

FRITTI & SELEZIONI

PICK A SELECTION OF SNACKS AND APPETIZERS TO SHARE.

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| OLIVES Authentic Bella di Cerignola olives with olive oil | 7 | "CACIO E PEPE" SHRIMPS Deep fried shrimps, pecorino sauce, black pepper | 9 |
| SUPER BURRATA Fried capers, cherry tomatoes or truffle perlage | 16 | CAESAR SALAD Gem salad with ceasar sauce (Incl. fish) | 9 |
| TAGLIERE Selection of cold cuts and cheeses, traditional pizza bianca seasoned with Novello olive oil and Maldon Salt | 18 | | |

FRITTO OF THE WEEK

Our changing house-made fried speciality

8

PIZZA IN TEGLIA

CRUNCHY & LIGHT - COOKED IN AN ELECTRIC ROMAN ARTISAN OVEN

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| GREEN DREAM San Marzano tomato sauce, burrata, capers and parsley pesto, Taggiasca olive crumble, confit cherry tomatoes, fresh parsley, garlic olive oil | 20 | PORK IN GROVE (P.I.G.) San Marzano tomato sauce, Fior di Latte mozzarella, porcini mushrooms, Forzas sausage, provolone piccante, black pepper, fresh parsley, olive oil | 23 |
| <i>Passerina</i> 11/14 <i>or Forza Pils</i> 10 | | <i>Chianti Colli Senesi</i> 12/15 <i>or Birra Moretti</i> 9 | |
| CARBONARA 2.0. Burrata, crispy guanciale crumble, cured egg yolk, Pecorino Romano sauce, black pepper, chili olive oil Add truffle perlage + 4 | 25 | DOUBLE CRUNCH Fior di Latte mozzarella, cotto, Parmigiano Reggiano, baked potatoes, rosemary olive oil | 25 |
| <i>Barbarossa</i> 12/15 <i>or Birra Moretti</i> 9 | | <i>Barbarossa</i> 12/15 <i>or Puuha Weisse</i> 10 | |



Vegan

Ask our staff for a vegan option.

PIZZA TONDE

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

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| FALL FOR ME Pumpkin cream, gorgonzola, Fior di Latte mozzarella, spicy Calabrian nduja, black pepper, rosemary olive oil | 24 | YES PLEASE San Marzano tomato sauce, Fior di Latte mozzarella, black pepper, Pecorino Romano, crispy guanciale, fresh chives, chili olive oil | 20 |
| <i>Alba Pinot Grigio</i> 9/12 <i>or Riviera Ipa</i> 10 | | <i>Passerina</i> 11/14 <i>or Puuha Weisse</i> 10 | |
| CHEESE HEAVEN Fior di Latte mozzarella, smoked provola, gorgonzola cheese, Parmigiano Reggiano, lemon, bufala stracciatella, black pepper, fresh basil, lemon olive oil Add cotto + 3 | 24 | MARINARA 5.0 San Marzano tomatoes sauce, cherry tomatoes, Taggiasca olives, confit tomatoes, fresh basil, garlic olive oil Add Italian anchovies + 3 | 18 |
| <i>Riva Arsiglia</i> 13/17 <i>or Forza Pils</i> 9 | | <i>Barbarossa</i> 12/15 <i>or Birra Moretti</i> 9 | |
| SUD IS BACK Fior di Latte mozzarella, smoked provola, broccoletti, Forzas sausage, Pecorino Romano, chili olive oil | 23 | THE QUEEN San Marzano tomatoes sauce, Fior di Latte mozzarella, fresh basil, extra virgin olive oil Add Parma ham, salami or cotto + 3 | 17 |
| <i>Barbera d'Alba</i> 9/12 <i>or Birra Moretti</i> 9 | | <i>Barbarossa</i> 12/15 <i>or Forza Pils</i> 10 | |
| KEEP IT SIMPLE Traditional cooked arrabbiata sauce, bufala stracciatella, fresh parsley, garlic and chili olive oil | 19 | STAY HOT San Marzano tomato sauce, Fior di Latte mozzarella, spicy Calabrian salami, fresh parsley, chili olive oil Add burrata or nduja + 3 | 19 |
| <i>Passerina</i> 11/14 <i>or Puuha Weisse</i> 10 | | <i>Chianti Colli Senesi</i> 12/15 <i>or Birra Moretti</i> 9 | |

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

Water 1/person Sparkling / Still

For allergen info, ask staff.