It's our daily desire to know, learn and experience that drives us to propose different doughs made from stone ground flour, combined with ingredients selected from Italy's best artisans and producers.

Antonio Tappalardo

To Start...

Potato chips, light but flavorful • **5**

Potato croquettes • **3 € for unit**

"Pizzelle" with aubergines • **3 € for unit**

Arancino – fried Sicilian rice ball – with bolognese sauce and provola cheese • **3 € for unit**

Mini fried Calzone with tomato, fiordilatte and basil • **3 € for unit**

Fried "Pizzina" with burrata and Parma Ham • **3 € for unit**

Fried "Pizzina Montanara" with tomato and Grana cheese • **3 € for unit**

TASTING PIZZA

Thick dough pizza, served into 8 slices.

270 gr **18h+18h+4h** **380°**

Blend of wholemeal and semi-whole flour

AGEROLA'S FIORDILATTE • **11**
with San Marzano tomato

CAMPANIA'S BUFALA • **13**
with San Marzano tomato

APULIAN BURRATA • **13**
with San Marzano tomato

BLONDE CARAMELIZED ONION • **18**
and Taleggio cheese from mountain cottage

MORTADELLA • **19**
with cheddar and lettuce

PARMA HAM AND BURRATA • **20**

AMBERJACK* CEVICHE • **25**
with mango and puntarelle

RAW RED SHRIMPS* • **28**
with fennel, burrata and yuzu

ABURI PALAMITA • **24**
with artichokes and habanero mayonnaise

NORWEGIAN LAMB • **25**
with chicory and vermouth

Limousine Burger • **15**
200 gr. limousine beef, tomato, lettuce, guacamole and Fontina cheese

Fish Burger • **15**
white tuna underbelly in oil, lettuce, tomato and guacamole

Fried Calamari* • **14**

Fried Calamari* and Red Shrimps* • **16**

Fried Calamari*, Shrimps* and Paranza • **18**

WE SUGGEST THE SHARING EVERY PIZZA HAS ITS DOUGH

IN TECLIA PIZZA

For those look for crunchiness. Served in 4 squared slices.

120 gr **18h+18h+4h** **270°**

Blend of wholemeal and semi-whole flour

PARMA HAM AND BURRATA • **12**

MORTADELLA • **12**
with cheddar and lettuce

CAPOCOLLO • **12**
with Taleggio cheese and fennel

PALAMITA FISH • **12**
with burrata, puntarelle and olives

CLASSIC PIZZA

Thin in the middle and thick in the outer part.

250 gr **18h+18h** **400°**

Blend of wholemeal and semi-whole flour

MARINARA • **7**

MARGHERITA WITH FIORDILATTE • **8**

MARGHERITA WITH BUFALA • **9**

CETARA'S ANCHOVIES AND SALINA CAPER • **12**

MADNESS • **12**
with bufala, cherry tomatoes, Grana cheese, basil and Parma Ham

"CASCINA" PIZZA • **12**
with bufala, cherry tomatoes, fresh salad and Parma Ham

HAM • **15**
fiordilatte, artichokes and Parmesan cheese

CAPOCOLLO • **15**
with Taleggio cheese and fennel

TUNA AND ONIONS • **16**
fiordilatte, chicory and toasted corn

Blend of Einkorn (Triticum monococcum) flour (80%) and semi-whole flour

A CLASSIC... • **14**
tomato, burrata and anchovies

ORTOLANA • **14**
broad bean, asparagus, artichokes and burrata

SOUSED ANCHOVY • **15**
with fiordilatte, puntarelle, olives and burrata

GUANCIALE • **15**
lard from pig's cheek with fiordilatte, broad beans and pecorino cheese

14 MAIN ALLERGENS *(Reg CE 1169/2011)*

If you suffer from allergies, inform the staff and they will gladly tell you which dishes and ingredients contain the presence of allergens established by the European Legislation.

Celery
Fish
Mustard
Grains (with gluten)
Soy
Lupins
Nuts
Shelled nuts
Silphur Anhydride
Mollusks
Shellfish
Eggs
Milk
Sesame Seeds

The products signed with * may be frozen at the origin.

OUR TASTING MENU

• Served to all diners at the table •

Our different-textured doughs made a variety of cooking techniques

"I CLASSICI" MENU

FRIED "PIZZINA MONTANARA"
with tomato and Grana cheese

IN TEGLIA PIZZA (The Roman Way)
stuffed with Parma ham and Apulian burrata

CLASSIC PIZZA
margherita with buffalo mozzarella

TASTING PIZZA
with caramelized onion and taleggio cheese
from mountain cottage

TIRAMISU

25 €
Beverages not included

40 €
Wine pairing with our sommelier's selection of wines

"ANTONIO PAPPALARDO" MENU

FRIED "PIZZINA" ORTOLANA
with spring vegetables

IN TEGLIA PIZZA (The Roman Way)
stuffed with capocollo, taleggio cheese and fennel

"A CLASSIC" (Classic Pizza with monococco hulled wheat)
with tomato, burrata cheese and anchovies

TASTING PIZZA
with Aburi Palamita, artichokes and habanero mayonnaise

TASTING PIZZA
Norwegian Lamb, chicory and vermouth

PISTACHIO SOUP

30 €
Beverages not included

50 €
Wine pairing with our sommelier's selection of wines

100% GLUTEN FREE

• Gluten free proposals •

TO START ...

Potato croquettes • **3 € for unit**
Fried Sicilian rice ball ("Arancino") with bolognese sauce and provola cheese • **3 € for unit**
Parma ham and buffalo mozzarella • **12**

TO CONTINUE ...

Fried Calamari* • **14**

Fried Calamari* and Red Shrimps* • **16**

Fried Calamari*, Shrimps* and Paranza • **18**

Limousine Burger • **15**
200 gr. limousine beef, tomato, lettuce, guacamole and Fontina cheese

Fish Burger • **15**
white tuna underbelly in oil, lettuce, tomato and guacamole

MARINARA • 10

MARGHERITA FIORDILATTE • 11

CETARA ANCHOVY AND SALINE CAPER • 15

HAM • 18
fiordilatte cheese, artichokes and Parmesan cheese

CAPOCOLLO • 18
fiordilatte cheese, taleggio cheese and fennel

PARMA HAM AND BURRATA • 20

ORTOLANA • 17
broad bean, asparagus, artichokes and burrata

A CLASSIC... • 17
tomato, burrata and anchovy

TUNA AND ONION • 19
fiordilatte, chicory and toasted corn

SOUSED ANCHOVY • 18
with fiordilatte, puntarelle, olives and burrata

GUANCIALE • 18
lard from pig's cheek with fiordilatte, broad beans and pecorino cheese