



OVER

pizzeria

The opening of our small establishment is the result
of the shared passion for good dining

and for the ancient craft **dell'ospitalità.**

After spending a few years immersed in the Cadore
Dolomites we have chosen to return

to our homeland to put ourselves to the test and realize
this dream in the drawer. We offer you a meticulous
selection of products to bring genuineness, color, and
attention to the territory and seasonality to the table

with the hope of giving you
pleasant moments of sociability.

Ondertoller Venturini. Evelin Ruben



CLASSIC DOUGH

FARINE DEL MOLINO RACHELLO TYPE 1 AND "ALMA BIGA" TYPE 0 FROM ITALIAN GRAINS
250 G PER DOUGH

MINIMUM LEAVENING 36 HOURS

HYDRATION ABOVE 60%

DOUGH "PALA ALLA ROMANA" € 4.00

FARINE DEL MOLINO RACHELLO TYPE 1 AND "ALMA BIGA" TYPE 0 FROM ITALIAN GRAINS
WITH ADDITION OF SEEDS (FLAX, SUNFLOWER AND BLACK SESAME)

400 G PER DOUGH

LEAVENING DIVIDED INTO THREE STAGES FOR A TOTAL OF 30 HOURS

HYDRATION ABOVE 80%

DOUGH "ANCIENT GRAINS" € 2.00

FARINA DEL MOLINO AGUGIARO E FIGNA (THE 5 SEASONS) "MIA GRA" TYPE 2 AND FARINA DEL MOLINO RACHELLO "ALMA BIGA" TYPE 0

180 G PER DOUGH

MINIMUM LEAVENING 24 HOURS

THIN AND CRISP ALSO THANKS TO ROLLING

HYDRATION ABOVE 50%

WHOLE DOUGH € 2.00

FARINA DEL MOLINO QUAGLIA "PETRA 9 WHOLE" AND FARINA DEL MOLINO RACHELLO "ALMA BIGA" TYPE 0

250 G PER DOUGH

MINIMUM LEAVENING 24 HOURS

RUSTIC AND STRONG FLAVOR, WITH INTENSE AROMATIC NOTES

HYDRATION ABOVE 65%

SESAME SEED DOUGH € 1,00

WE USE THE CLASSIC DOUGH AND MOISTEN IT IN A BLEND OF WHITE AND BLACK SESAME SEEDS, SO THAT DURING BAKING TOASTED NOTES REMINISCENT OF POPCORN ARE RELEASED.

GLUTEN-FREE DOUGH € 3.50

WE RELY ON THE PROFESSIONALITY OF THE COMPANY "SAN FELICI" WHICH PROVIDES US A LOW AND CRISP DOUGH, GLUTEN-FREE CERTIFIED. HOWEVER THE CONTAMINATION RISKS ARE HIGH AND THEREFORE THIS DOUGH IS ADDRESSED ONLY TO THOSE WITH A SLIGHT intolerance, NOT FOR THOSE SUFFERING FROM CELIAC DISEASE.

ADDITIONS AND MODIFICATIONS RESULT IN A PRICE VARIATION

I nostri impasti

COPERTO € 1,80

ASPORTO € 0,50

Capricciosa

€ 9.50

Tomato pulp, fiordilatte,
cooked ham, artichokes,
champignon mushrooms

Four Seasons

€ 10.00

Tomato pulp, fiordilatte, cooked
ham, black olives, artichokes,
champignon mushrooms

Tuna and Onion

€ 8.20

Fiordilatte, tuna, onion

Cheeses

€ 10.50

Tomato pulp, fiordilatte,
Vezzena, Gorgonzola PDO,
Rustico del Primiero, grated Grana del Tentino

Marinara

€ 6.00

Tomato pulp, San Marzano tomatoes, garlic
oil, oregano

Calabrian

€ 6.50

Fiordilatte, garlic oil, chili pepper

Devil's

€ 9.00

Tomato pulp, fiordilatte,
Spicy salami, peppers

Roman

€ 9.50

Tomato pulp, fiordilatte,
anchovies, capers

Trentino

€ 11.50

Tomato pulp, fiordilatte, sausage,
porcini mushrooms, Rustico del Primiero

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Prosciutto and Burrata

€ 12.50

Tomato pulp, Fiordilatte.

After Cooking Prosciutto Crudo 24 months, Burrata Pugliese

Mortadella and Pistachios

€ 12.50

Fiordilatte, Mortadella IGP Blue Label,

Stracciatella the Pugliese, of Pi: i

Marinara EVO

€ 12.00

Tomato pulp of **Pomodoro San Marzano**, **Pomodoro**

Anchovies, Red Onion, Capers, Black Olives, Garlic Oil, Oregano

The Queen

€ 10.50

San Marzano Tomato;

After Cooking Buffalo Mozzarella,

Oregano, Basil Oil

Buffalo EVO

and 12.50

Double Tomato Pulp, Crust Covered with Basil Pesto. After Cooking Buffalo, Semi-Dried Yellow Cherry Tomatoes, Basil Oil and Oregano

Specky

€ 12.00

Tomato pulp, Fiordilatte, Speck Alto Adige julienned, Roasted Potatoes, Leek. After Cooking Grana Trentino shavings

The Yellow

€ 12.50

Tomato pulp of yellow cherry tomato,

Semi-Dried Roasted Yellow Cherry Tomatoes.

After Cooking Buffalo Mozzarella, Basil Oil, oregano

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Vegetarian OV.ER

€ 11.00

Yellow Tomato Pulp, Peppers, Zucchini,
Eggplants, Yellow Onion and Gorgonzola DOP

Parmigiana

€ 9.50

Tomato Pulp, Eggplants, Fiordilatte, Grana Trentino

Nebbia

€ 13.00

Cream of Pumpkin and Chickpeas, Fiordilatte, Gorgonzola DOP,
Treviso Radicchio, Leeks, Porcini;
After Cooking: Peanut Cream

Sinergica

€ 15.00

Tomato Pulp, Treviso Radicchio,
Roasted Carrots OVER, Onion in Carpione,
Broccoli CBT with Soy Sauce and Garlic, Hummus with Radicchio;
After Cooking: Burrata Pugliese, Garda Oil "Cru" and Corn Kernels of
Hazelnuts

La Val

€ 13.50

Fiordilatte, Dobbiaco, Thinly Sliced Trentine Apples,
Finferli, Yellow Onion
After Cooking: Walnuts, Ginger Mustard and Thyme

Runner



€ 13.50

Cream of Pumpkin and Chickpeas, Treviso Radicchio, Baked
Potatoes, Broccoli CBT with Soy Sauce and Garlic, Finferli;
After Cooking: Peanut Cream

Hola



€ 14.00

Yellow Tomato Pulp, Broccoli Rob, Olives, Capers,
Yellow Onion, Hummus with Radicchio, Chili Pepper;
After Cooking: Semi-Dry Yellow Cherry Tomatoes and Thyme

Giaf



€ 13.50

San Marzano Tomato, Roasted Carrots OVER, Eggplants,
Peppers, Semi-Dry Roasted Yellow Cherry Tomatoes, Hummus with Ra-
dicchio;
After cooking: Walnuts

Vegetarian and vegan pizzas

La Solita

€ 13.00

Tomato pulp, Fiordilatte, Treviso radicchio, roasted carrots OVER, Dobbiaco, pancetta; After cooking: nuts

Health Shirt

€ 14.00

Pumpkin and chickpea velouté, Fiordilatte, Trentino lukanica, chanterelles, Gorgonzola DOP, hummus with radicchio, pickled onion;

After cooking: nuts and thyme

Sprinter

€ 13.00

Fiordilatte, pancetta, CBT broccoli with soy sauce and garlic, oven-roasted potatoes, Vezzena;

After cooking: hazelnut crumbs

Just For...

€ 13.50

Fiordilatte, Alpine speck julienne,

Thinly sliced Trentino apples, Dobbiaco, oven potatoes;

After cooking: nuts and ginger mustard

TRIOF



€ 14.50

San Marzano tomato, Fiordilatte, spicy sausage, CBT broccoli with soy sauce and garlic, N'Duja, Rustico del Primiero, roasted carrots OVER; After cooking: Grana Trentino shavings

Mah

€ 13.50

Yellow tomato pulp, Fiordilatte, turnip tops, pancetta, roasted carrots OVER, pickled onion;

After cooking: Straciatella Pugliese and hazelnut crumbs

The Stroke

€ 14.50

Pumpkin and chickpea velouté, Fiordilatte, pancetta, Vezzena, Dobbiaco, Trentino lukanica, chanterelles;

After cooking: peanut cream

El Fungarol

€ 15.00

Fiordilatte, porcini, champignons, chanterelles, Dobbiaco; After cooking: Prosciutto crudo 24 months and nuts

Pizze regionali

FRITTERS

Vegetables in batter *	€ 5,50
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* Frozen products

NON-ALCOHOLIC

Pejo water bottle 0,50l	€ 2.00
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Pejo water bottle 0,75l	€ 3,00
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Small draft Coca-Cola	€ 3,00
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Medium draft Coca-Cola	€4,50
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Small draft Lemon	€ 3,00
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Medium draft Lemon	€ 4,50
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Peach fuzetea tea in a can	€ 3,50
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Lemon fuzetea tea in a can	€ 3,50
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Coca-Cola in a can	€ 3,50
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Coca-Cola Zero in a can	€ 3,50
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Fanta in a can	€ 3,50
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Ginger Beer	€4,80
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SampBira: organic non-alcoholic drink	€4,50
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with natural ferments with elderflower.

Ivo Gelmini Val di Gresta farm

BIRRE

Tucher Pils draft 0,2l	€ 3,00
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Tucher Pils draft 0,4l	€ 5,50
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Grimbergen red draft 0,25l	€ 4,00
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Grimbergen red draft 0,5l	€7,00
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Tucher Weizen draft 0,3l	€ 4,00
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Tucher Weizen draft 0,5l	€ 6,50
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Birrerie artigianale in Val di Gresta	€ 4,00
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BARBAFORTE BREWERY

In the Magnificent Community of Folgaria, the Barbaforte project was born, characterized by the use of high-quality ingredients starting from mountain water. The brewer Matteo has chosen not to pasteurize nor filter his products and to keep hops as the only natural preservative. We have selected for you the products that we consider most suited to the seasonality for a better pairing with our pizzas.

"SAN LORENZO"

€6.00

bottle of 0.331 L: pale ale of high fermentation inspired by Golden Ales; characterized by citrusy, honey notes and a slight bitter finish.

"ABETE"

€6.50

bottle of 0.33 L: red beer of high fermentation with caramel notes. Final enveloping and balanced.

"AURA"

€6.00

can 0.331 L: slightly amber beer inspired by Session IPA. The hops used provide intense aromas of resin and citrus. Gluten Free.

"PEA" can 0.331 L: fruity and spicy aromas characterize this beer inspired by the white IPA. "Lancia".

€6.00

€6.00

can produced with Czech hops and characterized by herbal aromas. It is a low-fermentation beer inspired by Imperial Pils. Gluten Free.

BIRRIFICIO PLOTEGHER

In 2015, at the foot of Castel Beseno, in Besenello, the company of Stefano and Matteo Plotegher was born with the aim of bringing back into their products the ancient traditions of the Cimbri, a population still existing today in Trentino (in Luserna).

"VALKIRIJA"

€5.70

flagship bottle of the Plotegher brothers that carries with it the history of their Viking ancestors in Jutland. Keller style, well hopped with a bittersweet taste and an herbaceous finish as tradition.

CANTINA DI TRENTO

In October 1956, at the will of the city's farmers, the Cantina Sociale of Trento was established with the desire to join forces and enhance the products of the precious vineyard area that extended to the outskirts of the Trentino capital. To date, the new facility is characterized by strong criteria of eco-sustainability that it

Each Member has a deep-rooted winegrowing culture handed down through generations and takes care of well-suited plots that have become witnesses to a community connected to its land.

"SANTA COLOMBA BURT NATURE" classic method from varieties of vines resistant among which famous Solaris. This Alpine sparkling wine points to another possible path for today's viticulture thanks to the drastic reduction in the use of phytosanitary treatments in the vineyards. Excellent pairing with your favorite pizza thanks to its straw-yellow color, floral aroma, and the hint of bread crust.

By the glass € 6,00 Bottle
of 0,75l € 40,00

"MILLER THURGAU BioLoGicOo" this product is obtained by carefully following the rules of organic farming, from grapes harvested at an altitude of not less than 400-500 m a.s.l. in order to enhance its aromatic fragrances. Thanks to its savory and mineral flavor, it is suitable as an aperitif but also paired with pizzas with more delicate flavors.

By the glass € 4,00
Bottle of 0,75l € 25,00

*"ZIRESI MARZEMINO TARENTINO SUPERIORE" the production of this, for its particular Marzemino, uses grapes grown in the Ziresi area (municipality of Volano). Admirable is its ruby-violet color and the flavor that pairs pleasantly with delicate flavors, cured meats, and delicate mushrooms.

By the glass € 4,40

CANTINA ERSTE NEUE

“LAGREIN” a classic Alto Adige wine made from grapes exposed from south to east at an altitude between 230 and 350 m above sea level. Fermentation takes place in

stainless steel containers and the subsequent partial aging in oak barrels.

Per glass € 4.40 Bottle
0.75 L € 30.00

CANTINA BORTOLOMIOL VADOBBIADENE

“**SENIOR**” a vintage extra dry DOCG. With its balanced dose of

residual sugars and its enveloping aromas this prosecco is suitable for all occasions.

Per glass € 4.00

Bottle € 24.00

APERITIVI

Spritz Aperol/Campari/Select	€ 4,00
Hugo (solo nel periodo estivo)	€ 4,00
Campari Soda	€ 3,50

CAFFETTERIA

Caffè espresso "Bontadi"	€ 1,30
Caffè decaffeinato "Bontadi"	€ 1,40
Caffè d'orzo	€ 1,40
Caffè con correzione	€ 1,80
Caffè doppio	€ 2,50
Cappuccino	€ 1,80
Ginseng	€ 1,80
Cioccolata calda	€ 3,00
Variazione latte vegetale	€ 0,20

AMARI E GRAPPE

A partire da € 3,50

Bar