



_____ *menù*





For us, it's not just about *pizza*,
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 egg – 4 fish – 5 peanuts – 6 soy – 7 milk and dairy – 8 nuts
9 celery – 10 mustard – 11 sesame seeds – 12 sulphur dioxide – 13 lupin – 14 molluscs



=VEGETARIAN PIZZA



=VEGAN PIZZA

appetizers

BOARDS

RUSTIC ^(1,7)

Selection of cold cuts and cheeses served with flatbread €15

TASTY ^(1,7)

Parma culaccia ham and fresh burrata with flatbread €15

CONTEMPORARY ⁽¹⁾

An unconventional selection: artisan plant-based cheeses, rich in flavor and surprising texture, served with jam and flatbread €18

LE STIACCE

perfect for sharing!

winter ^(1,7)

Pancetta cooked three ways with honey, pecorino shavings, caramelized onion €9

lively ^(1,7)

Gorgonzola, 'nduja petals €6

mediterranean ⁽¹⁾

Mix of Mediterranean spices, salt, olive oil €4



winter

THE MORELLOZZI

Our savory "maritozzi" buns

Cetara anchovies, stracciatella, dried cherry tomato petals €5 ^(1,3,4,7)

Creamy carbonara, crispy guanciale, pecorino romano 5€ ^(1,3,7)

Babaganoush, caramelized onion, walnuts, crispy purple potato leaf €5 ^(1,3,7,11)

TASTE ALL THREE FOR €13

^(1,3,4,7,11)



the morellozzi

the "diversamente croccanti" pizzas

Crunchy outside, soft and melting inside -
our new light dough for a unique taste experience

our margherita ^(1,7) **Best seller!**

Tomato, stracciatella, confit
cherry tomato, basil €14

 perfect with Samar – Pilsner / Tingo – Helles

La Giovanna ^(1,7,10)

Smoked provola, pancetta
cooked three ways with
honey, crispy onion, orange
zest, wasabi mayo €20

 perfect with Wanderlust – Session IPA

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

Mozzarella, cured ham,
stracciatella, fig jam, dried figs,
black sesame €18.5

 perfect with Saudade IPA – NEIPA



our menù *visioni di gusto*



Audacious pizzas with unconventional ingredients!

winter ^(1,7)

Tomato, fiordilatte, gorgonzola, caramelized onion, walnuts €13.5

 perfect with Kaamos – Bock

Bottino ^(1,7)

Tomato, fiordilatte, würstel, spicy salami, black olives, champignon mushrooms, cooked ham, sausage, gorgonzola €12

 perfect with Saudade IPA – NEIPA

Verace ^(1,7)

Tomato, grana, fresh buffalo stracciatella, basil €12

 perfect with Samar – Pilsner

Altro che marinara ⁽¹⁾

Tomato, Taggiasca olives, basil cream, crispy potato chips, sweet garlic cream €12.5

 perfect with Wanderlust – Session IPA

Raz vegan ⁽¹⁾

Tomato, fried eggplant bites, Taggiasca olives, cherry tomatoes, sweet chili drops, semi-dry tomatoes, caper fruit €12.5

 perfect with Zapoi – Double IPA

Stagionata ^(1,7)

Tomato, fiordilatte, Parma culaccia ham, robiola, caramelized onion €15

 perfect with Kaamos – Bock

Italia ^(1,7)

Tomato, fiordilatte, fried eggplant bites, fresh eggplant, grana, fresh basil €13

 perfect with Samar – Pilsner

Greca ⁽¹⁾

Tomato, onion, black olives, fresh cherry tomatoes, yellow “pacchetelle” tomatoes, almond feta cubes, basil €14.5

 perfect with Samar – Pilsner



our doughs

our options

TRADITIONAL "ZERO"

ANCIENT GRAINS +1,5€ *Top choice!*

Suprema

(1,7)

Tomato, fiordilatte, Parma culaccia ham, confit cherry tomatoes, fresh burrata, olive crumble €19



perfect with Tingo – Helles

Tradizione

(1,4,7)

most loved!

Yellow cherry tomato passata, buffalo mozzarella, Cetara anchovies, rock capers, fresh cherry tomatoes, basil cream €15



perfect with Samar – Pilsner

Viola

(1,6,7,10)



Tomato, smoked provola, sausage, purple potato chips, sriracha sauce €15.5



perfect with Wanderlust – Session IPA

Verso sud

(1,7,11)



Fiordilatte, babaganoush, confit cherry tomatoes, fried eggplant bites, semi-dry tomatoes, sweet chili drops, fresh burrata, chili threads, fresh basil €16.5



perfect with Saudade IPA - NEIPA

Carbonara

(1,3,7)

Must try

Fiordilatte, carbonara cream, guanciale, pecorino romano, crispy guanciale crumble, pepper €14.5



perfect with Kaamos – Bock

Amatriciana

(1,7)

Tomato, crispy guanciale, pecorino romano, pepper €13



perfect with Tingo – Helles

Foresta nera

(1,7)

Tomato, fiordilatte, pancetta, würstel, spicy salami, smoked scamorza, crispy speck €12.5



perfect with Samar – Pilsner

Piantala

(1,7)



Tomato, confit cherry tomatoes, semi-dry tomatoes, fresh cherry tomatoes, fresh buffalo stracciatella, olive crumble €13.5



perfect with Tingo (Helles)

Verso sud



our *craft beers* Mudita Brewery 33Cl

kaamos Bock 6,8% Vol.
6,5€

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

tingo Gluten free helles 5% Vol. 6€

Bavarian-style Helles: pale, bottom-fermented, 5% ABV, with notes of grain and bread.

saudade NEIPA 6,3% Vol.
6,5€

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

wanderlust Session IPA 4,2% Vol. 6,5€

Hopped with Mosaic and Simcoe, straw-yellow color, floral and tropical aromas, highly drinkable thanks to its low alcohol content.

samar Pilsner 4,8% Vol.
6€

Straw-yellow Pils with aromas of grain and bread and a herbaceous finish—crafted to be satisfying yet light.

zapoi Double IPA 8% Vol.
7€

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

our *draft beers*

Riegele lager 40cl 5€

Riegele unfiltered 40cl 5,5€

Affligem red 40cl 6,5€

Riegele Lager pitcher 1,5l 16€

Riegele unfiltered pitcher 1,5l 17,5€

Affligem red pitcher 1,5l 22,5€

Mudita Brewery is a craft brewery from Livorno that selects raw materials from top German and British maltsters and the best hop growers in Germany and the United States.

"Mudita" means "shared joy": grab one and start sharing!

Alcohol-free beer 

Clausthaler Unfiltered alcohol-free (Keller <0,49% vol.) 4,5€



our wines

white and rosé

Campogrande, Santa Cristina Marchesi Antinori

Orvieto DOC 13€ | 5€ per glass

Bramito della Sala, Marchesi Antinori

Chardonnay 22€

Vivia Fattoria Le Mortelle

Marchesi Antinori
(Vermentino, Viogner e Ansonica) 22€

Vermentino Tenuta Guado al Tasso

Marchesi Antinori (Bolgheri DOC) 24€

sparkling

Calmaggione, Masottina

Prosecco Extra Dry 16€ | 6€ per glass

Diebolt-Vallois, Champagne

Blanc de Blanc 50€

red

Fattoria le Maestrelle, Santa Cristina

Marchesi Antinori (Toscana IGT)
15€ | 5€ per 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 Montenisia

Marchesi Antinori 35€

soft drinks

Acqua Panna / San Pellegrino 2€

Coca Cola/ Coca Cola zero/
Fanta glass bottle 3,5€

Artisanal chinotto 4€

Artisanal gazzoza 4€

Artisanal spuma bionda 3,5€

homemade dessert

Chocolate brownie (1,3,7) 6€

Cheesecake (1,3,7)
Berries or Nutella mousse 6€

Tart (1) 
Cream with fresh fruit 6€

Tiramisù (1,3,7) 6€

Tiramisù trio (1,3,7,8) 8€ **the most indulgent!**
Timeless classic, pistachio, berries

Wine and dessert: the perfect pairing

Moscato D'Asti Gianni Doglia

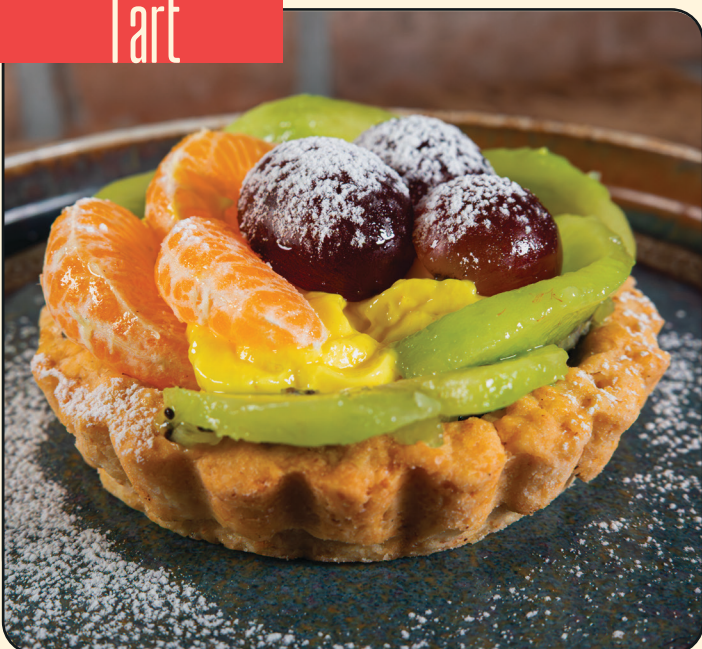
Bottle 20€ Glass 6€

Glass paired with dessert 3€



Tiramisù trio

Tart



caffetteria

Espresso 2€

Decaf 2€

Espresso corretto 2,5€

Ponce 3€

amari

La Valdôtaine Gentian Liqueur

Digestif with a characteristic, pleasantly long-lasting bitterness 4€

La Valdôtaine Dandelion Bitter

Alpine herb amaro, harmonious on the palate, perfectly balanced between bitter and sweet 5€

La Valdôtaine Wild Strawberry Liqueur

Sweet, true-to-fruit flavor with a perceptible grappa note; best enjoyed cold 4€

grappas

La Visione di Luigi *riserva*

Wood-aged grappa; soft and enveloping, with balanced notes of wood, vanilla, tobacco, cocoa, and hints of raisins 5€

La Visione di Luigi *white*

Young, fragrant, fruity grappa with fresh floral notes; sweet, smooth, balanced, and long-lasting 5€

whisky

Caol Ila 12yo

Fresh and smooth on the palate, with almond notes 9€

Nikka Taketsuru Pure malt 10yo

Multi-award-winning Japanese whisky; elegant and well-balanced 10€

Laphroaig 10yo

Peated Scottish whisky with a touch 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 and cocoa, and a hint of charred wood 12€

J. Bally Ambré Agricole

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



@pizzeriamorelli



Pizzeria Morelli