



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

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

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

Goat cheese and Pecorino: first quality semi-seasoned goat cheese from the Alps, Sardinian pecorino DOP from Sardinia Oristano certified, semi-seasoned, Sorrento walnuts selected (5) (7) (8).....

Caprino e Bresaola: First quality semi-matured goat's milk cheese from the Alps, sliced bresaola from Livigno, selected Sorrento walnuts (5) (7) (8).....

Cortina d'Ampezzo: Mix of selected cheeses to be savored with Sorrento walnuts, organic chestnut honey, and fig jam (5) (7) (8).....

Livigno: Bresaola della Valtellina, semi-seasoned goat cheese from the Alpine dairy top quality, porcini mushrooms (7).....

Woodcutter: Speck from Tyrol, Parma ham PDO, spicy sausage, feline salami

Pepenero: A whole buffalo mozzarella from Campania PDO Caseificio Battipaglia 250 gr, Parma ham PDO, Sorrento walnuts, Balsamic vinegar cream (5) (7) (8).....

From the house: Parma ham PDO, feline salami, pancetta, taleggio delle Alpi, gorgonzola (7).....

Tricolor Bresaola: Bresaola from Valtellina, extra virgin olive oil, rocket and parmesan (7).....

Delight: Bresaola della Valtellina IGP, rocket, parmesan, datterini tomatoes, Sorrento walnuts, balsamic vinegar cream (5) (7) (8).....

Flavorful: Raw Parma PDO, Sorrento walnuts, mix of three cheeses, organic chestnut honey, organic fig jam (5) (7) (8).....

Contorni

Trio of vegetables: grilled on the grill (aubergines, courgettes, peppers).....

Mixed salad: (iceberg salad, radicchio, datterini tomatoes)

Baked Potatoes

Sandro potatoes with zola in stringy cooking (7).....

Turnip tops (slightly spicy served hot)

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Grilled Meat

Beef steak, from 600gr.....

Fillet of Piedmontese Scottona from 300gr.....

Sliced tenderloin alla Fiorentina, 300gr including porcini mushrooms,
parmesan flakes, rocket, datterini tomatoes, balsamic vinegar cream (7).....

Entrecote Aberdeen Angus Argentino from 400 gr

Classic tartare: Scottona tartare of lean beef 250 gr, chopped with a fruit knife
of Cappero di Pantelleria PGI, giant anchovies from the Cantabrian Sea, mustard, red onion
of Tropea, organic extra virgin olive oil, natural coarse salt.
Served with hot panfocaccia (1) (4) (10)

Tartare with truffles: Scottona lean beef tartare 250 gr, extra virgin olive oil al
Alba White Truffle, chopped with a knife of pitted Taggiasca olives ***, anchovy
Giants of the Cantabrian Sea, natural coarse salt, at the end garnished with Burrata cream
by Andria. Served with hot panfocaccia (1) (4) (7)

HAMBURGER 100% high quality Tuscan Chianina beef, can be served in
plate or in the classic hot sandwich of our production (including kamut)

DOUBLE with 400gr of meat.....

EASY with 200 gr.....

choose your favorite:

* CLASSIC: stuffed with salad, tomatoes, Tropea red onions, sautéed porcini mushrooms,
Parmigiano Reggiano, baked potato side dish (1) (7)

* BACON: stuffed with lightly spicy broccoli turnip greens, slices of scamorza cheese,
bacon Bacon, baked potato side dish (1) (7)

Slices of chicken breast: grilled or optionally with lightly coated breadcrumbs
without eggs and without frying, already included as side dish baked potatoes
or mixed salad (1) (3).....

Sliced chicken breast: including porcini mushrooms, rocket,
datterini tomatoes and balsamic vinegar cream.....

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Pizzas

Margherita: S. Marzano DOP tomato, mozzarella fior di latte, basil, organic extra virgin olive oil (1) (7)
in the lunch menu

Margherita Sbagliata: 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)

Margherita DOP: Mozzarella fior di latte, datterini tomatoes in cooking, basil, organic extra virgin olive oil (1) (7)

Marinara: San Marzano DOP tomato, garlic, oregano, basil, organic extra virgin olive oil (1)
in the lunch menu

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)

Golosa 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)

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)

'Nduja: San Marzano DOP tomato, fior di latte mozzarella, spicy Calabrian' nduja
of Spilinga IGT, basil, organic extra virgin olive oil (1) (7)

Dello 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)

'Nduja e 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)

Cime di rapa: White pizza with spicy broccoli (turnip tops), mozzarella fior di latte,
basil, pitted Taggiasca olives ***, organic extra virgin olive oil (1) (7)

Radicchio e speck: mozzarella fior di latte, scamorza cheese, radicchio,
speck at the end of cooking Trentino basil, organic extra virgin olive oil (1) (7)

Prosciutto cotto: 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)

Prosciutto cotto e bufala: 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)

Prosciutto cotto e 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)

Prosciutto cotto e olio tartufato: Pom. San Marzano DOP, mozzarella fior di latte,
High Quality Natural Cooked Ham without gluten and lactose, Brie, truffle oil (1) (7)

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)

Terra e mare: 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)

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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 ^{(1) (4) (7)}

Bufala: San Marzano DOP tomato, buffalo mozzarella from Campania DOP Battipaglia cheese factory, basil, organic extra virgin olive oil (1) (7)

Bufala dop: San Marzano DOP tomato, buffalo mozzarella from Campania DOP Dairy Battipaglia, datterini tomatoes, basil, organic extra virgin olive oil (1) (7)

Bufala e verdure grill: 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)

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)

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)

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)

Porcini: S. Marzano DOP tomato, mozzarella, porcini mushrooms, basil, organic oil (1) (7)

Taleggio e porcini: White pizza with mozzarella fior di latte, slices of taleggio, porcini mushrooms, basil, organic extra virgin olive oil (7)

Vegetariana: San Marzano DOP tomato, fior di latte mozzarella, trio of grilled vegetables grilled, (aubergines, courgettes, peppers), basil, organic extra virgin olive oil (1) (7)

Pugliese: San Marzano DOP tomato, fior di latte mozzarella, red Tropea onions, basil, organic extra virgin olive oil (1) (7)

Rucola: S. Marzano DOP tomato, mozzarella fior di latte, rocket, basil, organic extra virgin olive oil (1) (7)

Gorgonzola: San Marzano DOP tomato, fior di latte mozzarella, DOP gorgonzola, basil, organic extra virgin olive oil (1) (7)

Alle patate: San Marzano DOP tomato, mozzarella fior di latte, baked potatoes, basil, organic extra virgin olive oil (1) (7)

Patate e salsiccia o patate e wurstel: San Marzano DOP tomato, mozzarella fior di latte, baked potatoes, fresh sausage or wurstel, basil, organic extra virgin olive oil (1) (7)

Champignon: S. Marzano DOP tomato, fior di latte mozzarella, champignon mushrooms, basil, organic oil (1) (7)

Wurstel: Tomato S. Marzano DOP, mozzarella fior di latte, wurstel, basil, organic oil (1) (7)

Carciofi: S. Marzano DOP tomato, fior di latte mozzarella, artichokes, basil, organic oil (1) (7)

Parmigiana: Tomato S. Marzano DOP, mozzarella fior di latte, eggplant, grated parmesan cheese, basil, organic extra virgin olive oil (1) (7)

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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) € 10.00
- Quattro stagioni:** 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)..... € 10.00
- 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)..... € 12.50
- Italia:** Tomato San Marzano DOP, buffalo mozzarella from Campania DOP Caseificio Battipaglia,
Parma ham PDO, porcini mushrooms, basil, organic extra virgin olive oil (1) (7)..... € 12.50
- Crudo di Parma:** San Marzano DOP tomato, fior di latte mozzarella,
at the end of cooking raw Parma PDO, basil, organic extra virgin olive oil (1) (7)..... € 10.00
- Crudo di Parma e 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)..... € 11.50
- Crudo e Bufala:** Tomato, buffalo mozzarella, Parma ham (1) (7)..... € 12.00
- Salsiccia e cipolla:** S. Marzano DOP tomato, fior di latte mozzarella, fresh sausage,
Tropea red onion, basil, organic extra virgin olive oil (1) (7)..... € 11.00
- 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)..... € 11.50
- Calabria:** San Marzano DOP tomato, mozzarella fior di latte, fresh sausage, pitted Taggiasca olives ***,
basil, organic extra virgin olive oil (1) (7) € 10.50
- Diavola:** San Marzano DOP tomato, mozzarella fior di latte, spicy salami, basil,
organic extra virgin olive oil (1) (7) € 10.00
- Zola and noci:** San Marzano DOP tomato, fior di latte mozzarella, zola, Sorrento walnuts,
basil, organic extra virgin olive oil (1) (5) (7) (8) € 9.50
- Pecorino sardo e zucchine:** San Marzano DOP tomato, fior di latte mozzarella,
grilled courgettes, flakes of pecorino Sardo DOP, basil, organic extra virgin olive oil (1) (7)..... € 10.50
- Siciliana:** 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)..... € 10.00
- Tonno e cipolla:** San Marzano DOP tomato, fior di latte mozzarella, tuna,
Tropea red onion, basil, organic extra virgin olive oil (1) (4) (7)..... € 10.00
- prosciutto e funghi:** 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) € 10.00
- Nostra tonno:** San Marzano DOP tomato, fior di latte mozzarella, tuna,
capers from Pantelleria PGI, oregano, basil, organic extra virgin olive oil (1) (4) (7) € 10.00
- Quattro formaggi:** mozzarella fior di latte, fontina, Swiss, gorgonzola, basil,
organic extra virgin olive oil (1) (7) € 10.00
- Napoli:** San Marzano DOP tomato, mozzarella fior di latte, anchovies from the Cantabrian Sea,
oregano, basil, organic extra virgin olive oil (1) (4) (7)..... € 10.00

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Stuffed Pizzas and Cornicioni

Bordo farcito all'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).....

Bordo farcito tradizionale: (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).....

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

Imbottita partenopea: 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).....

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).....

White Pizzas and Focaccia

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

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

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

Focaccia Bufala e Crudo o Cotto: Raw Parma PDO or Natural Cooked Ham
High Quality gluten and lactose free, raw PDO buffalo mozzarella from Campania,
datterini tomatoes, rocket (1) (7).....

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

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).....

the Calzoni, also by Kamut

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

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Salads

- Valtellina:** Salad, rocket, datterini tomatoes, bresaola, porcini mushrooms,
pitted Taggiasca olives *** (5) (7) (8).....
- Sorrento:** Salad, rocket, datterini tomatoes, DOP Campania buffalo mozzarella,
Sorrento walnuts, orange wedges, balsamic vinegar cream (5) (7) (8).....
- Capri:** Salad, rocket, datterini tomatoes, mozzarella, Sorrento walnuts,
pitted Taggiasca olives ***, balsamic vinegar cream (5) (7) (8).....
- Ricca:** Salad, rocket, cherry tomatoes, datterini tomatoes, fresh cow's milk ricotta, bresaola,
Sorrento walnuts (5) (7).....
- Rustica:** Salad, sausage, mushrooms, parmesan, mayonnaise (3) (7).....
- Marinara:** Salad, tomato, rocket, tuna, shrimp, cocktail sauce (3) (4) (10).....
- Delicate:** Salad, tomato, corn, shrimp (1) (4).....
- Caprese:** Tomato, Campana DOP buffalo mozzarella, organic extra virgin olive oil, oregano (7).....
- Toscana:** Salad, rocket, datterini tomatoes, a very fresh burrata,
Sorrento walnuts, corn (1) (5) (7) (8).....
- Mari e monti:** Salad, rocket, shrimp, mushrooms, tuna (4).....
- Mediterranea:** Salad, tomato, tuna, mozzarella, corn, balsamic vinegar cream (1) (4) (7).....
- Contadina:** Salad, tomato, rocket, olives, capers from Pantelleria PGI, oregano, tuna (4).....
- Verdure grigliate:** Salad, grilled courgettes and aubergines, corn,
balsamic vinegar cream (1).....
- Estiva:** Salad, rocket, datterini tomatoes, Sorrento walnuts, corn, cow's milk ricotta,
crab meat, orange wedges, balsamic vinegar cream (1) (2) (5) (7) (8).....
- Amalfi:** Salad, rocket, cherry tomatoes, fior di latte mozzarella, Sorrento walnuts,
shrimp, balsamic vinegar cream (4) (5) (7) (8).....
- Pescatore:** Salad, rocket, datterini tomatoes, smoked Norwegian salmon,
shrimp, crab meat (2) (4).....
- Chicken grill:** Salad, rocket, cherry tomatoes, freshly grilled chicken breast,
pitted Taggiasca olives ***.....
- Panarea:** Salad, rocket, datterini tomatoes, mozzarella fior di latte,
anchovies from the Cantabrian Sea, capers from Pantelleria PGI (4) (7).....

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Artisan Piadine

Piemonte: Parma ham PDO, mozzarella, cocktail sauce, rocket (1) (3) (7) (10)

Lombardia: Bresaola, mozzarella, sliced tomato, rocket (1) (7)

Trentino: Speck, brie, zucchini (1) (7)

Liguria: High Quality Natural Cooked Ham without gluten and lactose, mozzarella, mayonnaise, rocket (1) (3) (7)

Emilia: Parma ham PDO, brie, rocket (1) (7)

Rimini: Fontina, corn, shrimp, tuna, Sorrento walnuts, rocket (1) (4) (5) (7) (8)

Sardegna: High Quality Natural Cooked Ham without gluten and lactose, fontina cheese, tuna, pink sauce (1) (7) (4)

Sicilia: Mozzarella, tomato, grilled vegetables (1) (7)

Mare: Smoked salmon, tomato, corn, rocket (1) (4)

Penisola: PDO Parma ham, mozzarella, Sorrento walnuts, tomato (1) (5) (7) (8)

Cime di rapa e salame: Mozzarella, turnip tops (slightly spicy), slices of sweet salami (1) (7)

The additions...

adj. Potatoes or Olives

adj. Tomatoes

adj. Onions

adj. Egg

adj. Juice

adj. Corn

adj. mayonnaise

adj. Cocktail sauce

adj. Rocket or Radicchio

adj. trio of grilled veget

adj. turnip top

adj. Fish

adj. anchovies m. Cantab.

Double mozzarella

adj. cheese

adj. 1 grilled vegetable

adj. Champignons

adj. Artichokes

adj. sausage

adj. 1 glass honey

adj. 1 cup jam

adj. Burrata

adj. border 'nduja

adj. tops edge

adj. Mozzarella edge

adj. Ricotta edge

Buffalo instead of mozz.

adj. Bresaola

adj. 'nduja

adj. Hoax

adj. Sausage

adj. Sausage

adj. Porcini mushrooms

adj. Truffle oil

adj. Capers of Pantell.

adj. Nuts

adj. Chicken grill salad

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Red wines

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

White wines

Pecorino IGT Abruzzo.....
Falanghina del Sannio DOC - Sicilia.....

Wines by the glass and in carafe

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

The Beers

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



Cocktail

Cocktail

Aperitif menu (Cocktail servito con tagliere di salumi e formaggi)

Aperol Spritz - Aperol, Prosecco, Selz

Spritz Campari - Campari, Prosecco, Selz

Spritz Hugo - Fior di Sambuco, Prosecco, menta

Negroni - Campari, Martini Rosso, Gin

Sbagliato - Campari, Martini Rosso, Prosecco

Gin Tonic - Gin, Tonica

Cuba Libre - Rhum scuro, Lime, Coca Cola

Coffee, bitters, soft drinks and juices

Coffee, Decaffeinated Coffee Barley Coffee

Correct coffee

Cappuccino

Shaken coffee

Shaken coffee with Bayles

Mineral water 50 cl.

Canned drinks, Coca Cola, Sprite, Orange soda, Iced tea, Chinotto

Limoncello, Sambuca

Bitters, Grappas

Whiskey, Brandy, Vodka, Tequila, Zibibbo from Pantelleria

Amaro Jefferson



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

choose your drink:

- water
- small drink of your choice (including house wine or small beer)
 - medium beer • Weisse beer or Panaché
- coffee • barley coffee • coffee with alcohol

The first courses and meat courses instead choose them below:

First dishes

Classic homemade fresh pasta lasagna with beef ragout (1) (3) (9).....

Risotto Zola e noci.....

Milanese risotto with fresh Luganega sausage and Porcin mushrooms.....

Ask for the daily availability of other first courses

Single dish

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,
side dish of baked potatoes and turnip greens

Slices of grilled chicken breast
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
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

DOUBLE HAMBURGER with 400 gr of meat

it can be served on a plate or in the classic hot sandwich of our production (including kamut)

* **CLASSIC:** high quality Chianina burger, side dish with baked potatoes, salad, tomatoes, Tropea red onions, sautéed porcini mushrooms, Parmigiano Reggiano (1) (7)

* **BACON:** 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

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)

Beef tartare with truffle

*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)*

Sliced chicken breast

including garnish of porcini mushrooms, rocket, datterini tomatoes and balsamic vinegar cream

Piedmontese scottona fillet

300g side dish including baked potatoes or mixed salad

Beef steak

600gr side dish including baked potatoes or mixed salad

Entrecote aberdeen argentinian angus

400g side dish including baked potatoes or mixed salad

Tenderloin steak Florentine style

300gr including side dish of porcini mushrooms, parmesan flakes, rocket, datterini tomatoes, balsamic vinegar cream (7)

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;

2. Crustaceans and crustacean-based products;

3. Eggs and egg 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);

5. Peanuts and peanut products;

6. Soy and soy products with some exceptions;

7. Milk and milk-based products (including lactose);

8. Nuts (almonds, hazelnuts and walnuts are the most common);

9. Celery and celery-based products;

10. Mustard and mustard-based products;

11. Sesame seeds and products based on sesame seeds;

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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