



The flour we use in our dough is the result of a blend developed with Petra® and Molino Vigevano®: Roman crunchiness and the fragrance of Italian grains.



The salt added to our pizza dough comes from the Trapani and Paceco salt pans, a Slow Food® Presidium.



Slow Food®

Casa Marrazzo® Organic Peeled Tomatoes represent a true excellence of the Italian tradition.



What do the people of Brianza drink?

SPRITZ • 7

Classic with Aperol or Bitter Campari,
Prosecco, soda, orange

SANGRIA • 7

Fresh and fragrant, with red wine,
fresh seasonal fruit

GIN AND TONIC • 8 oz

Gin, tonic, lemon
Choose your choice of gin

AMERICAN • 8

Bitter Campari, Red Vermouth,
Soda, orange

NEGRONI • 8

Bitter Campari, Red Vermouth,
Gin, orange

WRONG • 8 oz

Campari Bitter, Red Vermouth,
Sparkling wine, orange

From the kitchen

Signature



PATANEGRA • 13

Iberian Pata Negra Ham
"Joselito" Ham, served plain

Allergens: 12

SALAMI • 13

A selection of salami and jams,
served with our fine focaccia

Allergens: 1; 12

Signature

VITELLO TONNATO • 12

A Piedmontese classic with creamy tuna
sauce and demi-glace sauce

Allergens: 1; 3; 7; 12



ROAST BEEF • 13

English-style roast beef, arugula, and
Grana Padano shavings

Allergens: 7; 12



BEEF TARTARE • 11

Finely chopped, seasoned with extra virgin olive oil,
Maldon salt flakes

Signature

SAFFRON MONDEGHILI • 7

Milanese meatballs, soft on the inside and
crispy on the outside, with saffron sauce

Allergens: 1; 3; 7; 9



FRIES* • 5

Golden and crispy,
simple and irresistible

MOZZARELLA IN CARROZZA • 7

Soft, stringy, and delicious, with
mayonnaise and anchovy sauce

Allergens: 1; 3; 4; 7

Cover Charge and Service • 2.5

*Frozen or frozen products may be available. All prices are in €/Euro.

Guests are invited to consult the Allergen Registry (EU Regulation 1169/2011) with our staff.

**For those with gluten intolerances or allergies, we offer the option of having almost all our pizzas made with gluten-free dough, guaranteed by a certified external laboratory.

Cross-contamination is not guaranteed.

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

Ristorante del gruppo: Whim-Group / www.whim-group.com

Draft Beers

Allergens: 1

Krombacher 
KROMBACHER • 6
Pils / 40 cl

Krombacher 
RHENANIA • 7
Red / 40 cl

PANACHÉ • 6
Beer and soda / 40 cl

Craft in a bottle

Allergens: 1

“BIRRA DEL CONTE”
BIRRIFICIO LEGNONE • 7
Blanche / 33 cl

“AMORE CHE WEISS”
BIRRIFICIO LEGNONE • 7
Weissbier / 33 cl

 **“TESTA DI MALTO”**
BIRRIFICIO LEGNONE • 7
Pils No Glutine / 33 cl



Birrificio Legnone won several important awards in 2025, including silver and gold medals at international competitions such as the Frankfurt International Trophy and the European Beer Star, as well as national recognitions such as the silver medal at Beer of the Year 2025.

 Lactose-free mozzarella + 1,50

 Gluten-free dough** + 2,50

Non-contamination is not guaranteed.

Traditional classic pizzas

BUFALINA • 10

Tomato sauce, buffalo mozzarella, basil at the end

Allergens: 1; 7

Signature

ORTO MIO • 12

Tomato sauce, mozzarella, zucchini, eggplant, peppers

Allergens: 1; 7

CRUDO • 12

Tomato sauce, mozzarella, 24-month-old prosciutto crudo at the end, basil

Allergens: 1; 7

COTTO • 11

Tomato sauce, mozzarella, cooked ham at the end, basil

Allergens: 1; 7

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CAPRICCIOSA • 12

Tomato sauce, mozzarella, cooked ham, mushrooms, artichokes, Taggiasca olives

Allergens: 1; 7

DIAVOLA • 11

Tomato sauce, mozzarella, spicy salami

Allergens: 1; 7

TUNA AND ONION • 12

Tomato sauce, mozzarella, red onion, tuna in oil

Allergens: 1; 4; 7

VEGAN • 13

Yellow cherry tomato sauce, zucchini, Taggiasca olives, zucchini flowers, datterini tomatoes, end of cooking basil

Allergens: 1

Modifications to pizzas with added ingredients will result in a price increase.

Our Margherita and Marinara pizzas

MARINARA DOP • 9

Piennolo cherry tomatoes from Vesuvius,
pecorino romano, oregano, garlic

Allergens: 1; 7

Signature

MARGHE THREE TOMATOES • 11

Three tomato sauce,
basil *at the end of cooking*

Allergens: 1; 7

MARGHE DEL VESUVIO • 11

Old Naples Tomato sauce,
Vesuvius Piennolo cherry tomatoes,
Grana Padano shavings,
basil *at the end of cooking*

Allergens: 1; 7

MARGHE FINE • 11

Tomato puree, mozzarella,
datterini tomatoes,
at the end of cooking
Grana Padano shavings,
basil

Allergens: 1; 7

Our Special Pizzas

Signature

BELLA ITALIA • 16

Tomato sauce,
mozzarella,
at the end of cooking
Burrata, 24-month-aged prosciutto,
datterini tomatoes,
basil

Allergens: 1; 7

FIORE • 15

Tomato sauce,
fiordilatte, buffalo mozzarella,
zucchini, zucchini flowers,
at the end of cooking
Grana Padano shavings,
basil

Allergens: 1; 7

SABROSA • 17

Passata di pomodoro,
lardo di Pata Negra "Joselito",
cheese pecorino romano,
at the end of cooking
datterino semi dry confit,
basilico

Allergens: 1; 7

FIAMMA • 14

Tomato sauce,
buffalo mozzarella,
gorgonzola, Taggiasca olives,
'Nduja, spicy salami,
basil *at the end of cooking*

Allergens: 1; 7

CAPITALE • 14

Tomato puree,
mozzarella, red onion,
bacon, pecorino romano,
basil *at the end of cooking*

Allergens: 1; 7

Signature

PATA NEGRA • 19

Tomato puree,
mozzarella,
at the end of cooking
Iberian Pata Negra ham
"Joselito" ham

Allergens: 1; 7

Signature

AGRUMATA • 15

Yellow cherry tomato sauce,
Piennolo cherry tomatoes, capers,
at the end of cooking
Cetara "Armatore" anchovies,
lemon zest

Allergens: 1; 4; 7

TREVISO • 15

Mozzarella, gorgonzola,
red radicchio,
at the end of cooking
almonds,
balsamic vinegar glaze

Allergens: 1; 7; 8; 12

MILANESE • 16

Parmesan and saffron cream,
mozzarella cheese, sausage,
at the end of cooking
Grana Padano shavings,
basil

Allergens: 1; 7

Signature

SOTTOBOSCO • 16

Tomato sauce, mozzarella,
smoked provola,
sausage, mushrooms,
at the end of cooking
fried leek,
demi-glaze sauce

Allergens: 1; 7; 12

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Our desserts

TIRAMISU • 6

Mascarpone cream with ladyfingers, coffee, and cocoa

Allergens: 1; 3; 7; 12



STRAWBERRY PANNA COTTA • 6

Panna cotta served with fresh strawberry salad

Allergens: 7



CATALAN CREAM • 6

Crème cotta with caramelized sugar brittle

Allergens: 6; 7



COFFEE AFFOGATO • 5

Creamy fiordilatte ice cream served with a splash of hot espresso

Allergens: 3; 7; 12

Wines bottle and glass

Allergens: 12

“Our wines are selected to complement the structure and acidity of our pizzas.”

White

VERMENTINO • 22

Argiolas / Sardegna / **Calice • 5**

GEWÜRZTRAMINER • 25

Endrizzi / Trentino / **Calice • 7**

RIBOLLA GIALLA • 24

Bastianich / Friuli Venezia Giulia

PECORINO • 19

La Valentina / Abruzzo



Red

CHIANTI CLASSICO • 23

Sant'Ilario / Toscana / **Calice • 6**

PRIMITIVO DI MANDURIA • 19

San Marzano / Puglia / **Calice • 5**

DOLCETTO D'ALBA • 24

Marchesi di Gresy / Piemonte

ROSSO DI MONTALCINO • 24

Campogiovanni / Toscana



Bubbles

Allergens: 12

MAS DE FER PROSECCO • 22

Andreaola / Veneto / **Calice • 6**

BERLUCCHI '61 SATÈN • 38

Berlucchi / Lombardia

BRUT CUVÉE PRESTIGE • 40

Ca' Del Bosco / Lombardia

DOSAGE ZÉRO • 49

Ca' Del Bosco / Lombardia



Children's menu

PASTA WITH TOMATO SAUCE • 10

Pasta with tomato sauce

Allergens: 1

ALL PIZZAS • 10

Traditional classics

Water or soft drink is included

Offer reserved for children up to 10 years of age

Didn't finish your bottle? Take it home! Corkage fee: Bring your own bottle, we'll serve your wine at your table for €18 per bottle.