



Red Pizzas

MARGHERITA	9
Cirio Peeled Tomatoes, mozzarella, basil.	
ANCHOVIES & BUFFALO MOZZARELLA	14
Cirio Peeled Tomatoes, yellow datterino tomatoes, Campanian PDO buffalo mozzarella, Cantabrico anchovies, basil.	
GUSTOSA	15
Cirio Peeled Tomatoes, Campanian PDO buffalo mozzarella, "Ghirardi" prosciutto crudo of Parma aged for 30 months, 24 months PDO Parmigiano Reggiano flakes.	
AMATRICIANA	12
Cirio Peeled Tomatoes, Antica Corte Toscana guanciale, Roman PDO Pecorino cheese, knife-minced black pepper.	
SPECK AND BRIE	14
Cirio peeled tomatoes, mozzarella, brie, walnuts, speck.	
BUFALINA	12
Cirio peeled tomatoes, DOC buffalo mozzarella, basil.	
LUPA	15
Cirio peeled tomatoes, mozzarella, fresh sausage, Parmigiano Reggiano, yellow datterini tomatoes.	



White Pizzas

PORCINI	16
Mozzarella, porcini mushrooms, red datterini tomatoes, Roman Pecorino.	
NORCINA	12
Champignon mushrooms, Norcia sausage, mozzarella.	
SALMON	15
Mozzarella, DOC buffalo mozzarella, rocket salad, smoked salmon, pink pepper.	
PATATOSA	13
Avezzano potatoes, mozzarella, Antica Corte Toscana guanciale.	
ANCHOVIES & ZUCCHINI	14
Mozzarella, julienned zucchini, red datterini tomatoes, Cantabrian anchovies.	
PARACULA	14
Mozzarella, potatoes emulsion, Cantabrico anchovies.	



Fried

ZUCCHINI FLOWERS / 2

SUPPLI
CLASSIC RICE CROQUETTE / 2

FELAFEL
MIDDLE EASTERN VEGETABLE
FRIED BALLS / 3

CRISPY
BRIE / 3

Focacceria

PLAIN / 5

ZUCCHINI JULIENNE AND RED DATTERINI TOMATOES / 8

YELLOW DATTERINI TOMATOES AND GUANCIALE / 8

POTATOES EMULSION, SMOKED SALMON, PINK PEPPER / 10

Our dough is made with a mixture of whole spelt flour, 0 flour, and durum wheat semolina - all from organic farming - extra-virgin olive oil and Sicilian sea salt. The slow rising in the refrigerator (48 hours) at contro lled temperature, the traditional hand stretching, and the wood-fired oven cooking make our pizza light and easy to digest.