

FRITTI

GNOCO FRITTO 6
OUR SPECIAL FRIED ARTISAN "GRISSINO" SERVED WITH CACIO & PEPE SAUCE.

SUMMER QUEEN – LA PIZZETTA 7
CRISPY FRIED LITTLE PIZZA STUFFED WITH FRESH RICOTTA, SUN-DRIED CHERRY TOMATOES, LEMON ZEST AND BLACK PEPPER.

SELEZIONI

OLIVE 6
AUTHENTIC BELLA DI CERIGNOLA MARINATED WITH LEMON ZEST AND GREAT NOVELLO OLIVE OIL.

BURRATA & PEPERONI 10
CREAMY BURRATA SERVED WITH SWEET GRILLED PEPPER (SLOW FOOD PRESIDIO) and olive oil with smoked beech wood flavor.

MAGIC YELLOW – ARANCINO 7
FRIED, CRISPY SAFFRON RISOTTO BALL FILLED WITH ITALIAN HAM, SMOKED CHEESE CRUSTED WITH PISTACHIO DI BRONTE.

SUPPLÌ CLASSICO 5
ORGANIC TOMATO RISOTTO OF THE ROMAN TRADITION FILLED WITH MOZZARELLA AND CRUSTED WITH PARMIGIANO REGGIANO.

BUFALA & PROSCIUTTO 10
MOZZARELLA DI BUFALA SERVED WITH PROSCIUTTO DI PARMA AND EXTRA VIRGIN OLIVE OIL IGP PUGLIA GOLD.

EAT YOUR GREENS 6
SIMPLE GREEN SALAD DRESSED WITH ORGANIC OLIVE OIL, BALSAMICO DI MODENA AND MALDON SEA SALT FLAKES.

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

PEPERONATA 23
Organic tomato, ricotta, grilled pepper (Slow Food Presidium) and olive oil with smoked beech wood flavor.

Sollazzo 12/16 72 or *Vallila Amber* 8

SKAGEN BUT ROMAN 26
A historic Roman recipe with "skagen notes" served with salsa rosa, fresh salad, shrimps, trout caviar and Puglia Gold IGP olive oil.

Primavera 10/14 60 or *Metka Gose* 9

PORK WITH STYLE – SALAME E TARTUFO 26
Creamy burrata, smoked provola, salame or coppa di Parma, summer truffle caviar. Add fresh summer truffle when available (ask for the price of the week).

Psyché 13/18 78 or *Hurlum Helles* 8

DOUBLE CRUNCH – PROSCIUTTO E ZUCCHINE 23
Parmesan crème, Italian ham, fried zucchini, Novello extra virgin olive oil.

Barbabbianca 10/14 60 or *Forza IPA* 7

ROUND PIZZA

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

I'M VINTAGE AND I KNOW IT – PARMA & RUCOLA 22
Organic tomato, mozzarella, rocket, Parma ham, Parmigiano reggiano, extra Virgin Oil Monocultivar Peranzana.

Concrete Rosato 11/15 66 or *Hurlum Helles* 8

PUTTANESCA 2.0 24
Mozzarella di bufala, taggiasca olives, caper powder, Piennolo Dop tomatoes, smoked tuna carpaccio, spicy olive oil.

Primavera 10/14 60 *Juice 3000* 9

PERFECTION – SALSICCIA & PEPERONI 22
Mozzarella, smoked provola, local pork salsiccia, grilled pepper (Slow Food Presidium) and olive oil with smoked beech wood flavor.

Soracuna 12/16 72 or *Vallila Amber* 8

CACIO & PEPE 19
Mozzarella, toasted black pepper, Cacio & Pepe sauce by Luca Platania, Pecorino Romano DOP, Pecorino Sardo DOP, Novello extra virgin olive oil. Add guanciale (+3)

Soave 12/16 72 or *Juice 3000* 9

TRUE COLORS – ORTOLANA 22
Mozzarella, smoked provola, taggiasca olives, zucchini and fried aubergines, sundried corbarino cherry tomatoes, grilled pepper, smoked olive oil.

Barbabbianca 10/14 60 or *Hurlum Helles* 8

STAY HOT - LA DIAVOLA 19
Organic tomato, mozzarella, spicy aged salsiccia, spicy olive oil, Sardinian pecorino DOP. Add creamy burrata (+3)

Psyché 13/18 78 or *Forza IPA* 7

THE QUEEN - LA MARGHERITA DI FORZA 17
Organic tomato, fresh basil, mozzarella, extra virgin olive oil IGP Puglia. Add Prosciutto or Coppa di Parma or salame (+3)

Soracuna 12/16 72 or *Forza IPA* 7

SIMPLE BUT SUPER – ALICI E PIENNOLO 22
Fior di latte, smoked provola, double Piennolo Dop tomato (yellow and red), Amalfi Coast anchovies, Intenso Extra Virgin Oil.

Concrete Bianco 11/15 66 or *Hurlum Helles* 8

MARINARA 18
Organic tomato, Piennolo Dop tomato, sundried corbarino cherry tomatoes, Taggiasca olives, oregano, garlic oil, fresh basil, tomato powder. Add anchovies (+3)

Soave 12/16 72 or *Forza IPA* 7

YOU'RE WELCOME TO REPLACE REGULAR MOZZARELLA WITH JUICY MOZZARELLA DI BUFALA (+3)

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

12/16cl 75cl 33cl

Vegan

For allergens and special dietary needs, simply ask your server

Prices in euros