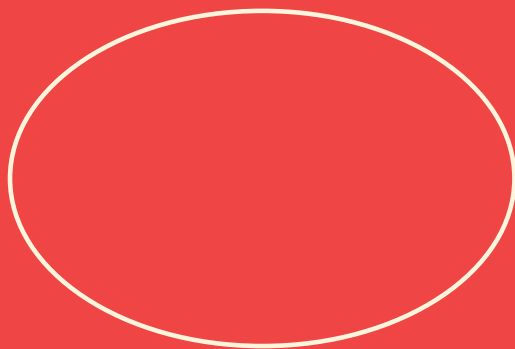




_____ *menù*



Starters

Le stiacce

Perfect for sharing at the table!



Wine pairing: Prapian Valdobbiadene
Prosecco Superiore D.O.C.G.

Estiva

(1,4,7)

Stracciatella, Cetara Armatore anchovies, Dried cherry tomato petals, Crispy caper leaves 9€



Mediterranea

(1)

Mediterranean spice mix, Salt, Oil 4,5€

Briosa

(1,7)

Gorgonzola, 'Nduja petals 6,5€



The boards

(1,7)



Wine pairing: Rhea Toscana Rosso IGT

Rustico

Selection of cured meats and cheeses with schiacciata flatbread 16€

Gustoso

Culaccia di Parma ham and fresh burrata with schiacciata flatbread 15€

The morellozzi

Our signature savory maritozzi

Cacio e pepe cream, Artichoke pesto, Bread crumble, Onion powder (1,3,7) 5€

Carbonara cream, Crispy guanciale, Pecorino romano (1,3,7) 5€

Babaganoush, Caramelized onion, Walnuts, Onion powder (1,3,7,11) 5€

Amatriciana sauce, Crispy guanciale, Pecorino romano (1,3,7) 5€

Stracciatella, Cetara Armatore anchovies, Dried cherry tomato petals (1,3,4,7) 5€

Classic Morellozzi Trio (1,3,4,7,11)

Carbonara, Stracciatella and anchovies, Babaganoush 13€



Wine pairing: La Casata Bolgheri Vermentino IGT

Il Romano Morellozzi Trio (1,3,7)

Carbonara, Amatriciana, Cacio e pepe 13€



Wine pairing: Rhea Toscana Rosso IGT

Il Romano Morellozzi Trio



Perfect for sharing!



The diversamente croccanti

Crispy outside, soft and melt-in-the-mouth inside. Our new original dough, light and irresistible, designed to give you a whole new taste experience.

This one's a must!

Tonno spiaggiato (1,3,7)

Chianti tuna, Semi-dried tomatoes, Homemade caper mayonnaise, Crispy caper leaves 18€



Recommended with: Gala AOP Rosé



Recommended with: Kaamos



Contrasti (1,2,7)

Cacio e pepe cream, Pink shrimp tartare, Black Amalfi lemon powder 25€



Recommended with: Etern Pinot Grigio



Recommended with: Zapoi

Mica pizza e fichi (1,7,11)

Mozzarella, Cured ham, Fiordilatte, Fig jam, Dried figs, Black sesame 18,5€



Recommended with: Gala AOP Rosé Peyre



Recommended with: Saudade



Best seller!

OUR MARGHERITA (1,7)

Tomato, Stracciatella, Confit cherry tomato, Basil 15€



Recommended with: La Casata Bolgheri Vermentino IGT



Recommended with: Samar

Visioni di gusto

Try our boldest pizzas, made with unconventional ingredients that will win you over from the very first bite!

Nerano ^(1,7)

Fiordilatte, Smoked provola, Nerano-style zucchini cream, Tomato essence, Crispy zucchini, Grated provolone 14,5€



Recommended with: Reguta Ribolla Gialla



Recommended with: Samar

Raz vegan ⁽¹⁾

Italian tomato, Fried eggplant bites, Taggiasca olives, Cherry tomato, Sweet chili drops, Semi-dried tomato, Capers 13€



Recommended with: Rhea Toscana Rosso IGT



Recommended with: Zapoi

The most loved!

Tonno e cipolla al Nishiki Market ^(1,4,7)

Yellow cherry tomato velouté, Fiordilatte, Mediterranean Armatore tuna fillets, Caramelized onion, Katsuobushi, Mixed peppercorns 16,5€



Recommended with: Bianco del Michi Montecarlo DOC



Recommended with: Wanderlust

NEW!

Stagionata ^(1,7)

Italian tomato, Fiordilatte, Culaccia di Parma ham, Robiola cheese, Caramelized onion 15€



Recommended with: Reguta Pinot Nero



Recommended with: Kaamos

IVORY ^(1,7,11)

Try the VEG version



This one's Fit!

Fit dough, Yellow cherry tomato velouté, Zucchini marinated in oil and lemon, Chickpea hummus, Semi-dried tomato, Crispy cured ham 14€



Recommended with: Reguta Ribolla Gialla



Recommended with: Wanderlust

Black forest ^(1,7)

Italian tomato, Fiordilatte, Flat pancetta, frankfurter, Spicy salami, Smoked scamorza, Crispy speck 13,5€



Recommended with: Reguta Pinot Nero



Recommended with: Samar

Greek ⁽¹⁾

Italian tomato, Onion, Black olives, Fresh cherry tomato, Yellow pachetelle tomatoes, Diced almond feta, Basil 14,5€



Recommended with: Gala AOP Rosé



Recommended with: Samar

Bottino ^(1,7)

Italian tomato, Fiordilatte, Frankfurter, Spicy salami, Black olives, Button mushrooms, Cooked ham, Sausage, Gorgonzola 13,5€



Recommended with: Rhea Toscana Rosso IGT



Recommended with: Saudade



Tradizione ^(1,4,7)

Yellow cherry tomato passata, Buffalo mozzarella, Cetara anchovies, Rock capers, Fresh cherry tomato, Basil cream 15€



Recommended with: Gusto AOP Rolle



Recommended with: Samar

NEW!

Croccantissima ^(1,4,7)

Fiordilatte, Cetara Armatore anchovies, Stracciatella, Crispy Pantelleria capers, Crispy caper leaves, Potato crumble flavored with Cetara Armatore anchovies 16€



Recommended with: Gusto AOP Rolle (Vermentino)



Recommended with: Samar

Carbonara ^(1,3,7)

Fiordilatte, Carbonara cream, Guanciale, Pecorino romano, Crispy guanciale crumble, Pepper 14,5€



Recommended with: Etern Pinot Grigio



Recommended with: Kaamos

Butter & anchovies ^(1,4,7)

Fiordilatte, Butter, Cetara Armatore anchovies, Stracciatella, Black Amalfi lemon powder 12€



Recommended with: Bianco del Michi Montecarlo DOC



Recommended with: Kaamos

Verace ^(1,7)

Italian tomato, Grana Padano, Fresh buffalo stracciatella, Basil 12€



Recommended with: Etern Pinot Grigio



Recommended with: Samar

Italy ^(1,7)

Italian tomato, Fiordilatte, Fried eggplant bites, Fresh eggplant, Grana Padano, Fresh basil 13€



Recommended with: Rhea Toscana Rosso IGT



Recommended with: Samar

OUR DOUGHS

Our options

Traditional "zero"

Ancient grains +€1.5 *Super digestible!*

FIT +3€ *Low carb!*

Verso sud (Heading South) ^(1,7,11)

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



Recommended with: Gala AOP Rosé



Recommended with: Saudade

Suprema ^(1,7)

Italian tomato, Fiordilatte, Culaccia di Parma ham, Confit cherry tomato, Fresh burrata, Olive crumble 19€



Recommended with: Reguta Ribolla Gialla



Recommended with: Tingo



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.
6,5€

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*

red

Dolce Vita

Toscana IGT - Casata Davini

15€ - Glass 5€

Fichimori Tormaresca

Salento IGT 20€

Rhea

Toscana IGT - Casata Davini

25€ - Glass 6,5€

Reguta

Pinot Nero 23€ - Glass 6€

L'Eclair AOP

Grenache, Carignan -

Domaine des Peyre (Francia) 30€

Pèppoli

Chianti Classico - Marchesi Antinori 27€

Il bruciato

Bolgheri DOC - Marchesi Antinori 32€

sparkling

Prapian Valdobbiadene

Prosecco superiore Brut DOCG

18€ - Glass 6€

Franciacorta Cuvée Royale

Tenuta Montenisia Marchesi Antinori 40€

Diebolt-Vallois

Champagne Blanc de Blancs 50€

Cava Reserva

Metodo Classico brut (Spagna) 25€

745

Pinot Nero brut rosé Metodo Classico dell'Oltrepò Pavese Manuelina 36€

white and rosé

Alto Mare

Toscana IGT - Casata Davini

15€ - Glass 5€

Bramito della Sala

Chardonnay - Marchesi Antinori 24€

La Casata

Vermentino di Bolgheri IGT

- Casata Davini

25€ - Glass 6,5€

Etern

Pinot Grigio Trentino DOC

- Casata Davini

18€ - Glass 6€

Reguta

Ribolla Gialla IGP 20€ - Glass 6€

Gusto AOP

Rolle - Domaine des Peyre (Francia)

28€ - Glass 7€

Bianco del Michi

Montecarlo DOC - Casata Davini

25€ - Glass 6,5€

Gala AOP

Rosé (Grenache, Mourvèdre)

- Domaine des Peyre (Francia)

26€ - Glass 7€

Veronica's dessert



Cheesecake with mixed berries (1,3,7) 6€

Cheesecake with Nutella mousse (1,3,7,8) 6€

Seasonal fruit gelée 6€ 

Wine and dessert: the perfect pairing

Cavallero

Moscato d'Asti 20€ - Glass 6€

Ailis

Nasco DOC Pauli's 23€ - Glass 7€

Tiramisù Passion

Tiramisù (1,3,7) 6€

Tiramisù Tris (1,3,7,8) 8€
(Classic, Pistachio, Mixed berries)

Tiramisù ice cream stick (1,3,7) 6€



Tiramisù Tris

Caffetteria

Espresso 2€

Decaf 2€

Espresso corretto 2,5€

Ponce 3,5€

Amari & Spirits

amari

Lemonami

Organic Tuscan lemon liqueur 6€

Washington

Bitter made with oranges and bittering herbs 5€

Rupes

Calabrian bitter with aromatic herbs and roots 5€

Jefferson

Full-bodied herbal bitter with citrus notes 5€

whisky

Caol Ila 12yo

A fresh whisky, 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 Scotch whisky with a touch of sweetness 6€

rum

Don Papa Baroko

Smooth 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 charred wood 12€

J. Bally Ambré Agricole

Smooth, full-bodied and well-structured, with a warm finish and vanilla notes 6€

Soft Drink

Acqua Panna / San Pellegrino 2€

Coca Cola / Coca Cola Zero / Fanta 3,5€

Chinotto Artisanal 4€

Gazzosa Artisanal 4€

Spuma bionda 3,5€

Cover charge: €2 per person

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

1 cereals containing gluten - 2 crustaceans - 3 eggs - 4 fish - 5 peanuts - 6 soybeans -
7 milk and dairy products - 8 nuts - 9 celery - 10 mustard - 11 sesame seeds - 12 sulphur dioxide -
13 lupin - 14 molluscs



= VEGETARIAN PIZZA



= VEGAN PIZZA

