
Pizza

48 hours of leavening

TRADIZIONE

Margherita - 21

Mozzarella, tomato sauce, Parmigiano Reggiano, extra virgin olive oil, basil

Bufala - 23

Mozzarella di bufala, tomato sauce, Parmigiano Reggiano, extra virgin olive oil, basil



Diavola - 25

Mozzarella, tomato sauce, spicy salame, chili infused olive oil, Parmigiano Reggiano, basil

Napoletana - 21

Tomato sauce, Taggiasca olives, Cantabrian anchovies, capers, oregano, basil, extra virgin olive oil

Boscaiola - 24

Smoked provola, tomato sauce, sausage, shiitake mushroom, yellow cherry tomatoes, pecorino romano

4 formaggi - 26

Four cheeses pizza with gorgonzola, provola, fontina, parmesan chips, pecan and sweet and sour red onions

Nerano - 28

Mozzarella, zucchini sauce, zucchini chips, Parmigiano fondue, basil, extra virgin olive oil

Mortadella - 26

Smoked Provola, stracciatella, mortadella, lime zest, pistachio crumbs

VEGANE

La pizza bianca - 12

Plain focaccia with rosemary salt

Marinara - 18

Tomato sauce, garlic, oregano, basil, extra virgin olive oil, capers

Ortolana - 25

Yellow grape tomato sauce, Japanese eggplant, red pepper reduction, zucchini chips, basil infused oil

Focacce

Homemade focacce

Borgognona - 19

22 month cured Parma ham, stracciatella, arugula

Farnese - 18

Mozzarella di bufala, tomatoes, pesto – VGT

Corso - 17

Smashed avocado, semi-dried tomatoes, grilled scallion, pickled fresno chili – VGN

Garibaldi - 19

Oven roasted turkey breast, Robiola, baby spinach

Salumi & Formaggi

Selezioni salumi e formaggi - 35

Seasonal selection of italian cold cuts and cheeses

Selezioni prosciutti e salumi - 29

Seasonal selection of italian cold cuts

Selezioni formaggi - 27

Seasonal selection of italian and spanish cheeses

Selezioni Patanegra - 32

Hand-cut cured Iberian ham selection Juan Pedro Domecq and Fermin

Prosciutto di Parma e burrata - 28

22 month cured Parma ham and burrata

Mortadella al tartufo - 19

Mortadella "Ferrarini" with truffle

