

PIZZE CLASSICHE

STANDARD CRUST: THIN & CRISPY
(ROMAN-STYLE CRUST +€1.50)

MARGHERITA (1,2) 7€

San Marzano DOP tomato sauce, fiordilatte mozzarella, extra virgin olive oil

PROSCIUTTO FUNGHI (1,2) 10€

San Marzano DOP tomato sauce, fiordilatte mozzarella, mushrooms
Added after baking: high-quality cooked ham

CAPRICCIO (1,2) 12€

San Marzano DOP tomato sauce, fiordilatte mozzarella, mushrooms, 'nduja, artichokes
Added after baking: high-quality cooked ham

4 FORMAGGI (1,2) 10.50€

Smoked provola, spicy gorgonzola, Monte Veronese
Added after baking: pecorino flakes, honey
Recommended pairing: Jack Honey Sour 8.50€

RATATOUILLE (1,2) 11.50€

San Marzano DOP tomato sauce, fiordilatte mozzarella, three seasonal vegetables prepared in different ways

DIABLO (1,2) 13€

San Marzano DOP tomato sauce, DOP buffalo mozzarella, Taggiasca olives, 'nduja
Added after baking: chorizo, parmesan shavings
Recommended pairing: Campari Tonic 5€

TONNO CIPOLLA (1,2,7) 12€

San Marzano DOP tomato sauce, fiordilatte mozzarella, caramelized red onion, tuna fillets, semi-dried red cherry tomatoes
Added after baking: caper powder
Recommended pairing: Americano 6€

PIZZE CREAZIONI

STANDARD CRUST: ROMAN-STYLE
(THIN & CRISPY CRUST AVAILABLE AT NO EXTRA CHARGE)

MARGHERITA DOP (1,2,6) 10.50€

San Marzano DOP tomato sauce, confit yellow cherry tomatoes
Added after baking: DOP buffalo mozzarella, drops of Genovese pesto

MARINARA A MODO MIO (1,2,7) 13.50€

San Marzano DOP tomato sauce, fiordilatte mozzarella, semi-dried red cherry tomatoes, Taggiasca olives
Added after baking: Cantabrian anchovies, garlic-infused olive oil

BRONTE (1,2,6) 15.50€

Fiordilatte mozzarella
Added after baking: PGI mortadella, stracciatella, pistachio pesto, crushed pistachios, lemon zest

RAFFINATA (1,2,6) 16€

Fiordilatte mozzarella, spicy gorgonzola
Added after baking: speck, walnuts and honey
Recommended pairing: Pear Moscow Mule 8.50€

D'INVERNO (1,2) 15€

Yellow tomato puree, DOP buffalo mozzarella, baked radicchio, crispy guanciale
Added after baking: berry sauce
Recommended pairing: Bobby's Gin and Tonic 10€

STORIA (1,2) 16€

Fiordilatte mozzarella, sprinkled with Parmesan cheese
Added after baking: Prosciutto crudo, stracciatella, truffle

GIRARROSTO (1,2) 15€

Smoked provola, porcini mushrooms
Added after baking: Ariccia porchetta, crispy dried sweet pepper

CARBONARA (1,2,3) 14€

Fiordilatte mozzarella, crispy guanciale
Added after baking: egg and pecorino cream

PIZZE GOURMET

STANDARD CRUST: ROMAN-STYLE
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TONNO CIPOLLA 2.0 (1,2,6,7) 17€

Yellow tomato puree, fiordilatte mozzarella, caramelized onions, semi-dried cherry tomatoes
Added after baking: seared tuna in a pistachio crust, drops of balsamic vinegar

TERRA E MARE (1,2,8) 18€

Romanesco broccoli cream, fiordilatte mozzarella, confit yellow cherry tomatoes, seared shrimp
Added after baking: thyme-infused pancetta
Recommended pairing: Mojito 7.50€

DOLCE AMARO (1,2,6) 19€

Pumpkin cream with rum, mozzarella fiordilatte, and confit cherry tomatoes
Added after baking: goose breast, crushed pistachios and dark chocolate powder
Recommended pairing: Caipirinha 7.50€

SALADA (1,2,6) 16€

Leek cream, smoked provola cheese
Added after baking: carne salada and toasted hazelnut crumble