

P'accummincià
To Begin

- Cuoppo** 7.50 €
Crispy courgettes and carrots, gianchetti fritters, Whitefish.
① ③ ④ ⑤ ⑦ ⑧ ⑨ ⑩ ⑪ ⑫ ⑭
- Montanara buns** 8.00 €
Reduced Montanara, chopped salmon, soy and sake mayonnaise, Camona tomato, lettuce heart, rice paper crunchy, basil.
① ⑤ ⑦ ⑨ ⑩ ⑭
- Tacos with tuna sauce** 7.00 €
Corn tacos, cbt veal topside, tuna sauce, caper flower, marinated purple cabbage, basil.
① ⑤ ⑦ ⑨ ⑩ ⑪ ⑭
- Dough cannoli** 5.50 €
Phyllo dough cannolo, buffalo ricotta, caper and Taggiasca olive crumble, fresh oregano, three tomato jelly, basil.
① ③ ⑦ ⑨ ⑩

Sii à diet?!!
Salads

- Greek salad** 9.00 €
Lettuce, feta cheese, Taggiasca olives, lettuce tomato, cucumber, sweet and sour red onion, pickled capers, pink pepper, apple vinegar, extra virgin olive oil.
③
- Tomato salad** 6.00 €
Camona tomato, lettuce tomato, cherry tomato, confit tomato, fried tomato, yellow cherry.
- Caprese** 7.00 €
Buffalo mozzarella 250gr, lettuce tomato, extra virgin olive oil, oregano, basil.
③

P' spartirè
To Share

- Appetizers** 16.00 €
Daily selection of six hot and cold starters.
① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ ⑩ ⑪ ⑫ ⑬ ⑭
- Chopping board** ×2 - 12 €
Selection of cold cuts and cheeses accompanied by
×4 - 20 €
homemade sauce and two selections between hot and cold.
×6 - 26 €
① ② ③ ④ ⑤ ⑥ ⑧ ⑩ ⑪ ⑫ ⑬ ⑭

E pizz'
Classic Pizzas

- Bufala** ③ ⑨ 11.00 €
Red base, Buffalo mozzarella, extra virgin olive oil and basil.
- Calzone Fritto** ③ ⑨ ⑩ 12.00 €
Fried calzone, tomato sauce, ricotta, pepper, bacon, Fior di Latte mozzarella, smoked provola cheese, salami, extra virgin olive oil.
- Margherita** ③ ⑨ 8.00 €
Red base, Fior di Latte, extra virgin olive oil and basil.
- Marinara** ⑨ 7.00 €
Red base, garlic, oregano, extra virgin olive oil and basil.
- Montanara** ① ③ ⑨ 10.00 €
Deep-fried base, tomato sauce, Fior di Latte mozzarella, parmesan, extra virgin olive oil and basil.
- Napoli** ③ ⑤ ⑨ 10.00 €
Red base, Fior di Latte mozzarella, anchovies, capers, extra virgin olive oil and basil.
- Ortolana** ① ③ ⑨ 12.00 €
Red base, crunchy eggplants and courgettes, pepper cream, extra virgin olive oil and basil.
- Provala** ③ ⑨ 10.00 €
Red base, provola, pepper, extra virgin olive oil and basil.
- Salsiccia e Friarielli** ③ ⑨ ⑩ 10.00 €
White base, pork sausage, friarielli, provola cheese, fior di latte mozzarella, extra virgin olive oil and basil.

Aggiunta cornicioni (solo per pizze classiche)

Ricotta and pepper crust, melted cheese crust,
ricotta and pistachio crust 3.00 €

FOOD ALLERGENS



Null'è tuccà The Untouchable Pizzas

O' piccirill 1 3 7 8 10 15.50 €

Sauce base of datterino tomatoes sautéed in a pan, Parmesan ice cream, puffed Parmesan, fried basil, a sprinkling of 24-month-old Parmesan, extra virgin olive oil.

Optional: melted cheese crust or ricotta and pepper +3.00 €

Cigoli 1 3 6 7 9 10 13 16.00 €

White base, fior di latte, smoked provola, cigoli, ricotta flakes with pepper sichuan, honey tomato sauce, crunchy rice paper, extra virgin olive oil, basil.

Optional: torrent tomato sauce

Optional: ricotta and pepper crust +3.00 €

La Ligure 1 2 3 7 8 9 10 16.50 €

White base, fior di latte, brandy prawns, sautéed potato concasse, Ligurian basil pesto, crystallized basil, toasted pine nuts, pecorino and pink pepper fondue, extra virgin olive oil.

Optional: melted cheese crust +3.00 €

Marinara Ruspante 1 3 5 7 9 10 15.00 €

Crudaiole base with three tomatoes, raw buffalo julienne, sweet garlic sauce, crumble of Taggiasca olives and caper flower, Cantabrian anchovy cream, fresh oregano, extra virgin olive oil, basil.

Optional: ricotta crust +3.00 €

Per intenditori 1 3 5 7 9 10 17.50 €

Base cream of potatoes, garlic, oil and chilli pepper, fior di latte, bluefin tuna tartare, Taggiasca olive crumble, mullet roe, extra virgin olive oil, basil.

Un gambero incavolato 1 3 8 9 10 20.00 €

White base, fior di latte, red cabbage cream, raw red prawns, matchstick speck, cold liquid melted cheese, extra virgin olive oil, basil.

La Romana 1 3 9 10 14 16.50 €

White flatbread pizza base, fior di latte, smoked provola, home-made porchetta, Roman-style chicory julienne, lime mayo, extra virgin olive oil.

E' cchiù

Additions

Vegetables 1.50 €

Land 3.00 €

Sea 4.00 €

Double Mozzarella 2.00 €

Buffalo mozzarella, Burrata cheese, 4.00 €

Stracciatella cheese

Cheese 2.50 €

Monte Linas 1 2 3 9 10 13 16.00 €

Red base, fior di latte, flame casu axedu, pork mustela, casu axedu sauce, fig jam, toasted almonds, extra virgin olive oil, basil.

Optional: melted cheese crust +3.00 €

Seppia e piselli 1 3 4 7 9 12 16.50 €

White base, fior di latte, roasted cherry tomatoes cream, squid ink mayo, purple potato chips, cuttlefish pappardella, cream of peas, extra virgin olive oil, basil.

A Modo Mio 1 3 7 9 16.00 €

Babaganoush base, eggplant wafer, homemade Ligurian basil pesto, honey tomato sauce, fried tomato, sprinkling of Parmesan.

Optional: smoked provola crust +3.00 €

Maialata 3 9 10 14.00 €

White base, fior di latte, caramelized onion, lard, buffalo stracciatella, extra virgin olive oil, basil.

Optional: Torrent tomato sauce

Pugliese 3 9 10 15.00 €

Red base, fior di latte, Taggiasca olives, cherry tomatoes, raw ham, shredded burrata cheese, extra virgin olive oil, basil.

Optional: melted cheese crust or ricotta and pepper +3.00 €

Purucchius 2 3 5 8 9 16.00 €

Red base, fior di latte, homemade pesto, cherry tomatoes, fresh tuna, crumbled pine nuts, extra virgin olive oil, basil.

Finimm'

To Close

Fiocco di Neve Poppella 3 6 8 12 13 Bis 6.00 €

Traditional, chocolate, pistachio, salted caramel.

Tris 8.00 €

Mille foglie di baba' 3 7 9 14 6.50 €

Small brioche-cakes soaked in rum-alcohol syrup, with chantilly cream, wild strawberry jelly, and fresh wild strawberries.

Pistachio gelato and fior di latte 6.00 €

Homemade gelato.

Cheesecake Pardula 3 9 14 6.00 €

Passion fruit sorbet 3 7 13 5.00 €

Italian Tiramisu' 3 9 14 5.00 €

Gluten free, no lattosio (è un prodotto preconfezionato)

Tiramisù Lactose/Gluten Free 5.00 €

Hazelnut Semifreddo Lactose/Gluten Free 5.00 €

FOOD ALLERGENS