

Beverage and More...



P'accummincià
To start

FRISELLA 2 3 8	8.00 €
Diced tomatoes, Bufala cherry mozzarella, Cantabrian anchovies, Taggiasca olives, caper flowers, extra virgin olive oil, basil, oregano	
SEAFOOD SKEWER FRITTO MISTO 1 3 4 5 8 9 14	9.00 €
Octopus, prawn, seaweed fritters, whitebait pancakes, mini montanarina	
TARTARE CAKE: 1 2 3 5 6 7 9 11 12 14	11.00 €
Hand-chopped Piedmontese beef, buttered crostino, basil mayo bed, herb-infused confit egg	
Hand-chopped salmon in soy and teriyaki sauce, buttered crostino, lime & mint ricotta cream base, topped with crushed cashews	12.00 €
HOMEMADE POTATO CHIPS 1	4.50 €
SHOESTRING FRIES 1	4.00 €

P' spartrè
To Share

MIXED APPETIZERS 1 2 3 4 5 6 7	16.00 €
Daily selection of six hot and cold starters 8 9 10 11 12 13 14	
CHARCUTERIE BOARD 1 2 3 4 5 7 9 10 11 12 13 14	×2 - 16 €
Selection of cured meats and cheeses, served with one hot and one cold appetizer	
	×4 - 24 €
	×6 - 30 €

Sii à diet?!!
On a Diet?

TWISTED CAPRESE 3 9 13	7.50 €
marinated tomatoes, oregano-flavored tomato gelée-filled with Bufala cream	
Optional: Serrano cured ham	+3.50 €
FICCHIU: 3	9.00 €
Sweet-heart melon, figs, cured ham, melted pecorino cheese sauce	
Optional: replace with Serrano ham	+3.00 €
ORZOLANA: 1 2 3 9 14	8.50 €
Barley, peppered green apple, diced fresh tuna, stracciatella cheese, basil mayo, crumbled Neapolitan tarallo	

ALLERGENI
ALIMENTARI



Null'è tuccà
The Untouchable Pizzas

BACIATELLA: 2 3 9 13	17.00 €
Roman-style double-baked base, fior di latte, whipped pistachio mortadella, stracciatella, whole burrata, crushed pistachios, pistachio cream, extra virgin olive oil, basil	
FICHIFICHI: 1 3 9 13 14	18.50 €
White pizza base with fior di latte, figs, ried artichokes, spring pecorino cream, Serrano ham	
Optional: crust filled with melted pecorino	+3.50 €
FRESH: 1 3 9 13	15.00 €
Focaccia-style base with cream and EVO oil, fior di latte bites, grilled eggplant, zucchini, bell peppers, caper blossoms, herbed breadcrumbs, pine nuts	
Optional: ricotta & black pepper crust	+3.00 €
OCTOPUS: 1 2 3 4 9 13	19.00 €
Lemon and mint ricotta base, crispy fried octopus, honey glaze, cashews	
Optional: lime & mint ricotta crust / ricotta & pepper crust	+3.00 €
OSTRICANDO: 1 3 4 9 13 14	22.00 €
White base, beef tartare, oyster cream, champagne reduction	
SALMOCADO: 1 3 5 9 13	19.50 €
White base with avocado cream, Philadelphia-mascarpone-avocado blend, Norwegian-style marinated salmon, poppy seeds	
SALSIRELLI: 1 2 9 13 14	16.50 €
Friarielli cream base, smoked buffalo mozzarella, sausage, Neapolitan-style greens, crumbled tarallo	
Optional: swap for Torrente tomato sauce	+1.00 €
VITEL TONNÈ: 3 9 13 14	17.00 €
White base, fior di latte, curly lettuce, lime-marinated veal strips, tuna mayo sauce, caper blossoms	

Vecchierell'
The Signature Pizzas

MAIALATA: 3 9 13	15.50 €
White base, fior di latte, caramelized onion, lardo, stracciatella, extra virgin olive oil, basil	
Optional: swap for Torrente tomato sauce	+1.00 €
PUGLIESE: 3 9 10 13	15.50 €
Torrente tomato base, fior di latte, Taggiasca olives, cherry tomatoes, cured ham, shredded burrata, EVO oil, basil	
Optional: crust filled with melted pecorino / ricotta & pepper	+3.00 €
PURUCCHIUS: 2 3 5 8 9	16.50 €
orrente tomato base, house-made Genovese pesto, cherry tomatoes, fresh tuna carpaccio, pine nuts, EVO oil, basil	

The balance of flavors, portions, and textures brings to life the culinary experience our master pizzaiolo wishes to share with every single pizza.

E pizz'
The Classics

Large "ruota di carro" option	2.00 €
BUFALA 3 9 14	11.00 €
Torrente tomato base, Parmesan, buffalo mozzarella, EVO oil, basil	
CALZONE FRITTO 1 2 3 6 7 9 10 14	13.00 €
Torrente tomato base, smoked buffalo mozzarella, fior di latte, lardo, black pepper, ricotta, salami, EVO oil	
DIAVOLA 3 9 13 14	13.00 €
Torrente tomato base, fior di latte, Calabrian spicy salami, Parmesan, chili oil, EVO oil, basil	
MARGHERITA 3 9 14	8.00 €
Torrente tomato base, fior di latte, Parmesan, EVO oil, basil	
MARINARA 9	7.00 €
Torrente tomato base, garlic, oregano, EVO oil, basil	
MONTANARA 1 3 7 9 14	12.00 €
Fried base finished in the oven, Torrente tomato, fior di latte, Parmesan, EVO oil, basil	
NAPOLI 3 5 9 14	10.50 €
Torrente tomato base, fior di latte, Parmesan, Cantabrian anchovies, capers, caper blossoms, EVO oil, basil	
PROVALA 2 3 9	11.00 €
Torrente tomato base, smoked buffalo mozzarella, Parmesan, black pepper, EVO oil, basil, peperoncino, olio evo, basilico	
SARDA 3 4 9 13 14	13.00 €
Torrente tomato base, fior di latte, Parmesan, Sardinian sausage, aged pecorino, EVO oil, basil	

E' cchiù
Add-ons

FROM THE LAND	starting from 3.00€
FROM THE SEA	starting from 4.00€
CHEESE	starting from 2.50€
VEGETABLES	starting from 2.50€
STUFFED CRUSTS	starting from 3.00€
BUFALA, BURRATA, STRACCIATELLA	4.00€

Finimm'
To Finish

CHEESECAKE (LACTOSE-FREE) 1 2 9 14	7.00 €
Digestive biscuit base, Philadelphia-style cream, mascarpone	
Choice of: berries / lotus / Nutella / pistachio	
CHEESECAKE PARDULA 1 2 3 9 14	8.00 €
Digestive biscuit base, orange, ricotta & honey cream, lemon, saffron, black salt	
SAIWAMISÙ 3 9 14	7.00 €
Saiwa biscuit, coffee, mascarpone cream, cocoa	
DESSERT PIZZA 1 2 3 9 14	8.00 €
CAKE SERVICE	1.50 € per person

Cover charge 1.50 €

