



PIZZERIA

VIA TRIBUNALI

MENUS FOR GROUPS

Prices are valid for groups of
at least 20 people.

MENUS

VIA DEI TRIBUNALI | THREE COURSES 38 €

STARTER:

Burrata e Pera GF

Burrata, pear, dried green olives, hazelnut,
green pepper olive oil

MAIN:

Pizza

Brought to the table sliced, so you can share!
Choose 3-4 flavours from our pizza list.

DESSERT:

Tiramisú della mamma LF

Our traditional tiramisu

SORRENTO | TWO COURSES 24,50 €

STARTER:

Frittatine di Zucca Violina VEGAN

Butternut squash croquettes, basil mayonnaise,
tomato and bell pepper chutney

MAIN:

Pizza

Brought to the table sliced, so you can share!
Choose 3-4 flavours from our pizza list.

AMALFI | TWO COURSES 29,50 €

STARTER:

Burrata e Pera GF

Burrata, pear, dried green olives, hazelnut, green pepper olive oil

MAIN:

Pizza

Brought to the table sliced, so you can share!
Choose 3-4 flavours from our pizza list.

CAPRI | TWO COURSES 27 €

MAIN:

Pizza

Brought to the table sliced, so you can share!
Choose 3-4 flavours from our pizza list.

DESSERT:

Tiramisú della Mamma LF

Our traditional tiramisu

NAPOLI | THREE COURSES 29 €

STARTER:

Frittatine di Zucca Violina VEGAN

Butternut squash croquettes, basil mayonnaise, tomato and bell pepper chutney

MAIN:

Pizza

Brought to the table sliced, so you can share!
Choose 3-4 flavours from our pizza list.

DESSERT:

Babà d'Autunno

Babà cake, pumpkin spice caramel, cranberries, mascarpone gelato

POMPEII | THREE COURSES 31 €

STARTER:

Frittatine di Zucca Violina VEGAN

Butternut squash croquettes, basil mayonnaise, tomato and bell pepper chutney

MAIN:

Pizza

Brought to the table sliced, so you can share!
Choose 3-4 flavours from our pizza list.

DESSERT:

Torta al Cioccolato VEGAN, G

Vegan chocolate cake, chocolate sauce, chocolate crumble, raspberry sorbet

TASTING BUFFET

You can also choose a tasting buffet for your group. This is the best choice when you want to bring your group together to try different flavours!

Artichoke and roasted almond VEGAN, GF

Burrata, tomatoes, and basil GF

Kalamata olives marinated with rosemary
and lemon VEGAN, GF

Roasted zucchini, bell pepper, and arugula VEGAN, GF

Green salad and herb vinaigrette VEGAN, GF

Antipasto GF

Focaccia with oils, and spreads LF, (VEG)

&

Pizzas brought to the table sliced,
so you can share! Choose 3-4 flavours from our
pizza list.

45 € / PERSON

PIZZA

Choose a total of 3–4 flavours for your group. The pizzas will be brought to your table to be shared 4 at a time, so everyone will have something to eat on their plate at the same time.

MARGHERITA

15,90

Neapolitan peeled tomatoes, Fior di Latte mozzarella, basil, Pecorino Romano & Parmesan cheese, olive oil (With mozzarella di bufala+ 5€)
LL

PONENTE

16,90

Neapolitan peeled tomatoes, Fior di Latte mozzarella, artichokes marinated with honey and balsamic vinegar, roasted bell pepper, dried chili, basil, Pecorino Romano and Parmesan cheese, olive oil
LL

CON SALAME

18,90

Neapolitan peeled tomatoes, Fior di Latte mozzarella, Salame Napoli, Pecorino Romano & Parmesan cheese, basil, olive oil
LL

LUNA ROSSA

18,90

Neapolitan peeled tomatoes, vegan salami (Santun Seitan), vegan mozzarella, vegan parmesan, basil, olive oil
VEGAN

PUTTANESCA 2.0

18,90

Neapolitan peeled tomatoes, anchovies, capers, olives, dried chili, garlic oil, Pecorino Romano & Parmesan cheese, leaf parsley
LF (ALSO AVAILABLE VEGAN, WITH VEGAN PARMESAN)

DIAVOLA

18,90

Neapolitan peeled tomatoes, Fior di Latte mozzarella, 'Nduja (spicy Calabrian pork meat paste), Pecorino Romano & Parmesan cheese, basil, olive oil
LL

AGLIO, OLIO E PEPERONCINO (WHITE)

18,90

Fior di Latte mozzarella, garlic, garlic oil, dried chili, Pecorino Romano & Parmesan cheese, leaf parsley
LL

TAMBURO (WHITE)

18,90

Fior di latte mozzarella, oyster mushrooms and champignons seasoned with garlic and thyme, dried black trumpet mushrooms, leaf parsley, Pecorino Romano and Parmesan cheese, olive oil

CACIO E PEPE (WHITE)

19,90

Fior di Latte mozzarella, guanciale (pork jowl), Pecorino Romano & Parmesan cheese, black pepper, basil, olive oil
LL

TONNARELLA (WHITE)

19,90

Fior di Latte mozzarella, tuna, red onion, Pecorino Romano & Parmesan cheese, basil, capers, lemon zest, olive oil
LL

PROSCIUTTO E FUNGHI

19,90

Neapolitan peeled tomatoes, Fior di Latte mozzarella, champignon, cooked ham, basil, Pecorino Romano & Parmesan cheese, olive oil
LL

BOSCOSA (WHITE)

19,90

Fior di latte mozzarella, chorizo, crispy prosciutto crudo, roasted potatoes, pickled red onion, leaf parsley, Pecorino Romano and Parmesan cheese, olive oil
LL



CREATING WIDE SMILES WITH GREAT PIZZA

DRINK PACKAGES

Prices are valid for groups of
at least 20 people.

PRIMA | 15 € / PERSON

To kick things off:
A glass of Prosecco (12 cl)

With dinner:
House wine (12 cl) OR Aura beer (0,4 l)

DOPO | 15 € / PERSON

With dinner:
House wine (12 cl) OR Aura beer (0,4 l)

Dessert wine:
Moscato d'Asti OR Brachetto d'Acqui

TUTTO | 21 € / PERSON

To kick things off:
A glass of Prosecco (12 cl)

With dinner:
House wine (12 cl) OR Aura beer (0,4 l)

Dessert wine:
Moscato d'Asti OR Brachetto d'Acqui

PERFETTO | 29 € / PERSON

To kick things off:
Aperol Spritz

Choose one with dinner:
Alois Lageder Riff, Pinot Grigio (12 cl)
Verrocchio Valpolicella, Ripasso (12 cl)
Birra Moretti (0,4 l)

After meal:
Limoncello (4 cl)

ANALCOLICO (0%) | 13 € / PERSON

To kick things off:
A glass of 0 % sparkling wine (12 cl)

Choose one with dinner:
Blend Cocktail (0,25 l)
San Pellegrino (0,33 l)
0% Beer (0,4 l)

Add to your package!

Prima, Dopo & Tutto: extra pour of wine or beer | 7 €
Perfetto: extra pour of wine or beer | 8 €
Espresso or filter coffee | 2 €

Other drinks will be invoiced at the current list price, in addition to the package price.

DRINK MENU

APERATIF

House Prosecco 12cl	11,00 €
Pol Roger Champagne 10cl	15,00 €
Negroni	12,00 €
Aperol Spritz	14,00 €
Gin & Tonic	14,00 €
0% Sparkling 12cl	8,00 €
0% Aperol Spritz	12,50 €

BEER & CIDER

Draught:	8,90 €
Aura 4,5% - 0,4l	9,90 €
Birra Moretti 4,6% - 0,4l	

Bottles:	
Mela Rossa Apple	9,90 €
Cider 5,0% - 0,33l	
Original Long	9,90 €
Drink 5,5% - 0,33l	
Birra Moretti ZERO 0% - 0,33l	6,00 €
Blend Mochtails 0% - 0,33l	6,50 €
(Lemon Twist & Sicilian Spritz)	

SOFT DRINKS

Sparkling water	2€ / person
Soda 0,25l	3,50€
(Pepsi, Pepsi Max, Orange, 7up)	
San Pellegrino 0,33l	6,00€
(Lemon, Orange, Blood Orange, Melograno)	

COFFEE & TEA

Espresso / Double	3,00€ / 4,50€
Americano	3,50€
Cappuccino	5,00€
Tea (Black or Green)	4,00€

RED WINES

Vino Della Casa	45,00 €
Via Tribunali Rosso Toscana, Italy	49,00 €
<i>Sangiovese, Cabernet Sauvignon, Merlot</i>	
Tenuta Rapitalá, Italy	58,00 €
<i>Nero d'Avola</i>	
Frescobaldi Castiglione Chianti, Italy	62,00 €
<i>Sangiovese, Merlot</i>	
Verrochio Valpolicella Ripasso, Italy	62,00 €
<i>Rondinella, Corvina, Molinara</i>	
Massolino Dolcetto d'Alba, Italy	72,00 €
<i>Dolcetto</i>	

WHITE WINES

Vino Della Casa	45,00 €
Tenuta Rapitalá, Italy	58 €
<i>Grillo</i>	
Alois Lageder Riff, Italy	62 €
<i>Pinot Grigio</i>	
Frescobaldi Albizzia, Italy	62 €
<i>Chardonnay</i>	
Umani Ronchi Vellodoro, Italy	62 €
<i>Pecorino</i>	
Mehrlein Riesling, Germany	68 €
<i>Riesling</i>	

ROSÉ, BUBBLES & DESSERT

Frescobaldi Alié Rose, Italy	58,00 €
Maschio Prosecco Extra Dry	58,00 €
<i>Blanc / Rose</i>	
Ca Del Bosco Cuvée Prestige	79,00 €
Pol Roger Brut Reserva Champagne	99,00 €
Massolino Moscato d'Asti, Italy	8cl / 8€
Bersona Brachetto d'Acqui, Italy	8cl / 8€

FAQ

HOW MANY PIZZAS ARE INCLUDED IN THE TRIBUNALI TABLE PACKAGE?

Pizzas are served at a rate of one pizza per person, so for a group of 25, you would have 25 pizzas.

WHAT ABOUT SPECIAL DIETS?

Special diets, such as gluten-free pizza, are prepared separately.

ARE THERE GLUTEN-FREE OR LACTOSE-FREE OPTIONS?

Our gluten-free pizzas are made from entirely gluten-free ingredients, but they are prepared in the same kitchen and oven as our regular pizzas, which are not gluten-free environments. Therefore, our dishes are not suitable for people with celiac disease. **The gluten-free base is an additional €4. Our cheeses are low-lactose.**