

CLASSIC DOUGH

Molino Rachello Type 1 'Alma Biga' flour and Type 0 flour made from Italian wheat
250 g per dough ball
Minimum 36-hour rising time
Hydration above 60%

"PALA ALLA ROMANA" DOUGH

€ 4.00

Molino Rachello Type 1 'Alma Biga' flour and Type 0 flour made from Italian wheat
With added seeds (flax, sunflower and black sesame)
400 g per dough ball
Three-stage rising process - 30 hours in total
Hydration above 80%

"ANCIENT GRAINS" DOUGH

€ 2.00

Molino Agugiaro & Figna (Le 5 Stagioni) 'Mia Gra' Type 2 flour and Molino Rachello 'Alma Biga' Type 0 flour
180 g per dough ball
Minimum 24-hour rising time
Thin and crispy, also thanks to rolling-pin shaping
Hydration above 50%

WHOLEMEAL DOUGH

€ 2.00

Molino Quaglia 'Petra 9 Integrale' flour and Molino Rachello 'Alma Biga' Type 0 flour
250 g per dough ball
Minimum 24-hour rising time
Rustic, full-bodied flavour with intense aromatic notes
Hydration above 65%

SESAME SEED DOUGH

€ 1.00

We use our classic dough and dip it in a blend of white and black sesame seeds, which release toasted notes reminiscent of popcorn during baking.

GLUTEN-FREE DOUGH

€ 3.50

We rely on the expertise of 'San Felici', which supplies us with a low, crispy, certified gluten-free dough. As the risk of cross-contamination is high, this dough is intended only for guests with a mild intolerance and not for people with coeliac disease.

Our doughs

COVER CHARGE € 1.80

TAKEAWAY € 0.50

ADDITIONS AND CHANGES MAY RESULT IN A PRICE VARIATION

Capricciosa € 9.50

Tomato pulp, fiordilatte mozzarella, cooked ham, artichokes, button mushrooms

Quattro Stagioni € 10.00

Tomato pulp, fiordilatte mozzarella, cooked ham, black olives, artichokes, button mushrooms

Tonno e Cipolla € 8.20

Fiordilatte mozzarella, tuna, onion

Formaggi € 10.50

Tomato pulp, fiordilatte mozzarella, Vezzena cheese, Gorgonzola PDO, Primiero Rustico cheese, Grana del Trentino flakes

Marinara € 6.00

Tomato pulp, San Marzano tomato, garlic oil, oregano

Calabrese € 6.50

Fiordilatte mozzarella, garlic oil, chilli pepper

Diavola € 9.00

Tomato pulp, fiordilatte mozzarella, spicy salami, chilli peppers

Romana € 9.50

Tomato pulp, fiordilatte mozzarella, anchovies, capers

Trentino € 11.50

Tomato pulp, fiordilatte mozzarella, sausage, porcini mushrooms, Primiero Rustico cheese

Classic pizzas

Crudo e Burrata

€ 12.50

Tomato pulp, fiordilatte mozzarella. After baking: 24-month cured prosciutto, Apulian burrata

Mortadella e Pistacchi

€ 12.50

Fiordilatte mozzarella, Mortadella IGP "Etichetta Blu", Apulian stracciatella cheese, chopped pistachios

Marinara Evo

€ 12.00

Tomato pulp, San Marzano tomato, anchovies, red onion, capers, black olives, O.V.E.R garlic oil, oregano

La Regina

€ 10.50

San Marzano tomato. After baking: buffalo mozzarella, oregano, basil oil

Bufala Evo

€ 12.50

Double tomato pulp, crust coated with basil pesto. After baking: buffalo mozzarella, semi-dried yellow cherry tomatoes, basil oil and oregano

Specky

€ 12.00

Tomato pulp, fiordilatte mozzarella, julienne-cut Alto Adige speck, roasted potatoes, leek. After baking: Grana Trentino flakes

La Gialla

€ 12.50

Yellow tomato pulp, roasted semi-dried yellow cherry tomatoes. After baking: buffalo mozzarella, basil oil, oregano

Special pizzas

Vegetariana OVER

€ 11.00

Yellow tomato pulp, peppers, courgettes, aubergines, yellow onion and Gorgonzola PDO

Parmigiana

€ 9.50

Tomato pulp, aubergines, fiordilatte mozzarella, Grana Trentino

Semplice MA...

€ 13.00

Crust coated with basil pesto, tomato pulp, pecorino flakes, semi-dried yellow cherry tomatoes, flaked almonds. After baking: caper powder, basil and Garda "Cru" olive oil

TraOrti

€ 14.00

Courgette velouté, fiordilatte mozzarella, South Tyrolean goat Camembert, courgette flowers, julienne courgettes, sun-dried tomato and parsley hummus, roasted potatoes. After baking: sweet-and-sour yellow chilli peppers

È Lei

€ 13.50

Focaccia with olive oil, rosemary and pecorino flakes. After baking: rocket, fresh red cherry tomatoes, burrata and chopped pistachios

Veggissima VEGAN

€ 13.00

Courgette velouté, rosemary, aubergines, yellow onion, semi-dried yellow cherry tomatoes, chilli pepper and OVER garlic oil. After baking: apricot and tomato chutney and flaked almonds

Gioia VEGAN

€ 13.50

Yellow tomato pulp, peppers, marinated onion, julienne courgettes, sun-dried tomato and parsley hummus. After baking: fresh red cherry tomatoes, caper powder and Garda "Cru" olive oil

Siesta VEGAN

€ 12.50

San Marzano tomato, turnip greens, olives, sun-dried tomato and parsley hummus, red cherry tomatoes. After baking: caper powder and sweet-and-sour yellow chilli peppers

Vegetarian & vegan pizzas

Tola Dolza

€ 14.00

Courgette velouté, fiordilatte mozzarella, porchetta, OVER roasted pineapple, South Tyrolean goat Camembert, marinated onion. After baking: fresh red cherry tomatoes and chopped pistachios

Burning Man

€ 14.50

Tomato pulp, fiordilatte mozzarella, crust coated with courgette velouté, 'Nduja, "Inferno" salami, OVER roasted pineapple, Primiero Rustico cheese. After baking: sweet-and-sour yellow chilli peppers, caper powder

Toh!!

€ 15.00

Tomato pulp, fiordilatte mozzarella. After baking: bresaola, rocket, fresh red cherry tomatoes, Grana Trentino and sun-dried tomato and parsley hummus

Verano

€ 13.50

Courgette velouté, fiordilatte mozzarella, julienne-cut speck, courgette flowers, julienne courgettes and sun-dried tomato and parsley hummus. After baking: caper powder and pecorino flakes

Violenza

€ 14.50

Yellow tomato pulp, crust coated with basil pesto, aubergines, 1/3 'Nduja, 1/3 "Inferno" salami, 1/3 spicy Calabrian salami, turnip greens, Gorgonzola PDO, OVER garlic oil. After baking: apricot and tomato chutney

Gertrude

€ 12.50

Fiordilatte mozzarella, porchetta, South Tyrolean goat Camembert, artichokes, marinated onion, sun-dried tomato and parsley hummus. After baking: fresh red cherry tomatoes and flaked almonds

Gianni Morandi

€ 12.00

Fiordilatte mozzarella, porchetta, roasted potatoes, Vezzena cheese, rosemary. After baking: semi-dried yellow cherry tomatoes

Seasonal pizzas

FRIED FOOD

Battered vegetables *	€ 5.50
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* Frozen product

SOFT DRINKS

Acqua Pejo still water 0.50 l	€ 2.00
Acqua Pejo still water 0.75 l	€ 3.00
Small draught Coca-Cola	€ 3.00
Medium draught Coca-Cola	€ 4.50
Small draught Lemon	€ 3.00
Medium draught Lemon	€ 4.50
Fuzetea Peach iced tea, can	€ 3.50
Fuzetea Lemon iced tea, can	€ 3.50
Coca-Cola, can	€ 3.50
Coca-Cola Zero, can	€ 3.50
Fanta, can	€ 3.50
Ginger Beer	€ 4.80
SamBira organic non-alcoholic drink	€ 4.50

Made with natural elderflower ferments.

Produced by the Val di Gresta Women Farmers' Association.

BEERS

Tucher Pils draught 0.20 l	€ 3.00
Tucher Pils draught 0.40 l	€ 5.50
Grimbergen Red draught 0.25 l	€ 4.00
Grimbergen Red draught 0.50 l	€ 7.00
Tucher Weizen draught 0.30 l	€ 4.00
Tucher Weizen draught 0.50 l	€ 6.50
Non-alcoholic bottled beer 0.33 l	€ 4.00

For every thirst



BARBAFORTE BREWERY

The Barbaforte project was born in the Magnifica Comunità di Folgaria and is characterised by high-quality raw materials, starting with mountain water. Brewer Matteo does not pasteurise or filter his beers and uses hops as the only natural preservative. We selected the products that best suit the seasons and pair with our pizzas.

“SAN LORENZO”

€ 6.00

0.33 l bottle: pale top-fermented beer inspired by English Golden Ales. Citrus and honey aromas with a light bitter finish.

“ABETE”

€ 6.50

0.33 l bottle: red top-fermented beer with caramel notes. Smooth and well-balanced finish.

“AURA”

€ 6.00

0.33 l can: lightly amber beer inspired by Session IPA. Intense resinous and citrus aromas. Gluten Free.

“PEA”

€ 6.00

0.33 l can: fruity aromas and hints of lychee characterise this beer inspired by White IPA.

“LANCIA”

€ 6.00

0.33 l can: brewed with Czech hops and herbal aromas. Bottom-fermented, inspired by Imperial Pils. Gluten Free.

PLOTEGHER BREWERY

Founded in 2015 at the foot of Castel Beseno in Besenello by Stefano and Matteo Plotegher, with the aim of bringing the ancient traditions of the Cimbri back into their products.

“VALKIRIJA”

€ 5.70

0.33 l bottle: the Plotegher brothers' flagship Keller-style beer, well hopped, pleasantly bitter and rooted in tradition.

“PICANTA”

€ 6.00

0.33 l bottle: lager brewed with Trentino chilli pepper. Bold and spicy without being overpowering; ideal with pizza.

“BESENHELL”

€ 6.00

0.33 l bottle: pale beer combining local grape fermentation with malt, creating a harmonious expression of the territory.

Craft beers



CANTINA DI TRENTO

Founded in October 1956 by 11 local farmers, Cantina Sociale di Trento was established to join forces and enhance the products of the surrounding territory. Today it combines deep-rooted winemaking culture with strong eco-sustainability principles and increasingly environmentally responsible production.

“SANTA COLOMBA BRUT NATURE”

Traditional-method Alpine sparkling wine made from resistant grape varieties including Solaris. Straw-yellow, floral, with notes of bread crust; an excellent match with pizza.

Glass € 6.00

0.75 l bottle € 40.00

“MÜLLER THURGAU BIOLOGICO”

Organic wine from grapes grown at 400-500 m above sea level. Savoury and mineral, ideal as an aperitif or with delicately flavoured pizzas.

Glass € 4.00

0.75 l bottle € 25.00

“ZIRESI MARZEMINO TRENTINO SUPERIORE”

Made from grapes grown in the Ziresi area of Volano. Ruby-purple colour and delicate flavour, pleasant with cured meats and mushrooms.

Glass € 4.40

0.75 l bottle € 30.00

Wines



ERSTE NEUE WINERY

“LAGREIN”

A classic South Tyrolean wine from grapes grown on south- and east-facing vineyards at 230-350 m above sea level. Fermented in steel tanks, followed by partial ageing in oak barrels.

Glass € 4,40

0.75 l bottle € 30.00

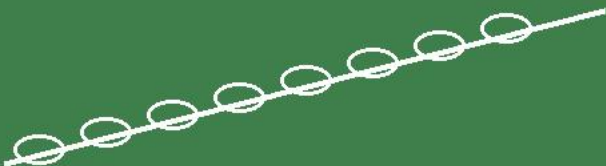
BORTOLOMIOL VALDOBBIADENE WINERY

“SENIOR”

Vintage Extra Dry D.O.C.G. Prosecco. Its balanced residual sugar and enveloping aromas make it suitable for every occasion.

Glass € 4.00

Bottle € 24.00



APERITIFS

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

COFFEE

"Bontadi" Espresso	€ 1.30
"Bontadi" Decaffeinated Coffee	€ 1.40
Barley Coffee	€ 1.40
Espresso with a small accompaniment	€ 1.80
Double Espresso	€ 2.50
Cappuccino	€ 1.80
Ginseng Coffee	€ 1.80
Hot Chocolate	€ 3.00
Plant-based milk alternative	+ € 0.20

BITTERS & GRAPPAS

From € 3.50

Bar

