



· P I Z Z E R I A ·
DUCA
· GRANI · LIEVITI · BIRRE ·

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

PIZZAS SELECTED BY OUR PIZZAMAHER

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 € 13.00

Italian buffalo mozzarella, arugula, wildboar ham, truffle flakes

CARBONARA € 14.00

Mozzarella "fiordilatte" made with Italian milk, bacon, pecorino cheese, carbonara sauce, black pepper

MORTADELLA

Mozzarella "fiordilatte" made with Italian milk, soft stracciatella cheese, Mortadella, pistachio grain

90 € 12.00

Casa Marrazzo tomato sauce, garlic, italian buffalo mozzarella, blue cheese, hyper-spicy sausage, i

DUCA € 12.00

Casa Marrazzo tomato sauce, Mozzarella "fior di latte" made with Italian milk, smoked provola, truffle spread, julienne radicchio.

GASTRONOMICHE

WE RECOMMEND SHARING TO TASTE MORE FLAVORS

MANZO & NOCI € 16.00

Mozzarella "fiordi latte" made with Italian milk, songino salad, raw beef tartare, walnut cream, julienne zucchini

AMARE € 15.00

Casa Marrazzo tomato sauce, soft stracciatella cheese, yellow tomatoes, cappers, Monterosso anchovies, basil

TONNO ALLA GRANDE € 16.00

Italian buffalo mozzarella, zucchini cream, caramelized onions, zucchini julienne, smoked tuna carpaccio, yellow tomatoes

LA COPPA € 14.00

Casa Marrazzo tomatoes sauce, soft stracciatella cheese, arugula, aged coppa ham, crumble walnuts

ESTIVA € 13.00

Zucchini cream, yellow tomatoes, songino salad, zucchini julienne, ginger olive oil

THE TRADITION

THE CLASSIC PIZZA

BIANCO PESTO € 12.00

Mozzarella "fior dilatte" made with Italian milk, ricotta cheese, handmade pesto with Prà D.O.P. Basil, pine nuts

COTTO & CARCIOFO € 12.00

Casa Marrazzo tomatosauce, Mozzarella "fior di latte" made with Italian milk, baked ham, artichokes

5 TERRE € 13.00

Casa Marrazzo tomato sauce, Taggiasca olives, capers, Monterosso anchovies, oregano, oil

CULACCIA € 13.00

CasaMarrazzotomato sauce, Italian buffalo mozzarella, arugula, culaccia parma ham, oil

PATATE & PANCETTA € 12.00

Mozzarella "fiordilatte" made with Italian milk, roasted potatoes, bacon, rosemary

MESCO € 12.00

CasaMarrazzo tomato sauce, mozzarella "fior di latte" made with Italian milk, spicy salami, eggplants, dried tomatoes, oregano

'NDUJA & FRIARIELLI € 13.00

Buffalo Mozzarella, hyper-spicy sausage, red onions, broccoli rabe

CALZONE € 12.00

Casa Marrazzo tomato sauce, ricotta cheese mozzarella "fior di latte" made with Italian milk salami, smoked provola, black pepper, oil

LEVANTO € 11.00

CasaMarrazzo tomato sauce, fresh buffalo mozzarella, Prà D.O.P. basil, oil

MARGHERITA € 9.00

CasaMarrazzo tomatosauce, Mozzarella "fior di latte" made with Italian milk, Prà D.O.P. basil, oil

IN ADDITION TO PIZZA

To whet your appetite

TIGELLE, HAM AND CHEESE € 18.00

Selection of ham and typical small flatbread (8pz)
served with cheese

BEEF TARTARE € 12.00

Beef raw tartare, arugula, parmesan shavings, warm focaccia

FARINATA HALF WHOLE

Plain € 3.50 € 7.00

or topped with

Stracchino/Gorgonzola/Pesto/ € 4.50 € 9.00

Lardo

SOFT DRINKS

WATER € 2.50

COCA-COLA/COCA-COLA 0 € 3.50

THE LIMONE / PESCA € 3.00

FANTA / SPRITE € 3.00

OUR SPRITZ

SPRITZ

Prosecco, Aperol, Seltz € 7.00

CAMPARI SPRITZ

Prosecco, Campari, Seltz € 7.00

IPAROL SPRITZ

Moretti IPA, Aperol, Seltz € 7.00

LEMON SPRITZ

Limoncino, Prosecco, Seltz € 8.00

WINES

WHITE

BIANCO LEVANTO

Cantina Levantese
Bottle 0,375 cl € 11.00

FALANGHINA FLUUSA

Cantina Nifo
Glass € 6.00
Bottle 0,75 cl € 22.00

CINQUE TERRE

Cantina Sassarini
Glass € 6.00
Bottle 0,75 cl € 30.00

RIBOLLA GIALLA

Azienda agricola Colutta
Glass € 6.00
Bottle 0,75 cl € 28.00

RED

CHIANTI RISERVA

Azienda Savernano
Glass € 6.00
Bottle 0,75cl € 26.00

NEBBIOLO RIVA D.O.C.

Azienda vitivinicola Grasso
Glass € 6.00
Bottle 0,75cl € 28.00

ROSSO NATALE

Cantina Sassarini
Glass € 6.00
Bottle 0,75 cl € 28.00

PRIMITIVO

Cantina Barsento Puglia
Glass € 6.00
Bottle 0,75 cl € 26.00

SPARKLING

PROSECCO

Glass € 6.00
Bottle 0,75cl € 22.00

FRANCIACORTA BRUT

Azienda Barboglio De' Gaioncelli
Bottle 0,75cl € 35.00

CREMANT DE ALSACE bio

Tenuta Engel Fernand
Bottle 0,75cl € 38.00

ROSE'

ROSATO PRIMITIVO

Cantina Barsento Puglia
Glass € 6.00
Bottle 0,75 cl € 26.00

BEERS

DRAFT BEERS

MORETTI ORIGINALE 4.6%

Small € 3.50

Large € 6.00

MORETTI LA ROSSA 7.2%

Small € 4.00

Large € 7.00

MONTHLY BEER

Small € 4.00

Large € 7.00

BOTTLE - CAN 33cl

SOGNO D'ORO APA 5%

Smooth, complex and citrus-forward, with a well-balanced flavour profile € 6.00

MIA ZIA SESSION IPA 3,8%

Rich in citrus and tropical fruit aromas, with a crisp and pleasantly bitter finish € 6.00

RYE 3 IPA 6,2%

Deep golden colour and bright clarity. open with citrus and herbal notes, finish fruity aromas € 7.00

ALWAYS STANDING BLANCHE 4,2%

Belgian-style wheat beer with notes of citrus, orange and honey, finishing dry and refreshing € 6.00

AH NO? ALCHOL-FREE 0,4%

Light, refreshing and easy-drinking, with € 6.00

fruity notes of grapefruit and passion fruit

BUTTIGA GERMAN ALE 4,5%

An easy-drinking beer for everyone, with a light body and a gentle, balanced bitterness 75cl BOTTLE € 15.00

THERSIANER NO GLUTIN 4,8%

Unfiltered gluten-free lager, smooth, well-balanced and pleasantly malty € 5.00

DESSERTS

HOME-MADE DESSERTS

Ask the waiter about our selection of the day € 6.00

AFTER DINNER

CAFFÈ/CAPPUCCINO € 2.00/3.00

LIMONCELLO AND BITTERS € 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,