



La qualità: il segreto del nostro successo

Menù



PER ALLERGICI  
ANCHE SENZA GLUTINE



Ogni pizza può essere scelta  
con il nostro impasto  
senza glutine per Celiaci.

UTILIZZATORE  
CERTIFICATO



## Buona e sana!



SOLO  
LIEVITO MADRE  
E UNA LENTA  
LIEVITAZIONE  
DI 48 ORE, GARANZIA  
DI ELEVATA  
DIGERIBILITÀ



PROVA  
IL KAMUT ANTICO  
CEREALE RICCO  
DI ANTIOSSIDANTI  
E PROTEINE



SOLO FARINE  
ARTIGIANALI  
E RIMACINATE  
A PIETRA



INVESTIAMO  
SUI NOSTRI  
CLIENTI  
CON PRODOTTI  
DI QUALITÀ CON  
MOZZARELLE DOP  
E SALUMI  
CERTIFICATI



*Dear customers, we inform you that separate accounts are not carried out.  
Tickets in the evening are not accepted.  
Doughs with kamut flour have a surcharge of 1.00 euro.  
All pizzas can be made with gluten-free dough  
and have a surcharge of 3.00 euros.*

**Service € 2.00 per person**



## Appetizers

|                                                                                                                                                                                        |         |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>Hot bruschetta:</b> House bread, tomato, oil, oregano (1) .....                                                                                                                     | € 5.00  |
| <b>Spicy nduja with nduja:</b> homemade bread, Calabrian nduja from Spilinga (1) .....                                                                                                 | € 6.00  |
| <b>Bruschetta buffalo and anchovies:</b> Bread of the house, slices of buffalo with anchovies from the Cantabrian Sea (1) (4) .....                                                    | € 7.00  |
| <b>La Bufala:</b> Whole buffalo 250 grams fresh and daily delivery, served on a bed of rocket (7) .....                                                                                | € 8.50  |
| <b>Burrata and Crudo di Parma:</b> Two fresh burratas daily delivery, surrounded by Raw Parma PDO or Natural Cooked Ham, served on a bed of rocket (7) .....                           | € 10.00 |
| <b>Burrata and anchovies:</b> Two very fresh burratas of daily delivery surrounded by anchovies from the Cantabrian sea served on a bed of rocket (4) (7) .....                        | € 10.00 |
| <b>Valtellinese:</b> Bresaola della Valtellina PGI, white truffle oil, porcini mushrooms, taleggio DOP of the Alps, rocket, datterini tomatoes (7) .....                               | € 10.00 |
| <b>Calabria:</b> Caciocavallo stringante heated on the grill with smoked bacon, Taggiasca olives pitted ***, Calabrian nduja from Spilinga IGT served on a bed of rocket (7) .....     | € 10.50 |
| <b>Farmer's buffalo:</b> A buffalo mozzarella from Campania DOP Caseificio Battipaglia whole 250 gr, trio of grilled vegetables (aubergines, courgettes, peppers) (7) .....            | € 10.00 |
| <b>Buffalo and Parma ham:</b> A buffalo mozzarella from Campania DOP Caseificio Battipaglia whole 250 gr, Parma ham PDO, rocket salad with orange wedges, datterini tomatoes (7) ..... | € 10.00 |
| <b>Vegetarian:</b> Trio of grilled vegetables (aubergines, courgettes, peppers), mixed salad with datterini tomatoes, pitted Taggiasca olives *** .....                                | € 9.00  |
| <b>Salmonato:</b> Norwegian smoked salmon carpaccio, mixed salad side dish, datterini tomatoes (4) .....                                                                               | € 10.00 |

All dishes are served with hot panfocaccia made with sourdough, cooked in a wood oven.  
Panfocaccia by Kamut Bio for only 1,00 Euro more



## Platters of cold cuts and cheeses

|                                                                                                                                                                                                            |         |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>Goat cheese and Pecorino:</b> first quality semi-seasoned goat cheese from the Alps, Sardinian pecorino DOP from Sardinia Oristano certified, semi-seasoned, Sorrento walnuts selected (5) (7) (8)..... | € 10.00 |
| <b>Caprino e Bresaola:</b> First quality semi-matured goat's milk cheese from the Alps, sliced bresaola from Livigno, selected Sorrento walnuts (5) (7) (8).....                                           | € 10.00 |
| <b>Cortina d'Ampezzo:</b> Mix of selected cheeses to be savored with Sorrento walnuts, organic chestnut honey, and fig jam (5) (7) (8).....                                                                | € 10.00 |
| <b>Livigno:</b> Bresaola della Valtellina, semi-seasoned goat cheese from the Alpine dairy top quality, porcini mushrooms (7).....                                                                         | € 10.00 |
| <b>Woodcutter:</b> Speck from Tyrol, Parma ham PDO, spicy sausage, feline salami .....                                                                                                                     | € 10.00 |
| <b>Pepenero:</b> A whole buffalo mozzarella from Campania PDO Caseificio Battipaglia 250 gr, Parma ham PDO, Sorrento walnuts, Balsamic vinegar cream (5) (7) (8).....                                      | € 10.00 |
| <b>From the house:</b> Parma ham PDO, feline salami, pancetta, taleggio delle Alpi, gorgonzola (7).....                                                                                                    | € 10.00 |
| <b>Tricolor Bresaola:</b> Bresaola from Valtellina, extra virgin olive oil, rocket and parmesan (7).....                                                                                                   | € 10.00 |
| <b>Delight:</b> Bresaola della Valtellina IGP, rocket, parmesan, datterini tomatoes, Sorrento walnuts, balsamic vinegar cream (5) (7) (8).....                                                             | € 10.00 |
| <b>Flavorful:</b> Raw Parma PDO, Sorrento walnuts, mix of three cheeses, organic chestnut honey, organic fig jam (5) (7) (8).....                                                                          | € 10.00 |

## Contorni

|                                                                                        |        |
|----------------------------------------------------------------------------------------|--------|
| <b>Trio of vegetables:</b> grilled on the grill (aubergines, courgettes, peppers)..... | € 5.00 |
| <b>Mixed salad:</b> (iceberg salad, radicchio, datterini tomatoes) .....               | € 5.00 |
| <b>Baked Potatoes</b> .....                                                            | € 4.50 |
| <b>Sandro potatoes</b> with zola in stringy cooking (7).....                           | € 4.50 |
| <b>Turnip tops</b> (slightly spicy served hot) .....                                   | € 5.00 |

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## Grilled Meat

|                                                                                                                                                                                                                                                                                                                                   |         |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| Beef steak, from 600gr.....                                                                                                                                                                                                                                                                                                       | € 17.00 |
| Fillet of Piedmontese Scottona from 300gr.....                                                                                                                                                                                                                                                                                    | € 17.00 |
| Sliced tenderloin alla Fiorentina, 300gr including porcini mushrooms,<br>parmesan flakes, rocket, datterini tomatoes, balsamic vinegar cream (7).....                                                                                                                                                                             | € 21.00 |
| Entrecote Aberdeen Angus Argentino from 400 gr .....                                                                                                                                                                                                                                                                              | € 17.00 |
| Classic tartare: Scottona tartare of lean beef 250 gr, chopped with a fruit knife<br>of Capperio di Pantelleria PGI, giant anchovies from the Cantabrian Sea, mustard, red onion<br>of Tropea, organic extra virgin olive oil, natural coarse salt.<br>Served with hot panfocaccia (1) (4) (10) .....                             | € 17.00 |
| Tartare with truffles: Scottona lean beef tartare 250 gr, extra virgin olive oil al<br>Alba White Truffle, chopped with a knife of pitted Taggiasca olives ***, anchovy<br>Giants of the Cantabrian Sea, natural coarse salt, at the end garnished with Burrata cream<br>by Andria. Served with hot panfocaccia (1) (4) (7) ..... | € 17.00 |
| HAMBURGER 100% high quality Tuscan Chianina beef, can be served in<br>plate or in the classic hot sandwich of our production (including kamut)                                                                                                                                                                                    |         |
| DOUBLE with 400gr of meat.....                                                                                                                                                                                                                                                                                                    | € 16.00 |
| EASY with 200 gr.....                                                                                                                                                                                                                                                                                                             | € 12.00 |
| choose your favorite:                                                                                                                                                                                                                                                                                                             |         |
| * CLASSIC: stuffed with salad, tomatoes, Tropea red onions, sautéed porcini mushrooms,<br>Parmigiano Reggiano, baked potato side dish (1) (7)                                                                                                                                                                                     |         |
| * BACON: stuffed with lightly spicy broccoli turnip greens, slices of scamorza cheese,<br>bacon Bacon, baked potato side dish (1) (7)                                                                                                                                                                                             |         |
| The steak: Grilled steak of classic Beef Scottona 350 gr, including side dish<br>of baked potatoes and turnip greens .....                                                                                                                                                                                                        | € 16.00 |
| Slices of chicken breast: grilled or optionally with lightly coated breadcrumbs<br>without eggs and without frying, already included as side dish baked potatoes<br>or mixed salad (1) (3).....                                                                                                                                   | € 16.00 |
| Sliced chicken breast: including porcini mushrooms, rocket,<br>datterini tomatoes and balsamic vinegar cream.....                                                                                                                                                                                                                 | € 18.00 |

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# Pizzas

- Margherita:** S. Marzano DOP tomato, mozzarella fior di latte, basil, organic extra virgin olive oil (1) (7) ..... € 7.00
- Wrong Margherita:** Tomato S. Marzano DOP, mozzarella fior di latte in cooking, at the end of cooking datterini tomatoes and other raw fior di latte mozzarella, basil, organic extra virgin olive oil (1) (7) ..... € 10.00
- Margherita DOP:** Mozzarella fior di latte, datterini tomatoes in cooking, basil, organic extra virgin olive oil (1) (7) ..... € 9.00
- Marinara:** San Marzano DOP tomato, garlic, oregano, basil, organic extra virgin olive oil (1) ..... € 6.50
- Vesuviana doc:** White pizza with slightly spicy broccoli (turnip tops), fresh sausage, fior di latte mozzarella and stringy scamorza cheese, basil, organic extra virgin olive oil (1) (7) ..... € 11.00
- Greedy burrata:** San Marzano DOP tomato, fior di latte mozzarella, and at the end of cooking a very fresh burrata in the center, rocket, basil, organic extra virgin olive oil (1) (7) ..... € 10.00
- Salentina:** White pizza with fior di latte mozzarella and turnip tops in cooking, at the end of cooking a burrata in the center, mozzarella fior di latte, basil and organic extra virgin olive oil (1) (7) ..... € 11.00
- 'Nduja:** San Marzano DOP tomato, fior di latte mozzarella, spicy Calabrian' nduja of Spilinga IGT, basil, organic extra virgin olive oil (1) (7) ..... € 10.00
- From the chef - 'Nduja:** San Marzano DOP tomato, fior di latte mozzarella, Spicy Calabrian nduja from Spilinga IGT, Mozzarella di Bufala Campana DOP Dairy Battipaglia torn at the end of cooking, basil, organic extra virgin olive oil (1) (7) ..... € 12.00
- 'Nduja and Burrata:** S. Marzano DOP tomato, mozzarella fior di latte, Calabrian' nduja of Spilinga IGT, at the end of cooking a burrata in the center, basil, organic extra virgin olive oil (1) (7) ..... € 10.50
- Turnip tops:** White pizza with spicy broccoli (turnip tops), mozzarella fior di latte, basil, pitted Taggiasca olives \*\*\*, organic extra virgin olive oil (1) (7) ..... € 10.00
- Radicchio and speck:** mozzarella fior di latte, scamorza cheese, radicchio, speck at the end of cooking Trentino basil, organic extra virgin olive oil (1) (7) ..... € 10.00
- Cooked ham:** San Marzano DOP tomato, fior di latte mozzarella, cooked ham Natural High Quality gluten and lactose free, basil, organic extra virgin olive oil (1) (7) ..... € 9.00
- Cooked ham and buffalo:** San Marzano DOP tomato, ham at the end of cooking High Quality Natural Cotto without gluten and lactose, buffalo mozzarella from Campania DOP Battipaglia cheese factory, basil, organic extra virgin olive oil (1) (7) ..... € 11.00
- Cooked ham and burrata:** San Marzano DOP tomato, fior di latte mozzarella, and at the end of cooking High Quality Natural Cooked Ham without gluten and lactose, a very fresh burrata in the center, basil, organic extra virgin olive oil (1) (7) ..... € 11.00
- Cooked ham and truffle oil:** Pom. San Marzano DOP, mozzarella fior di latte, High Quality Natural Cooked Ham without gluten and lactose, Brie, truffle oil (1) (7) ..... € 10.00
- Pantelleria:** San Marzano DOP tomato, fior di latte mozzarella, datterini tomatoes in cooking, at the end of cooking pieces of mozzarella fior di latte, capers from Pantelleria PGI, anchovies from the Cantabrian Sea, basil, organic extra virgin olive oil (1) (4) (7) ..... € 11.00
- Land and sea:** San Marzano DOP tomato, mozzarella fior di latte, at the end of cooking a very fresh burratina from Andria, anchovies from the Cantabrian Sea, basil, organic extra virgin olive oil (1) (4) (7) ..... € 11.00

All the pizzas are cooked in a wood oven and made with stone re-milled flours, mother yeast and a long 48-hour leavening.  
Also with Kamut Bio dough for only 1,00 Euro more





- Cantabrica:** Pomodoro San Marzano DOP, pomodorini datterini in cottura, a fine cottura pezzi di mozzarella fior di latte, acciughe del Mar Cantabrico, olive taggiasche denocciolate\*\*\*, basilico, olio evo biologico <sup>(1) (4) (7)</sup> ..... € 11,00
- Buffalo:** San Marzano DOP tomato, buffalo mozzarella from Campania DOP Battipaglia cheese factory, basil, organic extra virgin olive oil (1) (7) ..... € 9.50
- Bufala dop:** San Marzano DOP tomato, buffalo mozzarella from Campania DOP Dairy Battipaglia, datterini tomatoes, basil, organic extra virgin olive oil (1) (7) ..... € 10.50
- Buffalo and grilled vegetables:** San Marzano DOP tomato, buffalo mozzarella from Campania DOP Battipaglia dairy, trio of grilled vegetables (aubergines, courgettes, peppers), basil, organic extra virgin olive oil (1) (7) ..... € 10.50
- Anacapri:** White pizza with fior di latte mozzarella being cooked, at the end of cooking we add: datterini tomatoes, slices of buffalo mozzarella from Campania PDO Caseificio Battipaglia, Parma ham, Sorrento walnuts, basil, organic extra virgin olive oil (1) (5) (7) (8) ..... € 11.00
- Fassona:** White pizza with fior di latte mozzarella, datterini tomatoes in cooking, at the end of cooking, Fassona beef (seasoned with capers from Pantelleria, anchovies from the Cantabrian Sea, red onion from Tropea) Mozzarella di Bufala Campana DOP Battipaglia cheese factory, rocket (1) (4) (7) ..... € 12.00
- Speck:** Tomato S. Marzano DOP, mozzarella fior di latte, speck of Tyrol IGP at the end of cooking, basil, organic extra virgin olive oil (1) (7) ..... € 9.00
- Porcini mushrooms:** S. Marzano DOP tomato, mozzarella, porcini mushrooms, basil, organic oil (1) (7) ..... € 9.50
- Taleggio and porcini:** White pizza with mozzarella fior di latte, slices of taleggio, porcini mushrooms, basil, organic extra virgin olive oil (7) ..... € 10.00
- Vegetarian:** San Marzano DOP tomato, fior di latte mozzarella, trio of grilled vegetables grilled, (aubergines, courgettes, peppers), basil, organic extra virgin olive oil (1) (7) ..... € 9.50
- Apulian:** San Marzano DOP tomato, fior di latte mozzarella, red Tropea onions, basil, organic extra virgin olive oil (1) (7) ..... € 8.50
- Rocket:** S. Marzano DOP tomato, mozzarella fior di latte, rocket, basil, organic extra virgin olive oil (1) (7) ..... € 8.50
- Gorgonzola:** San Marzano DOP tomato, fior di latte mozzarella, DOP gorgonzola, basil, organic extra virgin olive oil (1) (7) ..... € 8.50
- With potatoes:** San Marzano DOP tomato, mozzarella fior di latte, baked potatoes, basil, organic extra virgin olive oil (1) (7) ..... € 8.50
- Potatoes and sausage or potatoes and frankfurters:** San Marzano DOP tomato, mozzarella fior di latte, baked potatoes, fresh sausage or wurstel, basil, organic extra virgin olive oil (1) (7) ..... € 9.50
- Champignon:** S. Marzano DOP tomato, fior di latte mozzarella, champignon mushrooms, basil, organic oil (1) (7) ..... € 9.00
- Wurstel:** Tomato S. Marzano DOP, mozzarella fior di latte, wurstel, basil, organic oil (1) (7) ..... € 8.50
- Artichokes:** S. Marzano DOP tomato, fior di latte mozzarella, artichokes, basil, organic oil (1) (7) ..... € 9.00
- Parmigiana:** Tomato S. Marzano DOP, mozzarella fior di latte, eggplant, grated parmesan cheese, basil, organic extra virgin olive oil (1) (7) ..... € 9.50

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- Capricciosa:** San Marzano DOP tomato, fior di latte mozzarella, natural cooked ham  
High Quality gluten-free and lactose-free, artichokes, pitted Taggiasca olives \*\*\*,  
basil, organic extra virgin olive oil (1) (7) ..... € 9.50
- Four seasons:** Tomato S. Marzano DOP, mozzarella fior di latte, cooked ham  
Natural High Quality gluten and lactose free, champignon mushrooms, Taggiasca olives  
pitted \*\*\*, sliced artichokes, basil, organic extra virgin olive oil (1) (7) ..... € 9.50
- Pepenero:** San Marzano DOP tomato, buffalo mozzarella from Campania DOP Battipaglia cheese factory,  
bresaola, trio of grilled vegetables (aubergines, courgettes, peppers), basil,  
organic extra virgin olive oil (1) (7) ..... € 12.00
- Italy:** Tomato San Marzano DOP, buffalo mozzarella from Campania DOP Caseificio Battipaglia,  
Parma ham PDO, porcini mushrooms, basil, organic extra virgin olive oil (1) (7) ..... € 12.00
- Parma ham:** San Marzano DOP tomato, fior di latte mozzarella,  
at the end of cooking raw Parma PDO, basil, organic extra virgin olive oil (1) (7) ..... € 9.50
- Parma ham and fiordilatte:** S. Marzano DOP tomato, fior di latte mozzarella,  
at the end of cooking raw Parma PDO, other raw fior di latte mozzarella, basil,  
organic extra virgin olive oil (1) (7) ..... € 11.00
- Raw and buffalo mozzarella:** Tomato, buffalo mozzarella, Parma ham (1) (7) ..... € 11.50
- Sausage and onion:** S. Marzano DOP tomato, fior di latte mozzarella, fresh sausage,  
Tropea red onion, basil, organic extra virgin olive oil (1) (7) ..... € 10.50
- Tropea:** San Marzano DOP tomato, fior di latte mozzarella, spicy Calabrian nudja,  
spicy esplanade, pitted Taggiasca olives \*\*\*, basil, organic extra virgin olive oil (1) (7) ..... € 11.00
- Calabria:** San Marzano DOP tomato, mozzarella fior di latte, fresh sausage, pitted Taggiasca olives \*\*\*,  
basil, organic extra virgin olive oil (1) (7) ..... € 9.50
- Diavola:** San Marzano DOP tomato, mozzarella fior di latte, spicy salami, basil,  
organic extra virgin olive oil (1) (7) ..... € 9.00
- Zola and walnuts:** San Marzano DOP tomato, fior di latte mozzarella, zola, Sorrento walnuts,  
basil, organic extra virgin olive oil (1) (5) (7) (8) ..... € 9.00
- Sardinian pecorino and zucchini:** San Marzano DOP tomato, fior di latte mozzarella,  
grilled courgettes, flakes of pecorino Sardo DOP, basil, organic extra virgin olive oil (1) (7) ..... € 10.00
- Sicilian:** Tomato S. Marzano DOP, mozzarella fior di latte, pitted Taggiasca olives \*\*\*, capers from  
Pantelleria PGI, anchovies from the Cantabrian Sea, oregano, basil, organic oil (1) (4) (7) ..... € 9.50
- Tuna and onion:** San Marzano DOP tomato, fior di latte mozzarella, tuna,  
Tropea red onion, basil, organic extra virgin olive oil (1) (4) (7) ..... € 9.50
- Ham and mushrooms:** San Marzano DOP tomato, fior di latte mozzarella,  
High Quality Natural Cooked Ham without gluten and lactose, champignon mushrooms, basil,  
organic extra virgin olive oil (1) (7) ..... € 9.50
- Our tuna:** San Marzano DOP tomato, fior di latte mozzarella, tuna,  
capers from Pantelleria PGI, oregano, basil, organic extra virgin olive oil (1) (4) (7) ..... € 9.50
- Four cheeses:** mozzarella fior di latte, fontina, Swiss, gorgonzola, basil,  
organic extra virgin olive oil (1) (7) ..... € 9.50
- Naples:** San Marzano DOP tomato, mozzarella fior di latte, anchovies from the Cantabrian Sea,  
oregano, basil, organic extra virgin olive oil (1) (4) (7) ..... € 9.50

All the pizzas are cooked in a wood oven and made with stone re-milled flours, mother yeast and a long 48-hour leavening.  
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## Stuffed Pizzas and Cornicioni

**Stuffed edge with nduja:** (Pizza with edge stuffed with Calabrian 'nduja from Spilinga IGT),  
San Marzano DOP tomato, buffalo mozzarella from Campania DOP Battipaglia cheese factory,  
organic extra virgin olive oil, basil (1) (7)..... € 12.00

**Traditional stuffed border:** (Pizza with ricotta stuffed border),  
San Marzano DOP tomato, datterini tomatoes, Parma DOP raw tomatoes at the end of cooking,  
mozzarella fior di latte, basil, organic extra virgin olive oil (1) (7)..... € 12.00

**Stuffed turnip greens:** Star-shaped pizza with edges stuffed with turnip greens,  
and in the center mozzarella fior di latte, at the end of cooking a fresh burrata, basil,  
organic extra virgin olive oil (1) (7)..... € 12.00

**Stuffed Neapolitan:** Star-shaped pizza stuffed with edges stuffed with mozzarella  
of buffalo, and in the center base of sauce with buffalo and anchovies  
selected from the Cantabrian Sea (1) (4) (7)..... € 12.00

**Cornicione:** (Pizza with rim stuffed with fior di latte mozzarella),  
San Marzano DOP tomato, buffalo mozzarella from Campania DOP Battipaglia cheese factory,  
organic extra virgin olive oil, basil (1) (7)..... € 12.00

## White Pizzas and Focaccia

**Focaccia Parma:** Parma ham PDO, datterini tomatoes, parmesan flakes, rocket (1)..... € 10.00

**Focaccia Livigno:** Bresaola IGP from Valtellina, porcini mushrooms, rocket (1)..... € 10.00

**Focaccia Bufala:** raw buffalo mozzarella from Campania DOP,  
datterini tomatoes, rocket (1) (7)..... € 10.00

**Buffalo and raw or cooked focaccia:** Raw Parma PDO or Natural Cooked Ham  
High Quality gluten and lactose free, raw PDO buffalo mozzarella from Campania,  
datterini tomatoes, rocket (1) (7)..... € 11.00

**Focaccia Anacapri:** At the end of cooking add: datterini tomatoes, slices of mozzarella  
buffalo mozzarella DOP, Parma ham, Sorrento walnuts (1) (5) (7) (8)..... € 11.50

**Focaccia Saporita:** White pizza, at the end of cooking we add: datterini tomatoes,  
buffalo mozzarella from Campania PDO Dairy Battipaglia, bresaola, rocket, basil,  
organic extra virgin olive oil (1) (7) ..... € 12.00

## the Calzoni, also by Kamut

Choose the calzone you prefer from the list of pizzas: we will make it especially for you!

All the pizzas are cooked in a wood oven and made with stone re-milled flours, mother yeast and a long 48-hour leavening.  
Also with Kamut Bio dough for only 1,00 Euro more



## Salads

|                                                                                                                                                                         |         |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>Valtellina:</b> Salad, rocket, datterini tomatoes, bresaola, porcini mushrooms, pitted Taggiasca olives *** (5) (7) (8).....                                         | € 9.00  |
| <b>Sorrento:</b> Salad, rocket, datterini tomatoes, DOP Campania buffalo mozzarella, Sorrento walnuts, orange wedges, balsamic vinegar cream (5) (7) (8).....           | € 9.00  |
| <b>Capri:</b> Salad, rocket, datterini tomatoes, mozzarella, mozzarella, Sorrento walnuts, pitted Taggiasca olives ***, balsamic vinegar cream (5) (7) (8).....         | € 9.00  |
| <b>Rich:</b> Salad, rocket, cherry tomatoes, datterini tomatoes, fresh cow's milk ricotta, bresaola, Sorrento walnuts (5) (7).....                                      | € 9.00  |
| <b>Rustica:</b> Salad, sausage, mushrooms, parmesan, mayonnaise (3) (7).....                                                                                            | € 9.00  |
| <b>Marinara:</b> Salad, tomato, rocket, tuna, shrimp, cocktail sauce (3) (4) (10).....                                                                                  | € 9.00  |
| Delicate: Salad, tomato, corn, shrimp (1) (4).....                                                                                                                      | € 9.00  |
| <b>Caprese:</b> Tomato, Campana DOP buffalo mozzarella, organic extra virgin olive oil, oregano (7).....                                                                | € 9.00  |
| <b>Tuscany:</b> Salad, rocket, datterini tomatoes, a very fresh burrata, Sorrento walnuts, corn (1) (5) (7) (8).....                                                    | € 9.00  |
| <b>Sea and mountains:</b> Salad, rocket, shrimp, mushrooms, tuna (4).....                                                                                               | € 9.00  |
| <b>Mediterranean:</b> Salad, tomato, tuna, mozzarella, corn, balsamic vinegar cream (1) (4) (7).....                                                                    | € 9.00  |
| <b>Farmer:</b> Salad, tomato, rocket, olives, capers from Pantelleria PGI, oregano, tuna (4).....                                                                       | € 9.00  |
| <b>With grilled vegetables:</b> Salad, grilled courgettes and aubergines, corn, balsamic vinegar cream (1).....                                                         | € 9.00  |
| <b>Summer:</b> Salad, rocket, datterini tomatoes, Sorrento walnuts, corn, cow's milk ricotta, crab meat, orange wedges, balsamic vinegar cream (1) (2) (5) (7) (8)..... | € 9.00  |
| <b>Amalfi:</b> Salad, rocket, cherry tomatoes, fior di latte mozzarella, Sorrento walnuts, shrimp, balsamic vinegar cream (4) (5) (7) (8).....                          | € 9.00  |
| <b>Fisherman:</b> Salad, rocket, datterini tomatoes, smoked Norwegian salmon, shrimp, crab meat (2) (4).....                                                            | € 9.00  |
| <b>Chicken grill:</b> Salad, rocket, cherry tomatoes, freshly grilled chicken breast, pitted Taggiasca olives *** .....                                                 | € 10.00 |
| <b>Panarea:</b> Salad, rocket, datterini tomatoes, mozzarella fior di latte, anchovies from the Cantabrian Sea, capers from Pantelleria PGI (4) (7) .....               | € 9.00  |

All dishes are served with hot panfocaccia made with sourdough, cooked in a wood oven.  
Panfocaccia by Kamut Bio for only 1,00 Euro more



## Artisan Piadine

|                                                                                                                                 |        |
|---------------------------------------------------------------------------------------------------------------------------------|--------|
| <b>Piedmont:</b> Parma ham PDO, mozzarella, cocktail sauce, rocket (1) (3) (7) (10) .....                                       | € 8.00 |
| <b>Lombardy:</b> Bresaola, mozzarella, sliced tomato, rocket (1) (7) .....                                                      | € 8.00 |
| <b>Trentino:</b> Speck, brie, zucchini (1) (7) .....                                                                            | € 8.00 |
| <b>Liguria:</b> High Quality Natural Cooked Ham without gluten and lactose, mayonnaise, rocket (1) (3) (7) .....                | € 8.00 |
| <b>Emilia:</b> Parma ham PDO, brie, rocket (1) (7) .....                                                                        | € 8.00 |
| <b>Rimini:</b> Fontina, corn, shrimp, tuna, Sorrento walnuts, rocket (1) (4) (5) (7) (8) .....                                  | € 8.00 |
| <b>Sardinia:</b> High Quality Natural Cooked Ham without gluten and lactose, fontina cheese, tuna, pink sauce (1) (7) (4) ..... | € 8.00 |
| <b>Sicily:</b> Mozzarella, tomato, grilled vegetables (1) (7) .....                                                             | € 8.00 |
| <b>Sea:</b> Smoked salmon, tomato, corn, rocket (1) (4) .....                                                                   | € 8.00 |
| <b>Peninsula:</b> PDO Parma ham, mozzarella, Sorrento walnuts, tomato (1) (5) (7) (8) .....                                     | € 8.00 |
| <b>Turnip tops and salami:</b> Mozzarella, turnip tops (slightly spicy), slices of sweet salami (1) (7) .....                   | € 8.00 |

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## Red wines

|                                                           |         |
|-----------------------------------------------------------|---------|
| Valpolicella Ripasso DOC Classico Superiore.....          | € 23,00 |
| Chianti Classico DOCG (etichetta Gallo Nero).....         | € 20,00 |
| Primitivo di Manduria DOC "Cantine San Marzano Talò"..... | € 20,00 |
| Barbera d'Alba Superiore DOC.....                         | € 19,00 |
| Nero d'Avola DOC "Cantine Fina - Marsala".....            | € 19,00 |

## White wines

|                                          |         |
|------------------------------------------|---------|
| Pecorino IGT Abruzzo.....                | € 19,00 |
| Falanghina del Sannio DOC - Sicilia..... | € 19,00 |

## Wines by the glass and in carafe

|                                                                               |        |
|-------------------------------------------------------------------------------|--------|
| Nero D'Avola Grad. 14° in purezza - Sicilia calice.....                       | € 4,00 |
| Pecorino Grad. 13° IGT Abruzzo calice.....                                    | € 4,00 |
| Primitivo di Manduria DOC "Cant. S. Marzano Talò" Grad. 14 Puglia calice..... | € 4,50 |
| Rosso o Bianco della casa calice € 3,50 mezzo litro.....                      | € 7,00 |

## The Beers

|                              |                                                   |        |
|------------------------------|---------------------------------------------------|--------|
| Franziskaner Weisse:         | Medium Blonde Beer 50 cl grad. alcoholic 51%..... | € 5,50 |
| Birra Stella Artois:         | to the Spina small beer 20 cl.....                | € 3,50 |
|                              | to the Spina medium beer 40 cl.....               | € 5,00 |
| Birra Stella Artois e Becks: | bottle 33 cl.....                                 | € 3,50 |
|                              | bottle 66 cl.....                                 | € 5,00 |
| Leffe Rouge Rossa:           | alla small beer 25 cl .....                       | € 3,50 |
|                              | medium beer 33 cl .....                           | € 5,00 |
| Gluten Free San Miguel:      | bottle 33 cl .....                                | € 3,50 |
| Panaché:                     | medium beer .....                                 | € 5,50 |



## Coffee, bitters, soft drinks and juices

|                                                                         |        |
|-------------------------------------------------------------------------|--------|
| Coffee, Decaffeinated Coffee Barley Coffee .....                        | € 2.00 |
| Correct coffee .....                                                    | € 3.00 |
| Cappuccino .....                                                        | € 2.50 |
| Shaken coffee .....                                                     | € 3.50 |
| Shaken coffee with Bayles .....                                         | € 4.50 |
| Mineral water 50 cl. ....                                               | € 2.00 |
| Canned drinks, Coca Cola, Sprite, Orange soda, Iced tea, Chinotto ..... | € 3.00 |
| Limoncello, Sambuca .....                                               | € 3.00 |
| Bitters, Grappas .....                                                  | € 3.50 |
| Whiskey, Brandy, Vodka, Tequila, Zibibbo from Pantelleria .....         | € 4.00 |
| Amaro Jefferson .....                                                   | € 4.50 |





## Lunch menu

### Agreement for working days

Choose any course from the menu all the pizzas, salads, cutting boards, appetizers, covered free for a minimum cost of 8,00 €

#### choose your drink:

- water +€ 0,50
- small drink of your choice (including house wine or small beer) + € 1,00
  - medium beer + € 3,00 • Weisse beer or Panaché + € 3,50
- coffee € 1,00 • barley coffee € 1,50 • coffee with alcohol € 1,50

The first courses and meat courses instead choose them below:

## First dishes

Classic homemade fresh pasta lasagna with beef ragout (1) (3) (9) ..... € 8,00

Milanese risotto with fresh Luganega sausage and Porcin mushrooms ..... € 8,00

Ask for the daily availability of other first courses

Single dish ..... € 14,00

First or Lasagna + second course of your choice between chicken breast  
or grilled or sliced steak with a side of mixed salad and potatoes

## Second courses

Grilled steak of classic beef scottona 350gr, ..... € 10.00  
side dish of baked potatoes and turnip greens

Slices of grilled chicken breast ..... € 9.50  
grilled or optionally with lightly coated egg-free breadcrumbs  
and without frying, already including baked potatoes or mixed salad (1) (3)

Straccetti of Argentine angus ..... € 10.00  
cooked in a wood oven stuffed with: rocket and parmesan  
or rocket and cherry tomatoes or rocket and porcini mushrooms  
or rocket and potatoes

All dishes are served with hot panfocaccia made with sourdough, cooked in a wood oven.  
Panfocaccia by Kamut Bio for only 1,00 Euro more



|                                                                                                                                                                                                                                          |         |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| EASY HAMBURGER with 200 gr of meat .....                                                                                                                                                                                                 | € 10.00 |
| DOUBLE HAMBURGER with 400 gr of meat .....                                                                                                                                                                                               | € 14.00 |
| <i>it can be served on a plate or in the classic hot sandwich of our production (including kamut)</i>                                                                                                                                    |         |
| * <b>CLASSIC:</b> high quality Chianina burger, side dish with baked potatoes, salad, tomatoes, Tropea red onions, sautéed porcini mushrooms, Parmigiano Reggiano (1) (7)                                                                |         |
| * <b>BACON:</b> high quality Chianina burger, side dish with baked potatoes, turnip greens, slightly spicy broccoli, slices of smoked cheese, bacon Bacon (1) (7)                                                                        |         |
| Classic Beef Tartare .....                                                                                                                                                                                                               | € 12.00 |
| <i>250 gr, chopped with a knife of Caper of Pantelleria PGI, anchovies from the Cantabrian Sea, mustard, red Tropea onion, organic extra virgin olive oil. Served with warm panfocaccia (1) (4) (10)</i>                                 |         |
| Beef tartare with truffle .....                                                                                                                                                                                                          | € 12.00 |
| <i>250 gr, extra virgin olive oil with Alba White Truffle, chopped Taggiasca olives with a knife pitted ***, anchovy of the Cantabrian Sea, garnished at the end with Andria burrata cream. Served with warm panfocaccia (1) (4) (7)</i> |         |
| Sliced chicken breast .....                                                                                                                                                                                                              | € 15.00 |
| <i>including garnish of porcini mushrooms, rocket, datterini tomatoes and balsamic vinegar cream</i>                                                                                                                                     |         |
| Piedmontese scottona fillet .....                                                                                                                                                                                                        | € 20.00 |
| <i>300g side dish including baked potatoes or mixed salad</i>                                                                                                                                                                            |         |
| Beef steak .....                                                                                                                                                                                                                         | € 20.00 |
| <i>600gr side dish including baked potatoes or mixed salad</i>                                                                                                                                                                           |         |
| Entrecote aberdeen argentinian angus .....                                                                                                                                                                                               | € 20.00 |
| <i>400g side dish including baked potatoes or mixed salad</i>                                                                                                                                                                            |         |
| Tenderloin steak Florentine style .....                                                                                                                                                                                                  | € 20.00 |
| <i>300gr including side dish of porcini mushrooms, parmesan flakes, rocket, datterini tomatoes, balsamic vinegar cream (7)</i>                                                                                                           |         |

If you are allergic to any of these following foods please let us know immediately,  
we will tell you which of our foods you should avoid.

## List of 14 allergens

- |                                                                                                                                              |                                                                                            |
|----------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------|
| 1. Cereals containing gluten, ie wheat, rye, barley, oats, spelled, kamut or their hybridized strains and derivatives, with some exceptions; | 7. Milk and milk-based products (including lactose);                                       |
| 2. Crustaceans and crustacean-based products;                                                                                                | 8. Nuts (almonds, hazelnuts and walnuts are the most common);                              |
| 3. Eggs and egg products;                                                                                                                    | 9. Celery and celery-based products;                                                       |
| 4. Fish and fish products (except gelatine or isinglass used as a support for vitamin preparations or as fining agents in beer and wine);    | 10. Mustard and mustard-based products;                                                    |
| 5. Peanuts and peanut products;                                                                                                              | 11. Sesame seeds and products based on sesame seeds;                                       |
| 6. Soy and soy products with some exceptions;                                                                                                | 12. Sulfur dioxide and sulphites in concentrations higher than 10mg per kilo or per liter; |
|                                                                                                                                              | 13. Lupins and lupine-based products;                                                      |
|                                                                                                                                              | 14. Molluscs and shellfish-based products.                                                 |

Asterisks legend:

\* frozen product at origin

\*\* product is blast chilled according to HACCP standards

\*\*\* Pitted olives: they may contain traces of stone, please pay attention



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