



# Our Pizzas

## HOW OUR DOUGH IS MADE

### THE CLASSIC

Made with Petra type 1 flour, produced in Italy by Molino Quaglia, located in Veneto, through a short and transparent supply chain.

The wheat grains are optically selected and milled with an innovative process.

Compared to refined flours (Type 0 and 00), Petra 1 contains more noble fibers, vitamins, and parts of the wheat germ, offering a richer flavor and a more complete nutritional profile.

Once prepared, the dough is hand-portioned and shaped into balls. The dough balls rest for one hour at room temperature (puntata), then are stored at a controlled temperature of 4–5°C for at least 48 hours. After maturation (appretto), the dough balls are brought back to room temperature for a few hours, ready to be stretched.

### THE WHOLE WHEAT

Made with Petra 9 flour, a 100% climate-selected soft wheat, stone-ground.

This flour, with its dark amber color, is a richer source of noble fibers, containing a balanced composition of the different parts of the grain, including the germ and the bran.

These characteristics give the dough a speckled appearance and an authentic flavor.

### THE MULTI-GRAIN

Soft wheat flour with sunflower seeds, sesame seeds, flax seeds, millet seeds, GMO-free soy grits, and rye flour.

The dough is richer in fiber and protein, offering greater nutritional value.

An excellent choice for vegan and vegetarian diets.

# Recommended Craft Beers

## KAPPA

A fresh and enticing beer, well balanced between malts and hops, with subtle fruity notes from the yeast.

On the palate it is smooth and rounded, while the noble hops release floral aromas.  
5% vol | 50 cl | €8

## BOCK

A dark amber German-style lager with a dense and lasting foam.

Rich and complex in taste, with distinct toasted and caramel notes. Full-bodied, it reveals its alcohol presence without becoming overpowering.

6.5% vol | 50 cl | €8

## LA MI' BIONDA LAGER

A pure beer with a clean, fresh taste and cereal notes.

Before bottling, it matures slowly in the tank, gaining stability and depth of flavor  
alc 4,9 vol.                      33cl | €6              75cl | €13

## LA MI' VIZIA STRONG BELGIAN ALE

A beer for true enthusiasts—and one that wins over those who aren't!

From the very first sip, it seduces with its ruby-red color and its elegant, rich taste.  
alc 8,1% vol.                      33cl | €6              75cl | €13

## Our Cutting Boards

**An experience designed for sharing.**

Assorted slices to enjoy at the centre of the table, in perfect convivial spirit.

Choose your two favourite flavours or a single flavour and create your own personalised platter, to share as you wish.

### BEST SELLER + NERANO

Fior di latte mozzarella base, and smoked scamorza cheese.

Toppings: cooked ham, Apulian stracciatella cheese, courgette chips, lemon zest and fresh mint

+ Fior di latte mozzarella base, courgette cream, pancetta

Topped with pecorino and courgette crisps | €30

### KISS FROM ROME" + TROPEA

Double organic tomato "Casa Marrazzo"

Out of the oven: Apulian stracciatella cheese, crispy guanciale, black olive powder, oil and basil.

+ Organic tomato "Casa Marrazzo", red Tropea onion, 'Nduja, Apulian stracciatella cheese and basil | €28,5

### BURRATA + BOLOGNA

Borganic "Casa Marrazzo" tomatoes, Apulian Burrata PDO, basil

Sal. Capelli 24-month cured ham

+ Fior di latte mozzarella, Felsineo Mortadella PGI (Tour-Tlen selection), basil and ricotta flavoured with thyme and lemon | €25

**...or make it with your favourite flavours**

# The Specials

## BEST SELLER

Mozzarella fior di latte and smoked scamorza base

After baking: cooked ham, apulian stracciatella, zucchini chips, lemon zest, fresh mint | €14.5

## MOST FLAVORFUL

Mozzarella fior di latte and Gorgonzola DOP base

After baking: Parma DOP cured ham, fig jam | €14

## EARTH AND SUN

Fior di latte mozzarella base, yellow cherry tomato cream, sausage, crispy peppers, salted ricotta and basil | €15

new

## A KISS FROM ROME

Double tomato base

After baking: apulian stracciatella, crispy guanciale, black olive powder, olive oil, basil | €14

## NERANO

Fior di latte mozzarella base, courgette cream, pancetta

Topped with pecorino and courgette crisps | €14

new

# Tomato-Based Pizzas

## COSACCA

Tomato, Pecorino Romano, basil, pepper | €9

Try it with added scamorza | €10.8

new

## BURRATA

Tomato, apulian burrata, basil, Parma DOP ham | €12.5

Try it with added Taggiasca olives | €14

## SEAFOOD

Tomato, mixed fresh seafood, garlic, parsley | €14

Try it with added fior di latte mozzarella | €16

## TROPEA

Tomato, Tropea red onion, 'nduja, apulian stracciatella, basil | €11

Try it with added spicy salami | €13

## STRACCIATOSA

Tomato, apulian stracciatella, Taggiasca olives, basil | €10

Try it with added sausage | €11.5

## MARINARA

Organic "Casa Marrazzo" tomatoes, garlic oil, cherry tomatoes, lemon zest and basil | €10

Try it with Apulian stracciatella | €12.50

# Mozzarella-Based Pizzas

## UNDERWOOD

Fior di latte mozzarella base, baked speck, porcini mushrooms, parsley | €11  
Try it with added mountain red potatoes | €13.5

## BOLOGNA

Fior di latte mozzarella, mortadella, basil, thyme and lemon-flavored ricotta | €10  
Try it with added Genoese pesto | €12

## ARTICHOKES AND PEPPER

Mozzarella fior di latte base, pancetta, artichokes, pecorino cheese and pepper | €12  
Try it with double dough | €14.5

## SAUSAGE AND FRIARIELLI

Mozzarella fior di latte base, friarielli and sausage | €10   
Try it with added 'Nduja | €12

## 3P

Fior di latte mozzarella, pancetta, potatoes, porcini mushrooms | €12  
Try it with added scamorza | €13.5

# Baciata Romana

A typical Roman dish, the Baciata celebrates the simplicity of its ingredients, creating a unique flavor. Baked in the oven, it becomes a sort of crispy-pizza on the outside and soft on the inside.


## MORTAZZA

Buffalo mozzarella, Felsineo IGP mortadella, Genoese basil pesto | €10

## THE ROMAGNOLA

Cured ham, squacquerone cheese, arugula | €10

## BACIATA CAPRESE

Cured ham Sal. Capelli aged 24 months, buffalo mozzarella, cherry tomatoes, olive oil, oregano and basil | €12 

# Calzone Pizzas

## CALZONI VESUVIO

Tomato, fior di latte mozzarella, spicy salami, fresh ricotta, Parmigiano Reggiano, basil, pepper | €10

## THE USUAL

Tomato, mozzarella, cooked ham | €9

# Classic Pizzas

## EMI

Tomato, mozzarella fior di latte, artichokes,  
black olives, spicy salami sausage | €9.8

**Try it with whole wheat dough | €12.3**

## RIACE

Tomato, mozzarella fior di latte, fried eggplant,  
'Nduja (spicy spreadable salami), salted ricotta, basil | €10.5

**Try it with spicy salami | €12.5**

## REGINA MARGHERITA

Tomato, mozzarella fior di latte, Parmigiano Reggiano, basil, high crust | €7

**Try it with Parma DOP cured ham | €9.5**

## TRENTINA

Tomato, mozzarella fior di latte, roasted potatoes, smoked Silana scamorza,  
Speck IGP | €10.5

**Try it with porcini mushrooms | €14.5**

## L'AUDACE

Mozzarella fior di latte, tomato, spicy salami, gorgonzola, capers | €9.5

**Try it with multi-grain dough | €12**

## FRESCA

Tomato, mozzarella fior di latte, ricotta flavored with salt,  
pepper & lemon zest, cherry tomatoes, Prosciutto Crudo di Parma DOP, basil | €10

**Try it tirata (stretched thin) | €12.5**

## SORRENTINA

Tomato, Mozzarella di Bufala Campana DOC, anchovies,  
cherry tomatoes, basil | €10

**Try it with capperi | €11.5**

## MONTANARA

Tomato, mozzarella fior di latte, red radicchio, gorgonzola, pancetta,  
Parmigiano Reggiano flakes | €9.8

**Try it with whole wheat dough | €12.3**

## NAPOLETANA

Tomato, mozzarella fior di latte, acciughe, oregano | €7.5

**Try it with capperi | €9**

## LELLA

Tomato, mozzarella fior di latte, apulian pugliese, basil | €9.8

**Try it with Prosciutto Crudo di Parma DOP | €12.3**

## BUFALA

Tomato, Mozzarella di Bufala Campana DOC, basil | €8.5

**Try it with high crust | €9.5**