



OUR FRIED FOOD

IL SUPPLI (riceball) Italian superfine Arborio rice with Bolognese sauce with Parmigiano Reggiano PDO and buffalo mozzarella cheese PDO from Campania	€ 1,80
POTATO CROQUETTE yellow potatoes from Lazio, demi-sel butter, Parmigiano Reggiano DOP and buffalo mozzarella cheese PDO from Campania	€ 1,80
PUMPKIN FLOWER fried and stuffed with buffalo mozzarella cheese PDO from Campania and artisanal sicilian anchovy fillets	€ 2,00
PUMPKIN FLOWER fried and stuffed with smoked Provola cheese from Andria and baked smoked Prague ham	€ 2,00
ONION RINGS with red onion from Tropea	€ 3,00
TEMPURA fried eggplants and zucchini	€ 3,50
POTATO CHIPS	€ 3,00
POTATO CROQUETTE with 'NDUJA from Spilinga (spicy Calabrian salami) with yellow potatoes from Lazio and buffalo mozzarellacheese PDO from Campania	€ 2,00
ARANCINO Italian superfine Arborio rice with saffron, Mortadella from Bologna PGI and buffalo mozzarella cheese PDO from Campania	€ 2,50
PRALINA CACIO E PEPE Italian uperfine Arborio rice, Roman pecorino cheese PDO, Sichuan pepper, Parmigiano Reggiano PDO and buffalo mozzarella cheese PDO from Campania	€ 2,00
MOZZARELLINE 3.0 fried slices of buffalo mozzarella cheese PDO from Campania with a crunchy Panko breading	€ 3,50
FRIED CODFISH FILLET	€ 2,50



ARTISANAL BEERS

- LA MOSCA** | 33 cl. 5,2%vol. Birra 'wit-blanche'. La speziatura con coriandolo e buccia d'arancia la rende fresca e dissetante € 5,00
- ONE WAY TRIPHELL** | 33 cl. 9,5%vol. Birra chiara con note fruttate e agrumate. Sensazioni speziate, asciutte e amare € 5,00
- IL GRILLOTALPA** | 33 cl. 5.2%vol. Birra chiara con sentori di miele. Sensazioni erbacee e leggermente fruttate € 5,00
- SPACEMAN** | 33 cl. 7%vol. Birra India Pale Ale dal colore biondo carico in stile West Coast IPA. Secca molto luppolata. Al naso spiccano note di fieno e in bocca prevalgono la pesca e gli agrumi. Molto americana e molto facile da bere nonostante l'alta gradazione € 5,00
- LA BASSA** | 33 cl. 5,2%vol. Birra a bassa fermentazione, una Pilsner, abbastanza luppolata e di un bel color oro, schiuma generosa persistente. Molto fresca e beverina € 5,00
- 'NA BIRRETTA CHIARA** | 33 cl. 4,9%vol. Birra chiara di colore oro paglierino ispirata alle Pils ceco-tedesche. Realizzata con le migliori materie prime ha un buon tenore di amaro e spiccato sentore di luppolo. Gusto secco e pulito € 5,00
- 'NA BIRRETTA ROSSA** | 33 cl. 6,3%vol. Birra rossa doppio malto di colore ambrato, mostra un corpo decisore avvolgente, dove su tutti spicca il persistente sentore di malto tostato € 5,00



CLASSIC PIZZAS

MARGHERITA sauce of San Marzano tomatoes PDO flavoured with fresh basil, mozzarella cheese, artisanal extra-virgin olive oil	€ 6,50
OUR MARGHERITA sauce San Marzano tomatoes PDO flavoured with fresh basil, buffalo mozzarella cheese PDO, artisanal extra-virgin olive oil	€ 7,50
MARINARA sauce of San Marzano tomatoes PDO, olive oil flavoured with garlic, oregano BIO, parsley BIO and Cetara anchovy sauce "Slow Food presidium"	€ 6,00
NAPOLI our margherita with artisanal sicilian anchovy fillets	€ 8,50
FUNGI our margherita with fresh mushrooms	€ 8,50
CAPRICCIOSA sauce of San Marzano tomatoes PDO, mozzarella cheese, Bio eggs, taggiasca olives, mushrooms, grilled artichoke and Parma ham PDO aged 18 months	€ 9,50
SMOKED PROVOLA AND SPECK smoked provola cheese from Andria, mozzarella cheese and artisanal speck from South-Tirol PGI	€ 9,50
BRESAOLA, ROCKET AND PARMESAN CHEESE Bresaola from Valtellina PGI, mozzarella cheese, rocket and Parmigiano Reggiano cheese PDO	€ 9,50
FOUR CHEESES +1 Fontina cheese from Val d'Aosta PDO, Taleggio cheese PDO, Gorgonzola cheese PDO and Parmigiano Reggiano PDO, mozzarella cheese	€ 9,50
ORTOLANA mozzarella cheese, eggplants, zucchini, chicory, potatoes, Pachino cherry tomatoes	€ 8,50
BUFALA E PACHINO buffalo mozzarella cheese PDO, Pachino cherry tomatoes, artisanal extra-virgin olive oil	€ 9,00
DIAVOLA our Margherita with Ventricina (Spicy Italian salami)	€ 9,00

Our pizzas are made with selected Italian stone-ground wholemeal and wheat flour and leavened 72 hours. We use only high quality ingredients: italian cheeses and cured meats, seasonal vegetables are seasonal and european gastronomic excellence
Crafted beer recommended in combination with pizza



DIVINA PIZZAS

TOMMASINO tomatoe sauce, slices of buffalomozzarella cheese PDO from Campania, semi-dried tomatoes(firm De Carlo) and basil emulsion	€ 10,00
TERESINA her majesty the Mortadella from Bologna PGI, buffalo mozzarella cheese from Campania PDO, Parmigiano cheese PDO, and balsamic vinegar	€ 10,00
DALLA PUGLIA ALLA TOSCANA turnip greens, buffalo mozzarella cheese from Campania PDO and Lard from Colonnata PGI	€ 10,00
TOSCANA buffalo mozzarella cheese from Campania PDO, finocchiona salami PGI and Tuscan Pecorino cheese	€ 10,00
IL FIOCCO fine ham from Norcia on buffalo mozzarella cheese from Campania PDO and burrata cheese from Andria	€ 10,50
LA PATATE baked potatoes, buffalo mozzarella cheese from Campania PDO, bacon from Piacenza PDO and shallots flavoured with Southern Comfort	€ 10,00
CARBONARA AL CONTRARIO fiordilatte cheese, organic eggs, cheek lard from Lazio PDO, Sichuan pepper and Roman pecorino cheese	€ 9,50
AMATRICIANA IMPROVED sauce of San Marzano tomatoes PDO flavoured with fresh basil crispy cheek bacon from Lazio PDO and Roman Pecorino cheese PDO	€ 9,00
LA CICORIA sautéed chicory, burrata cheese from Andria, fiordilatte cheese, taggiasca olives and artisanal sicilian anchovy fillets	€ 10,00
LA COTTO DI PRAGA baked potatoes, buffalo mozzarella cheese from Campania PDO and Prague baked ham	€ 9,50
PUGLIESE burrata cheese from Andria, fiordilatte cheese, dried tomatoes in extra-virgin olive oil and taggiasca olives	€ 10,00
SICILIAN sauce of San Marzano tomatoes PDO flavoured with fresh basil with roasted eggplant, salty ricotta cheese and basil emulsion	€ 9,00
LA FIORI DI ZUCCA with burrata cheese from Andria, fiordilatte cheese and flathead mullet eggs (bottarga)	€ 10,00



SEASONAL PIZZAS

UN CALABRESE A TOKYO | peppers and Tropea red

€ 10,00

onion with soya and sesame toasted, mozzarella cheese
and 'Nduja of Spilinga

LA SOTTOBOSCO | porcini and champignon mushrooms,

€ 10,00

Taleggio PDO, artisanal speck Alto Adige PGI and leek

LA MARCHIGIANA | mozzarella cheese, Filotei truffle

€ 10,00

sauce, radicchio, caciotta and artisanal ciauscolo

★LIMITED EDITION★

LA ALTOATESINA | mashed potatoes, Taleggio, speck,
egg, chive

€ 10,00



VEGAN PIZZAS

HUMMUS | chickpea hummus made by us, julienne of dried tomatoes, baked zucchini and Taggiasca olives

€ 10,00

LA TARTUFATA | potatoes with Filotei truffle sauce, champignon and pioppini mushrooms, radicchio

€ 9,00

TOMATO | sauce of San Marzano tomatoes PDO, yellow cherry tomatoes, Pachino cherry tomatoes, basil emulsion and almonds

€ 9,00

