

# • Stone oven pizzeria

## Margherita (1,2)

Tomato sauce, fiordilatte mozzarella cheese and basil. 12

## Marinara (1)

Tomato sauce, garlic confit, oregano and EVO oil. 11.35

## La Regina (1,2)

Tomato sauce, DOP Buffalo Mozzarella from Campania, sardinian cured ham, Parmesan tuille and basil. 16.95 \*

## Diavola (1,2)

Tomato sauce, fiordilatte mozzarella and spicy salami. 13.90

[With extra: Gorgonzola Cheese 15.00]

## Calzone (1,2)

Folded pizza with fiordilatte mozzarella, cooked ham, mushrooms and a little tomato sauce. 14.50

## SpaccaNapoli (1,2,6)

Tomato sauce, fiordilatte mozzarella, "Sciacca" anchovies and capers from Pantelleria. 13.90

## Calabrese (1,2)

Tomato sauce, fiordilatte mozzarella, 'nduja, DOP taggiasche olives and red onions. 14.65

## Vegetariana (1,2)

Tomato sauce, fiordilatte mozzarella, grilled courgette and aubergines, roasted peppers and red onion. 14.90

## Pancetta e funghi (1,2)

Tomato sauce, fiordilatte mozzarella, cooked pork belly and wild mushrooms. 15.20

## Salsiccia e friarielli (1,2)

White pizza with fresh smoked provola cheese, sausage, italian broccoli rabe and chilli. 14.75

## Parmigiana (1,2)

Tomato, pan-fried aubergines, stracciatella cheese, basil and parmesan. 14.75

## Brigante 2.0 (1,2)

White pizza with fiordilatte mozzarella, sausage, wild mushrooms and truffle oil. 16.75 \*

## Rustica (1,2)

Tomato sauce, fresh smoked provola cheese, sausage and potatoes. 15

## Quattro Formaggi (1,2)

White pizza with fiordilatte mozzarella, gorgonzola cheese, fresh smoked provola cheese, Montanaro di Amatrice cheese and Grana padano cheese. 15.95 \*

## Mediterranea (1,2)

White pizza with fiordilatte mozzarella, "datterini" cherry tomatoes, Taggiasche olives, rocket and rosemary flavoured creamed goat's cheese. 15.90\*

## Tonno e cipolla (1,2,6)

Tomato sauce, Fiordilatte mozzarella, tuna and red onion. 14.50\*

## 4 stagioni (1,2)

Tomato sauce, Fiordilatte mozzarella, Taggiasche olives, artichokes, cooked ham and mushroom. 15.90

## Paesá (1,2)

Tomato sauce, fiordilatte mozzarella, soppressata dolce, schiena d'asino cow milk cheese and mixed peppers. 15.80

All our dishes is made to order, please allow our chefs for preparation time.

## Dairy intollerant?

Lactose free mozzarella available on request!

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## TRY IT BLACK

Try during the weekend (thursday - sunday) our black pizza, made by adding vegetable charcoal to our pizza dough.

Delicious and 100% natural.

EXTRA 0.50c

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## OUR PIZZA

Here in Taverna we source exclusively the best available ingredients to prepare our pizza. For the dough our awarded pizza chef Claudio Pellecchia carefully blends organic flours including the renowned PETRA, a wholemeal flour from Molino Quaglia which uses solely Italian grains since 1914. He also cultivates his own natural sourdough and leaves the dough to mature slowly for at least 72 hours.

The 100% Italian mozzarella "fiordilatte" from caseificio Colombo, EVO oil Feudotto from a small Sicilian producer and PDO pelati "Strianese" are used for the base of all our pizzas.

Enjoy!!!



## PIZZA DEAL

Join us every Monday evening from 17.00.

For every bottle of Wine you get the cheapest pizza for free.

Pizza marked with the \* is 3€ extra with pizza deal

Doesn't apply for take away wine bottles  
Not available on bank holiday Mondays

feel like in italy