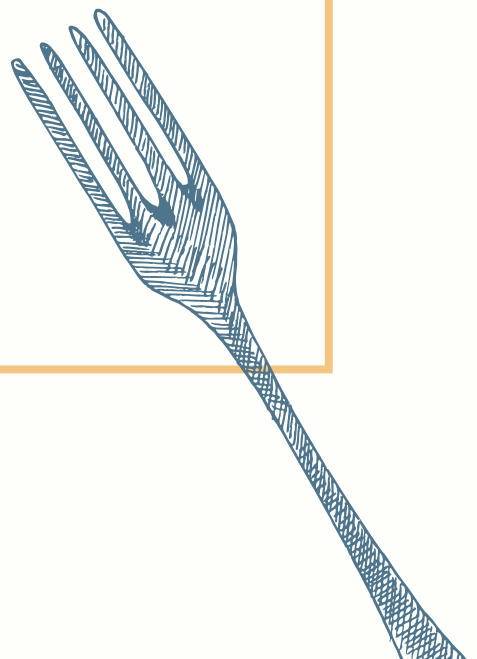
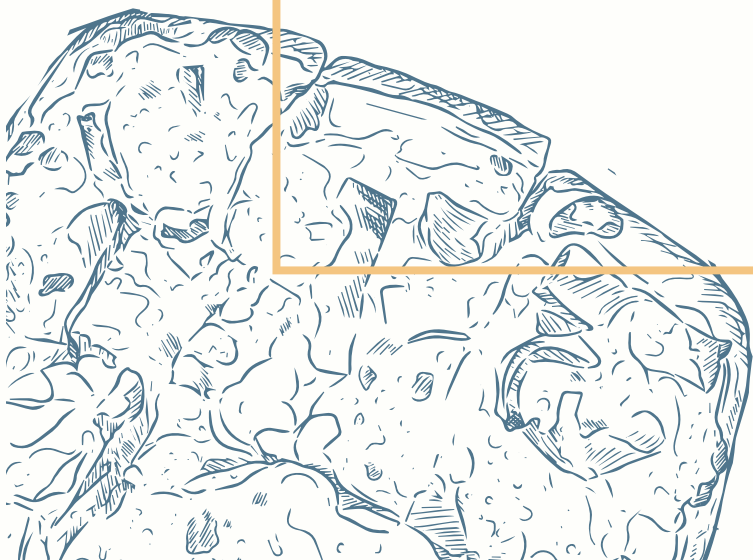
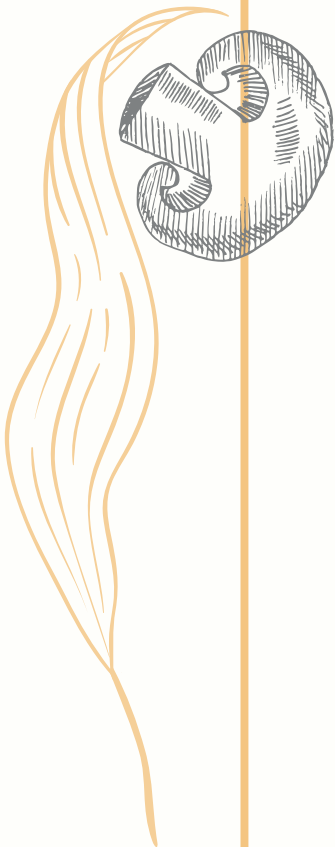




Terrazza 2000

**PINSA
AND KITCHEN**



seafood

Crunchy pinsa topped with steamed octopus, confit tomatoes, basil and pinenuts pesto, potatoes *

15 €
(1,13,14)

Crunchy pinsa topped with shrimptails "in saòr", cherry tomatoes, caramelized onions and arugula *

15 €
(1,2)

Crunchy pinsa topped with mussels, cherry tomatoes, capers, chilli and evo oil

15 €
(1,14)



local

Crunchy pinsa topped with radicchio sauce, aged Asiago cheese, crispy guanciale and black pepper

14 €
(1,7)

Crunchy pinsa topped with pepper sauce, Monte Veronese cheese and aged sopressa

14 €
(1,7)

Crunchy pinsa topped with creamed cod, potatoes, zucchini and fresh mint

15 €
(1,4)

gourmet

Crunchy pinsa topped with cherry tomatoes, burrata, arugula, olives and evo oil

14 €
(1,7)



Crunchy pinsa topped with Parma prosciutto, arugula, cherry tomatoes and Grana Padano

15 €
(1,7)

Crunchy pinsa topped with Cantabrian anchovies, confit cherry tomatoes, capers, olives and evo oil

15 €
(1,4)

Crunchy pinsa topped with grilled vegetables, Grana Padano, basil sauce and evo oil

14 €
(1,7)



Pinsa was born in 2001 from an intuition dictated by the experience and the great passion for bread making of pizza technician Corrado Di Marco. The mix of flours with which it is made and the high degree of hydration result in a high digestibility of the product.

Gourmet corner

Traditional Venetian creamed cod with steamed potatoes salad, wild fennel and black olives

seafood

16 €
(4)

Traditional prawns "in saòr" with caramelized onion, raisins, corn waffle and balsamic vinegar

16 €
(2)

Warm octopus salad with confit tomatoes, olives and citrus oil

16 €
(14)

Fresh burrata, bruschetta with tomato and Cantabrian anchovy

15 €
(4,7)

Marinated beef carpaccio with arugula, confit tomatoes, olives and Grana Padano

local

15 €
(7)

Parma prosciutto, melon served with warm focaccia

14 €
(1)

Parma prosciutto, burrata cheese and warm focaccia

15 €
(1,7)

Bruschetta with fresh tomato, basil and evo oil



7 €
(1)

First course

Fresh tagliolini with clams, cherry tomatoes and parsley breadcrumbs

16 €
(1,3,14)

Paccheri with Adriatic seafood

16 €
(1,2,4,14)

Spaghetti with shellfish buzara sauce

15 €
(1,2)

Traditional lasagne with meat sauce

14 €
(1,3,7,8)


Spaghetti with tomato sauce, basil and mozzarella



12 €
(1,7)

Main course

Mediterranean seabass fillet *	18 € (4)
Fried local seafood *	18 € (2,4,14)
Sautéed clams and mussels served with focaccia	16 € (1,14)
Beef steak tagliata with arugula, cherry tomatoes, Maldon salt flakes and evo oil	20 €




Green corner

	<i>sides</i>
French fries *	5 €
Baked potatoes	5 €
Grilled vegetables	10 €
Mix salad	6 €

salads

La Capri - Burrata, fresh tomato, arugula, olives and evo oil	14 € (7)
La Gustosa - Lettuce, ham, grilled zucchini, Grana Padano cheese	12 € (7)
La Mediterranea - Lettuce, shrimptails, confit cherry tomatoes, olives and lemon *	14 € (2)



Beverage

Still or sparkling mineral water	4 €
Soft drinks	4 €
Small draft beer	4 €
Medium draft beer	6 €
Coffee	2 €
Service	3 €