



# FINE fine PIZZA



*Happiness is a pizza made FINE.  
The thin pizza, easily digestible that satiates you.  
For those who live life lightly, for those who love fresh  
and refined ingredients.  
Our fine pizza is made for you.*

**Pizza  
light,  
crispy,  
fine.**

*In the preparation of pizza, we use only highly selected flours.  
Thanks to the collaboration with Molini Lario, in Como, flours produced through a particular  
technique. A Made Italy line of flours able to enhance the typical characteristics of softness,  
fragrance and crunchiness. The variety of grains used in these flours are essential to obtain a  
proper protein structure to support the fermentation phase, thus favoring the production of a  
finished product with high digestibility.*

## English menu

*Dear guest,  
If you have allergies and/or food  
intolerances, ask for our allergen  
menu. We will be happy to help you  
in the best way.*

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## Our cutting boards

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### FINE Board

*for 2 people*

San Daniele ham PDO, Mortadella Bologna, Salame Milano,  
served with Bufala Mozzarella DOP

15

Allergeni: 1; 7; 12

### Mortadella Bologna PGI

*served with*

homemade focaccia

7

Allergeni: 1; 7; 12

### San Daniele ham PDO

*served with*

homemade focaccia

9

Allergeni: 1; 7; 12

### High Quality Cooked Ham

*served with*

homemade focaccia

7

Allergeni: 1; 7; 12

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## Kitchen

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### Crudo di San Daniele DOP e Bufala

Prosciutto crudo di San Daniele DOP e  
Bufala Campana DOP Latteria Sorrentina

13

Allergeni: 7; 12

### Cotto e Bufala

Bufala campana DOP,  
prosciutto cotto e basilico

9

Allergeni: 7; 12

### Burrata

Burrata Latteria Sorrentina con pomodori  
datterini gialli e rossi, zest di limone e basilico

8

Allergeni: 7

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## Fries

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### French fries\*

3,90

Allergeni: 1; 5; 6

### American French fries\*

4,90

Allergeni: 1; 5; 6

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## Salad

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### Dolce Vita

Mixed salad, high quality cooked ham, yellow and red datterini tomatoes,  
Buffalo buffalo DOP, Grana Padano DOP

13

Allergeni: 7; 12

### Greca

Mixed salad, mix of tomatoes, feta, red onions,  
cucumbers, Taggiasca olives

12

Allergeni: 7

### Ortolana

Mixed salad, yellow and red datterini tomatoes,  
courgettes, peppers, Taggiasca olives

11

### Caprese

Bufala Campana DOP Latteria Sorrentina, tomatoes,  
oregano, extra virgin olive oil, fresh basil

10

Allergeni: 7



Gluten-free dough + 2,90  
Mozzarella lactose free + 1,90



To create our pizzas we use 100% Italian flours "Molini Lario"

## Quattro formaggi

in cooking

Mozzarella Latteria Sorrentina,  
smoked Provola, Gorgonzola cheese,

at the end of cooking

Parmigiano Reggiano cheese,  
fresh basil

12

Allergens: 1; 7; 12

## Capricciosa

in cooking

San Marzano Tomatoes La Torrente,  
Mozzarella cheese Latteria Sorrentina,  
High Quality cooked ham,  
artichokes, mushrooms, Taggiasca olives,

at the end of cooking

fresh basil

12

Allergens: 1; 7; 12

## Cotto

in cooking

San Marzano Tomatoes La Torrente,  
Mozzarella cheese Latteria Sorrentina,

at the end of cooking

High Quality cooked ham,  
fresh basil

11

Allergens: 1; 7; 12

## Zucchini

in cooking

San Marzano Tomatoes La Torrente,  
Mozzarella cheese Latteria Sorrentina,  
courgettes, fiore di zucca,

at the end of cooking

Parmigiano Reggiano cheese,  
fresh basil

14

Allergens: 1; 7; 12

## Marinara Sbagliata

in cooking

San Marzano Tomatoes La Torrente,  
Mozzarella cheese Latteria Sorrentina,  
tuna, red onion from Tropea,  
red datterini tomatoes from Sicily,

at the end of cooking

fresh basil

11

Allergens: 1; 7; 12

## Speck e Zola

in cooking

San Marzano Tomatoes La Torrente,  
Mozzarella cheese Latteria Sorrentina,  
Gorgonzola cheese,

at the end of cooking

speck Alto Adige PGI,  
fresh basil

12

Allergens: 1; 7; 12

## Diavola

in cooking

San Marzano Tomatoes La Torrente,  
Mozzarella cheese Latteria Sorrentina,

at the end of cooking

spicy salami,  
fresh basil

11

Allergens: 1; 7; 12

## Veggie

in cooking

Coulis of yellow datterini tomatoes,  
baked courgettes and aubergines,

at the end of cooking

fresh basil

12

Allergens: 1; 7; 12

## Crudo

in cooking

San Marzano Tomatoes La Torrente,  
Mozzarella cheese Latteria Sorrentina

at the end of cooking

prosciutto raw ham San Daniele DOP,  
fresh basil

13

Allergens: 1; 7; 12

## Napulè

in cooking

San Marzano Tomatoes La Torrente,  
Mozzarella cheese Latteria Sorrentina  
capers from Pantelleria,

at the end of cooking

Cetara anchovies,  
Pantelleria oregano, fresh basil

12

Allergens: 1; 4; 7; 12

## Margherita DOP

in cooking

Yellow tomato sauce,  
Mozzarella cheese Latteria Sorrentina,  
Buffalo Mozzarella DOP,

at the end of cooking

fresh basil

12

Allergens: 1; 7; 12

## Bufalina

in cooking

San Marzano DOP tomato,  
DOP Campania buffalo milk,

at the end of cooking

fresh basil

11

Allergens: 1; 7; 12

## Fine

in cooking

Yellow tomato sauce,  
Mozzarella cheese Latteria Sorrentina,  
Buffalo Mozzarella DOP,  
cherry tomatoes,  
at the end of cooking  
prosciutto raw ham San Daniele DOP,  
Parmigiano Reggiano cheese,  
fresh basil

15

Allergens: 1; 7; 12

## Golosa

in cooking

San Marzano Tomatoes La Torrente,  
Mozzarella cheese Latteria Sorrentina,  
spicy salami, Gorgonzola cheese,  
Taggiasca olives,  
at the end of cooking  
fresh basil

14

Allergens: 1; 7; 12

## Tartufo

in cooking

Mozzarella cheese Latteria Sorrentina,  
sausage,  
at the end of cooking  
DOP Campania buffalo ricotta,  
truffle oil,  
fresh basil

14

Allergens: 1; 7; 12

## Ciccia

in cooking

San Marzano Tomatoes La Torrente,  
Mozzarella cheese Latteria Sorrentina,  
sausage, smoked Provola,  
at the end of cooking  
fresh basil

12

Allergens: 1; 7; 12

## Orto Mio

in cooking

San Marzano Tomatoes La Torrente,  
fiordilatte from Naples Latteria Sorrentina,  
Red radish,  
courgettes, aubergines, peppers,  
at the end of cooking  
fresh basil

12

Allergens: 1; 7; 12

## Ricottina

in cooking

Coulis of yellow datterini tomatoes,  
fiordilatte from Naples Latteria Sorrentina,  
courgette flowers,  
at the end of cooking  
DOP Campania buffalo ricotta,  
fresh basil

14

Allergens: 1; 7; 12

## Fiore

in cooking

Fiordilatte of Naples Sorrento Dairy,  
courgette flowers,  
at the end of cooking  
speck Alto Adige PGI,  
fresh basil

13

Allergens: 1; 7; 12

## Radichio

in cooking

San Marzano Tomatoes La Torrente,  
Mozzarella cheese Latteria Sorrentina,  
Treviso Red Chicory,  
High Quality cooked ham,  
at the end of cooking  
Parmigiano Reggiano cheese,  
fresh basil

14

Allergens: 1; 7; 12

## Alice

in cooking

San Marzano Tomatoes La Torrente,  
yellow and red datterini tomatoes,  
at the end of cooking  
anchovies from Cetara Armatore,  
Burrata Sorrento Dairy,  
fresh basil

14

Allergens: 1; 4; 7; 12

## Celeste

in cooking

San Marzano Tomatoes La Torrente,  
Mozzarella Latteria Sorrentina,  
Buffalo Mozzarella DOP, smoked Provola,  
artichokes,  
at the end of cooking  
prosciutto raw ham San Daniele DOP,  
fresh basil

15

Allergens: 1; 7; 12

## Rosa

in cooking

Fiordilatte of Naples Sorrento Dairy,  
DOP Campania buffalo milk,  
at the end of cooking  
mortadella Bologna PGI,  
chopped pistachios from Bronte DOP,  
fresh basil

14

Allergens: 1; 7; 12

## Italia mia

in cooking

San Marzano DOP tomato,  
red datterini tomatoes,  
at the end of cooking  
Burrata Sorrento Dairy,  
San Daniele DOP raw ham,  
fresh basil

14

Allergens: 1; 7; 12

# Homemade Desserts

Tiramisu	Creme Brulee	Panna Cotta	Cheesecake
5,90			

## Beverage

San Bernardo mineral water / Still 50 cl	2,50
San Bernardo mineral water / Sparkling 50 cl	2,50
Coca Cola	3,50
Coca Cola Zero	3,50
Altre bibite	3,50
Caffè Illy	1,60
Crema al caffè Illy	3,90
Lemon sorbet	4,90

### Bitters & Liqueurs

Braulio	4	Limoncino	4
Braulio Riserva	5,50	Sambuca	4
Amaro del Capo	4,50	Liquirizia	4
Montenegro	5	Grappa Barricata	5,50
Mirto Rosso	5	Grappa Bianca	4
Baileys	4	Jefferson	7

## Beer

		Small	Medium
Ichnusa	4,7% vol.	4,50	6
Birra Moretti La Rossa	7,2% vol.	5	6,50

Allergeni: 1

## Allergens

1. Gluten	Cereals, wheat, rye, barley, oats, spelt, kamut, including hybridized derivatives.
2. Shellfish	Marine and freshwater: shrimp, scampi, lobster, crab and the like.
3. Eggs and derivatives	Eggs and products containing them such as: mayonnaise, emulsifiers, egg pasta.
4. Fish	Food products in which fish is present, even if in small percentages.
5. Peanuts and derivatives	Packaged snacks, creams and condiments in which there is even in small doses.
6. Soy	Derived products such as: soy milk, tofu, soy noodles and the like.
7. Milk and derivatives	Any product in which milk is used: cheese, yoghurt, biscuits, cakes, ice cream and various creams.
8. Nuts	Almonds, hazelnuts, walnuts, cashew nuts, pecans, cashews and pistachios.
9. Celery	Both in pieces and in preparations for soups, sauces and vegetable concentrates.
10. Mustard	It can be found in sauces and condiments, especially mustard.
11. Sesame	Whole seeds used for bread, flours even if they contain it in a minimum percentage.
12. Sulfur dioxide and sulphites	Foods in vinegar, in oil and in brine, jams, dried mushrooms, preserves, etc.
13. Lupins	Present in vegan foods in the form of: roasts, salami, flour and the like.
14. Molluscs	Scallops, razor clams, scallops, mussels, oysters, limpets, clams, cockles, etc.

By using allergens during the processes we carry out, we cannot guarantee the absence of cross-contamination. Therefore all our preparations may contain traces of the following allergenic substances referred to in EU Reg. 1169/11 - Annex II: fish and fish-based products, molluscs and mollusc-based products, crustaceans and crustacean-based products, cereals containing gluten, eggs and egg-based products, soy and soy-based products, milk and milk-based products, sulfur dioxide and sulphites, tree nuts, celery and celery-based products, lupins and lupins, peanuts and peanut products, mustard and mustard products, sesame seeds and sesame seed products. For any information on substances and allergens, it is possible to consult the specific documentation that will be provided, on request, by the staff on duty.

## Bottled beers

Allergens: 1



## Wine White

Allergens: 12



Wine glass:  
ask for availability  
to the service staff

## Wine Red

Allergens: 12



Wine glass:  
ask for availability  
to the service staff

## Rosati

Allergens: 12



## Bollicine

Allergens: 12



<b>Pedavena No Glutine</b> 33 cl.   4.8% vol.   Italia	6	<b>Ambita - 32 Via dei Birrai - Chiara</b> Artigianale   75 cl.   4.5% vol.   Italia	22
<b>Ichnusa Non Filtrata</b> 33 cl.   5% vol.   Italia	6	<b>Curmi - 32 Via dei Birrai - Blanche</b> Artigianale   75 cl.   5.8% vol.   Italia	22
<b>Maisel Friends - Ipa</b> 33 cl.   6.3% vol.   Germania	9	<b>Oppale - 32 Via dei Birrai - Pale Ale</b> Artigianale   75 cl.   5.5% vol.   Italia	22
<b>Maisel Weisse - Weissbier</b> 50 cl.   5,2% vol.   Germania	9	<b>Audace - 32 Via dei Birrai - Strong Ale</b> Artigianale   75 cl.   8.4% vol.   Italia	22
		<b>Nebra - 32 Via Dei Birrai - Ambrata</b> 75 cl.   8% vol.   Italia	22
		<b>Admiral - 32 Via Dei Birrai - Rossa doppio malto</b> 75 cl.   6.3% vol.   Italia	22

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<b>Lugana DOC "I Frati"</b> Cà dei Frati   Lombardia	29
<b>Gewürztraminer "Joseph" DOC</b> Hofstätter   Alto Adige	29
<b>Passerina</b> Marconi Vini   Marche	22
<b>Falà Falanghina</b> Vigne Storte   Campania	23

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<b>Chianti Classico</b> Sant'Illario   Toscana	26
<b>Cabernet Sauvignon</b> Domus Vini   Veneto	21
<b>Montepulciano d'Abruzzo DOP</b> Terre Forti Caviro   Toscana	21
<b>Nero D'Avola "Syrah" DOP</b> Vitis Nostra   Sicilia	22

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<b>Classico DOC Rosa dei Frati</b> Cà dei Frati   Lombardia	26
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<b>Franciacorta "Brut" DOCG</b> Contadi Castaldi   Lombardia	45
<b>Bellavista Grande Cuvée Alma Brut</b> Franciacorta   Bellavista	55
<b>Prosecco DOC Brut "Berto"</b> V8+ Vineyards   Veneto	22