

FRITTI & SELEZIONI

PROSCIUTTO DI PARMA 9 24 months aged prosciutto di Parma for cured meat lovers.	SUPER BURRATA TO SHARE (OR NOT) 16 Creamy burrata served with cherry tomatoes or black truffle perlarge.
FRITTO OF THE WEEK 8 Our weekly changing house-made fried speciality.	OLIVE 7 Authentic Bella di Cerignola olives marinated with lemon zest and Apulian Novello olive oil.

PIZZA BIANCA 3
Delicious traditional pizza bianca spread by hand and seasoned with Novello olive oil and Maldon Salt. Gets your tastebuds ready for a new pizza experience and is a perfect match to all of our selezioni.

PIZZA IN TEGLIA

CRUNCHY & LIGHT - COOKED IN AN ELECTRIC ROMAN ARTISAN OVEN.

TOMATO HEAVEN 24 Red and yellow Piennolo tomatoes, burrata, black olive crumble, Novello olive oil. <i>Chianti Colli Senesi</i> 12/15 67 or <i>Menabrea Lager</i> 9	BORN IN ROME - ALICI E ZUCCHINE 24 Fior di Latte Mozzarella, fried zucchini, bufala, Italian anchovies, dry cherry tomatoes. <i>Famiglia</i> 11/14 66 or <i>Forza Pils</i> 10
DOUBLE CRUNCH - GORGONZOLA E MORTADELLA 25 Gorgonzola and mortadella. A Roman classic (contains nuts). <i>Rosato di Toscana</i> 11/14 59 or <i>Puuha Weisse</i> 10	DOUBLE CRUNCH - RUCOLA & BRESAOLA 26 Beef bresaola, parmesan, rucola pesto, juicy mozzarella, lime juice, organic extra virgin olive oil. <i>Turi Rosso</i> 14/17 68 or <i>Forza Pils</i> 10

Ask our staff for a vegan option.

PIZZA TONDE

SOFT & LIGHT COOKED IN A TUSCAN ARTISAN OVEN FUELED BY BEECH WOOD.

TRUFFLE PLEASE - LA TARTUFO E GUANCIALE 26 Truffle cream, mushrooms, Fior di Latte mozzarella, crispy guanciale, truffle perlage. Add fresh summer truffle + 4 (limited availability) <i>Incrocio Manzoni</i> 13/16 65 or <i>Forza Pils</i> 10	STAY HOT - LA DIAVOLA 18 Organic tomato, authentic Fior di Latte mozzarella, spicy aged Calabrian salsiccia, spicy olive oil. Add creamy burrata + 3 <i>Chianti Colli Senesi</i> 12/15 67 or <i>Menabrea Lager</i> 9
BACK TO THE SIMPLE - LA PARMIGIANA BIANCA 22 Fior di Latte mozzarella, smoked mozzarella, 24 months aged parmigiano, fried eggplant, fresh basil, Piennolo cherry tomatoes. Add ham + 3 <i>Famiglia</i> 11/14 66 or <i>Puuha Weisse</i> 10	THE QUEEN - LA MARGHERITA DI FORZA 17 Organic tomato, fresh basil, Fior di Latte mozzarella, Puglia IGP Gold extra virgin olive oil. Add parma ham, salame or ham + 3 <i>Turi Rosso</i> 14/17 68 or <i>Forza Pils</i> 10
THE STRONG - NDUJA E CIPOLLA 24 Smoked Fior di Latte mozzarella, spicy Calabrian Nduja, onion, Pecorino Romano, chili olive oil, house made bread crumbs. <i>Chianti Colli Senesi</i> 12/15 67 or <i>Riviera IPA</i> 10	MARINARA 4.0 18 Organic tomato, Piennolo Dop tomato, sun-dried Corbarino cherry tomatoes, oregano, garlic oil, fresh basil, Taggiasca olives. Add Italian anchovies + 3 <i>Incrocio Manzoni</i> 13/16 65 or <i>Menabrea Lager</i> 9
SUMMER VIBES - BUFALA E PIENNOLO 23 Piennolo Dop tomatoes, Mozzarella di Bufala Dop, parmesan chips, fresh basil, Puglia IGP Gold extra virgin olive oil. Add parma ham + 3 <i>Rosato di Toscana</i> 11/14 59 or <i>Forza Pils</i> 10	THE FUTURE OF CAPRICCIOSA 26 Organic tomato sauce, Fior di Latte mozzarella, artichokes, fresh mushrooms, spicy salami, parma ham, carbonara sauce, crumble of black olives. <i>Turi Rosso</i> 14/17 68 or <i>Forza Pils</i> 10

YOU'RE WELCOME TO ADD MOZZARELLA DI BUFALA ON YOUR PIZZA + 3

Water (sparkling/still) 1/person Soft drinks 4/5

12/16 cl 75 cl 33 cl

Vegan

For allergens and special dietary needs, simply ask your server

Prices in euros.