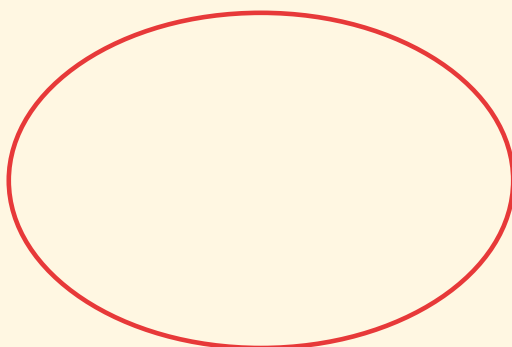


menu



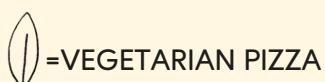


It's not just about *pizza* for us,
but about giving you an experience
based on *love* for food and the art of sharing it.

Service charge: €2 per person

ALLERGENS

1 Cereals – 2 Crustaceans – 3 Eggs – 4 Fish – 5 Peanuts – 6 Soy – 7 Milk and dairy products
8 Nuts – 9 Celery – 10 Mustard – 11 Sesame – 12 Sulphur dioxide – 13 Lupins – 14 Mollusks



appetizers

LE STIACCE

perfect for sharing!

Estiva

(1,7)

Stracciatella, Cherry tomatoes, Taggiasca olives, Basil 8€

Briosa

(1,7)

Gorgonzola, 'Nduja petals 6,5€

Mediterranea

(1)

Mediterranean spice mix, Salt, Olive oil 4€

CHARCUTERIE BOARDS

RUSTICO

(1,7)

Selection of cured meats and pecorino cheeses, served with schiacciata flatbread 15€

GUSTOSO

(1,7)

Parma culaccia and fresh burrata, served with schiacciata flatbread 15€

I MORELLOZZI

Our tasty savory maritozzi

Cetara anchovies, Ricotta with anchovy essence, Lemon zest, Sun-dried cherry tomatoes 5€ (1,7)

Carbonara cream, Crispy pancetta, Pecorino Romano 5€ (1,3, 7)

Grana mousse, Confit cherry tomatoes, Olive crumble 5€ (1,7)

ENJOY ALL 3 FOR €13 (1,3, 7)

i morellozzi



le diversamente croccanti



**Crispy outside, soft and melty inside.
Our light and original dough designed to give
you a new tasting experience.**

Provolosa ^(1,7)

Sausage, Smoked provola,
Caramelized onion, Smoked
ricotta 17€

 Perfect with Kaamos (Bock)

Mica pizza e fichi ^(1,7, 11)

Mozzarella, Prosciutto crudo,
Stracciatella, Fig jam, Dried figs,
Black sesame 18,5€

 Perfect with Saudade IPA (NEIPA)

Our margherita ^(1,7)

Italian Tomato, Stracciatella,
Confit tomatoes, Basil 14€

 Perfect with Samar (Pilsner) / Tingo (Helles)



our menù *visioni di gusto*

Try our most audacious pizzas, created with unconventional ingredients that will win you over at first bite!

cetara (1,4,7)

Fior di latte mozzarella, Cetara anchovies, Sun-dried cherry tomato petals, Stracciatella 13,5€

 Perfect with Kaamos (Bock)

bottino (1,7)

Italian Tomato, Fior di latte mozzarella, Würstel, Spicy salami, Black olives, Mushrooms, Cooked ham, Sausage, Gorgonzola 12€

 Perfect with Kaamos (Bock)

della (1,7,8)

Fior di latte mozzarella, Mortadella, Lemon-scented ricotta, Crushed pistachios 13,5€

 Perfect with Tingo (Helles)

regina (1,7)

Yellow cherry tomato sauce, Buffalo mozzarella, Basil cream 10€

 Perfect with Saudade IPA (NEIPA)

tradizione (1,4,7) **the most beloved**

Yellow cherry tomato sauce, Buffalo mozzarella, Cetara anchovies, Capers, Fresh cherry tomatoes, Basil cream 15€

 Perfect with Saudade IPA (NEIPA)

foresta nera (1,7)

Italian Tomato, Fior di latte mozzarella, Bacon, Würstel, Spicy salami, Smoked provola, Crispy speck 12,5€

 Perfect with Wanderlust IPA (Session IPA)

stagionata (1,7)

Italian Tomato, Fior di latte mozzarella, Parma culaccia, Robiola, Caramelized onion 15€

 Perfect with Kaamos (Bock)

italia (1,7)

Italian Tomato, Fior di latte mozzarella, Fried fresh eggplant, Grana cheese, Fresh basil 12€

 Perfect with Samar (Pilsner)

tizi (1,4,7) **new**

Fior di latte mozzarella, Yellow tomatoes, Cetara anchovies, Ricotta with anchovy essence, Breadcrumbs, Lemon zest 15€

 Perfect with Kaamos (Bock)



try
our pizzas
with the perfect
beer pairing

our doughs

Our proposals

Traditional "Zero" flour

Ancient Grains +1,5€ *This is TOP*

suprema (1,7)

Italian Tomato, Fior di latte mozzarella, Parma culaccia, Confit cherry tomatoes, Fresh burrata, Olive crumble 19€

 Perfect with Tingo (Helles)

mediorientale (1,11)

Yellow cherry tomato sauce, Babaganoush, Dried tomatoes, Crispy paprika chickpeas 12€

 Perfect with Wanderlust IPA (Session IPA)

altro che marinara (1)

Italian Tomato, Taggiasca olives, Basil cream, Crispy potato leaves, Garlic cream 11€

 Perfect with Samar (Pilsner)

raz vegan (1)

Italian Tomato, Fried eggplant bites, Taggiasca olives, Cherry tomatoes, Sweet chili drops, Caper fruit, Semi-dry tomatoes 12,5€

 Perfect with Zapoi (Double IPA)

carbonara (1,3,7) **must try!**

Fior di latte mozzarella, Carbonara cream, Bacon, Pecorino Romano, Crunchy bacon crumble, Pepper 14,5€

 Perfect with Kaamos (Bock)

giardino (1,7)

Fior di latte mozzarella, Grana mousse, Confit cherry tomatoes, Olive crumble, Arugula microgreens, Breadcrumbs 13,5€

 Perfect with Samar (Pilsner)

provola e pepe (1,7)

Italian Tomato, Fior di latte mozzarella, Smoked provola, Yellow tomatoes, Smoked grated Ricotta, Ricotta, Black pepper, Fresh basil 14€

 Perfect with Kaamos (Bock)

piantala (1,7)

Italian Tomato, Confit cherry tomatoes, Semi-dry cherry tomatoes, Fresh cherry tomatoes, Fresh shredded bufala mozzarella, Olive crumble, Breadcrumbs, Fresh basil 13€

 Perfect with Tingo (Helles)

verso sud (1,7,11)

Fior di latte mozzarella, Babaganoush, Confit cherry tomatoes, Fried eggplant bites, Semi-dried cherry tomatoes, Sweet chili drops, Fresh burrata, Chili threads, Fresh basil 16,5€

 Perfect with Saudade IPA (NEIPA)



our *craft* beers

Mudita Brewery 33Cl

kaamos Bock 6,8% Vol.
6,5€

With a few German malts, it offers a rich aromatic complexity ranging from red and dried fruit to caramel and bread crust.

tingo Gluten free helles
5% Vol. 5,5€

Bavarian-style Helles: clear, bottom-fermented, with 5% alcohol content and notes of cereal and bread.

saudade NEIPA 6,3% Vol.
6,5€

Its mix of tropical hops (Citra, Mosaic, and Idaho 7) and double dry hopping release aromas of lime, passion fruit and papaya.

wanderlust Session IPA
4,2% Vol. 6,5€

Session IPA hopped with Mosaic and Simcoe, pale straw color, releasing floral and tropical aromas, offering high drinkability with its low alcohol content.

samar Pilsner 4,8% Vol.
5,5€

Pilsner with a pale straw color, with aromas of cereal, bread, and an herbal finish, designed to be satisfying yet light.

zapo! Double IPA 8% Vol.
6,5€

Dry, bitter, and easy to drink, with a tropical explosion of aromas ranging from mango to papaya.

our draft *beers*

Blonde Riegele 40cl 5€

Unfiltered Riegele 40cl 5,5€

Red Affligem 40cl 6,5€

Blonde Riegele Pitcher 1,5L 16€

Unfiltered Riegele Pitcher
1,5L 17,5€

Red Affligem Pitcher 1,5L 22,5€



wines

white & rosè

Campogrande, Santa Cristina Marchesi Antinori

Orvieto DOC 13€ | 5€ glass

Bramito della Sala, Marchesi Antinori

Chardonnay 26€

Scalabrone Guado al Tasso Marchesi Antinori

Bolgheri Rosè 22€

Vermentino Tenuta Guado al Tasso,
Marchesi Antinori

Bolgheri DOC 24€

Vivia Fattoria Le Mortelle

Marchesi Antinori (Vermentino, Viogner
e Ansonica) 22€

sparkling

Calmaggiore, Masottina

Prosecco Extra Dry 16€ | 6€ glass

Bernard Lonclas Champagne, Blanc de Blanc

40€

red wines

Fattoria le Maestrelle, Santa Cristina

Marchesi Antinori (Toscana IGT)
15€ | 5€ glass

Fichimori Tomaresca

Salento IGT 19€

Pèppoli, Marchesi Antinori

Chianti Classico 25€

Il bruciato, tenuta Guado al Tasso,
Marchesi Antinori

Bolgheri DOC 28€

Franciacorta Cuvée Royale, Tenuta
Montenisa, Marchesi Antinori

35€

i soft drink

Still mineral water Panna 2€

Sparkling water San Pellegrino 2€

Coca Cola / Zero / Fanta
(glass bottle) 3,5€

Artisanal blonde soda 4€

Artisanal Chinotto 4€

Artisanal Gazzosa 4€

Organic Blood Orange 4€

**Non-alcoholic Beer Clausthaler Unfiltered
(Keller <0,49% vol.) 4,5€**

desserts *hadmade*

DIVERSAMENTE CROCCANTE SWEET VERSION

Ricotta cream, Fresh peaches,
Honey (1,7)

△ 6€ ⊕ 20€



biancomangiare (8)

A fresh almond milk biancomangiare with
berries 6€

cheesecake (1, 3, 7, 8)

With mixed berries or Nutella 6€

DIVERSAMENTE CROCCANTE SWEET VERSION

Cheesecake cream and
Nutella (1,7,8)

△ 6€ ⊕ 20€



tiramisù (1,3,7) 6€

tiramisù trio (1,3,7,8) 8€

Classic, Pistachio, Berries



coffee

Espresso 2€

Decaf 2€

Corrected coffee 2,5€

Barley 2€

Ponce 3€

bitters

Gentian Liqueur La Valdôtaine

A digestive liqueur, with a characteristic bitter taste, pleasantly persistent 4€

Dente di Leone Bitter La Valdôtaine

Alpine herb bitter, harmonious on the palate, with a perfect balance between bitterness and sweetness 5€

Wild strawberry liqueur La Valdôtaine

The flavor is sweet, characteristic of the fruit, with a perceptible note of grappa, to be enjoyed cold 4,5€

grappas

La Visione di Luigi *la riserva*

Grappa aged in wood, with a soft and enveloping flavor, with balanced hints of wood, vanilla, tobacco and cocoa and notes of raisins 5€

La Visione di Luigi *la bianca*

Young grappa, fragrant and fruity with fresh floral notes and a sweet, soft and balanced flavour, long lasting 5€

whisky

Caol Ila 12yo

A fresh and smooth whisky on the palate, with notes of almond 9€

Nikka Taketsuru Pure malt 10yo

Award-winning elegant and balanced Japanese whisky 10€

Laphroaig 10yo

Peated Scotch whisky, with a hint of sweetness 6€

rum

Don Papa Baroko

Soft and delicate, with intense notes of vanilla, honey and candied fruit 7€

Zacapa Centenario xo

Enveloping and warm, with notes of vanilla, cocoa and a hint of burnt wood 12€

J. Bally Ambré Agricole

Soft, alcoholic and well structured, with a warm finish and hints of vanilla 6€



@pizzeriamorelli



Pizzeria Morelli