



gourmet
PIZZERIA

GOURMET PIZZAS

RADICCHIO CROCCANTE

Fiordilatte mozzarella, radicchio spread, IGP asiago cheese, caramelized pears and walnuts (1,7,13)

14,50

perfect with



Alouette - BAV Birrificio Artigianale Veneziano

Style: Blanche - Vol: 4,5%

Spicy and fresh, light and with a sweet orange taste.

8

SAPORI VENEZIANI

Fiordilatte mozzarella, traditional creamed cod, polenta and onion jam (1,4,7,10)

15,50

perfect with



Prosecco DOC Extra Dry - Contarini

Region: Veneto

On the nose, aromas of wisteria and acacia flowers. On the palate, a delicate and fruity taste.

8

MARE E LIMONE

Fiordilatte mozzarella, Cantabrian anchovies, smoked burrata cheese and lemon (1,4,7)

17,50

perfect with



Franciacorta brut DOCG - Montina

Region: Lombardia

Aromas of fresh fruits and floral notes. Pleasantly savory with a generous mousse.

10

PORCHETTA E PECORINO

Fiordilatte mozzarella, PDO Tuscan Pecorino cheese, porchetta and chestnut honey (1,7)

16

perfect with



Furia - BAV Birrificio Artigianale Veneziano

Style: Scotch Ale - Vol: 6,8%

A warming beer with notes of dried fruit and smoked malt.

8

TRAMONTO SICILIANO

Fiordilatte mozzarella, grilled eggplant, salted ricotta, smoked tuna and Sicilian olives (1,4,7)

17,50

perfect with



Blanc de Blancs Millesimato - Victoria

Region: Friuli Venezia Giulia

Hints of exotic fruit. On the palate, fresh and aromatic.

6

FRIARIELLO AFFUMICATO

Fiordilatte mozzarella, rapini, smoked burrata cheese, dried tomatoes and basil (1,7)

16

perfect with



IGT Falanghina - Fremondo

Region: Campania

Intense fruity notes. On the palate, acidity and savoriness.

6

PISTACCHIO A BOLOGNA

Fiordilatte mozzarella, IGP mortadella from Bologna, stracchino cheese and pistachios (1,7,13)

16

perfect with



Strike - BAV Birrificio Artigianale Veneziano

Style: IPA - Vol: 5,8%

Fragrant, citrusy, fruity, smooth, with a bitter finish.

8

GRILL CLASSICS

MARGHERITA 2.0

San Marzano tomato sauce, mozzarella, basil and evo oil (1,7)
8,50

AJO, OJO E PEPERONCINO

San Marzano tomato sauce, garlic, oregano and chilli (1)
8,50

REGINA MARGHERITA

Mozzarella, cherry tomatoes, basil and olives (1,7)
9

SPICY

San Marzano tomato sauce, mozzarella, pepperoni (1,7)
9,50

NEW YORK

San Marzano tomato sauce, mozzarella, frankfurters and fries * (1,7,13)
9,50

RIBEYE STEAK

500 gr beef ribeye steak on hot stone served with fries, eggplants and grilled polenta * (13)
34

perfect with



IGT Aglianico - Fremondo

Region: Campania

Deep violet-red. Intense fruity aromas. On the palate, well-balanced.

6

BIGOLI

IN SALSA



Fresh bigoli "in salsa" with anchovies and onions (1,3,4,10)
14

VENEZIANI



Fresh bigoli with creamed cod and lemon (1,3,4)
14

AL RADICCHIO



Fresh bigoli with radicchio, Asiago cheese and walnuts (1,3,7,13)
14

TRICOLORE



Fresh bigoli with San Marzano tomato sauce, basil and evo oil (1,3,7)
14

BOLOGNESI

Fresh bigoli with Bolognese meat sauce (1,3,7,8,10)
14

FRIED VEGETABLES * (1,13)

6

FRIED STUFFED OLIVES * (1,7,13)

6

FRIED RICE BALLS * (1,7,13)

6

FRIES * (13)



5

FRIED SEAFOOD



Whith squid, prawns and vegetables * (12,4,13,14)
18

FRIED

SALAD BOTTEGA

PARMA HAM AND BRUSCHETTA

with cherry tomatoes ⁽¹⁾

15

PARMA HAM AND BURRATA

with warm focaccia bread ^(1,7)

18

BURRATA WITH ARUGULA

confit tomatoes, olives and oregano croutons ^(1,7)

15

BRUSCHETTA

with fresh tomato, olives
and Cantabrian anchovies ^(1,4)

12

COUNTRY SALAD

Lettuce, Tuscan Pecorino cheese, turkey, rapini
and honey croutons ^(1,7)

15

MEDITERRANEAN SALAD

Lettuce, grilled eggplants, smoked tuna,
dried tomatoes and olives ⁽⁴⁾

15

VEGGIE SALAD

Lettuce, walnuts, apples, olives, sunflower seeds,
lemon and evo oil ⁽¹³⁾

14

BEVERAGE

MICROFILTERED WATER

still or sparkling

3

BOTTLE OF WATER

still or sparkling

4

SOFT DRINK

4

WINE BY THE GLASS

from 5

COFFEE

1,50

AMARI - GRAPPA

from 6

SERVICE

2,50

Allergeni

1. Gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soy
7. Milk and milk-based products
8. Celery
9. Mustard
10. Sulphites
11. Sesame
12. Lupins
13. Tree nuts
14. Mollusks
15. Sauces - ask the staff

In the preparation and service, we take the utmost care to prevent allergen contamination. However, some dishes may contain traces of unintended allergens. If you have any food allergies or intolerances, please inform the staff. / Products marked with an asterisk may be frozen at the origin.

