

at the end of the meal

## DESSERT

Tiramisù • 5,5

Cheesecake • 5,5

Wild Berries / Nutella / Pistacchio

Pannacotta • 5

Wild Berries / Nutella / Pistacchio

Sbrisolona • 4

Crema Catalana • 5

Lemon Sorbet • 3,5

## LIQUORS

Amari • 3,5

Montenegro | Amaro del capo | Braulio | Branca Menta | Fernet Branca

Ramazotti | Disaronno | Averna | Jagermeister | Liquirizia

Limoncino • 3,5

Grappa • 4,5

Whiskey • 6

Vecchia Romagna • 5

## COFFEE

Espresso | Deca • 1,5

Cappuccino | Americano • 2,5

*Our commitment is offering you a moment of serenity enjoying an amazing pizza made using only organic, local flour and our sourdough starter, in a fantastic setting which will make you feel like at home.*

*Welcome !*

*We are going to call you by your first name. Please do the same with us.*

## BEER

DRAUGHT - 0,2L / 0,4L

Hacker-Pschorr blonde • 3 / 5

Radler / Panachet • 3,5 / 5,5

### BOTTLES 0,5L

Helles (5,2%) - Augustiner • 6

Weizen (5,5%) - Hacker-Pschorr • 6

### BOTTLES 0,3L

Blanche (5%) - Genevieve de Barbant • 6

IPA (7,1%) - Rye River • 6

Red (6,7%) - Dolomiti • 5,5

Amber (5%) - Menabrea • 5,5

### ALCOHOL FREE

0,0% - Forst • 5

## WINE

DRAUGHT - glass / 0,25l / 0,5l / 1l  
Prosecco • 3 / 6 / 10 / 15

### GLASS / BOTTLE

**Sengia - Meroni**

Valpolicella Classico (red)

3,5 • 18

**Regolo - Sartori**

Valpolicella Classico Superiore Ripasso (red)

22

**La Musina - Sartori**

Lugana (white)

3,5 • 18

**Cuvè di Boj - Valdo**

Valdobbiadene Prosecco Superiore DOCG

(White sparkling)

22

## APERITIF

White Spritz • 3,5

Spritz Aperol / Campari • 5

Gingerino • 3

## SOFT DRINKS

Water 0,75L • 3

Sodas • 3,5

*Coca Cola, Coca Zero, Fanta, Sprite, Lemonsoda, Chinotto*

## APPETIZERS

### Baked Mozzarella • 6

add flatbread +3

### Cold Cuts Platter • 14

Prosciutto crudo di Parma, Pancetta Piacentina, Speck Alto Adige IGP, Goat cheese, Gorgonzola cheese and 'nduja flavored honey

### Bresaola della Valtellina IGP • 12

with fresh tomatoes, arugula and Grana Padano cheese

**Crostino** (3pcs) with burrata, prosciutto di Parma,

grape tomatoes and basil • 7

**Crostino** (3pcs) with burrata and Cantabrian sea

anchovies • 7

**Crostino** (3pcs) with burrata, spicy 'nduja and

olives • 7

## CLASSIC PIZZAS

### Marinara • 6,5

tomato sauce, garlic, oregano and extra virgin olive oil

### Margherita • 8

tomato sauce, mozzarella / after baking / fresh basil

### Capricciosa • 11

tomato sauce, mozzarella, ham, mushrooms, artichoke heart, olives

### Diavola • 9

tomato sauce, mozzarella, spicy salami

### Siciliana • 11

tomato sauce, mozzarella, olives, capers / after baking / Cantabrian sea anchovies and oregano

### Tonno e cipolla • 9,5

tomato sauce, mozzarella, tuna, red onions

### Calzone • 11

mozzarella, ricotta cheese, ham, mushrooms, tomato sauce

### Bufala • 10

tomato sauce / after baking / buffalo mozzarella, sweet confit tomatoes and basil

### Prosciutto e funghi • 10

tomato sauce, mozzarella, ham, mushrooms

### 4 Formaggi • 10

mozzarella, provola, gorgonzola, Grana Padano and a dash of freshly ground black pepper

### Parmigiana • 9,5

tomato sauce, mozzarella, roasted eggplant, Grana Padano / after baking / fresh basil

## WHOLE WHEAT PIZZAS

### Ricchezza | *whole wheat dough* • 12

butternut squash cream, mozzarella, porcini mushrooms /after baking / goat cheese foam and basil

### Pastello | *whole wheat dough* • 12

mozzarella, ham, sauté leeks / after baking / cacioavallo cheese and rosemary

A short menu allows us to concentrate on fewer preparations. High rotation and short preservation times guarantee the freshness of our pizza toppings.

## OUR PIZZAS

### Gemma • 14

tomato sauce, mozzarella / after baking / prosciutto crudo di Parma, burrata cheese, sweet confit tomatoes, balsamic vinegar reduction and basil

### Lassa perde • 11

mozzarella, crispy guanciale / after baking / pecorino romano, zabaione salato (egg based sauce), freshly ground black pepper

### Civico 19 • 11,5

mozzarella, roasted potatoes, Italian sausage, Grana Padano cheese / after baking / caramelized onions

### Umiltà • 13

yellow tomatoes, mozzarella, porcini mushrooms, crispy guanciale /after baking/ shaved black truffle

### Nabbo • 11

tomato sauce, mozzarella, zucchini / after baking / philadelphia, grape tomatoes, Grana Padano chips

### Fermi tutti • 12

tomato sauce, spicy spianata / after baking / burrata, 'nduja flavored honey, yellow cherry tomatoes and fresh basil

### Piacentina • 12

tomato sauce, mozzarella / after baking / pancetta (Italian bacon), caramelized onions and Grana Padano cheese

### Fetente • 11

provola, broccoli, Italian sausage / after baking / burrata

### Nutcracker • 12

Butternut squash cream, provola cheese / after baking / Speck Alto Adige IGP, walnut pesto, basil and Grana Padano fondue

### Peppa • 11

larded tomato sauce, mozzarella / after baking / ricotta cheese, Grana Padano fondue and basil

### Gelsomina • 12

brown onion cream, mozzarella, sausage / after baking / Grana Padano and basil

### Bella e Porcina • 12

red chicory cream, mozzarella, Porcini mushrooms /after baking/ Speck Alto Adige IGP, Gorgonzola fondue

### Caesar salad • 12

iceberg lettuce, Grana Padano, crunchy croutons, grilled chicken and Caesar dressing

### Nizzarda • 12

green salad, fresh tomatoes, black olives, cucumber, anchovies, tuna and boiled egg

Every pizza can be made with our whole wheat flour dough + 1€

Behind each pizza there is a whole lot of study, research and numerous tasting tests. We suggest not to make changes in order to experience our pizzas the way we conceived them, however...

Sauces + 0,50€

Veggies + 1€

Meats and cheeses + 2€

Anchovies, Prosciutto di Parma, Burrata, Buffalo mozzarella +5€

Service charge 1,50€

## SALADS

Served with homemade sourdough bread