OVER
pizzeria

Our story begins with a shared passion: a love for honest food and heartfelt hospitality.

After years spent among the breathtaking landscapes of the Cadore Dolomites, we returned home to pursue a dream we had carried with us for a long time.

Every ingredient has been carefully selected to celebrate authenticity, seasonality and our local heritage in the hope of creating memorable moments around the table.

Ondertoller Venturini . Evelin Ruben

Menu

Our Doughs

“Classico” Dough

A blend of Italian type 1 and type 0 flours from Molino Rachello (Alma Biga).

- **250 g dough ball**
- **Minimum 36-hour fermentation**
- **Over 60% hydration**

“Pala Romana” Dough + € 4.00

A blend of Italian type 1 and type 0 flours from Molino Rachello (Alma Biga), enriched with flax, sunflower and black sesame seeds.

- **400 g dough base**
- **Three-stage fermentation for a total of 30 hours**
- **Over 80% hydration**

“Grani Antichi” Dough + € 2.00

Made with Mia Gra type 2 flour from Molino Agugiaro & Figna (Le 5 Stagioni) and Alma Biga type 0 flour from Molino Rachello.

- **180 g dough ball**
- **Minimum 24-hour fermentation**
- **Thin and crispy, achieved through traditional rolling-pin stretching**
- **Over 50% hydration**

“Integrale” Dough + € 2.00

Made with Petra 9 Integrale whole wheat flour from Molino Quaglia and Alma Biga type 0 flour from Molino Rachello.

- **250 g dough ball**
- **Minimum 24-hour fermentation**
- **Rustic, full-bodied flavour with intense aromatic notes**
- **Over 65% hydration**

“Sesamo” Crust Dough + € 1.00

Our classic dough is lightly moistened and coated in a blend of white and black sesame seeds, releasing delicate toasted notes reminiscent of popcorn during baking.

“Senza Glutine” Dough + € 3.50

We work with the specialist company San Felici, which supplies us with a thin and crispy certified gluten-free dough. However, due to the high risk of cross-contamination in our kitchen, it is suitable for guests with gluten sensitivity but not for coeliacs.

Cover charge €1.80 · Takeaway packaging €0.50
Additional toppings and modifications may incur an extra charge.

Classic Pizzas

Capricciosa — € 9.50
Tomato sauce, Fior di Latte Mozzarella, Cooked Ham, Artichokes and Mushrooms.

Quattro Stagioni — € 10.00
Tomato sauce, Fior di Latte Mozzarella, Italian Cooked Ham, Black Olives, Artichokes and Mushrooms.

Tonno & Cipolla — € 8.20
Fior di Latte Mozzarella, Tuna and Onion.

Quattro Formaggi — € 10.50
Tomato sauce, Fior di Latte Mozzarella, Vezzena Cheese, PDO Gorgonzola, Rustico del Primiero Cheese and Shaved Trentino Grana.

Marinara — € 6.00
Tomato sauce, San Marzano Tomatoes, Garlic-Infused Olive Oil and Oregano.

Calabrese — € 6.50
Fior di Latte Mozzarella, Garlic-Infused Olive Oil and Chilli Pepper.

Diavola — € 9.00
Tomato sauce, Fior di Latte Mozzarella, Spicy Italian Salami and Sweet Peppers.

Romana — € 9.50
Tomato sauce, Fior di Latte Mozzarella, Anchovies and Capers.

Trentino — € 11.50
Tomato sauce, Fior di Latte Mozzarella, Italian Sausage, Porcini Mushrooms and Rustico del Primiero Cheese.

Signature Pizzas

Crudo & Burrata — € 12.50

Tomato sauce, Fior di Latte Mozzarella.
Finished with: 24-Month Aged Prosciutto Crudo and Burrata from Puglia.

Mortadella & Pistachio — € 12.50

Fior di Latte Mozzarella, PGI Mortadella "Etichetta Blu", Stracciatella from Puglia and Crushed Pistachios.

Marinara EVO — € 12.00

Tomato sauce, San Marzano Tomatoes, Anchovies, Red Onion, Capers, Black Olives, OV.ER Garlic Oil and Oregano.

La Regina — € 10.50

San Marzano Tomato.
Finished with: Buffalo Mozzarella, Oregano and Basil Oil.

Bufala EVO — € 12.50

Double Tomato, Basil Pesto-Stuffed Crust.
Finished with: Buffalo Mozzarella, Semi-Dried Yellow Cherry Tomatoes, Basil Oil and Oregano.

Specky — € 12.00

Tomato sauce, Fior di Latte Mozzarella, Julienne of Alto Adige Speck, Roasted Potatoes and Leek.
Finished with: Shaved Trentino Grana.

La Gialla — € 12.50

Yellow Tomato Sauce and Roasted Semi-Dried Yellow Cherry Tomatoes.
Finished with: Buffalo Mozzarella, Basil Oil and Oregano.

Vegetarian & Vegan Pizzas

Vegetariana OV.ER — € 11.00

Yellow Tomato Sauce, Sweet Peppers, Zucchini, Eggplant, Yellow Onion and PDO Gorgonzola.

Parmigiana — € 9.50

Tomato sauce, Eggplant, Fior di Latte Mozzarella, Trentino Grana.

Nebbia — € 13.00

Pumpkin & Chickpea Cream, Fior di Latte Mozzarella, PDO Gorgonzola, Radicchio di Treviso, Leek, Porcini Mushrooms;
Finished with: Peanut Cream.

Sinergica — € 15.00

Tomato sauce, Radicchio di Treviso, Roasted OV.ER Carrots, Pickled Onions, Low-Temperature Broccoli with Soy Sauce and Garlic, Radicchio Hummus;
Finished with: Burrata from Puglia, Garda "Cru" Olive Oil and Crushed Hazelnuts.

La Val — € 13.50

Fior di Latte Mozzarella, Dobbiaco Cheese, Thinly Sliced Trentino Apples, Chanterelles, Yellow Onion;
Finished with: Walnuts, Ginger Mostarda and Thyme.

Runner VEGAN — € 13.50

Pumpkin & Chickpea Cream, Radicchio di Treviso, Roasted Potatoes, Low-Temperature Broccoli with Soy Sauce and Garlic, Chanterelles;
Finished with: Peanut Cream.

Hola VEGAN — € 14.00

Yellow Tomato Sauce, Turnip Greens (Cime di Rapa), Olives, Capers, Yellow Onion, Radicchio Hummus, Chilli Pepper;
Finished with: Semi-Dried Yellow Cherry Tomatoes and Thyme.

Giaf VEGAN — € 13.50

San Marzano Tomatoes, Roasted OV.ER Carrots, Eggplant, Sweet Peppers, Roasted Semi-Dried Yellow Cherry Tomatoes, Radicchio Hummus;
Finished with: Walnuts.

Seasonal Pizzas

La Solita — € 13.00

Tomato sauce, Fior di Latte Mozzarella, Radicchio di Treviso, Roasted Carrots, Dobbiaco Cheese, Pancetta;
Finished with: Walnuts.

Maglia Della Salute — € 14.00

Pumpkin & Chickpea Cream, Fior di Latte Mozzarella, Trentino Lucanica Sausage, Chanterelles, PDO Gorgonzola, Radicchio Hummus, Pickled Onions;
Finished with: Walnuts and Thyme.

Sprinter — € 13.00

Fior di Latte Mozzarella, Pancetta, Low-Temperature Broccoli with Soy Sauce and Garlic, Roasted Potatoes, Vezzena Cheese;
Finished with: Crushed Hazelnuts.

Giusto Per... — € 13.50

Fior di Latte Mozzarella, Julienne of Alto Adige Speck, Thinly Sliced Trentino Apples, Dobbiaco Cheese, Roasted Potatoes;
Finished with: Walnuts and Ginger Mostarda.

TRIOF 🌶 — € 14.50

San Marzano Tomatoes, Fior di Latte Mozzarella, Spicy Salami, Low-Temperature Broccoli with Soy Sauce and Garlic, N'Duja, Rustico del Primiero Cheese, Roasted OV.ER Carrots;
Finished with: Shaved Trentino Grana.

Mah — € 13.50

Yellow Tomato Sauce, Fior di Latte Mozzarella, Broccoli Rabe (Friarielli), Pancetta, Roasted OV.ER Carrots, Pickled Onions;
Finished with: Stracciatella from Puglia and Crushed Hazelnuts.

The Stroke — € 14.50

Pumpkin & Chickpea Cream, Fior di Latte Mozzarella, Pancetta, Vezzena Cheese, Dobbiaco Cheese, Trentino Lucanica Sausage, Chanterelles;
Finished with: Peanut Cream.

El Fungarol — € 15.00

Fior di Latte Mozzarella, Porcini Mushrooms, Button Mushrooms, Chanterelles, Dobbiaco Cheese;
Finished with: 24-Month Aged Prosciutto Crudo and Walnuts.

For Thirst & Cravings

Fried Appetizers

Battered Vegetables*	**€ 5.50**

Frozen product

Soft Drinks

Pejo Water (0.50 l bottle)	**€ 2.00**
Pejo Water (0.75 l bottle)	**€ 3.00**
Draft Coca-Cola (small)	**€ 3.00**
Draft Coca-Cola (medium)	**€ 4.50**
Draft Lemon Soda (small)	**€ 3.00**
Draft Lemon Soda (medium)	**€ 4.50**
FuzeTea Peach (can)	**€ 3.50**
FuzeTea Lemon (can)	**€ 3.50**
Coca-Cola (can)	**€ 3.50**
Coca-Cola Zero (can)	**€ 3.50**
Fanta (can)	**€ 3.50**
Ginger Beer	**€ 4.80**
SamBira	**€ 4.50**

Organic non-alcoholic beverage with natural ferments and elderflower notes. Produced by Azienda Agricola Ivo Gelmini, Val di Gresta.

Aperitifs

Aperol / Campari / Select Spritz	**€ 4.00**
Hugo (summer season only)	**€ 4.00**
Campari Soda	**€ 3.50**

Coffee & Hot Drinks

“Bontadi” Espresso	**€ 1.30**
“Bontadi” Decaffeinated Espresso	**€ 1.40**
Barley Coffee (Caffè d’orzo)	**€ 1.40**
Caffè Corretto (espresso with a shot of liqueur)	**€ 1.80**
Double Espresso	**€ 2.50**
Cappuccino	**€ 1.80**
Ginseng Coffee	**€ 1.80**
Hot Chocolate	**€ 3.00**
Plant-Based Milk Alternative	**+ € 0.20**

Amari & Grappas

from € 3.50

Beers

Tucher Pils on draft (0.2 l)	**€ 3.00**
Tucher Pils on draft (0.4 l)	**€ 5.50**
Grimbergen Amber on draft (0.25 l)	**€ 4.00**
Grimbergen Amber on draft (0.5 l)	**€ 7.00**
Tucher Weizen on draft (0.3 l)	**€ 4.00**
Tucher Weizen on draft (0.5 l)	**€ 6.50**
Non-Alcoholic Bottled Beer (0.33 l)	**€ 4.00**

Craft Beers

Barbaforte Brewery

In the magnificent community of Folgaria, the Barbaforte project was born, defined by the use of premium quality ingredients starting with pure mountain water. The brewer, Matteo, chooses neither to pasteurize nor filter his products, keeping hops as the sole natural preservative. We have selected the beers we believe best suit the season, paired perfectly with our pizzas.

"San Lorenzo" (0.33 l bottle) **€ 6.00**
A bright, top-fermented beer inspired by English Golden Ales. Citrus and honey aromas with a light, bitter finish.

"Abete" (0.33 l bottle) **€ 6.50**
A red, top-fermented beer with hints of caramel. Warm, smooth and balanced finish.

"Aura" (0.33 l can) **€ 6.00**
A lightly amber beer inspired by Session IPAs. The hops deliver intense notes of resin and citrus. Gluten-free.

"Pea" (0.33 l can) **€ 6.00**
Fruity and lychee aromas characterize this beer inspired by White IPAs.

"Lancia" (0.33 l can) **€ 6.00**
Crafted with Czech hops and defined by herbal aromas. A bottom-fermented beer inspired by Imperial Pilsners. Gluten-free.

Plotegher Brewery

In 2015, at the foot of Castel Beseno in Besenello, Stefano and Matteo Plotegher founded their brewery with the aim of bringing the ancient traditions of the Cimbri, an ancient population that still exists today in Trentino (in Luserna), into their products.

"Valkirija" (0.33 l bottle) **€ 5.70**
The flagship beer of the Plotegher brothers, carrying the history of their Viking ancestors in Jutland. A Keller-style beer, well-hopped with a pleasantly bitter taste and a classic herbal finish.

"Picanta" (0.33 l bottle) **€ 6.00**
A lager brewed with Trentino chilli pepper. Strong and spicy, yet never overpowering. It pairs wonderfully with a great pizza, perfect for those who love a bold kick.

"BesenHell" (0.33 l bottle) **€ 6.00**
From the hills surrounding Castel Beseno comes an excellent Yellow Muscat grape, famous for its sweet flavour and bright yellow colour. BesenHell is born from the fermentation of these grapes combined with the Plotegher brothers' malt, resulting in a bright blonde beer that blends the traditions of our territory.

Beers

Wines

Cantina di Trento

In October 1956, driven by 11 local farmers, the Cantina Sociale di Trento was established out of a desire to join forces and showcase the products of the precious vineyards on the outskirts of Trento. Today, the winery follows strict eco-sustainability practices, aligned with a production model that respects the environment.

"Santa Colomba Brut Nature" Trento DOC

Glass € 6.00
Bottle 0.75 l € 40.00

A classic-method sparkling wine made from disease-resistant grape varieties, including the famous Solaris. This alpine sparkling wine represents an alternative path for modern viticulture by drastically reducing chemical treatments. An excellent match for your favourite pizza, with a straw-yellow colour, floral aromas and hints of bread crust.

"Müller Thurgau Biologico"

Glass € 4.00
Bottle 0.75 l € 25.00

A local organic white wine crafted in strict accordance with organic farming practices. Grapes are harvested at altitudes no lower than 400-500 metres above sea level to maximize its aromatic profile. Savoury and mineral, ideal as an aperitif or paired with pizzas with delicate flavours.

"Ziresi Marzemino Trentino Superiore"

Glass € 4.40
Bottle 0.75 l € 30.00

A delicate local red wine typical of the valley, made with grapes grown in the Ziresi area (municipality of Volano). Ruby-purple colour and a refined taste that pairs beautifully with delicate flavours, cured meats and mushrooms.

Erste+Neue Winery

"Lagrein"

Glass € 4.40
Bottle 0.75 l € 30.00

A classic South Tyrolean red wine from south-to-east-facing vineyards at altitudes between 230 and 350 metres above sea level. Fermented in stainless steel tanks, followed by partial aging in oak barrels.

Bortolomiol Winery (Valdobbiadene)

"Senior" Prosecco

Glass € 4.00
Bottle 0.75 l € 24.00

Prosecco Extra Dry Millesimato D.O.C.G. With its perfectly balanced residual sugar and enveloping aromas, this Prosecco suits any occasion.

Wines