



// Choose your pizza: Black Pinsa or Neapolitan Pizza? //

[BLACK PINSA] The "Pinsa" is an ancient Roman recipe for preparing a rectangular shaped pizza made with a special blend of flours (wheat, rice and soya flour) which results in a crunchy crust and soft centre. Thanks to an high hydratation of the dough, a slow maturation and the use of natural sour dough, the Pinsa has a very high digestibility and is lower in carbohydrates and fat. Our version is just black, made adding vegetable charcoal to the pizza dough, 100% natural. **[Just +0.50e]**

[NEAPOLITAN PIZZA] Classic round pizza in Neapolitan Style

Regina Margherita Organic tomato sauce, PDO buffalo mozzarella, "Puddu" Sardinian cured ham, 24 months aged parmesan shavings, basil. 16.65*

Olivia Organic tomato sauce, *fiordilatte* mozzarella, semi sundried tomatoes, aubergines, artichokes. 13.95

Tropeana Organic tomato sauce, *fiordilatte* mozzarella, Tropea red onions, tuna. 15.25

Bruto White pizza with *fiordilatte* mozzarella, pancetta, potatoes, red onions. 14.05

Salsiccia e friarielli White pizza with *fiordilatte* mozzarella, spicy broccoli rabe, sausages. 13.85

Popeye Organic tomato sauce, *fiordilatte* mozzarella, spinach, a whole egg on top. 14.90

Beatrice Organic tomato sauce, *fiordilatte* mozzarella, salsiccia, red onions from Tropea, Taggiasche olives. 15.75

Dario Fo' Organic tomato sauce, PDO buffalo mozzarella, anchovies, taggiasche olives, Pantelleria capers, oregano. 15.65*

Calabrese Organic tomato sauce, *fiordilatte* mozzarella, spicy 'nduja sausage paste, taggiasche olives, red onions. 14.45

Norma Organic tomato sauce, *fiordilatte* mozzarella, dried ricotta, fried aubergines, basil. 14.25

Pepericcia Organic tomato sauce, *fiordilatte* mozzarella, sausages, mixed peppers, pecorino, fresh chilli. 14.15

Calzone vegetariano Folded pizza with seasonal vegetables, organic tomato sauce on top. 14.65

Asti White pizza with *fiordilatte* mozzarella, rocket salad, "Puddu" Sardinian cured ham, "Piennolo" tomatoes from Vesuvio volcano, 24 months aged parmesan shavings. 16.25*

Torino Organic tomato sauce, *fiordilatte* mozzarella, semi sundried tomatoes, rocket salad, goat cheese. 13.85

Vulcano Organic tomato sauce, spicy salamino, smoked provola, mixed peppers. 13.65

Eccola White pizza with *fiordilatte* mozzarella, yellow piennolo tomatoes from Vesuvio volcan, goat cheese, speck, basil. 16.55*

Traditional pizza always available

Margherita 11.55 | **Marinara** 10.95 | **Diavola** 13.05 | **Prosciutto e funghi** 13.45

Four cheese 15.15 | **Calzone** 14.25

// Pizza Culture //

The word pepperoni in Italian has no meaning. We have a similar word, 'peperoni' (just one 'p') that means 'peppers'. In Italian culture what is usually called by pepperoni from people coming from the US is **Pizza Diavola**, a Margherita with spicy salamino.



Lactose free mozzarella available on request! (just +0.35e)

TUESDAY DEAL

Join us every Tuesday from 5pm.

A free pizza for every bottle of wine purchased.

Doesn't apply for take away wine bottles.

*3e extra with TUESDAY DEAL

For groups of 6 people or more, a discretionary 10% service charge will be applied

vegetarian / gluten free / lactose free / spicy / Sardinian dishes / sous-vide method

Allergens: All 14 allergens are openly used throughout our kitchen. trace amounts may be present at all stages of cooking, please ask your server for more information.

feel like in italy

