

FRITTI & SELEZIONI

BEST SALSICCIA IN THE WORLD – LA SALSICCIA DI CANCELLARA 9

AGED SPICY SALSICCIA SEASONED WITH AROMATIC SPICES. A REAL DELIGHT FOR CURED MEAT LOVERS WHO WANT TO LIVE A UNIQUE EXPERIENCE. REALLY SIMPLE, REALLY GOOD.

FRIES – LA PATATA CACIO & PEPE 8

OUR ARTISAN POTATO STICKS COOKED IN TWO DIFFERENT WAYS (STEAMED AND FRIED) SERVED WITH CACIO E PEPE SAUCE.

OLIVE 7

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

SUPER BURRATA TO SHARE (OR NOT) 16

CREAMY BURRATA TOPPED WITH BLACK TRUFFLE PERLAGE OR SUN DRIED CHERRY TOMATOES.

THE ITALIAN BLINI 9

FRIED AND CRISPY "PIZZETTA" SERVED WITH SALSA ROSA, NORWEGIAN SMOKED SALMON AND FRENCH STURGEON CAVIAR.

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

SPICY PLEASE – NDUJA, BUFALA 25

Organic tomato sauce, Mozzarella di Bufala, spicy Calabrian Nduja, spicy olive oil and organic crunchy pepper from I segreti di Diano.

Mida Rosso 12/15  68 or *Forza IPA*  8

LEMON + 26

Smoked provola, fresh ricotta, taggiasca olives, sun dried cherry tomatoes, lemon infused extra virgin olive oil and best anchovies in the world from Marina di Pisciotta. (*Slow Food Presidium*) 

Note di Bianco 12/15  68 or *Menabrea-Lager*  9

COMPLEX SIMPLICITY – LA PARMIGIANA 24

Organic tomato, fried aubergines, creamy Burrata, fresh basil, parmesan chips, Novello extra virgin olive oil.

Castello delle femmine 10/13  55 or *Menabrea*  9

DOUBLE CRUNCH – PESTO & BRESAOLA 25

Beef Bresaola carpaccio, parmesan and rucola crème, juicy fior di latte, organic Apulian extra virgin olive oil.

Vendredi 13 15/18  75 or *Bohemian Pils*  9



Ask to our staff for a vegan option

ROUND PIZZA

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

CHEESE LOVERS – LA 4 FORMAGGI + 1 25

Mozzarella fior di latte, smoked provola, Gorgonzola Dop, fresh ricotta, honey, nuts, parmesan chips, Peranzana Apulian Extra Virgin Olive Oil.

Summ 14/16  69 or *Menabrea-Lager*  9

PINK IS THE NEW BLACK – SALMONE & ZAFFERANO 26

Juicy fior di latte, smoked Norwegian Salmon, saffron burrata, smoked provola, organic black sesame, Peranzana Extra Vergin Olive Oil.

Note di Bianco 12/15  68 or *Forza IPA*  8

YOU ARE THE MAN – LA SALSICCIA & PROVOLONE 24

Organic tomato, juicy mozzarella fior di latte, local salsiccia, wild fennel, provolone cheese, intenso extra virgin olive oil.

Vendredi 13 15/18  75 or *Bohemian Pils*  9

STAY HOT - LA DIAVOLA 19

Organic tomato, authentic fior di latte mozzarella, spicy aged calabrian salsiccia, spicy olive oil. **Add creamy burrata (+3)**

Mida Rosso 12/15  68 or *Forza IPA*  8

THE YELLOW QUEEN – LA MARGHERITA GIALLA 23

Juicy mozzarella fior di latte, smoked provola, yellow cherry tomatoes, fresh basil, Igp Puglia extra virgin olive oil.

Add the best Salsiccia in the world (Salsiccia di Cancellara) (+3)

Roseto del Volturno 12/16  55 or *Menabrea-Lager*  9

THE QUEEN – LA MARGHERITA DI FORZA 17

Organic tomato, fresh basil, mozzarella fior di latte, extra virgin olive oil IGP Puglia Gold. **Add Parma, Salami or ham (+3)**

Castello delle femmine 10/13  55 or *Menabrea*  9


MARINARA 4.0 18

Organic tomato, Piennolo Dop tomato, sun-dried corbarino cherry tomatoes, oregano, garlic oil, fresh basil, and taggiasca olive.

Add the best anchovies from Marina di Pisciotta – Slow food product (+4)

Mida Pecorino 11/14  60 or *Forza IPA*  8

WHY NOT? - CACIO, PEPE E GAMBERI 24



Fior di latte mozzarella, pecorino romano Dop, shrimps, Intenso Apulian Extra Virgin Olive Oil. (*Slow Food Presidium*) 

Mida Pecorino 11/14  60 or *Menabrea-Lager*  9

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

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

 12/16cl  75cl  33cl

 Vegan  *Presidium Slow Food* For allergens and special dietary needs, simply ask your server

Prices in euros