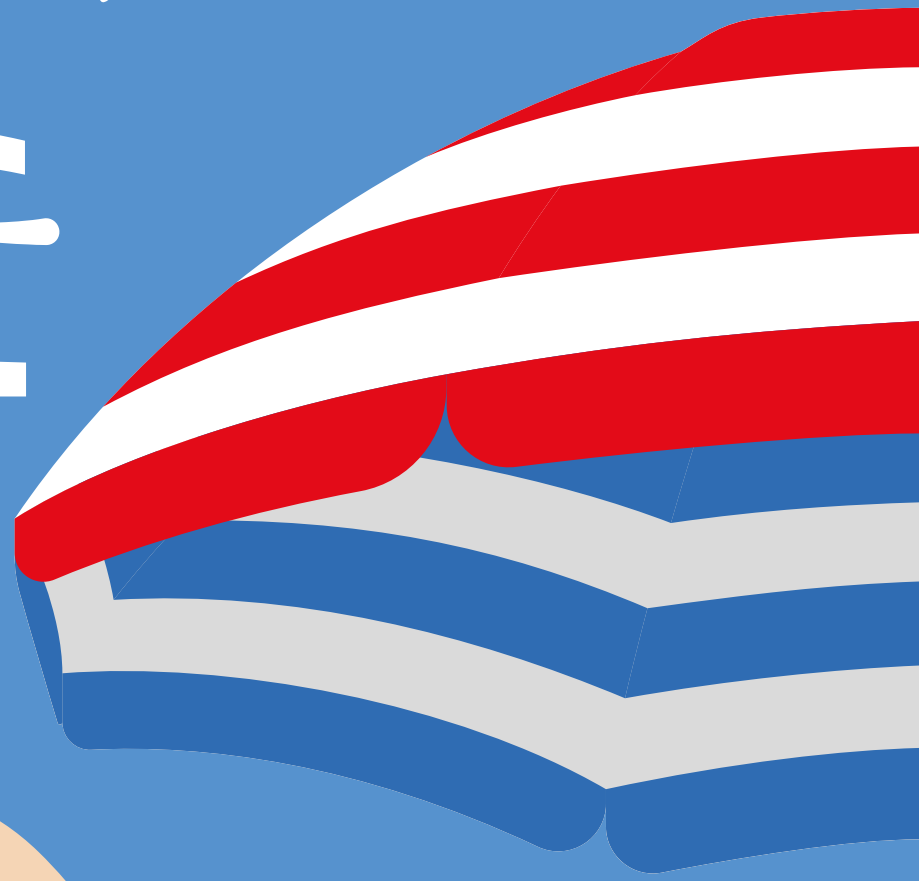
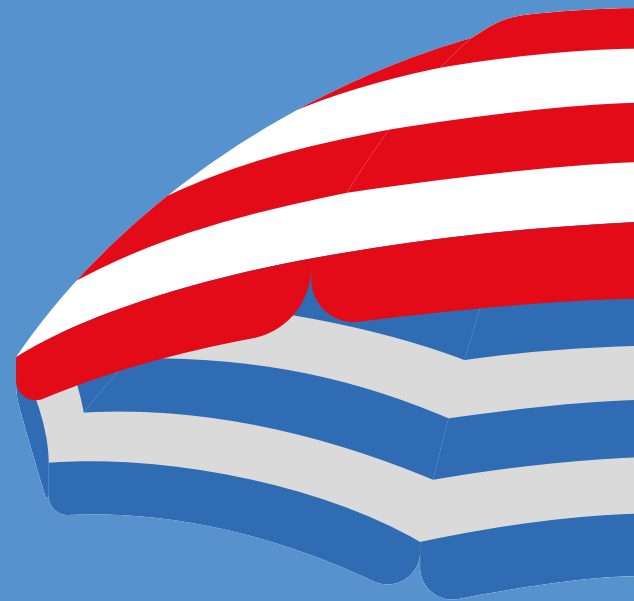
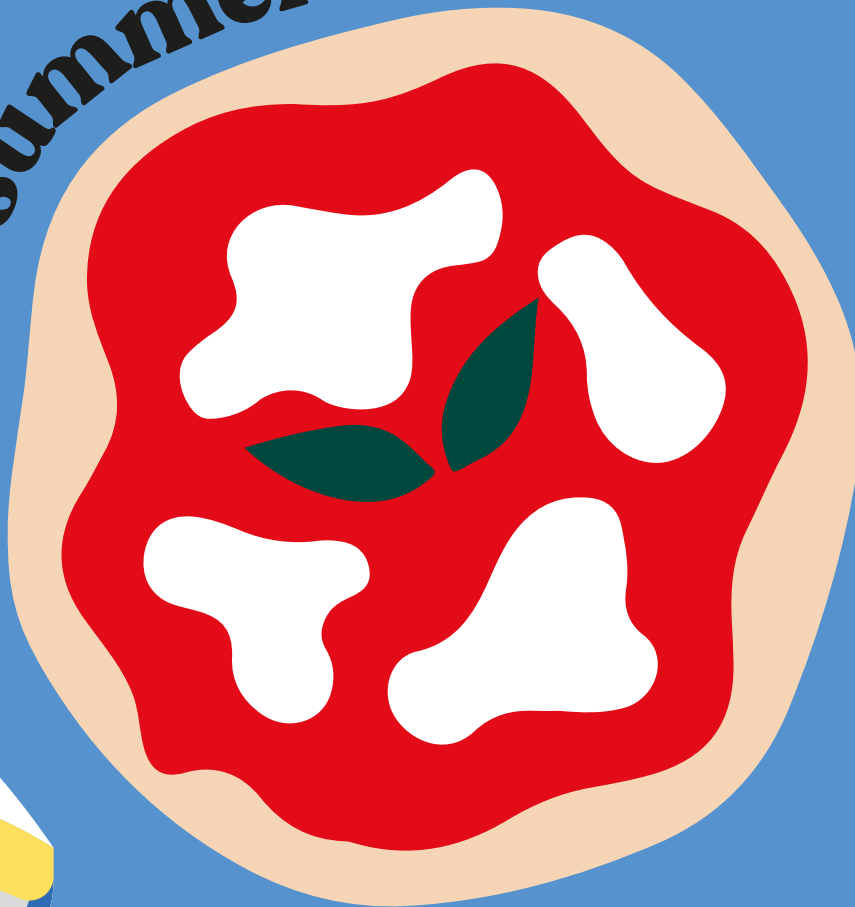


FINE

PIZZA



A fine summer's day



Thin, easily digestible, filling you up! For those who live life lightly, for those who love fresh and refined ingredients and cannot do without a fine pizza.



In preparing the dough for our fine pizza we use a blend of selected Italian flours: multigrain flour; type "1" soft wheat; wholemeal soft wheat.

Able to enhance the typical characteristics of fragrance and crunchiness.

The variety of grains used in these flours are essential for obtaining a particularly light and easily digestible dough, thanks to the presence of vital wheat germ, one of the most complete natural food supplements. Wheat germ is the heart of the wheat grain, the most nutritious, still vital, fragrant and golden part.

Menu Summer

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



Lactose-free mozzarella • 1,50



Gluten-free dough • 2,50

FINE
PIZZA

Add 125g of Burrata to your pizza • 3,50

Red



MARGHERITA FINE • 12

*during cooking*S. Marzano tomatoes,
mozzarella from Agerola,
DOP Campania buffalo milk,
yellow and red datterini tomatoes,*out of cooking*

basil

Allergeni: 1; 7; 12



BUFALINA • 10

*during cooking*S. Marzano tomatoes,
DOP Campania buffalo milk,*out of cooking*

basil

Allergeni: 1; 7; 12



MARGHE DOP • 11

*during cooking*Yellow cherry tomatoes,
mozzarella from Agerola,
DOP Campania buffalo milk,*out of cooking*

basil

Allergeni: 1; 7; 12



MARINARA SBAGLIATA • 12

*during cooking*S. Marzano tomatoes,
yellow and red datterini tomatoes,
garlic, Taggiasca olives,*out of cooking*

Cetara anchovies,

basil

Allergeni: 1; 4; 12



PEPPERONI • 11

*during cooking*S. Marzano tomatoes,
mozzarella from Agerola,
spicy salami,
flakes of Parmesan,

Origan

Allergeni: 1; 7; 12

CAPRICCIOSA • 13

*during cooking*S. Marzano tomatoes,
mozzarella from Agerola,
Champignon mushrooms, artichokes,

Taggiasca olives,

Capitelli cooked ham

Allergeni: 1; 7; 12

ORTO MIO • 13

*during cooking*S. Marzano tomatoes,
mozzarella from Agerola,
courgettes, aubergines, peppers,*out of cooking*

basil

Allergeni: 1; 7; 12



FIORE • 14

*during cooking*S. Marzano tomatoes,
DOP Campania buffalo milk,
courgette flowers, courgettes,*out of cooking*

Grana Padano DOP

Allergeni: 1; 7; 12

COTTO • 13

*during cooking*S. Marzano tomatoes,
mozzarella from Agerola,*out of cooking*

Capitelli cooked ham,

basil

Allergeni: 1; 7; 12

CRUDO • 13

*during cooking*S. Marzano tomatoes,
mozzarella from Agerola,*out of cooking*

24 month raw ham,

basil

Allergeni: 1; 7; 12

NAPOLETANA • 12

*during cooking*S. Marzano tomatoes,
mozzarella from Agerola,
capers,*out of cooking*

oregano, Cetara anchovies

Allergeni: 1; 4; 7; 12

TONNO 2.0 • 13

*during cooking*Yellow cherry tomatoes,
red onion, braised leek,

tuna in oil,

yellow and red datterini tomatoes,

Taggiasca olives

Allergeni: 1; 7; 12

White



CROSTINO • 12

*during cooking*Mozzarella from Agerola,
Capitelli cooked ham

Allergeni: 1; 7; 12

BOSCO • 13

*during cooking*Mozzarella from Agerola,
Champignon mushrooms,
sausage

Allergeni: 1; 7; 12

SALSICCIA E FRIARIELLI • 13

*during cooking*Mozzarella from Agerola,
smoked provola from Agerola,
sausage, broccoli

Allergeni: 1; 7; 12

ROSA • 13

*during cooking*Mozzarella from Agerola,
out of cooking
pistachio mortadella,
Burrata 125 gr,
chopped pistachios

Allergeni: 1; 7; 12



MARE FIORI • 13

*during cooking*Fior di latte from Agerola,
DOP Campania buffalo,
courgette flowers,*out of cooking*

Cetara anchovies,

Allergeni: 1; 4; 7; 12



FIAMMA • 15

*during cooking*S. Marzano tomatoes,
DOP Campania buffalo, gorgonzola,
'Nduja, spicy salami,
Taggiasca olives,*out of cooking*

basil

Allergeni: 1; 7; 12

Signature



BELLA ITALIA • 14

*during cooking*S. Marzano tomatoes,
mozzarella from Agerola,*out of cooking*

24 month raw ham,

Burrata 125 gr,

basil

Allergeni: 1; 7; 12



VEGAN • 13

*during cooking*Yellow cherry tomatoes,
courgettes, courgette flowers,

Taggiasca olives,

out of cooking

chopped pistachios

Allergeni: 1; 5; 12



INGLESE • 13

*during cooking*S. Marzano tomatoes,
mozzarella from Agerola,*out of cooking*roast beef, rocket,
flakes of Grana Padano DOP

Allergeni: 1; 7; 12



FICHI FICHI • 14

*during cooking*Mozzarella from Agerola,
DOP Campania buffalo,*out of cooking*fresh figs,
24 month raw ham,

balsamic glaze

Allergeni: 1; 7; 12

TARTARE • 15

*during cooking*Mozzarella from Agerola,
braised leek*out of cooking*beef tartare,
flakes of Grana Padano DOP

Allergeni: 1; 7; 12

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To share



FINE CUTTING BOARD • 16

recommended for 2 people
Raw ham aged 24 months,
Capitelli cooked ham,
Capitelli mortadella and spicy salami
served with Bufala Campana DOP

Allergens: 1; 7; 12

FRENCH FRIES • 4

Crispy and golden

MIXED FRIED* • 18

Fried calamari, prawns and vegetables

Allergens: 4; 12; 14

BRUSCHETTE

Raw ham aged 24 months and Bufala Campana DOP • 6

Allergens: 1; 7; 12

DOP Campania buffalo and Cetara anchovies • 6

Allergens: 1; 4; 7; 12

Cherry tomatoes and basil • 4

Allergens: 1; 12

FRYING SHRIMP* • 15

Fried prawns

Allergens: 4; 12; 14

Summer cuisine

RAW AND BUFFALO • 12

24 months raw ham with
Bufala Campana DOP e
fresh basil

Allergens: 1; 7; 12

ROAST BEEF • 13

English roast beef
with rocket and flakes of
Grana Padano DOP

Allergens: 1; 7; 12

TARTARE • 13

Beef tartare 150g, EVO oil,
Maldon salt flakes and
Datterini tomatoes

Allergens: 1; 7; 12



Salads

DOLCE VITA • 11

Mixed salad, cooked ham,
DOP Campania buffalo milk,
flakes of Grana Padano DOP,
yellow and red datterini tomatoes

Allergens: 1; 7; 12

MARE • 11

Mixed salad, tuna in oil,
yellow and red datterini tomatoes,
pitted Taggiasca olives

Allergens: 1; 4; 8; 12

CESARINA • 12

Mixed salad, chicken breast*,
pitted Taggiasca olives
flakes of Grana Padano DOP,
yellow and red datterini tomatoes

Allergens: 1; 7; 12



Draft beers

Allergens: 1

Ichnusa

ICHNUSA • 6
40 cl. / 4,7% vol.

Affligem

AFFLIGEM ROUGE • 6,5
30 cl. / 6,8% vol.

PANACHÉ • 6

40 cl. / Birra e Gassosa

32
Via dei birrai

Homemade beers

Allergens: 1

CURMI • 16

32 Via dei Birrai / Blance / 75 cl. / 5,8% vol.

NEBRA • 17

32 Via Dei Birrai / Ambrata / 75 cl. / 8% vol.

ADMIRAL • 17

32 Via Dei Birrai / Rossa / 75 cl. / 6,3% vol.

Bottled beers

Allergens: 1

ICHNUSA NON FILTRATA • 6

33cl. / 5% vol.

MAISEL WEISSE ORIGINAL • 8

Weiss / 50cl. / 5,2% vol.



PEDAVENA SUPERIOR • 4

Senza Glutine / Lager / 33cl. / 5,2% vol.

Beverage

Acqua San Bernardo / Naturale 50 cl • 2,5

Acqua San Bernardo / Frizzante 50 cl • 2,5

Coca Cola • 3,5

Coca Cola 1,0 lt. • 9

Coca Cola Zero • 3,5

Altre bibite • 3,5

Caffè Illy • 1,5

Amari e Liquori:

Braulio • 4

Braulio Riserva • 5,5

Amaro del Capo • 4,5

Montenegro • 5

Mirto Rosso • 5

Baileys • 4

Jefferson • 7

Limoncino • 4

Sambuca • 4

Liquirizia • 4

Grappa Barricata • 5,5

Grappa Bianca • 4

Wines bottle and glass

Allergens: 12

Ask the service staff about the availability of wines by the glass of 6

LUGANA I FRATI • 26

Cà Dei Frati / 13% vol. / 0.75l

GEWÜRZTRAMINER • 30

Elena Walch / 13,5% vol. / 0.75l

FALANGHINA FALÀ • 23

Vigne Storte / 13% vol. / 0.75l



CHIANTI CLASSICO • 28

Castello D'Albola / 13,5% vol. / 0.75l

VALPOLICELLA • 26

Tommasi / 13% vol. / 0.75l



Bollicine

Allergens: 12

FRANCIACORTA BRUT • 45

Contadi Castaldi / 12,5% vol. / 0.75l

GRANDE CUVÉE ALMA BRUT • 55

Bellavista Franciacorta / 12,5% vol. / 0.75l

PROSECCO VALDOBBIADENE • 22

Tre Ville / 11,5% vol. / 0.75l



Service and cover charge: 2

For any information on the presence of substances that can cause allergies and intolerances, it is possible to consult the specific documentation which will be provided, upon request, by the staff on duty.

1. Gluten / 2. Shellfish / 3. Eggs and derivatives / 4. Fish / 5. Peanuts and derivatives / 6. Soya / 7. Milk and derivatives / 8. Nuts / 9. Celery / 10. Mustard / 11. Sesame / 12. Sulfur dioxide and sulphites / 13. Lupins / 14. Molluscs

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 products, soy and soy products, milk and milk products, sulfur dioxide and sulphites, nuts, celery and celery products, lupins and products lupins, peanuts and peanut products, mustard and mustard products, sesame seeds and sesame seed products. The prices indicated are in Euro/€. Group restaurant: Whim-Group / www.whim-group.com

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