



MENU'

English version

FUOCO & FARINA

Lievita la felicità

Pizzeria

Appetizers

Mixed cold cuts and cheese board (7)	15.00
Cured Ham, arugula and Bufala mozzarella (7)	12.00
Cured Ham and melon	10.00
Fried calamari and shrimp (1,7)	18.00
Meatballs with tomato sauce 3pcs (1,3)	8.00

Le Bruschette

Mixed chopping board of bruschetta 8pcs	18.00
Bruschetta with cherry tomatoes, garlic, Evo oil, basil (1)	3.00
Bruschetta with eggplant, mushrooms, Evo oil, basil (1)	3.00
Bruschetta with sausage, friarielli (rapini) (1)	3.00
Bruschetta with butter and Cantabrian anchovies (1,4,7)	3.00
Bruschetta with tuna, cherry tomatoes and arugula (1.4)	3.00
Bruschetta with grilled eggplant, garlic, oil and chili pepper (1)	3.00
Bruschetta with grilled zucchini, garlic, oil and chili pepper (1)	3.00
Bruschetta with peppers and sausage (1)	3.00

The Fritters

Classic fritter (1.7) Bucatini pasta, homemade béchamel sauce, mozzarella cheese, braised meat	4.00
Frittatina cacio e pepe (1.7) Bucatini pasta, artisanal béchamel sauce, caciocavallo cheese, pepper	4.00
Potato croquettes (1,3,7) Avezzano potatoes, mozzarella cheese, salt and pepper	3.00
Cuoppo napoletano 6pcs (1,3,7) Mixed fry mix	8.00

Side dishes

French fries	4.00
Baked potatoes	5.00
Mixed salad	3.00
Grilled vegetables	5.00

Le Montanare

M1 (1,7) Sauce, pecorino cheese, basil	4.00
M2 (1,5,7,8) Mortadella (italian cured meat) , stracciatella cheese, pistachio	6.50
M3 (1) Provola cheese, sausage, friarielli (rapini)	7.50
M4 (1,7) Tomato San Marzano, bufala, crispy guanciale, grana cheese flakes	6.50

*Frozen product

The Panuozzi

(Neapolitan stuffed sandwich)

Salad

P1 ^(1,7) Tuna, zucchini, stracciatella pugliese cheese, yellow cherry tomatoes	11.50	Mixed salad ^(1,3,4) Salad, yellow and red tomatoes, tuna, hard-boiled eggs, corn, emmental cheese, carrots	9.00
P2 ^(1,7) Provola cheese, sausage, friarielli (rapini)	13.00	Classic salad ^(1,4,7) Salad, tomato heart of ox, tuna, mozzarella, olives, corn, basil	10.50
P3 ^(1,7) Meatballs with sauce, provolone cheese	11.00	Big salad ^(1,3) Salad, grilled chicken, Parmesan cheese flaked, hard-boiled eggs, cherry tomatoes, bruschetta bread	12.00
P4 ^(1,7) Wurstel (sausage), potatoes, provolone cheese	12.00	Seafood Salad ^(1,2,7) Salad, red tomatoes, arugula, shrimp*, stracciatella cheese	14.00

The calzones (folded pizza)

Classic Calzone ^(1,7) Tomato San Marzano, Fior di latte di Agerola, cooked ham Rovagnati, Evo oil, basil	10.00
Stuffed Calzone ^(1,7) Tomato San Marzano, Agerola Fior di latte cheese, Rovagnati cooked ham, mushrooms, artichokes, taggiasche olives, Evo oil, basil	13.00
Fried Calzone ^(1,7) Ricotta cheese, Napoli salami, Evo oil, basil	13.00
Fried Calzone ^(1,7) Ricotta cheese, cicoli (pork cracklings), Evo oil, basil	13.00

You can add

Sliced meats	3.50
Anchovies, squid*, mixed seafood*	4.00
Bufala cheese, burrata cheese, lactose-free mozzarella, stracciatella cheese, smoked provola cheese	3.50
Tomatoes, arugula, olives, grilled vegetables	2.00
Agerola flower	2.50

Try our pizzas with

Ricotta cheese board	3.50
Gluten free dough	3.00

The Classic Pizzas

Marinara ⁽¹⁾	6.00
Tomato San Marzano tomatoes, garlic, oregano, Evo oil	
Cosacca ⁽¹⁾	6.50
Tomato San Marzano, Pecorino Romano cheese, Evo oil, basil	
Margherita ^(1.7)	7.00
Tomato San Marzano, Agerola Fior di latte cheese, Evo oil, basil	
Margherita DOP ^(1.7)	10.00
Tomato San Marzano, bufala cheese, Evo oil, basil	
Diavola ^(1.7)	11.00
Tomato San Marzano, Agerola Fior di latte cheese, spicy ventricina (salami), Evo oil, basil	
Primavera ^(1.7)	14.00
Agerola Fior di latte cheese, datterini tomatoes added after baking San Daniele cured ham 18 months, arugula, flakes grana cheese, Evo oil, basil	
Salsiccia e patate ^(1.7)	12.00
Tomato San Marzano, smoked provolone cheese, sausage, potatoes, Evo oil, basil	
Tonno e cipolle ^(1.7)	8.50
Tomato San Marzano, Agerola Fior di latte cheese, tuna, cooked onions, Evo oil, basil	
4 formaggi ^(1.7)	9.50
Agerola Fior di latte cheese, zola cheese, taleggio cheese, brie cheese, grana cheese added after baking, Evo oil, basil	
Americana ^(1.7)	9.50
Tomato San Marzano, Agevola Fior di latte cheese, wrustle (sausage), fries, Evo oil, basil	
Napoli ^(1.4)	11.00
Tomato San Marzano, Cantabrian anchovies added after baking, Evo oil, basil, oregano (choice of, added Agerola Fior di latte € 2.50)	
Capricciosa ^(1.7)	12.00
Tomato San Marzano, Agerola Fior di latte, mushrooms, Rovagnati cooked ham, artichokes, Taggiasca olives, Evo oil, basil	
Carciofi ^(1.7)	12.00
Tomato San Marzano, Agevola Fior di latte cheese, artichokes, Evo oil, basil	
Cotto e Funghi ^(1.7)	10.00
Tomato San Marzano, Rovagnati cooked ham, mushrooms, Evo oil, basil	
Vegetariana ^(1.7)	9.00
Tomato San Marzano, Agerola Fior di Latte, eggplant, zucchini, peppers, Evo oil, basil	
Calabrese ^(1.7)	13.00
Tomato San Marzano, Agevola Fior di latte cheese, Taggiasca olives, Cantabrian anchovies, nduja (spicy salami), Evo oil, basil	
Frutti di Mare ^(1,2)	15.00
Tomato San Marzano, scampi*, clams*, mussels*, shrimp* added after baking, Evo oil, basil	
Speck and Brie ^(1.7)	11.00
Tomato San Marzano, Agerola Fior di latte cheese, brie cheese, added after baking Trentino speck (smoked cured ham), Evo oil, basil	
Salame Dolce ^(1.7)	9.00
Tomato San Marzano, Agerola Fior di latte cheese, Milano salami, Evo oil, basil	

Prosciutto ^(1,7)	10.00
Tomato San Marzano, Agerola Fior di latte cheese, Rovagnati cooked ham, Evo oil, basil	
4 stagioni ^(1,7)	11.00
Tomato San Marzano, Agerola Fior di latte cheese, Rovagnati cooked ham, mushrooms, artichokes, taggiasche olives, Evo oil, basil	
Würstel ^(1,7)	8.00
Tomato San Marzano, Agerola Fior di latte cheese, sausage, Evo oil, basil	
Zola ⁽¹⁾	9.00
Agerola Fior di latte cheese, zola cheese, Evo oil, basil	
Salsiccia and Friarielli ^(1,7)	12.00
Agerola provola cheese, Campania sausage, friarielli (rapini), Evo oil, basil	
Salsiccia e pomodori ^(1,7)	11.00
Tomato San Marzano, Agerola Fior di latte cheese, sausage, yellow and red Pachino tomatoes, Evo oil, basil	
Provola and Pepper ^(1,7)	11.00
Tomato San Marzano tomatoes, smoked provola cheese, from Agerola, pepper, Evo oil, basil	

The Special Pizzas

Aosta ^(1,7)	15.00
Tomato San Marzano, Agerola Fior di latte cheese, grilled leg, Taggiasche olives, mushrooms, Evo oil, basil	
Polentona ^(1,7,8)	14.00
Agerola Fior di latte cheese, zola cheese, pears, walnuts, Trentino speck and honey added after baking, Evo oil, basil	
Italia ^(1,7)	12.00
Agerola Fior di latte cheese, yellow and red dates added after baking, basil pesto, Evo oil, basil	
Bologna ^(1,5,7,8)	15.00
Agerola Fior di latte cheese, burrata cheese, Favola mortadella (Italian cured meat), pistachio grain, Evo oil, basil added after baking	
Porcellina ^(1,7)	14.00
Smoked provola, peppers, Ariccia porchetta, Evo oil, basil	
Ciociara ^(1,3,7)	14.00
Agerola Fior di latte cheese, cooking Amatrician guanciale, egg, black pepper, Evo oil, basil	
Regina ^(1,7)	15.00
Double dough, Tomato San Marzano, yellow and red pachino tomatoes, bufala mozzarella cheese, Evo oil, basil added after baking	
Puglie ^(1,7)	15.00
Yellow cherry tomato puree, red dates, capocollo, burrata pugliese cheese, taggiasche olives Evo oil, basil added after baking	
Abruzzo ^(1,7)	14.00
Tomato San Marzano, Agerola Fior di latte cheese, pancetta, pecorino cheese, black pepper, Evo oil, basil added after baking	
Taormina ^(1,3,7)	13.00
Tomato San Marzano, Agerola Fior di latte cheese, fried eggplant, added after baking salted ricotta flakes, Evo oil, basil	
Chicca ^(1,4,7)	16.00
Agerola Fior di latte cheese, red Tropea onion, added after baking smoked salmon, torn di burrata cheese, balsamic vinegar glaze, Evo oil, basil	

Beverages

Still water 0.75cl	2.00
Sparkling water 0.75cl	2.00
Coke	3.00
Coke Zero	3.00
Chinotto	3.00
Orange	3.00
Sprite	3.00
Tonic water	3.00
Ice tea lemon, peach	3.00
Spritz	6.00
Gin Tonic	6.00

Beer

On tap			Bottle	
Poretti 4 luppoli	0,20	3.50	Poretti o Analcolica	0,33 4.00
Poretti Bock rossa	0,20	3.50	Poretti Gluten Free	0,33 4.50
Grimbergen blonde	0,25	4.00	Grimberger blonde	0,33 4.50

Wines

Prosecco

Prosecco Bellienda DOCG Extradry	7.00		20.00
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Whites

Roero Arneis Cascina Chicco	5.00		20.00
Falanghina Berteletti Lozzolo	7.00		18.00
Cà dei Frati	7.00		28.00

Reds

Nero d'Avola	5.00		18.00
Nebbiolo delle Langhe Cascina Chicco	5.00		20.00
Feudi di S. Gregorio Falanghina	7.00		20.00

Sweets

Tiramisù Neapolitan (Italian layered dessert with coffee and mascarpone)	6.00
Pastiera (Italian ricotta cheese and wheat cake)	6.00
Babbà Napoletano (Neapolitan sponge cake soaked in rum)	6.00
Seasonal fruit cup (topped with whipped cream +2.00)	6.00

Bitter	5.00
Grappas	5.00
Limoncello	5.00

Coffee

Decaffeinated	2.50
Espresso	2.50
Correct	3.00
Ginseng	3.00
Barley	3.00

Allergens List

EX REG. CE 1169/2011. SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

On the menu, next to the name of each dish, there is an indication of any allergens present in the ingredients. Allergens are highlighted with a reference number shown in parentheses.

1. Cereals containing gluten (wheat, barley, rye, oats, spelt, kamut, or their hybridized strains) and products thereof
2. Crustaceans and crustacean products
3. Eggs and egg products
4. Fish and fish products
5. Peanuts and peanut products
6. Soybeans and soybean products
7. Milk and milk products (including lactose)
8. Nuts and nut products
9. Celery and celery products
10. Mustard and mustard products
11. Sesame seeds and derived products
12. Sulfur dioxide and sulfites in concentrations greater than 10mg/kg or mg/l expressed as SO₂
13. Lupin and lupin products
14. Shellfish and shellfish products

All the food we serve is prepared in our kitchen, where various ingredients are handled. As a result, traces of the allergens listed above may be present in each dish.

*Frozen product

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