## Welcome and "Buon Appetito"





Our pizza dough is naturally leavened for 24 hours at ambient temperature and is cooked in a wood-fired, brick-built oven at about 400°C.

We use only Italian ingredients, and that's what makes our products so special!

The **basic pizza dough**, the traditional one, is made using water, flour, yeast, salt and EVOO.

However, in recent years, due to the many dietary needs and food preferences expressed by our clients, we have introduced these "special" doughs:

Dough made with **CORN** and **RICE** flour (**gluten free**) Dough made with **KHORASAN (KAMUT**) flour, yeast free Dough made with **WHOLE WHEAT** flour, yeast free Dough made with **TUMMINIA** flour, yeast free Dough made with **5 CEREALS**, yeast free Basic dough (the classic one), yeast free

A surcharge of **2.00€ or 3.00€** is applied to our "special" pizza doughs

Baby-sized pizzas cost **1.00€** less than the price indicated in the menu.

Extra toppings: from 0.50€ to 3.00€

## To begin with, we recommend...

Bruschetta with matarocco (n4)	4.00
Mussels Soup	8.00
Mussels With Lemon	8.00
Seafood Salad	15.00
Boiled octopus / Sweet and sour octopus	12.00
Smoked trio of fish	12.00
Shrimp cocktail	10.00
Cheese platter	9.00 a porzione (min. 2)
Charcuterie platter	9.00 a porzione (min. 2)
Vegetarian platter	10.00 a porzione (min. 2)
fried qualeddu, baked potatoes with mozzarella cheese, grilled vegetable roasted artichokes, fried onion rings, sicilian caponata, broccoli balls	•
Chef's seafood appetizer seafood salad, baby fish balls, tuna bresaola, smoked swordfish, smoked salmon, octopus carpaccio	25.00
Chef's land appetizer stuffed pepper, eggplant medallions, broccoli balls, sicilian caponata, bruschette with matarocco, roasted pasqualora sausage, battered vegetabl	20.00

We only use local and fresh products. Therefore these dishes are available according to the season

	Classic Pizzas	
Araba	tomato sauce, mozzarella*, EVOO, capers, garlic, parsley, chili pepper, anchovies	7.50
Biancaneve	mozzarella*	5.00
Campagnola	tomato sauce, mozzarella*, fresh mushrooms,ham,eggplants**, bell peppers**	8.00
Caprese	mozzarella*; added after cooking: cherry tomatoes and basil	7.00
Capricciosa	tomato sauce, mozzarella*, fresh mushrooms, ham, hot dog, olives	8.00
Certosa	tomato sauce, mozzarella*; added after cooking: Certosa cheese and speck	8.00
Crock Pizza	mozzarella*, croquettes***, hot dog, added after cooking: ketchup	7.50
Del Professore	tomato sauce, mozzarella*, sausage, fresh mushrooms	7.50
Diavola	tomato sauce, mozzarella*, pepperoni, black olives	7.50



Fattoria	tomato sauce, mozzarella*, sliced rolled pancetta with capicola, gorgonzola; added after cooking: arugula and Parmesan cheese flakes	8.50

Frutti di Mare tomato sauce, mozzarella\*, seafood\*\*\*, parsley, garlic 9.50

Italia	tomato sauce, mozzarella*; added after cooking: cherry tomatoes,	8.00
	basil and Parmesan cheese flakes	0.00

Katiusciatomato sauce, mozzarella\*, ham, fresh mushrooms, hot dog, egg,8.00olives

Light tomato sauce, mozzarella\*, eggplants\*\*, zucchini\*\*, roast bell 8.00

Mari e Montitomato sauce, mozzarella\*, fresh mushrooms, shrimp\*\*\*, parsley,<br/>garlic, EV009.50

Margherita tomato sauce, mozzarella\* 6.00

Margherita con tomato sauce, buffalo mozzarella 8.00 Bufala



Mondo Pizza	tomato sauce, mozzarella*, pepperoni, EVOO, garlic, anchovies, Parmesan cheese shards, parsley	7.00
Napoli	tomato sauce, mozzarella*, anchovies, oregano	7.00
Pata Pizza	tomato sauce, mozzarella*, French fries***	7.00
Parmigiana	tomato sauce, mozzarella*, ham, eggplants**, Parmesan cheese flakes, basil	8.00
Quattro Formaggi	tomato sauce, mozzarella*, emmental cheese, gorgonzola, Parmesan cheese flakes	8.00
Quattro Gusti	tomato sauce, mozzarella*, ham, fresh mushrooms, artichokes, hot dog, olives	8.00
Radicchio e Pancetta	tomato sauce, mozzarella*, radicchio, sliced rolled pancetta with capicola; added after cooking: Parmesan cheese flakes	8.50
Rianata	tomato sauce, onions, EVOO, anchovies, Parmesan cheese, parsley, oregano, garlic	7.50
Rianella	tomato sauce, onions, EVOO, garlic, anchovies, Parmesan cheese, parsley, oregano, mozzarella*	8.00

Classic   Pizzas
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Romana	tomato sauce, mozzarella*,	ham	7.00
Rossa	tomato sauce		5.00
Salmone e Radicchio	tomato sauce, mozzarella*,	salmon, radicchio	8.50
Saporita	tomato sauce, mozzarella*, pepperoni, basil	eggplants**, Parmesan cheese,	8.00
Speck e Gorgonzola	tomato sauce, mozzarella*,	gorgonzola; added after cooking: speck	8.00
Tonno e Cipolla	tomato sauce, mozzarella*,	tuna, onions	7.50
Vegetariana	tomato sauce, mozzarella*, eggplants**, bell peppers**	fresh mushrooms, zucchini**,	8.00

	Special Pizzas	
Affumicata	mozzarella*, pepperoni, smoked diced pancetta, smoked scamorza cheese	8.50
Ai Porcini	mozzarella*, porcini mushrooms, sliced taleggio cheese, parsley	9.50
Al Granchio	tomato sauce, mozzarella*, crab meat***, shrimp***, parsley, cooking cream	9.50
Alla Norma	tomato sauce, mozzarella*, eggplants**; added after cooking: basil, salted ricotta flakes	8.00
Alla Za <mark>rin</mark> a	tomato sauce, mozzarella*, lumpfish eggs, smoked salmon	8.00
Boscaiola	tomato sauce, mozzarella*, cooking cream, fresh mushrooms, smoked diced pancetta, sausage, peas, pine nuts, chili pepper; added after cooking: Parmesan cheese flakes	9.00
Braccio di Ferro	mozzarella*, blended spinach with cream, smoked diced pancetta, sausage, chili pepper; added after cooking: Parmesan cheese flakes	9.00
Burrata	mozzarella*; added after cooking: Parmaham and burrata	10.00

Crema diPistacchioParmesan cheese flakes and minced pistachio crumbs10.00



Doliosto	tomato sauce, mozzarella*, cooking cream; added after cooking:	8.50
Delicata	Parmaham and Parmesan cheese flakes	0.90

Readi	mozzarella*, shrimp***, salmon***, fresh mushrooms; added after	
Egadi	cooking: arugula and Parmesan cheese flakes	11.00

Greca mozzarella\*, tuna; added after cooking: stracchino cheese, arugula, Parmesan cheese flakes, thin lemon slices 9.00

Palatofino mozzarella\*, roast potatoes, roast sausage, roast pork bacon 9.50

Paranza tomato sauce, mozzarella\*; added after cooking: fried calamari\*\*\* 11.00 and shrimp\*\*\*, parsley

Pata 1 tomato sauce, mozzarella\*, roast potatoes, bacon 9.00

Pata 2 tomato sauce, mozzarella\*, roast potatoes, Pasqualora sausage 9.00

Pata 3 mozzarella\*, roast potatoes, roast suckling pig 9.00



Prato Verde	blended spinach and cream, ham, mozzarella*	8.00
Rustica	tomato sauce, mozzarella*, pepperoni, emmental cheese, hot dog, sausage	9.00
Special	tomato sauce, buffalo mozzarella, added after cooking: cherry tomatoes and basil	8.50
Stracciatella	mozzarella*, mortadella, pistachio cream, stracciatella, minced pistachio crumbs	10.00
Super	tomato sauce, mozzarella*, sausage, fresh mushrooms, pepperoni	9.00
Tahiti	mozzarella*, pesto from Genova, cream, shrimp***, breadcrumbs	9.50
Valtellina	tomato sauce, mozzarella*; added after cooking: bresaola, arugula and Parmesan cheese flakes	8.50
?	salt, EVOO, anchovies, pecorino cheese, garlic, oregano, parsley, tumacheese	9.50



Allo Scoglio	mozzarella*, seafood***, garlic, breadcrumbs, parsley	11.00
Pasqualeddru	mozzarella*, qualeddu, Pasqualora sausage,breadcrumbs, garlic; added after cooking: thin lemon slices and Parmesan cheese flakes	9.00
Spada	mozzarella*, swordfish***, cherry tomato, eggplants**, garlic and breadcrumbs	10.00

## WE ONLY USE LOCAL AND FRESH PRODUCTS, THEREFORE THESE PIZZAS ARE AVAILABLE ACCORDING TO THE SEASON

	Panini and Calzoni	
Panino al Prosciutto	ham, mozzarella*	6.00
Panino Verde	cherry tomatoes, anchovies, Parmesan cheese, basil, EVOO ( <u>all fresh,</u> <u>no cooking</u> )	6.00
Panino Gustoso	mozzarella*; added after cooking: tuna, cherry tomatoes, mayo	6.00
Panino Hot Dog	mozzarella*, hot dog, onions; added after cooking: ketchup	6.00
Panino Pig	mozzarella*, trifled mushrooms, roast suckling pig, added after cooking: pink sauce	7.00
Panino Mario	tuna, Parmesan cheese, emmental cheese, cherry tomatoes, pitted olives, EVOO, basil, chili pepper ( <u>all fresh, no cooking)</u>	7.00
Panino Kebab	kebab, carrots, green salad, red radicchio, arugula, corn, cherry tomatoes, onions, yogurt sauce( <u>all fresh, no cooking)</u>	7.00
Calzone Classico	tomato sauce, mozzarella*, ham, hot dog	7.00
Calzone Alla Pizzaiola	tomato sauce, mozzarella*, oregano	6.00
Calzone Indiavolato	tomato sauce, mozzarella*, pepperoni, smoked scamorza cheese	7.00
Calzone Vegano	tomato sauce, eggplant**, bell peppers**, zucchini**, spinach, onions, mushrooms	7.00

	Focacce	
Focaccia	EV00, salt, oregano	3.00
Focaccia Kebab	kebab, carrots, green salad, red radicchio, arugula, corn, cherry tomatoes, onions, yogurt sauce ( <u>all fresh, no cooking</u> )	8.00
Focaccia Bufalina	buffalo mozzarella, cherry tomatoes, basil, EVOO ( <u>all fresh, no</u> <u>cooking)</u>	7.00
Focaccia al Crudo	Parmaham, cherry tomatoes, arugula ( <u>all fresh, no cooking)</u>	7.00
Focaccia Matarocco	diced tomatoes, garlic, EVOO, basil, parsley; <u>added after cooking</u> : Parmesan cheese flakes	6.50
Focaccia Mondiale	Parmaham, cherry tomatoes, buffalo mozzarella, arugula, EVOO ( <u>all</u> <u>fresh, no cooking)</u>	9.00
Focaccia alla Nutella	Nutella and minced hazelnut crumbs	5.00
Focaccia al Pistacchio	pistachio cream and minced pistachio crumbs	6.00

	Fried	
Onion rings	breaded crispy onion rings	4.00
Fried cod	battered and fried crispy cod fritters	6.00
Chicken nuggets	breaded crispy tender chicken fillet nuggets	4.00
Crispy Cappuccetto	Crispy fried baby Squid	12.00
Crab claws	tasty and crispy breaded crab claws	4.00
Croquettes	tasty and delicate potato puré, breaded and fried	3.00
Mixed fried seafood	tasty and crispy calamari, shrimp, fillet of mullet and small fish	12.00
Mozzarelline	delicate mozzarella* bites, breaded and fried	4.00
Olive all'ascolana	olives filled with meat and spices, breaded and fried	4.00

	Fried	
Rice and butter balls	soft rice balls with ham and mozzarella*	4.00
Rice and meat balls	soft rice balls with ragú and mozzarella*	4.00
Rice and salmon balls	soft rice balls filled with a delicate salmon and cheese cream	4.00
Rice And Mushroom Balls	soft rice balls filled with a mushroom and cheese cream	4.00
Rice And Spinach Balls	soft balls with spinach, mozzarella* and charcuterie	4.00
Panelle	soft and crispy chickpea flour fritters	3.00
French Fries	tasty and crispy French fries	3.00
Fish balls	four big balls of baby fish	12.00
Battered Vegetables	spinach, zucchini, cauliflower, carrots, bell peppers, broccoli, corn flour, water, sunflower seed oil, wheat flour, salt, natural aromas	5.00

OUR SAUCES: ketchup, mayo, pink sauce, yogurt sauce, BBQ sauce, tabasco

Fish   Alteratives	
Roast Swordfish	12.00
Swordfish in pistachio crust	14.00
Grilled red shrimp from Mazara del Vallo (n.4)	25.00
Baked breaded squid	12.00
Roasted squid	12.00
Baked breaded sea bream fillet	12.00

	Meat Alternatives		

Chicken wings, spiced and roasted (n.3)	4.00
Pork ribs, marinated and roasted (n.3)	5.00
Chicken drumsticks, spiced and roasted (n.2)	5.00
Grilled veal steak	12.00
Roasted/breaded chicken breast	10.00
Roasted pork sausage	10.00
Roasted Bacon	10.00
Roasted pork neck	10.00
Veal cutlet	12.00
Roasted lamb chops	12.00
Mixed roast	15.00
Sliced beef with rocket salad and parmesan flakes	20.00
Baked pork knuckle with potatoes	18.00
Veal fillet with porcini mushrooms on toasted bread	20.00

Sides and Salad		
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Baked potatoes	4.00
Baked potatoes with mozzarella*	5.00
Grilled vegetables**	5.00
Green salad	3.00
Mixed salad	4.00
<mark>Kebab salad</mark> kebab, carrots, green salad, red radicchio, arugula, corn, cherry tomatoes, onions, yogurt sauce ( <u>all fresh, no cooking)</u>	7.00
Valtellina salad iceberg lettuce, arugula, bresaola, cherry tomatoes, Parmesan cheese flakes	7.00
Tuna salad iceberg lettuce, cherry tomatoes, tuna, eggs, olives, mayo	7.00
Sicilian salad boiled potatoes, olives, cherry tomatoes, onions, oregano, capers	6.00



Fresh fruit salad	4.00
Seasonal fruit	4.00
Pineapple	4.00
Ricotta cheese cappelletti	1.00
Nutella cappelletti	1.00
Cassata Siciliana	4.00
Tiramisu'	4.00
Lemon Sorbet	3.00
Dessert of the day	4.00
Little Hot Cake with: chocolate, white chocolate, pistachio	4.00
Tiramisu (gluten free)	5.00
Little Hot Cake (gluten free)	5.00

It is possible to consume cakes and sparkling wines brought by customers by paying a supplement of €2 for the sparkling wine service and €2 for the cut and service of the cake

## SERVICE CHARGE 2€

ALLERGIES OR FOOD INTOLERANCES?

In the case of food intolerances or allergies, please warn our staff so that they can give you information on the ingredients of the individual dishes. Thank you.

SUBSTANCES OR PRODUCTS THAT MAY CAUSE ALLERGIES OR INTOLERANCES (EC Reg. n. 1169/2011 Attachment II)

**Cereal containing gluten** (wheat, rue, barley, oat, spelt, kamut and their hybridised strains) and their derived products Crustaceans and crustacean-based products Eggs and their derived products Seafood and its derived products Peanuts and their derived products Sou and its derived products Milk and dairy, and their derived products, including lactose Dried fruit and nuts in shell falmonds, hazelnuts, nuts, acaqiù nuts, pecans Brazilian nuts, pistachios, macadamia nuts or Queensland nuts) and their derived products Celery and its derived products Mustard and its derived products Sesame seeds and their derived products Sulphur dioxide and sulfites in concentrations over 10 mg/Kg or 10 mg/I expressed as SO2 Lupin beans and their derived products Mollusks and their derived products Note: in this establishment we prefer the use of fresh ingredients. In the absence thereof, we use frozen products.

\*Mozzarella Santa Lucia Galbani and Galbani Stringy Cheese \*\*Prepared in sunflower seed oil \*\*\*This product may be frozen