



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, roasted chestnut and walnut, marinated apple, rosemary honey

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:

Arancini GF, VEG

Butternut squash arancini, vegan 'Nduja mayonnaise, dried olive crumb, kale, citrus vinaigrette

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 GF

Burrata, roasted chestnut and walnut, marinated apple, rosemary honey

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:

Arancini GF, VEG

Butternut squash arancini, vegan 'Nduja mayonnaise, dried olive crumb, kale, citrus vinaigrette

MAIN:

Pizza

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

DESSERT:

Amarena L

Cherry mascarpone cream, cherry syrup, vanilla gelato, marinated Amarena cherries, Amaretti almond biscuits

POMPEII | THREE COURSES 31 €

STARTER:

Arancini GF, VEG

Butternut squash arancini, vegan 'Nduja mayonnaise, dried olive crumb, kale, citrus vinaigrette

MAIN:

Pizza

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

DESSERT:

Pera, nocciole e cioccolato VEG, GF

Marinated pear, hazelnut gelato, chocolate sauce, roasted hazelnuts

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

ADD TIRAMISU FOR DESSERT: 8 € / 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  + 2€)

LL

16,90

QUATTRO FORMAGGI (WHITE)

Fior di Latte mozzarella, smoked Provola cheese, 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

CACIO E PEPE (WHITE)

Fior di Latte mozzarella, Guanciale (pork cheek), Pecorino & Gran Biraghi cheese, black pepper, basil, olive oil

LL

20,90

LUCIFERO

Neapolitan peeled tomatoes, vegan pepperoni (Santun Seitan), vegan 'Nduja salami, vegan mozzarella and parmesan, basil, olive oil

VEG

19,90

TONNARELLA (WHITE)

Fior di Latte mozzarella, Pecorino & Gran Biraghi cheese, basil, tuna, red onion, 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

FRIGGIONE

Neapolitan peeled tomatoes, Fior di Latte mozzarella, Friggione (onion and tomato sauce), anchovies, Kalamata olives, capers, pangrattato (toasted breadcrumbs), basil, olive oil

LL

19,90

CONTRATTO

Neapolitan peeled tomatoes, Fior di Latte mozzarella, Pecorino & Gran Biraghi cheese, Salsiccia Piccante salami, dried olive crumb, orange zest, chives, olive oil

LL

20,90



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 Mocktail (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

APERITIF

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 Mocktails 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>	
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 €
<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.**