EMI

Emi is a place that bridges the past and the present.
A journey of flavor across past and future generations.
Tradition, our way!

Our Pizzas

HOW DO WE MAKE THE DOUGH?

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.

A KISS FROM ROME + TROPEA ♡
Double organic "Casa Marrazzo" organic tomato "Casa Marrazzo"
Out of the oven: Puglian stracciatella, crispy guanciale, black olive powder, oil and basil
+ "Casa Marrazzo" organic tomato, Tropea red onion, 'nduja,
Puglian stracciatella and basiL | €28,5

THE TASTIEST + AMBRA
Base of fior di latte mozzarella, DOP Gorgonzola
Out of the oven: 24-month Sal. Capelli cured ham, fig jam
+ Base of fior di latte mozzarella, brie and pepper
Out of the oven: speck, honey and walnuts | €30

PEPPER HONEY + ESSENCE OF AUTUMN
Base of bell pepper cream, fior di latte mozzarella, spicy salami,
Puglian stracciatella, 'Nduja honey and basil
+ Base of pumpkin cream, fior di latte mozzarella, porcini mushrooms,
sausage and rosemary oil | €30

...or make it with your favourite flavours

The Specials

A KISS FROME ROME

Double organic “Casa Marrazzo” tomato
Out of the oven: Puglian stracciatella, crispy guanciale, black olive powder, oil and basil | €14

PEPPER HONEY

Base of bell pepper cream, fior di latte mozzarella, spicy salami, Puglian stracciatella, ‘Nduja honey and basil | €14,5

THE TASTIEST

Base of fior di latte mozzarella, DOP Gorgonzola
Out of the oven: 24-month Sal. Capelli cured ham, fig jam | €14

ESSENCE OF AUTUMN

Base of pumpkin cream, fior di latte mozzarella, porcini mushrooms, sausage and rosemary oil | €14

AMBRA

Base of fior di latte mozzarella, brie and pepper
Out of the oven: speck, honey and walnuts | €14

Tomato-Based Pizzas

COSACCA

“Casa Marrazzo” organic tomato, Pecorino Romano, basil and pepper | €9
Recommended with added scamorza | €11

BURRATA

“Casa Marrazzo” organic tomato, Apulian DOP burrata, basil
Sal. Capelli 24-month cured ham | €12.5
Recommended served with Taggiasca olives | €14

SEAFOOD

“Casa Marrazzo” organic tomato, mixed fresh fish, garlic and parsley | €14
Recommended with fior di latte mozzarella | €16

TROPEA

“Casa Marrazzo” organic tomato, Tropea red onion, ‘nduja, Puglian stracciatella and basil | €11
Recommended with spicy salami | €13

STRACCIATOSA

“Casa Marrazzo” organic tomato, fresh Puglian stracciatella, Taggiasca olives and basil | €10,5
Recommended with sausage | €12

MARINARA 2.0

“Casa Marrazzo” organic tomato, garlic oil, cherry tomatoes, lemon zest and basil | €10.
Recommended with the addition of Puglian stracciatella | €12,5

Mozzarella-Based Pizzas

SOTTOBOSCO
Fior di latte mozzarella base, baked speck, porcini mushrooms and parsley | €11
Recommended with the addition of rocket | €12,5

BOLOGNA
Fior di latte mozzarella, Felsineo IGP Mortadella (Tour-Tlen selection), basil and ricotta flavoured with thyme and lemon | €10
Recommended with the addition of Genovese pesto | €12

CARCIO E PEPE ♡
Fior di latte mozzarella base, pancetta,artichokes, pecorino and pepper | €12
Recommended with double dough | €14,5

SALSICCIA E FRIARIELLI
Fior di latte mozzarella base, broccoli rabe and sausage | €10
Recommended with 'Nduja | €12

3P
Fior di latte mozzarella base, pancetta, potatoes, porcini mushrooms | €12
Recommended 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, Mortadella Felsineo IGP, Genovese pesto and basil | €10

THE ROMAGNOLA
Cured ham, squacquerone cheese and rocket | €10

KISS MY PUMPKIN
Pumpkin cream, 24-month Sal. Capelli cured ham, brie, rocket and rosemary oil | €12

new

Calzones

VESUVIUS CALZONE
"Casa Marrazzo" organic tomato, fior di latte mozzarella, spicy salami, fresh ricotta, Grana, basil and pepper | €10

THE USUAL
"Casa Marrazzo" organic tomato, mozzarella and cooked ham | €9

Classics

EMI
“Casa Marrazzo” organic tomatoes, fior di latte mozzarella,
artichokes, black olives, spicy salami, sausage | €10
Recommended with wholemeal dough | €12.5

RIACE ♡
“Casa Marrazzo” organic tomato, fior di latte mozzarella,
fried aubergines, 'Nduja, salted ricotta and basil | €10,5
Recommended with spicy salami | €12,5

REGINA MARGHERITA
“Casa Marrazzo” organic tomato, fior di latte mozzarella,
30-month-aged Parmigiano Reggiano, basil | €7.5
Recommended with the addition of 24-month-aged Sal. Capelli prosciutto | €10

TRENTINA
“Casa Marrazzo” organic tomato, fior di latte mozzarella,
baked potatoes, smoked Silana scamorza and IGP speck | €10,5
Recommended with porcini mushrooms | €14,5

L'AUDACE
Fior di latte mozzarella base, “Casa Marrazzo” organic tomatoes, spicy salami,
Gorgonzola PDO and capers | €9.5
Recommended with multigrain dough | €12

PROVOLA E PEPE
“Casa Marrazzo” organic tomato, fior di latte mozzarella, smoked scamorza and
grated 30-month-aged Parmigiano Reggiano.
Served fresh from the oven: basil, lemon zest and pepper | €10.5
Recommended with added sausage | €12

SORRENTINA
“Casa Marrazzo” organic tomatoes, Campania buffalo mozzarella PDO,
anchovies, cherry tomatoes and basil | €10
Recommended with the addition of capers | €11.5

MONTANARA
“Casa Marrazzo” organic tomato, fior di latte mozzarella, red radicchio,
Gorgonzola PDO, pancetta and shavings of 30-month-aged Parmigiano Reggiano | €11
Recommended with wholemeal dough | €13.5

NAPOLETANA
“Casa Marrazzo” organic tomato, fior di latte mozzarella,anchovies and oregano | €7,5
Recommended with capers | €9

LELLA ♡
Pomodoro Bio “Casa Marrazzo”, mozzarella fior di latte,
stracciatella pugliese e basilico | €10
Consigliata con l’aggiunta di prosciutto crudo Sal. Capelli 24 mesi | €12,5

BUFALA
“Casa Marrazzo” organic tomato, DOC Campania buffalo mozzarella and basil | €9
Recommended with a high crust | €10,5

Craft Beers – Manifattura Birre Bologna

KAPPA
A fresh beer, well balanced between malts and hops, with subtle fruity notes and delicate floral hints.
(5%vol 50cl) | €8

WEISSBIER
A wheat beer, cloudy and rich with suspended yeasts.
On the nose: banana and clove notes.
(5,2%vol 50cl) | €8

APA
An English-style beer with an American twist.
Spicy, floral, piney, resinous and citrus aromas.
(5,5%vol 50cl) | €8

TRIPEL
A full-bodied, malty, aromatic beer with a pronounced yet balanced bitterness.
(7,7%vol 50cl) | €8

BLANCHE
Fragrant and refreshing, spiced with light citrus notes.
Hints of pepper and a touch of coriander.
(5,3%vol 50cl) | €8

BOCK
A dark amber lager of German tradition, with dense and persistent foam.
Toasty and caramel notes.
(6,5%vol 50cl) | €8

GOSE
A lively, refreshing beer with a pleasant salinity.
A mix of spices and orange peel makes for an intriguing drink.
(4,5%vol 50cl) | €8

CRYO IPA DDH
A bold, hop-forward beer with a dry, easy-drinking character.
Resinous and spicy notes, with an aftertaste reminiscent of black tea leaves.
(7%vol 50cl) | €8

Craft Beers – La Mì Birra

LA MI' BIONDALA MI' BIONDA LAGER

Unfiltered, not refermented.
A pure lager, with a clean and fresh taste and cereal notes.
alc 4,9 vol. 33cl | €6 75cl | €13

LA MI' TURBA GOLDEN ALE

Special beer, unfiltered, top fermentation. Aroma of white fruit, hoppy flavor with elegant sweet notes.
alc 8,1% vol. 75cl | €13

LA MI' VIZIA STRONG BELGIAN ALE

Special beer, unfiltered, top fermentation. Ruby red color, elegant and rich taste..
alc 8,1% vol. 33cl | €6 75cl | €13

LA MI' NORA WEISS

CoLight-bodied, gentle and pleasantly fruity taste.
On the nose, banana notes
alc 5,0% vol. 50cl | €8

LA MI' ROSSA RED ALE

Unfiltered draft beer. Smooth caramel flavor that contrasts with the bitterness of the hops and the tartness of red fruits
alc 6,2% vol. 33cl | €6 75cl | €13

LA MI' TIPA IPA

An unfiltered India Pale Ale. 50cl | €8,5 Smooth and enveloping, with aromas of tropical fruit that transport you to the Caribbean. Its bitterness is gentle, with a fresh, herbal character.
alc 5,6% vol. 33cl | €6

LA MI' AMBRA BELGIAN ALE

A Belgian Ale–style beer, unfiltered and unpasteurized. Round and aromatic, with a pleasantly citrusy, well-balanced flavor. On the nose and palate, you can also detect delicate notes of red fruit.
alc 6,5% vol. 50cl | €8,5

THREE SISTERS – CLAUDIA, GIULIA, AND FRANCESCA LAMI BORN AND RAISED IN THE HEART OF THE TUSCAN COUNTRYSIDE. "LA MI' BIRRA" IS A PLAY ON WORDS WITH OUR FAMILY NAME, SO THAT OUR BEER BECOMES YOUR BEER..

LA MI'BIRRA

GALVANINA®

Organic Soft Drinks

CEDRATA BIO 355ML
With an unmistakable character, given by the intense aroma of citrus and spices | €5

CHINOTTO BIO 355ML
With an unmistakable character, given by the intense aroma of citrus and spices | €5

COLA BIO 355ML
Refreshing on its own, the perfect match for any dish| €5

ARANCIATA BIO 355ML
Distinguished by its intense flavor, born under the Sicilian sun | €5

TÈ AL LIMONE BIO 355ML
Made with an infusion of the finest Darjeeling black tea leaves | €5

TÈ ALLA PESCA BIO 355ML
Captures the fragrance and magic of summer| €5

EMI

FOOD ALLERGIES AND INTOLERANCES FOR INFORMATION ABOUT INGREDIENTS AND ALLERGENS CONTAINED IN THE RECIPES USED IN THIS ESTABLISHMENT, PLEASE ASK OUR STAFF OR SCAN THE QR CODE

* IN THE ABSENCE OF FRESH PRODUCTS, FROZEN INGREDIENTS MAY BE USED.

SERVICE, BREAD AND SMILES €2.50