

Menù in inglese

STARTERS

- **LE BARCHETTE €5.5**
 - Crispy skin-on fries*.
- **BARCLETTE AL PISTACCHIO €8**
 - Crispy skin-on fries*, Sicilian pistachio cream, buffalo stracciatella.
 - +€2 with Bacon
- **LE DOLCI €8**
 - Sweet potatoes fries*, Sicilian pistachio cream, buffalo stracciatella.
 - +€2 with Bacon
- **CACIO PEPE & LIME €7.5**
 - Crispy skin-on fries*, pecorino romano PDO cream, black pepper, lime.
- **IL TRADIZIONALE €18**
 - Selection of fine Sicilian and Italian cured meats and cheeses.
- **TRIS DI MONTANARINE €12**

3 Miniature fried pizzas with fresh toppings

- Datterino tomato passata, fried eggplant, salted ricotta cream, fresh basil.
- Sicilian pistachio cream, mortadella from Bologna PGI, Sicilian pistachio flour.
- Buffalo stracciatella, beechwood smoked Black Angus, black truffle pearls, grated marinated egg yolk.

LE MARGHERITE (THE MARGHERITAS)

- **SUA MAESTÀ LA MARGHERITA €8**
 - Peeled tomatoes, fior di latte mozzarella, fresh basil, extra virgin olive oil.
- **VERACE €10.5**
 - Peeled tomatoes, buffalo mozzarella from Campania PDO, fresh basil, extra virgin olive oil.
- **POMOD'ORO €8.5**
 - Yellow tomato cream, smoked provola from Naples, ground black pepper, fresh basil, extra virgin olive oil.
- **MARGHERITA SBAGLIATA €13**
 - Double-cooked pizza (fried at 180° - baked at 480°), peeled tomatoes, added raw buffalo mozzarella from Campania PDO, Grana Padano PDO, fresh basil, extra virgin olive oil.
- **MARGHERITA POP €13.5**
 - Peeled tomatoes, buffalo stracciatella, semi-dried red datterino tomatoes, fresh Genovese pesto.
- **LAVIKA €13.5**
 - Black tomato cream with vegetable charcoal, smoked buffalo stracciatella, semi-dried red datterino tomatoes, chili pepper threads, fresh basil, five pepper oil (served on the side).

TRADIZIONE CONTEMPORANEA (CONTEMPORARY TRADITION)

TRADITIONAL INGREDIENTS, CONTEMPORARY IN THE DOUGH.

- **MARINARA ANTICA €5.5**

- Peeled tomatoes, garlic oil, oregano, fresh basil.
- **BIANCANEVE €7.5**
 - Fior di latte mozzarella, fresh basil, extra virgin olive oil.
- **AI PORCINI €10.5**
 - Peeled tomatoes, fior di latte mozzarella, porcini mushrooms, fresh basil, extra virgin olive oil.
- **CAPRICCIOSA €13.5**
 - Peeled tomatoes, fior di latte mozzarella, cooked Prague ham, crispy artichoke hearts, fresh mushrooms, Taggiasca olives, fresh basil, extra virgin olive oil.
- **AI FRIARIELLI €11.5**
 - Campanian friarielli (broccoli rabe) cream, smoked provola from Naples, Sicilian pork sausage, fresh basil, extra virgin olive oil.
- **CALZONE €9 (folded pizza)**
 - Smoked provola from Naples, cooked Prague ham, finished with peeled tomatoes, fresh basil, extra virgin olive oil.
- **DOP €13.5**
 - Yellow tomato cream, buffalo mozzarella from Campania PDO, Parma ham PDO, Grana Padano PDO shavings, fresh basil, extra virgin olive oil.
- **MEDITERRANEA €11.5**
 - Peeled tomatoes, fior di latte mozzarella, tuna fillets, red onion from Tropea, fresh basil, extra virgin olive oil.

LE CONTEMPORANEE (THE CONTEMPORARIES)

OUR IDEAS OF CONTEMPORANEITY

- **NORMALISSIMA €12**
 - Homemade eggplant cream, fior di latte mozzarella, fried eggplant, datterino tomato passata, salted ricotta cream, fresh basil.
- **CAPONATA 2.0 €13**
 - Homemade zucchini cream, semi-dried red datterino tomatoes, fried eggplant, Giarratana white onion ketchup, Taggiasca olives, pine nuts, crispy crusco pepper, fresh basil, extra virgin olive oil.
- **EVOLUZIONE DI MARINARA €13**
 - Peeled tomatoes, mixed datterino tomatoes (red, yellow, orange, black), Cetara anchovies, garlic oil, black olive powder, oregano.
- **ORO VERDE €13**
 - Fior di latte mozzarella, mortadella di Bologna PGI, buffalo burrata, Sicilian pistachio cream, Sicilian pistachio flour.
- **ORO NERO €19**
 - Summer black truffle cream, buffalo stracciatella, mortadella di Bologna PGI, black truffle pearls, basil, extra virgin olive oil.
- **NEBRODI €14**
 - Homemade zucchini cream, smoked provola from Naples, Nebrodi black pig Coppa, zucchini chips, Parmigiano Reggiano PDO cream, fresh basil, extra virgin olive oil.
- **VOLHÙLK €15.5**
 - Spring pea cream, smoked stracciatella, crispy beechwood-smoked pancetta, crispy zucchini flowers, black olive powder, fresh basil, extra virgin olive oil.
- **CHI MANGIA PATATE €12.5**
 - Fior di latte mozzarella, Sicilian pork sausage, crispy skin-on fries*, Sicilian pistachio cream, Sicilian pistachio flour.

- **SWEET DREAMS €13.5**
 - Smoked provola from Naples, crispy bacon, sweet potato fries*, cheddar fondue.
- **TU VO FÀ L'AMERICANO €14**
 - Peeled tomatoes, pepperoni (spicy American salami), buffalo burrata, spicy Calabrian chili pepper honey, extra virgin olive oil, fresh basil.
- **IL DIAVOLO VESTE GIALLO €13**
 - Yellow tomato cream, fior di latte mozzarella, spicy Calabrian spianata (spicy Calabrian salami), buffalo stracciatella, chili pepper threads, fresh basil, extra virgin olive oil.
- **4 FORMAGGI DELUXE 2.0 €16.5**
 - Fior di latte mozzarella, smoked provola from Naples, Piacentino Ennese (saffron cheese), Grana Padano PDO, black truffle honey, fresh basil, extra virgin olive oil.
- **PARMIGIANA €14**
 - Peeled tomatoes, fior di latte mozzarella, cooked Prague ham, fried eggplant, crispy egg yolk, Parmigiano Reggiano PDO cream, fresh basil, extra virgin olive oil.
- **PISTACCHISSIMO €14.5 (In collaboration with Pistacchissimo)**
 - Smoked provola from Naples, crispy bacon, Sicilian pistachio cream, semi-dried red datterino tomatoes, Sicilian pistachio flour.
- **PORK'N ROLL €16**
 - Smoked provola from Naples, oven-roasted skin-on potatoes, slow-cooked pulled pork, cacio e pepe cream, lemon zest, fresh basil, extra virgin olive oil.

LE SELECTION (THE SELECTION)

SELECTION OF PIZZAS RECOMMENDED BY THE PIZZA CHEF!

- **FOGLIE D'AUTUNNO €20**
 - Pumpkin cream, smoked provola from Naples, porcini mushrooms, crispy bacon, toasted hazelnuts, cheese tree leaves.
- **SOTTO BOSCO €17.5**
 - Porcini mushroom cream, fior di latte mozzarella, porchetta from Ariccia PGI, porcini mushrooms, grated pecorino Romano PDO, toasted hazelnuts.
- **BLACK ANGUS €23**
 - Double-cooked pizza (fried at 180° - baked at 480°), buffalo stracciatella, mixed greens, beechwood-smoked Black Angus, black truffle pearls, grated marinated egg yolk.
- **LITTLE ITALY €18.5**
 - Double-cooked pizza (fried at 180° - baked at 480°), buffalo stracciatella, Parma ham PDO, semi-dried red datterino tomatoes, Genovese basil pesto, black olive powder.
 -

N.B. Removing ingredients from the pizza does not change the price. Prices refer to consumption at the table and takeaway.

PANIPIZZA

Crispy flatbread cooked in a stone oven

- **POIS €12**

- Buffalo stracciatella, mortadella di Bologna PGI, Sicilian pistachio cream, extra virgin olive oil.
- **GENOVESE €12**
 - Buffalo mozzarella from Campania PDO, semi-dried red datterino tomatoes, fresh Genovese basil pesto, extra virgin olive oil.
- **CRISPY €12**
 - Fior di latte mozzarella, crispy bacon, crispy skin-on fries*, cheddar fondue.
- **ARICCIA €12**
 - Fior di latte mozzarella, porchetta from Ariccia, baked potatoes, cacio e pepe cream.

SALADS

Served with focaccia

- **YELLOW €10**
 - Mixed greens, yellow datterino tomatoes, yellowfin tuna, olives, yogurt sauce.
- **ORTO CROCCANTE €10**
 - Mixed greens, Sicilian red datterino tomatoes, buffalo mozzarella PDO, Grana Padano PDO shavings, pine nuts.
- **AFFUMICATA €14**
 - Mixed greens, beechwood-smoked Black Angus carpaccio, semi-dried red datterino tomatoes, Grana Padano PDO shavings, lemon-infused oil, cracked black pepper.
- **ITALIANA €12**
 - Burratina, Parma ham PDO, semi-dried red datterino tomatoes, fresh basil pesto.

BEVERAGES

- Still Water 75cl €3
- Sparkling Water 75cl €3
- Coca-Cola 33cl €3
- Coca-Cola Zero 33cl €3
- Fanta 33cl €3
- Sprite 33cl €3
- Chinotto 27.5cl €3.5
- Stella Artois 0.2cl €4 - 0.4cl €6.5
 - TYPE: Lager
 - TASTE: Fresh and refined, pleasantly bitter, with a rich and persistent head.
 - COLOR: Clear pale yellow
 - ALCOHOL CONTENT: 5%
 - FERMENTATION TYPE: Bottom
- Leffe Rouge 0.33cl €7
 - TYPE: Abbey Dubbel
 - TASTE: The aroma is intense, reminiscent of roasted coffee, with hints of candied fruit and wet straw. The taste reveals a warm and soft body, where the malt gives way to a herbaceous aftertaste. The finish is long and lingering, leaving a sense of freshness.
 - COLOR: Amber
 - ALCOHOL CONTENT: 6.6%
 - FERMENTATION TYPE: Top
- Franziskaner 0.3cl €5 - 0.5cl €8

- TYPE: Weissbier (Wheat Beer)
 - TASTE: Refreshing, characterized by an absence of bitterness and a fruity, floral, and spicy aroma
 - COLOR: Cloudy blonde
 - ALCOHOL CONTENT: 5%
 - FERMENTATION TYPE: Top
- Etna Rosso €25 / €6.5 (glass)
 - Etna Bianco €26 / €6.5 (glass)
- Coffee €1.5
 - Decaffeinated Coffee €2
- Vecchio Amaro del Capo €4
 - Spinamara €4.5
 - Unicum €4
 - Limoncello €3.5
 - Jagermeister €4
 - Amaro Unnimaffissu €4
 - Grappa €4
 - Barrel-Aged Grappa €4.5
 - Averna €4
- Service & Cover Charge €2

DESSERTS

- **Cioccolato & caramello salato €6**
 - Dark chocolate ganache on a layer of salted caramel, in a dark chocolate shortcrust pastry shell. Garnished with whipped cream
- **Tiramisu al bicchiere €6**
 - Mascarpone and coffee cream on a base of ladyfingers, dusted with cocoa powder
- **Cheesecake classica €6**
 - Baked cheesecake with a buttery crust, topped with a dollop of whipped cream
- **Ciocco-Nocciola €6**
 - Chocolate and hazelnut semifreddo on a chocolate sponge cake base, with dark chocolate glaze
- **Pistachio Mousse €6**
 - Toasted pistachio mousse on a chocolate crust, topped with toasted pistachio glaze
- **Verdello Pie €6**
 - Sicilian Verdello lemon cream on a buttery crust, garnished with caramelized meringue
- **Cuore caldo al cioccolato €6.5**
 - Chocolate molten lava cake with whipped cream
- **Nutella Pizza €8**
- **Sweet pistachio cream Pizza €8.5**
- **Nuvolette (Sweet fried pizza dough) €6-€6.50**

- Nutella, Sweet pistachio cream
- **Cake cutting fee €5**

**FOODS, BEVERAGES, AND PRODUCTS
SUBSTANCES OR PRODUCTS THAT MAY CAUSE ALLERGIES OR INTOLERANCES
PRESENT IN OUR FOODS AND BEVERAGES**

The foods and beverages produced, sold, and served in this establishment contain the following allergens:

- Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut, or their hybridized strains, and products thereof
- Eggs and egg products
- Fish and fish products
- Peanuts and peanut products
- Soybeans and soybean products
- Milk and milk products (including lactose)
- Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifolia*), and products thereof
- Celery and celery products
- Mustard and mustard products
- Sesame seeds and sesame seed products
- Sulfur dioxide and sulfites at concentrations higher than 10 mg/kg or 10 mg/liter, in terms of total SO₂, calculated for the products as proposed ready for consumption or reconstituted according to the manufacturer's instructions
- Lupins and lupin products

It is difficult to exclude cross-contamination due to the presence of loose products. We kindly ask our customers to inform our staff of any allergies and/or intolerances.

Thank you

NB:

- Products marked with (*) are frozen and used when fresh products are not available; our staff is available to provide the requested information.
- Products marked with (**) contain raw/marinated fish, treated in accordance with Ministerial Order 12/05/92, now regulated by Regulation 853/2004 (Annex III, Section VIII, Chapters III and V), EC Regulation 2074/2005 (Annex II, Section I, Chapter I), and Regulation 1020/2008 (which amends EC Regulation 853/04).
- Products marked with (***) have been blast chilled to a negative temperature (-18°C) as a food safety treatment according to Regulation 852/04.