

## FRITTI & SELEZIONI

PICK A SELECTION OF SNACKS AND APPETIZERS TO SHARE.

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

### FRITTO OF THE WEEK

8

Our changing house-made fried speciality

## PIZZA IN TEGLIA

CRUNCHY & LIGHT - COOKED IN AN ELECTRIC ROMAN ARTISAN OVEN

<b>GREEN DREAM</b> 20 San Marzano tomato sauce, burrata, capers and parsley pesto, Taggiasca olive crumble, confit cherry tomatoes, fresh parsley, garlic olive oil	<b>PORK IN GROVE (P.I.G.)</b> 23 San Marzano tomato sauce, Fior di Latte mozzarella, porcini mushrooms, Forzas sausage, provolone piccante, black pepper, fresh parsley, olive oil
<i>Passerina</i> 11/14  67 or <i>Forza Pils</i>  10	<i>Chianti Collisenesi</i>  12/15  70 or <i>Birra Moretti</i>  9
<b>CARBONARA 2.0.</b> 25 Burrata, crispy guanciale crumble, cured egg yolk, Pecorino Romano sauce, black pepper, chili olive oil <b>Add truffle perlage + 4</b>	<b>DOUBLE CRUNCH</b> 25 Fior di Latte mozzarella, cotto, Parmigiano Reggiano, baked potatoes, rosemary olive oil
<i>Barbarossa</i>  12/15  70 or <i>Birra Moretti</i>  9	<i>Barbarossa</i>  12/15  70 or <i>Hiisi Wheat</i>  10



Vegan

Ask our staff for a vegan option.

## PIZZA TONDE

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

<b>FALL FOR ME</b> 24 Pumpkin cream, gorgonzola, Fior di Latte mozzarella, spicy Calabrian nduja, black pepper, rosemary olive oil	<b>YES PLEASE</b> 20 San Marzano tomato sauce, Fior di Latte mozzarella, black pepper, Pecorino Romano, crispy guanciale, fresh chives, chili olive oil
<i>Alba Pinot Grigio</i>  9/12  56 or <i>Mattson Ipa</i>  10	<i>Passerina</i>  11/14  67 or <i>Hiisi Wheat</i>  10
<b>CHEESE HEAVEN</b> 24 Fior di Latte mozzarella, smoked provola, gorgonzola cheese, Parmigiano Reggiano, lemon, bufala stracciatella, black pepper, fresh basil, lemon olive oil <b>Add cotto + 3</b>	<b>MARINARA 5.0</b>  18 San Marzano tomatoes sauce, cherry tomatoes, Taggiasca olives, confit tomatoes, fresh basil, garlic olive oil <b>Add Italian anchovies + 3</b>
<i>Barbabbianca</i>  12/15  70 or <i>Forza Pils</i>  10	<i>Barbarossa</i>  12/15  70 or <i>Birra Moretti</i>  9
<b>SUD IS BACK</b> 23 Fior di Latte mozzarella, smoked provola, broccoletti, Forzas sausage, Pecorino Romano, chili olive oil	<b>THE QUEEN</b> 17 San Marzano tomatoes sauce, Fior di Latte mozzarella, fresh basil, extra virgin olive oil <b>Add Parma ham, salami or cotto + 3</b>
<i>Barbera d'Alba</i>  11/14  64 or <i>Birra Moretti</i>  9	<i>Barbarossa</i>  12/15  70 or <i>Forza Pils</i>  10
<b>KEEP IT SIMPLE</b> 19 Traditional cooked arrabbiata sauce, bufala stracciatella, fresh parsley, garlic and chili olive oil	<b>STAY HOT</b> 19 San Marzano tomato sauce, Fior di Latte mozzarella, spicy Calabrian salami, fresh parsley, chili olive oil <b>Add burrata or nduja + 3</b>
<i>Passerina</i>  11/14  67 or <i>Hiisi Wheat</i>  10	<i>Chianti Collisenesi</i>  12/15  70 or <i>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.