

CLASSIC PIZZAS

MARGHERITA	7€
Tomato, mozzarella fior di latte	
CICCIO	6€
Schiaccino, cherry tomato, oil and salt	
CAPRESE	9€
Fior di latte mozzarella and cherry tomatoes while cooking, arugula and parmesan shavings while serving	
DIAVOLA	8€
Tomato, mozzarella fior di latte, spicy salami	
BUFALA	9€
Tomato, buffalo mozzarella DOP, basil	
CAPRICCIOSA	9€
Tomato, mozzarella, mushrooms, artichokes, cooked ham, capers	
QUATTRO FORMAGGI	9€
Tomato, mozzarella, Gorgonzola, Hemmental, Scamorza	
BRESAOLA	10€
Tomato, fior di latte mozzarella, bresaola DOP, arugula, parmesan shavings, oil and lemon	
CRUDAIOLA	8€
Schiaccino base, cherry tomato, fior di latte mozzarella, rocket and parmesan	
PARMA	9€
Tomato, fior di latte mozzarella, 18-month-aged Parma ham	
ORTOLANA	8€
Tomato, mozzarella fior di latte, grilled aubergines and courgettes	
NORMA	9€
Tomato, mozzarella fior di latte, fried eggplant cubes, ricotta cheese	
NAPOLETANA	9€
Tomato, fior di latte mozzarella, olives, anchovies and capers	
COTTO E FUNGHI	9€
Tomato, mozzarella fior di latte, cooked ham and fresh mushrooms	
PORCINI	11€
Tomato, mozzarella fior di latte, porcini mushrooms, knife-point sausage, rocket and parmesan shavings	
SICILIANA	12€
Fior di latte mozzarella, vegetable caponata, knife-tip sausage	

LE PIZZE DEL FASO (Our Selection)

LA REGINA Tomato, buffalo mozzarella DOP, knife-tip sausage, yellow datterino tomatoes, basil	12€
LA SUPREMA Tomato, fior di latte mozzarella, stracciatella, capocollo, pistachio grains	11€
PARMA 2.0 Tomato, fior di latte mozzarella, 18-month-aged Parma ham, Apulian burrata, yellow datterino tomatoes.	12€
PISTACCHIOSA Fior di latte mozzarella, red cherry tomatoes, burrata, PGI mortadella, pistachio pesto, chopped pistachios	13€
GARIBALDI Tomato, mozzarella fior di latte, baked potatoes, knife-tip sausage, speck, parmesan fondue	12€
SIRACUSANA Fior di latte mozzarella, tuna fillet, confit tomato, caramelized Tropea onion, almonds	11€
MARTINESE Buffalo mozzarella DOP, Martina Franca capocollo, basil, extra virgin olive oil, yellow and red cherry tomatoes, crumbled tarallo	12€
VELLUTATA Yellow datterino sauce, fior di latte mozzarella, basil, knife-tip sausage, yellow cherry tomato	11€
SCOTTONA Fior di latte mozzarella, beef tartare, stracciatella, yellow cherry tomatoes, caper flowers, truffle oil	14€
DELICATISSIMA Fior di latte mozzarella, salmon, zucchini chips, pink pepper, cream cheese	12€
FRIARIELLI Fior di latte mozzarella, knife-point sausage, broccoli rabe, parmesan shavings	10€
CANTABRICA Fior di latte mozzarella, stracciatella, Cantabrian anchovies, confit cherry tomato, extra virgin olive oil	12€
POVERELLA Fior di latte mozzarella, zucchini chips in the poor man's style, Martina "F.lli Gentile" capocollo, raw DOP buffalo mozzarella	12€

*high quality frozen product

THE FOCACCIAS

FOCACCIA DEL FASO

6€

Cherry tomatoes, extra virgin olive oil

FOCACCIA AL SALMONE

11€

Smoked Norwegian salmon, stracciatella, yellow cherry tomatoes and pistachio grains

FOCACCIA PICCANTE

10€

Fior di latte mozzarella, tomato, spicy salami, fresh mushrooms and hot chili pepper

FOCACCIA VEGETARIANA

10€

Mozzarella fior di latte, grilled aubergines and courgettes, fresh mushrooms and cherry tomatoes

FOCACCIA MORTADELLA

10€

Fior di latte mozzarella, PGI mortadella, stracciatella, and chopped pistachios

FOCACCIA SALSICCIA

11€

Knife-tip sausage, baked potatoes, cream of courgette flowers and fior di latte mozzarella

FOCACCIA ALL' ITALIANA

12€

Mozzarella fior di latte and cherry tomatoes in cooking, rocket and Parmesan shavings on the side. Parma ham aged 20 months served separately.

I VULCANI (half calzone&half pizza to enjoy the ingredients in a different way)

VESUVIO

11€

Tomato, mozzarella fior di latte, broccoli rabe, sausage, spicy salami, holy oil

STROMBOLI

11€

Tomato, mozzarella, pistachio, mortadella, Philadelphia

ISCHIA

11€

Tomato, fior di latte mozzarella, Martina capocollo, olives, dried tomatoes

ETNA

11€

Tomato, mozzarella fior di latte, porcini mushrooms, speck, smoked scamorza, olives

LIST OF 14 FOOD ALLERGENS

GLUTEN - 1 (CEREALS, WHEAT, RYE, BARLEY, OATS, SPELT, KAMUT, INCLUDING HYBRIDIZED DERIVATIVES)
CRUSTACEANS AND DERIVATIVES - 2 (MARINE AND FRESHWATER: SHRIMP, SCAMPI, CRABS AND SIMILAR)
EGGS - 3 (EGGS AND PRODUCTS CONTAINING THEM: MAYONNAISE, EMULSIFIERS, EGG PASTA)
FISH AND DERIVATIVES - 4 (FOOD PRODUCTS IN WHICH FISH IS PRESENT, EVEN IN SMALL PERCENTAGES)
PEANUTS AND DERIVATIVES - 5 (CREAMS AND CONDIMENTS IN WHICH IT IS PRESENT EVEN IN SMALL DOSES)
SOY AND DERIVATIVES - 6 (DERIVED PRODUCTS SUCH AS SOY MILK, TOFU, SOY SPAGHETTI AND SIMILAR)
MILK AND DERIVATIVES - 7 (ANY PRODUCT IN WHICH MILK IS USED: YOGURT, BISCUITS, CAKES, ICE CREAM AND VARIOUS CREAMS)
NUTS AND DERIVATIVES - 8 (ALMONDS, HAZELNUTS, WALNUTS, CASHEW NUTS, PECAN NUTS, CASHEWS, PISTACHIOS)
CELERY AND DERIVATIVES - 9 (BOTH IN PIECES AND IN PREPARATIONS FOR SOUPS, SAUCES AND VEGETABLE CONCENTRATES)
MUSTARD AND DERIVATIVES - 10 (CAN BE FOUND IN SAUCES AND CONDIMENTS, ESPECIALLY IN MUSTARD)
SESAME SEEDS AND DERIVATIVES - 11 (WHOLE SEEDS USED FOR BREAD, FLOURS CONTAINING IT IN MINIMAL PERCENTAGES)
SULPHUR DIOXIDE AND SULPHITES - 12 (SULPHUR DIOXIDE AND SULPHITES IN CONCENTRATIONS GREATER THAN 10 MG/KG OR 10 MG/L EXPRESSED AS SO₂ - USED AS PRESERVATIVES, WE CAN FIND THEM IN: CANNED FISH PRODUCTS, IN PICKLED, OIL-PRESERVED AND BRINE-PRESERVED FOODS, IN JAMS, VINEGAR, DRIED MUSHROOMS AND IN SOFT DRINKS AND FRUIT JUICES)
LUPIN AND DERIVATIVES- 13 (PRESENT IN VEGAN FOODS IN THE FORM OF: ROASTS, SALAMI, FLOURS AND SIMILAR)
MOLLUSCS AND DERIVATIVES - 14 (SCALLOP, RAZOR CLAM, SCALLOPS, MUSSELS, OYSTERS, LIMPETS, CLAMS, COCKLES, ETC...)