



CA'
DEL MAR
pizzeria

GOURMET PIZZA

RADICCHIO CROCCANTE

Mozzarella, radicchio spread, PDO Asiago cheese, caramelized pears and walnuts crumbs * (1,7,13)

15,50

pair it with



Alouette - BAV Birrificio Artigianale Veneziano

Style: Blanche - Vol: 4,5%

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

9

SAPORI VENEZIANI

Mozzarella, traditional creamed cod, caramelized red onions* (1,4,7,10)

16,50

pair it 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

Mozzarella, Cantabrian anchovies, PDO buffalo mozzarella, lemon zest * (1,4,7)

17

pair it with



Franciacorta brut DOCG - Montina

Region: Lombardia

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

10

GOURMET PIZZA

CRUDO&BUFALA

PDO buffalo mozzarella, confit cherry tomatoes, sweet Parma ham, fresh basil and evo oil * (1,7)
16,50

pair it with



Furia - BAV Birrificio Artigianale Veneziano
Style: Scotch Ale - Vol: 6,8%
A warming beer with notes of dried fruit and smoked malt.
9

TRAMONTO SICILIANO

Mozzarella, grilled eggplants, smoked red tuna carpaccio, Sicilian olives and orange zest * (1,4,7)
17,50

pair it with



Blanc de Blancs Millesimato - Victoria
Region: Friuli Venezia Giulia
Hints of exotic fruit. On the palate, fresh and aromatic.
6

FRIARIELLO AFFUMICATO



Mozzarella, friarielli, smoked cheese, dried tomatoes and fresh basil * (1,7)
16,50

pair it with



IGT Falanghina - Fremondo
Region: Campania
Intense fruity notes. On the palate, acidity and savoriness.
6

PISTACCHIO A BOLOGNA

Mozzarella, IGP mortadella from Bologna, pistachio grains and truffle oil * (1,7,13)
16,50

pair it with



Strike - BAV Birrificio Artigianale Veneziano
Style: IPA - Vol: 5,8%
Fragrant, citrusy, fruity, smooth, with a bitter finish.
9

CLASSICS

MARGHERITA 2.0

Organic tomato sauce, mozzarella, fresh basil and evo oil * (1,7)
8,50

AJO, OJO E PEPERONCINO

Organic tomato sauce, garlic, oregano and chilli * (1)
8,50

REGINA MARGHERITA

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

SPICY

Organic tomato sauce, mozzarella, spicy salami * (1,7)
9,50

NEW YORK

Organic tomato sauce, mozzarella, frankfurter and fries * (1,7,13)
9,50

the kitchen

RIBEYE

500g ribeye steak cooked on a hot stone served with French fries and grilled eggplant * (13)
34

MIXED FRIED FISH



Fried prawns, squids and vegetables * (12,4,13,14)
19

BIGOLI BOTTEGA

PARMA HAM&BRUSCHETTA

with cherry tomatoes (1)
15,50

PARMA HAM&PDO BUFFALO MOZZARELLA (7)

18

PDO BUFFALO MOZZARELLA AND ARUGULA

confit tomatoes, olives and croutons (1,7)
15

BRUSCHETTA

fresh tomatoes, olives and Cantabrian anchovies (1,4)
12

BOLOGNESI

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

TRICOLORE

Fresh bigoli, organic tomato sauce, basil and evo oil (1,3,7)
14

VENEZIANI

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

TREVIGIANI

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

SALAD SFIZI

FRIED VEGETABLES * (1,13)

6

FRIED RICE ARANCINI * (1,7,13)

6

FRIED MEAT STUFFED OLIVES * (1,7,13)

6

FRENCH FRIES * (13)

5

COUNTRY SALAD

Lettuce, PDO Asiago cheese, turkey, friarielli, croutons and acacia honey served with schiacciata bread (1,7)

15

MEDITERRANEAN SALAD

Lettuce, grilled eggplants, smoked red tuna carpaccio, dried tomatoes, olives served with schiacciata bread * (1,4)

15

VEGGIE SALAD



Lettuce, walnuts, apples, olives, sunflower seeds, lemon and evo oil with schiacciata bread * (1,13)

14

kids menu

PAPERINO

Pasta with tomato and basil sauce + ice cream + water or soft drink * (13)

15

TOPOLINO

Chicken nuggets and fries + ice cream + water or soft drink * (13)

15

BEVERAGE

MICROFILTERED WATER

still or sparkling

3

MINERAL WATER

still or sparkling

4,50

SOFT DRINK

4

NASTRO AZZURRO 33 CL

5

FRANZISKANER 50 CL

6,50

WINE GLASS

from 6

BREAD AND SERVICE

3



Vegetarian dish



Local products

Allergens

1. Gluten
2. Shellfish
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk and dairy
8. Celery
9. Mustard
10. Sulphur dioxide
11. Sesame seeds
12. Lupines
13. Nuts
14. Molluscs

We take the utmost care to prevent allergen contamination during preparation and service, however some dishes may contain traces of unexpected allergens. If you suffer from food allergies or intolerances, please inform our staff./ Products marked with an asterisk may be frozen at source.

