light Fornarina	7
> lettuce, radicchio, cherry tomatoes, rocket	
Fornarina Parma raw ham, stracchino, rocket	9,5
Fornarina with PDO Colonnata lard.....	7,5

OUR ORGANIC DOUGH

Kamut® / Spelt and bran / Venere black rice / Hemp Mulino Quaglia Petra 9 wholemeal dough.....	1,5
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VARIATIONS TO PIZZAS

Buffalo mozzarella.....	3
Burrata cheese.....	3,5
18<24-month cured Parma raw ham	3,5

STARTERS

Platter of cold cuts and cheeses	13
Bresaola carpaccio	9,5
Seafood salad	11
Buffalo caprese salad.....	9,5

FIRST COURSES

Cream and ham tortellini (stuffed pasta)	9
Cream and meat ragu tortellini.....	9
Strozzapreti pasta with tomato sauce	8
Cream and meat ragu strozzapreti pasta.....	9
Meat ragu strozzapreti pasta	9
Meat ragu tagliatelle	9
Tagliatelle with porcini mushrooms	11

SECOND COURSES

Fassona Piemontese sliced beef fillet hg. 4	
With rosemary and salt	18
With rocket and grana cheese	19
With porcini mushrooms	20
*Hamburger with French fries	9,5
*Cheeseburger with French fries	10
*Breaded cutlet with French fries	10
Vienna sausage with French fries	10

SALADS

*French fries	4,5
Lettuce	4
Mixed greens	5
POP dish salad	10
> lettuce, tuna, buffalo mozzarella, cherry tomatoes, olives	
Jazz dish salad	8
> lettuce, red radicchio, cherry tomatoes, tuna	
Blues dish salad	9
> fresh mushrooms, rocket, grana shavings, walnuts, balsamic vinegar cream	
Swing dish salad	9
> lettuce, tuna, onion, beans	
Rock dish salad	10
> radicchio, fontina cheese, walnuts, speck ham, apples	

PIADINA (flatbread)

Piadina with 18/24-month cured Parma raw ham	6
Piadina with Parma ham, stracchino and rocket	7,5
Piadina with stracchino cheese and rocket	6

BAR

Coffee	1,5
Laced coffee	2,5
Barley coffee	2
Decaffeinated coffee	2
Cappuccino	2,5
Tea	2,5
Bitter liqueur	3,5
Grappa	5
Barrel-aged grappa	4,5
Whiskey	3,5
Aged Whiskey	6
Rum	3,5
Aged Rum	6

SOFT DRINKS

Plose mineral water.....	2,5
Small size Coke on tap	3
Medium size Coke on tap	4,5
1l Coke carafe.	8
Canned drinks	3
Fruit juice	3

RED WINE

P.G.I. Sangiovese Pavar Valle delle Lepri	10
Sangiovese Fidelio Sup. Valle delle Lepri	15
Morellino di Scansano D.O.C.G.	16
Chianti D.O.C.G.....	16

WHITE WINE

White sparkling wine on tap ¼ l.	3,5
White sparkling wine on tap ½ l.....	5
White sparkling wine on tap 1 l.	9
P.G.I. Trebbiano Pavar Valle delle Lepri ¼ l.	3,5
P.G.I. Trebbiano Pavar Valle delle Lepri ½ l.....	5
P.G.I. Trebbiano Pavar Valle delle Lepri 0.75.....	10
Pinot Grigio.....	13
Chardonnay	15
Prosecco D.O.C.G.	15
Berlucchi.....	20
Francia Corta Bellavista.....	40

BEER

Jupiler draught beer 0.2 cl.	3,5
Jupiler draught beer 0.4 cl.	5
Jupiler draught beer 1l.	11
Leffe Amber draught beer 0.25 cl.	5
Leffe Amber draught beer 0.33 cl.	6
Leffe beer 1l. carafe	13
Franziskaner draught beer 0.3 cl.	4,5
Franziskaner draught beer 0.5 cl.	6
Franziskaner beer 1l. carafe.....	12
Becks 33 cl. bottle	4
Moretti 66 cl. bottle	5
Erdinger 50 cl. bottle	6

CRAFT BEER

- 32 Oppale 0.75 cl. 13
ABV 5.5% Pale, hopped, full-bodied beer, with
pineapple flavours.
- 32 Curmi 0.75 cl. 13
ABV 5.8% Spiced beer made with spelt and barley malt.
Flowery notes of exotic fruits. Refreshing.
- 32 Audace 0.75 cl. 13
ABV 8.4% Strong pale ale, double malt, spiced beer.
Citrus, almond, and peach notes.
- Costa Est Pupa 0.75 cl. 13
ABV 5.5% Pale amber, conditioned beer. The sweet,
caramel notes are balanced with hop bitterness.
- Costa Est Carata 0.75 cl. 13
ABV 6.7% Dark amber, unpasteurised beer. Dried fruit
flavours with leather and tobacco notes.
- Costa Est Inachisio 0.75 cl. 13
ABV 6.5% Pale ale, top fermented, unpasteurised, and bottle
conditioned beer.
- La Chouffe 0.75 cl. 13
ABV 8% Double-malt, double fermented beer, from
the Belgian Brasserie d'Achouffe brewery.
- Viola 0.75 cl. 13
ABV 5.6% Lager, bottom fermented beer.
- Amarcord Gradisca 0,5 cl. 7
ABV 5.2% Italian lager beer, 100% barley malt.
- Amarcord Tabachera 0,5 cl. 7
ABV 9% Strong Italian Amber Ale, double malt beer.
- Amarcord Volpina 0,5 cl. 7
ABV 6.5% Italian Red Ale. Rich mixture of specialty malts
and hops.
- Isaac Baladin 0.75 cl. 13
ABV 5% With spices and citrus peels. Unpasteurised,
bottle conditioned beer.
- Nora Baladin 0.75 cl. 13
ABV 6,8% Bottle conditioned beer with spices and citrus
peels.
- Super Baladin 0.75 cl. 13
ABV 8% Unpasteurised, bottle conditioned beer.
Ingredients:
water, barley malt, hops, sugar, and yeast.
- Tradizionale Baladin 0.75 cl. 13
ABV 6.5% Unpasteurised, bottle conditioned beer.
Made from 100% Italian ingredients.
(Brewery of the Year 2017)

VEGAN MENU

- Margherisa 7,5
> tomato sauce, rice mozzarella, basil
- 4 Stagioni 11
> tomato sauce, rice mozzarella, spinach, rapini, rustic artichokes, courgettes
Recommended dough: Venere black rice dough
- Campagnola 11
> Tomato sauce, porcini mushrooms, lettuce, wheat germ, truffle oil
Recommended dough: spelt and bran dough
- La Zappa 11
> Rice mozzarella with mixed fresh vegetables
Recommended dough: hemp dough
- Vegan homemade dessert 6
> Apple mousse with orange flavour and berries.

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.

Cover charge..... € 1,50

*Frozen product

primaopoi

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 Pizzeria Prima o Poi Rimini