MORELLI

dal 1985

PIZZERIA

menù

Starters

Le stiacce

Perfect for sharing at the table!

Wine pairing: Prapian Valdobbiadene Prosecco Superiore DOCG

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 schiacciatina flatbread 16€

Gustoso
Culaccia di Parma ham and fresh burrata with schiacciatina 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 (1,3,7,8,11) 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 (1,3,4,7,8,11)

Carbonara, Stracciatella and anchovies, Babaganoush 13€

Wine pairing: La Casata Bolgheri Vermentino IGT

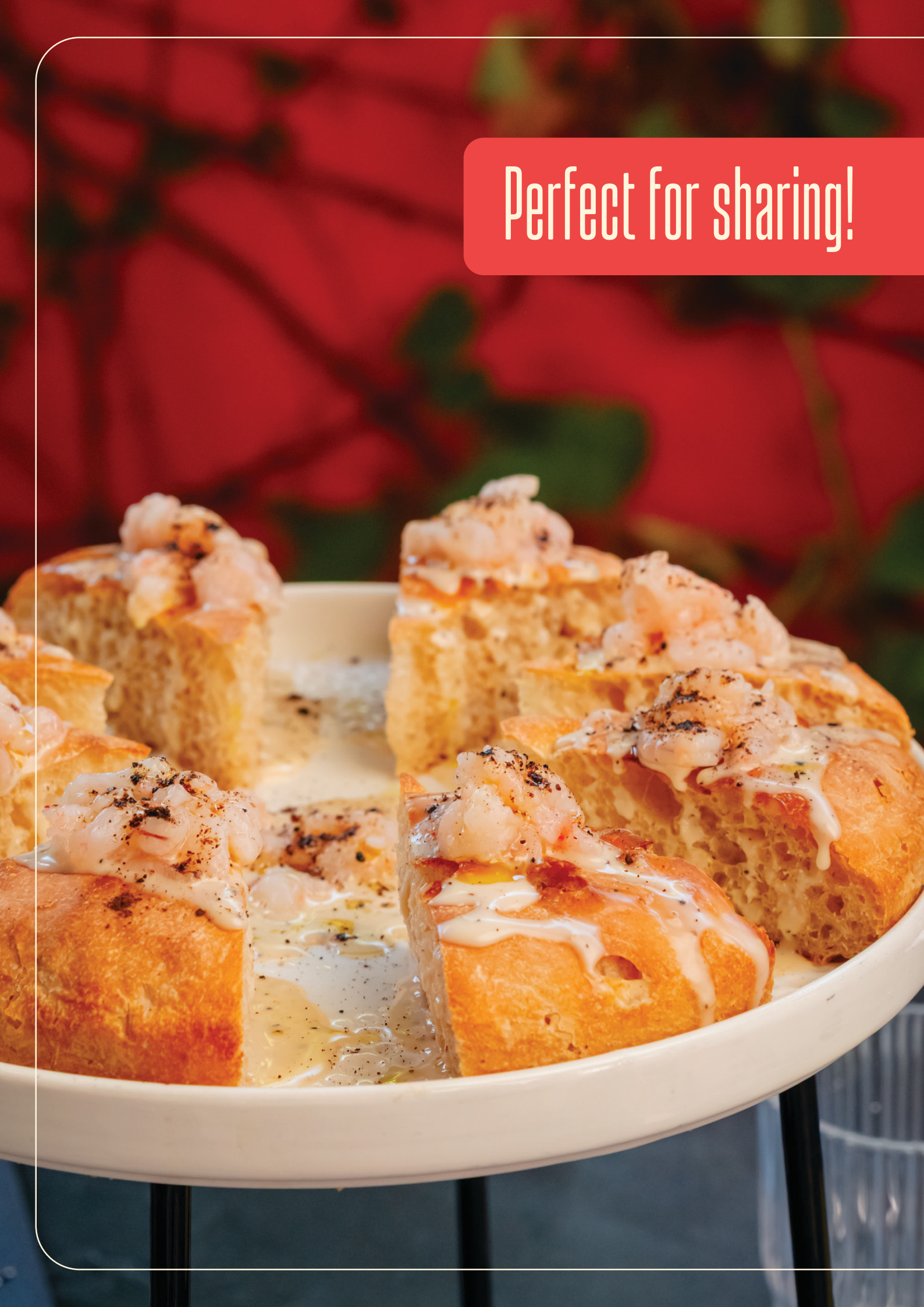
Il Romano Morellozzi Trio (1,3,7)

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



Best seller!

OUR MARGHERITA (1,7)

Tomato, Stracciatella, Confit cherry tomato, Basil 15€

Recommended with: La Casata Bolgheri Vermentino IGT

Recommended with: Samar

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



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

NEW!

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



Greek (1)
Italian tomato, Onion, Black olives, Fresh cherry tomato, Yellow pacchetelle tomatoes, Diced almond feta, Basil 14,5€

Recommended with: Gala AOP Rosé

Recommended with: Samar

Raz vegan (1)
Italian tomato, Fried eggplant bites, Taggiasca olives, Cherry tomato, Sweet chili drops, Semi-dried tomato, Caper berries 13€

Recommended with: Rhea Toscana Rosso IGT

Recommended with: Zapoi

The most loved!

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

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 stracciata, 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

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

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

Tingo Gluten free helles 5% Vol. 6€
Bavarian-style Helles: pale, bottom-fermented, 5% ABV, with notes of grain and bread

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

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 16,5€

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 -
Domaîne 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€

145
Pinot Nero brut rosè Metodo Classico
dell'Oltrepò Pavese Manuelina 36€

white and rosé

Alto Mare
Toscana IGT - Casata Davini
15€ - Glass 5€

Bramìto 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 - Domaîne des Peyre (Francia)
28€ - Glass 7€

Bianco del Michi
Montecarlo DOC - Casata Davini
25€ - Glass 6,5€

Gala AOP
Rosé (Grenache, Mourvèdre)
- Domaîne 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€



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

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PIZZERIA

@pizzeriamorelli

Pizzeria Morelli