

APERITIF

Aperol Spritz	14,00
Negroni	12,00
House Prosecco BIO 12 cl	12,00

BEER & CIDER

Via Tribunali Beer- 0,33l	9,90
Pale Ale (4,9%), IPA (6,5%) or Sour Ale (4,5%)	
Aura 4,5% - 0,4l	8,90
Birra Moretti 4,6% - 0,4l	9,90
Mela Rossa (Cider) 4,5% - 0,33l	9,90
Original Long Drink 5,5% - 0,33l	8,90

HOUSE WINES

House Red	25cl / 50cl	17 / 34
House White		17 / 34

WHITE

Alois Lageder Riff, Italy	12cl / 16cl / btl	13 / 16 / 62
Pinot Grigio		
Frescobaldi Albizzia, Italy	13 / 16 / 62	
Chardonnay		
Mehrlein Riesling, Germany	14 / 17 / 68	
Riesling		
Umani Ronchi Vellodoro, Italy	62 / btl	
Pecorino		
Angelo Negro Serra Lupini, Italy	62 / btl	
Arneis		

RED

Via Tribunali Rosso Toscana, Italy	12cl / 16cl / btl	11 / 14 / 52
Sangiovese, Malvasia		
Frescobaldi Castiglioni Chianti, Italy	13 / 16 / 62	
Sangiovese, Merlot		
Verrocchio Valpolicella Ripasso, Italy	13 / 16 / 62	
Rondinella, Corvina, Molinara		
Tenuta Rapitalà, Italy	58 / btl	
Nero d'Avola		
Angelo Negro Cescu Dolcetto	68 / btl	
d'Alba, Italy		
Dolcetto		

ROSÉ & BUBBLES

Frescobaldi Alié Rosé	12cl / 16cl / btl	12 / 15 / 58
Maschio Prosecco Extra Dry		12 / 15 / 58
Ca del Bosco Cuvée Prestige		79 / btl
Pol Roger Brut Réserve Champagne		99 / btl

SOFT DRINKS

Sparkling Water	2,00 / 75 cl
Sodas from tap 0,25-0,4l /	3,50-4,50
Sodas 0,25l btl	3,50
San Pellegrino - 0,33l	6,00
Ask our staff for flavours	
Birra Moretti 0%	6,00
Blend mocktail 0% 0,33l	6,50
Lemon Twist & Sicilian Spritz	
Aperol Spritz 0%	12,50
Prosecco 0%	8,00

DIGESTIF

Massolino Moscato d'Asti, Italy	8,00 / 8cl
Sweet white dessert wine	
Bersano Brachetto d'Acqui, Italy	8,00 / 8cl
Sweet red dessert wine	
Limoncello	9,00 / 4cl
Grappa	8,00-35,00 / 4cl
Ask our staff for varieties	
Espresso Martini	15,00



THE BEST THINGS IN LIFE HAPPEN BETWEEN APEROL SPRITZ AND TIRAMISÙ

PIZZA

MARINARA

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

13,90

MARGHERITA

Neapolitan peeled tomatoes, Fior di Latte mozzarella, basil, Pecorino Romano & Gran Biraghi cheese, olive oil (vegan version  + 2€)
LL

16,90

CON SALAME

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

19,90

LUNA ROSSA

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

19,90

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

FIASTRA BY IMAN JA LEENA (WHITE)

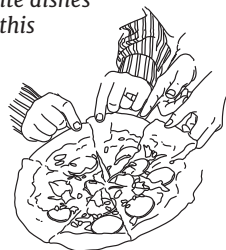
Fior di Latte mozzarella, Ricotta, zucchini, Pecorino Romano & Gran Biraghi cheese, pine nuts, fried sage, browned butter
LL

19,90

"On our very first trip to Italy together, we ended up in a small restaurant where we ate butter-and-sage pasta. It became one of our favorite dishes for the rest of our lives, and now this pizza inspired by it takes us back to one of the most wonderful trips of our lives!"

@imanjaleenasafkaa

Iman & Leena



AGLIO, OLIO E PEPERONCINO (WHITE)

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

19,90

QUATTRO FORMAGGI (WHITE)

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

20,90

POLVERE (WHITE)

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

20,90

TONNARELLA (WHITE)

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

20,90

PROSCIUTTO E FUNGHI

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

20,90

SPIANATA

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

20,90

GLUTEN-FREE DOUGH - 4,00 ASK OUR STAFF ABOUT THE ALLERGENS.

Our gluten-free pizzas are made from completely gluten-free ingredients. However, they are prepared in the same kitchen and oven as our regular pizzas. Consequently, our portions are not suitable for people with celiac disease.

KIDS PIZZA - 11,90

Tomato sauce, mozzarella and 1 topping from the list: ham, 'nduja , tuna, salame, spianata , olives, or champignon

DIP YOUR CRUST – FAI LA SCARPETTA!

It's Italian for "Do the little shoe!" and means wiping your plate to enjoy every last drop of your meal. So don't let one of the best crusts in the world go to waste – just choose a sauce.

Peperoncino honey GF, DF 
Cacio e pepe GF
Gremolata GF, VEG
Truffle GF, VEG

2,90 / 50 ml



SNACKS & SIDES

Smoke-roasted salted almonds GF, VEG	3,90
Marinated olives GF, VEG	3,90
Green salad, vinaigrette & Gran Biraghi GF	3,90
Focaccia with olive oil & balsamico VEG	3,90

STARTERS

ZUCCHINE MARINATE VEG

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

6,90

FRITTATINE DI PASTA LF

Fried pasta with guanciale (pork jowl), capers, cacio e pepe sauce, Gran Biraghi cheese

8,90

BURRATA GF

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

12,90

CAESAR SALAD LF (GF)

Romaine salad, Caesar sauce, Gran Biraghi cheese, croutons

CHOOSE: crayfish or vegan NoChicken soy bites
(ALSO AVAILABLE VEGAN)

8,90/16,90

DESSERTS

TIRAMISÙ DELLA MAMMA LF

Our traditional tiramisu: espresso-dipped savoiardi cookies, rich mascarpone cream, cocoa

8,90

NETTARINA GF, VEG

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

7,90

PISTACCHIO, LAMPONI E VANIGLIA LF

Pistachio mascarpone cream, raspberry melba, vanilla gelato, cantuccini (traditional almond biscuit)

7,90

GELATO GF (DF)

Ask about our flavours!

6,90

CREATING WIDE SMILES WITH GREAT PIZZA