



Welcome to Duca!
Here you will find pizzas to sample and to share, prepared with type 0 flour and garnished with fresh season ingredients, carefully selected by our pizza maker.
The 30-hour leavening makes our dough tasty, fragrant and easy to digest.
Together with our pizzas you will find a small selection of craft beers.
Enjoy your meal!

THE SELECTION

SELECTED BY UOR PIZZA MAKER

B - 52	€ 13.00
Mozzarella "fior di latte" made with Italian milk, mascarpone cheese, italian blue cheese, sautéed mushrooms, truffle spread, baked ham	
CINGHIALE & TARTUFO	€ 15.00
Italian buffalo mozzarella , arugola, wildboar ham, truffle flakes	
CARBONARA	€ 14.00
Mozzarella "fiordilatte" made with Italian milk, bacon, pecorino cheese, carbonara sauce, black pepper	
MORTADELLA	€ 14.00
Mozzarella "fior di latte" made with Italian milks, stracciatella pugliese, Mortadella, pistachio grain	
GIALLO LARDO	€ 12.00
Mozzarella "fior di latte" made with Italian milk, yellow tomatoes, lard of Colonnata, rosemary, Maldon salt	
DUCA	€ 13.00
Casa Marrazzo tomato sauce, Mozzarella "fior di latte" made with Italian milk, smoked provola, truffle spread, julienne radicchio	

GASTRONOMICHE

CARPACCIO TONNATO	€ 14.00
Mozzarella "fior di latte" made with Italian milk, songino salad, caramelized onions, raw beef, tuna sauce	
AMARE	€ 15.00
Casa Marrazzo tomato sauce, soft stracciatella cheese, yellow tomatoes, capers, Monterosso anchovies, basil	
TONNO ALLA GRANDE	€ 15.00
Italian buffalo mozzarella, zucchini cream, caramelized onions, zucchini julienne, smoked tuna carpaccio, yellow tomatoes	
ACCIUGA AFFUMICATA	€ 13.00
Mozzarella "fior di latte", smoked burrata, yellow tomatoes, arugola, Monterosso anchovies	
ESTIVA	€ 13.00
Zucchini cream, yellow tomatoes, songino salad, green peppers, zuchinis, ginger oil	

TRADIZIONE

LA VERSIONE CLASSICA DELLA PIZZA

BIANCO PESTO	€ 12.00
Mozzarella "fior di latte" made with Italian milk, ricotta cheese, handmade pesto di Prà D.O.P., pine nuts	
COTTO & CARCIOFO	€ 12.00
Casa Marrazzo tomato sauce, Mozzarella "fior di latte" made with Italian milk, baked ham, artichokes	
5 TERRE	€ 12.00
Casa Marrazzo tomato sauce, Taggiasca olives, capers, Monterosso anchovies, oregano, oil	
CULACCIA	€ 13.00
Casa Marrazzo tomato sauce, Italian buffalo mozzarella, arugola, "culaccia" dry cured ham, oil	
PATATE & PANCETTA	€ 12.00
Mozzarella "fior di latte" made with Italian milk, potatoes, bacon, rosemary	

MESCO	€ 12.00
Casa Marrazzo tomato sauce, Mozzarella "fior di latte" made with Italian milk, spicy salami, eggplants, dried tomatoes, oregano	
SALSICCIA & FRIARIELLI	€ 13.00
Buffalo Mozzarella, broccoli rabe, sausage	
CALZONE	€ 12.00
Casa Marrazzo tomato sauce, ricotta cheese, Mozzarella fior di latte, spicy salami, smoked provola, black pepper, oil	
LEVANTO	€ 11.00
Casa Marrazzo tomato sauce, fresh buffalo mozzarella, Prà D.O.P. basil, oil	
MARGHERITA	€ 8.00
Casa Marrazzo tomato sauce, Mozzarella "fior di latte" made with Italian milk, Prà D.O.P. basil, oil	

APPETIZERS

TIGELLE, SALUMI E FORMAGGI € 18.00

Selection of cold cuts and typical small savoury scones, kind of cheese (8pz)

CARPACCIO DI MANZO € 12.00

Raw beff, arugola, parmesan cheese

FARINATA	1 / 2	INTERA
Plain	€ 3.50	€ 7.00
or with Stracchino/Gorgonzola/Pesto/Lardo	€ 4.50	€ 9.00

SOFT DRINKS

WATER 75CL € 2.50

COCA-COLA/COCA-COLA 0 € 3.50

THE LEMON / PEACH € 3.00

FANTA / SPRITE € 3.00

OUR SPRITZ

SPRITZ
Prosecco, Aperol ,Seltz € 7.00

CAMPARI SPRITZ
Prosecco, Aperol ,Seltz € 7.00

IPAROL SPRITZ
Moretti IPA, Aperol, Seltz € 7.00

LEMON SPRITZ
Limoncino, Prosecco, Seltz € 8.00

I VINI

BIANCO LEVANTO D.O.C.
Cantina Levantese
Bottiglia 0,375 l € 11.00

BIANCO COSTA DI BRAZZO
Cantina Levantese
Bicchiere € 6.00
Bottiglia 0,75l € 25.00

CHIANTI D.O.C.
Bicchiere € 6.00
Bottiglia 0,75 l € 24.00

PROSECCO D.O.C.
Azienda agricolaRebuli
Bicchiere € 5.00
Bottiglia 0,75 l € 18.00

ROSÈ D.O.C.
Bicchiere Bottiglia
0,75 l € 5.00
€ 24.00

FLANGHINA
Bicchiere € 6.00
Bottiglia 0,75 l € 22.00

FRANCIACORTA
Bicchiere € 7.00
Bottiglia 0,75 l € 35.00

COCKTAIL

GIN TONIC € 10.00
GinMare,Psyco,Gal 41,
acqua tonica

LE BIRRE

ON DRAFT

MORETTI
Small € 3.50
Medium € 6.00

LA BUTTIGA “RYE3” IPA
Small € 4.00
Medium € 7.00

MORETTI LA ROSSA
Small € 4.00
Medium € 7.00

LE BIRRE

BOTTLES

BIRRIFICIO ALMOND '22PINK IPA
33CL € 7.00
75CL € 15.00

LA BUTTIGA “SOGNOD’ORO
33CL € 7.00

LA BUTTIGA “ALWAYS STANDING”
33CL € 6.00

DESSERTS

DESSERTS HOME-MADE € 6.00
Ask the waiter about our selection of the day

AFTER DINNER

CAFFÈ / CAPPUCCINO € 2.00/3.00

AMARI € 4.00

The waiting time depends on various factors, people who have arrived before you and, above all, the process of making each pizza. Enjoy your evening. But if you're in a hurry, probably we're not the right place for your dinner. To eat fast, go here: 44.118837000, 9.832756000

COVER CHARGE € 2.00

The raw fish has been treated in accordance to Reg. (CE) 853/04 ann. III sec.VIII, cap.3, letter D, step 1 and all subsequent amend- ments and additions. We specify that, in absence of fresh product, we will use frozen and/or deep frozen products. These products are frozen as soon as they are fished and are of the highest quality available. Gluten free options are available (please be advised that cross contamination may occur), while supplies last. Attention customers with food allergies. Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. allergens,