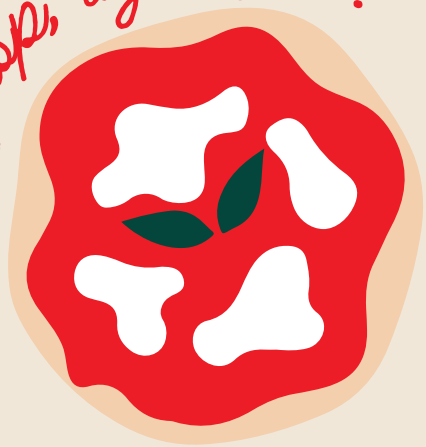
FINE PIZZA

Crisp, light, fine.



The flour

MOLINO PASINI

For our pizzas we use type "00" soft wheat flour from the carefully selected Molino Pasini®. A classic direct-method dough, naturally leavened for a fragrant, light and easy-to-digest pizza with a crispy crust.

The dough

Slow Food®

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

The tomato

CASA MARRAZZO 1934

Organic Peeled Tomatoes by Casa Marrazzo® are a true gem of the Italian tradition.

Let's start
BEFORE THE PIZZA

Something to share, until the pizza arrives!

CURED MEAT BOARD · 13
A selection of cured meats and hams, served with our focaccia
Allergens: Sulfites; Gluten (focaccia)

We're all
FRIED

Crisp and golden, made in house!

Fried in oil shared with breaded products. Gluten may be present through cross-contact. Not suitable for celiacs.

MONDEGHILI · 9
Milanese meatballs, soft inside and crispy outside, with saffron sauce
Allergens: Gluten, Eggs, Milk and dairy products, Celery

FRENCH FRIES* · 5
Golden and crispy, simple and irresistible
Not suitable for celiacs

CHICKEN NUGGETS · 7
Chicken bites, golden and crispy outside, tender inside, with your favorite sauce
Allergens: Gluten, Milk

BATTERED ZUCCHINI FLOWER* · 7
Crispy and golden, wrapped in a light batter, filled with anchovies and melting mozzarella
Allergens: Gluten, Fish, Milk and dairy products

STUFFED MOZZARELLA BITES · 7
Golden, crispy double breading, with a warm heart of melting provola
Allergens: Gluten, Milk

The flours used in our doughs may contain traces of milk and dairy products due to cross-contamination at source.
Any additional ingredients are subject to a surcharge; reducing or removing ingredients does not reduce the price.
*Product frozen at source. Depending on market availability, some products are frozen or deep-frozen at source. Please inform our staff of any allergies or intolerances.
For all products on the menu, the absence of allergens due to cross-contamination cannot be guaranteed. All prices shown are in €/Euro.

Lactose-free mozzarella + 1.50

Gluten-free dough** + 2.50

Absence of gluten cross-contamination is not guaranteed

Our crisp, light

PIZZA FINE

our Pizzas

SEASONAL

In-season ingredients, maximum flavor!

ZUCCA E ZOLA · 15

Pumpkin cream, fior di latte,
gorgonzola,
roasted pumpkin,
added after baking
shelled walnuts

Allergens: Gluten, Milk, Tree nuts

PORCINO E TALEGGIO · 17

Fior di latte, taleggio,
porcini mushrooms,
added after baking
Alto Adige PGI speck,
truffle oil

Allergens: Gluten, Milk

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Gluten-free dough** + 2.50

Absence of gluten cross-contamination is not guaranteed

our Pizzas

MOST LOVED

The traditional classics everyone loves!

CRUDO · 14
Tomato passata, fior di latte,
added after baking
prosciutto crudo, basil

Allergens: Gluten, Milk

MARGHERITA FINE · 11
Tomato passata,
fior di latte, datterini tomatoes,
added after baking
Grana Padano shavings, basil

Allergens: Gluten, Milk

CAPRICCIOSA · 15
Tomato passata, fior di latte,
cooked ham, mushrooms,
artichokes, Taggiasca olives,
added after baking
basil

Allergens: Gluten, Milk

BUFALINA · 12
Tomato passata,
buffalo mozzarella,
added after baking
basil

Allergens: Gluten, Milk

MARGHERITA · 9
Tomato passata,
fior di latte,
added after baking
basil

Allergens: Gluten, Milk

DIAVOLA · 12
Tomato passata,
fior di latte, spicy salami,
added after baking
basil

Allergens: Gluten, Milk

COTTO E FUNGHI · 13
Tomato passata,
fior di latte, cooked ham, mushrooms,
added after baking
basil

Allergens: Gluten, Milk

COTTO · 13
Tomato passata, fior di latte,
added after baking
cooked ham, basil

Allergens: Gluten, Milk

NAPOLETANA · 15
Tomato passata,
buffalo mozzarella,
capers, oregano,
added after baking
Armatore anchovy fillets, basil

Allergens: Gluten, Fish, Milk

SPECK E ZOLA · 13
Tomato passata, fior di latte,
gorgonzola,
added after baking
Alto Adige PGI speck

Allergens: Gluten, Milk

ORTO MIO · 13
Tomato passata, fior di latte,
zucchini, eggplant, bell peppers,
added after baking
basil

Allergens: Gluten, Milk

QUATTRO FORMAGGI · 13
Fior di latte,
smoked provola, gorgonzola,
Grana Padano shavings,
added after baking
basil

Allergens: Gluten, Milk

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Lactose-free mozzarella + 1.50

Gluten-free dough** + 2.50

Absence of gluten cross-contamination is not guaranteed

our Pizzas

SIGNATURE

Our own creations, carefully selected ingredients.

BELLA ITALIA · 17

Tomato passata, fior di latte,
added after baking
burrata, prosciutto crudo,
datterini tomatoes, basil

Allergens: Gluten, Milk

FIAMMA · 14

Tomato passata,
buffalo mozzarella, gorgonzola,
'nduja, spicy salami,
Taggiasca olives

Allergens: Gluten, Milk

FIORE · 15

Tomato passata,
fior di latte, buffalo mozzarella,
zucchini, zucchini flowers,
added after baking

Allergens: Gluten, Milk

SILVIO · 16

Buffalo mozzarella,
red onion, zucchini,
zucchini flowers,
Grana Padano shavings,
added after baking
prosciutto crudo, basil

Allergens: Gluten, Milk

VEGAN · 14

Tomato passata,
zucchini, zucchini flowers,
Taggiasca olives, datterini tomatoes,
added after baking
basil

Allergens: Gluten

DIAVOLA SBAGLIATA · 14

Yellow cherry tomato passata,
buffalo mozzarella, spicy salami,
added after baking
chili threads, basil

Allergens: Gluten, Milk

LA BAITA · 15

Fior di latte, Casera PDO,
porcini mushrooms, sausage,
thyme
added after baking
chili threads

Allergens: Gluten, Milk

EMILIA · 15

Fior di latte,
added after baking
Mortadella Bologna PGI,
Burrata,
chopped pistachios

Allergens: Gluten, Milk, Tree nuts

SANT'ANDREA · 15

Tomato passata, fior di latte,
red onion, datterini tomatoes,
bluefin tuna in oil,
Taggiasca olives

Allergens: Gluten, Fish, Milk, Sulfites

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from the KITCHEN

Hearty, wholesome salads, made only with the best of today's harvest

Served with our thin focaccia

Allergens: Gluten (focaccia)

CAESAR FINE · 15

**Mixed greens, Grana Padano shavings,
Armatore anchovy fillets, chicken,
croutons, Fine dressing**

Allergens: Gluten, Eggs, Fish, Milk, Mustard

ROAST BEEF · 13

**Rare roast beef, arugula,
Grana Padano shavings**

Allergens: Milk, Sulfites

TUNA SALAD · 13

**Mixed greens, tuna in oil,
datterini cherry tomatoes,
Taggiasca olives**

Allergens: Fish, Sulfites

BEEF TARTARE · 12

**Finely hand-cut, dressed with EVO oil,
Maldon salt flakes,
served with our focaccia**

Allergens: Sulfites; Gluten (focaccia)

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our DESSERTS

Made fresh every day
in our pastry kitchen.

TIRAMISÙ · 7

The great Italian classic, creamy and irresistible

Allergens: Gluten, Eggs, Milk and dairy products, Sulfites

CREMA CATALANA · 6

Baked custard with a crunchy caramelized sugar top

Allergens: Eggs, Milk and dairy products

CHEESECAKE · 8

Creamy, fresh and irresistibly indulgent, with fresh fruit

Allergens: Gluten, Eggs, Milk and dairy products

STRAWBERRY GELATO · 6

Creamy artisanal fior di latte gelato with fresh strawberries

Allergens: Milk and dairy products

AFFOGATO AL CAFFÈ · 5

Creamy artisanal fior di latte gelato served with espresso

Allergens: Eggs, Milk and dairy products, Sulfites

APPLE CAKE · 7

with a scoop of artisanal fior di latte gelato

Allergens: Gluten, Eggs, Milk and dairy products

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our DRAFT BEERS

Allergens: Cereals containing gluten

GAMBERO ROSSO

KROMBACHER · 6
Pale / Pils / 40 cl

RHENANIA · 7
Red / Amber / 40 cl

PANACHÉ · 6
Beer and lemon soda / 40 cl

BEERS in BOTTLES

Allergens: Cereals containing gluten

LEGNONE BIRRIFICIO

"BIRRA DEL CONTE" LEGNONE BREWERY · 7
Craft / Blanche / 33 cl

MAISEL'S WEISSE ORIGINAL · 8
Weiss / 50 cl

"TESTA DI MALTO" LEGNONE BREWERY · 7
Craft / Pils / Gluten-free / 33 cl

CORONA CERO · 6
Non-alcoholic / Lager / 0.0% ABV / 33 cl

WINES and BUBBLES

Allergens: Sulfur dioxide and sulfites

Whites

VERMENTINO · 22
Glass · 6

GEWÜRZTRAMINER · 25

FALANGHINA · 24

Reds

CHIANTI CLASSICO · 23
Glass · 6

DOLCETTO D'ALBA · 24

ROSSO DI MONTALCINO · 24

Sparkling

PROSECCO · 22
Glass · 6

FRANCIACORTA · 38

BRIANZA 's FAVORITES

GIN TONIC · from 8
Gin, Tonic, lemon
Choice of gin from our selection

SPRITZ · 7
Classic, with Aperol or Bitter Campari,
Prosecco, Soda, orange

BEVERAGES

Still Water / 70 cl · 3
Sparkling Water / 70 cl · 3
Soft Drinks · 4
Coffee · 1.5
Amari and Liqueurs · from 4

Cover and Service · 3

*Some products may be frozen or deep-frozen. All prices are in €/Euro.
Dear guests, please ask our dining room staff if you would like to consult our Allergen Register (EU Reg. 1169/2011)
For guests with gluten intolerance or allergies, almost all of our pizzas are available with gluten-free dough, guaranteed by a certified external laboratory.
Absence of cross-contamination is not guaranteed.