



PIZZERIA

VIA TRIBUNALI

MENUS FOR GROUPS

Prices are valid for groups of
at least 20 people.

MENUS

VIA DEI TRIBUNALI | THREE COURSES 37 €

STARTER:

Burrata GF

Burrata, cherry tomatoes in balsamic marinade, gremolata, pangrattato (toasted breadcrumbs), olive oil, black pepper

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 25 €

STARTER:

Zucchine marinate VEG

Thinly sliced zucchini marinated with lemon and orange, Mö Chavre -cream, smoked almonds, fresh mint

MAIN:

Pizza

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

AMALFI | TWO COURSES 30 €

STARTER:

Burrata GF

Burrata, cherry tomatoes in balsamic marinade, gremolata, pangrattato (toasted breadcrumbs), olive oil, black pepper

MAIN:

Pizza

Brought to the table sliced, so you can share!

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

POMPEII | THREE COURSES 32 €

STARTER:

Zucchine marinate VEG

Thinly sliced zucchini marinated with lemon and orange, Mö Chavre -cream, smoked almonds, fresh mint

MAIN:

Pizza

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

DESSERT:

Nettarina VEG, GF

Marinated nectarine, tropical gelato, Vecchia Romagna syrup, fresh mint

FESTA NAPOLETANA

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!

Orzo pasta, fennel and orange LF

Mozzarella, tomato and basil GF

Olives marinated with lemon and orange VEG, GF

Tuna, black beans, celery and capers DF, GF

Green salad with olive oil and balsamic vinegar VEG, GF

Cold cuts, cheese and jam GF

Focaccia, oil 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.

MARINARA

Neapolitan peeled tomatoes, garlic, basil, oregano, olive oil
VEG


13,90

AGLIO, OLIO E PEPERONCINO (WHITE)

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

19,90

MARGHERITA

Neapolitan peeled tomatoes, Fior di Latte mozzarella, basil, Pecorino Romano & Gran Biraghi cheese, olive oil (vegan version  + 5€)
LL

16,90

QUATTRO FORMAGGI (WHITE)

Fior di Latte mozzarella, Provola, Gorgonzola, sage, Gran Biraghi crumbles, hazelnut, apricot jam, olive oil

20,90

CON SALAME

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

19,90

POLVERE (WHITE)

Provola, roasted cherry tomatoes, fried capers, olive powder, anchovies powder, garlic oil, rocket sprouts
LL

20,90

LUNA ROSSA

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

19,90

TONNARELLA (WHITE)

Fior di Latte mozzarella, Pecorino & Gran Biraghi cheese, basil, tuna, onions, capers, lemon zest, olive oil
LL

20,90

DIAVOLA

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

19,90

PROSCIUTTO E FUNGHI

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

20,90

IMAN JA LEENA (WHITE)

Fior di Latte mozzarella, Ricotta, zucchini, Pecorino & Gran Biraghi cheese, pine nuts, fried sage, browned butter
LL

19,90

SPIANATA

Neapolitan peeled tomatoes, Pecorino & Gran Biraghi cheese, basil, smoked Provola cheese, Spianata Calabra salami, roasted peppers, caramelized onions, black pepper, olive oil
LL

19,90



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 €
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	12,00 €
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 (Lemon Twist & Sicilian Spritz)	6,50 €

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>	
Angelo Negro Cescu Dolcetto d'Alba	68,00 €
<i>Dolcetto</i>	

WHITE WINES

Vino Della Casa	45,00 €
Angelo Negro Serra Lupini, Italy	62,00 €
<i>Arneis</i>	
Alois Lageder Riff, Italy	62,00 €
<i>Pinot Grigio</i>	
Frescobaldi Albizzia, Italy	62,00 €
<i>Chardonnay</i>	
Umani Ronchi Vellodoro, Italy	62,00 €
<i>Pecorino</i>	
Mehrlein Riesling, Germany	68,00 €
<i>Riesling</i>	

ROSÉ, BUBBLES & DESSERT

Frescobaldi Alié Rose, Italy	58,00 €
Maschio Prosecco Extra Dry	58,00 €
Blanc / Rose	
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.**