

Chest'è'

It is born from the love and passion I feel for this job.
Searching for the best raw materials:
love, dedication and customer care are a must for us.

Our dough is made
with certified Italian grain flours from "Molini di Vigevano".
Type "0" stone-ground flour with the wheat germ still vital, rich in all its properties,
and the more than 48 hours of "fermentation, leavening and maturation"
make the pizza ***Soft, Fragrant...*** *and highly digestible.*

Chest'è, "This is", our way of conceiving pizza.
Fabio Tedeschi

Our products may contain allergens or traces of them. Please inform the staff in case of allergies.

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MENU · UPDATED SECTIONS

Whilst waiting for the pizzas

Before the pizza, there’s always a good reason to start

Coccoli, burrata and prosciutto crudo €10

I’ll Take You Home… To Mine: Montanarina allo Scarpariello (tomato, Irpino pecorino), aubergine with mushrooms, ricotta meatballs in tomato sauce €11

Tegamino: Creamy pumpkin soup, sausage, mixed mushrooms, straw-smoked provola, grated Sardinian ricotta €11

Chest'è

OUR PIZZAS

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Margherita €8.50
Gustarosso Gran Riserva tomatoes, fiordilatte, basil and extra virgin olive oil

Amatrice 3.0 €15
Gustarosso Gran Riserva tomatoes, caramelised white onion, crispy guanciale, grated goat's cheese with black pepper, toasted breadcrumbs and extra virgin olive oil

Explosive Marinara €15
Gustarosso Gran Riserva tomatoes, semi-dried cherry tomatoes, Taggiasca olives, garlic, oregano, stracciatella di burrata, anchovies and lemon zest

'La Regina D'Inverno' cooked in the Ruoto €14
Sautéed Friariello with garlic and chilli, crumbled 100% Tuscan sausage, straw-smoked provola

'Sottobosco' €14
pumpkin purée, mixed mushrooms, smoked provola, 'Casa Modena' prosciutto and dried parsley

'My… "First Love"' €14.50
diced aubergines sautéed with cherry tomatoes, basil, buffalo mozzarella and 'Az. Casa Modena' prosciutto

Toscanella €13.50
Mixed mushrooms sautéed with garlic and parsley, fiordilatte, smoked Prague-style cooked ham "Az. Vontavon"

"Once Upon a Time" €14.50
roasted pepper purée, Taggiasca olives, fiordilatte, capers, yellowfin tuna fillets, crispy breadcrumbs

Fire and Milk €15
artichoke and milk cream, fiordilatte, chopped pistachios, buffalo ricotta mousse flavoured with mint, lemon and pepper, 'Casa Modena' pistachio mortadella

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OUR PIZZAS · CONTINUED

Mortazza €14
fiordilatte, mortadella, burrata and chopped pistachios

Milk Dream €15
four-cheese cream (Gorgonzola, Taleggio, Pecorino and Grana). Served separately: diced apples caramelised with pepper

The Drunken Pear €16
Gorgonzola cream, fiordilatte, guanciale, cubes of Abate pear caramelised in Alchermes

Capricciosa €15.50
fiordilatte, spicy salami, olives, artichokes, mixed mushrooms, smoked Prague-style cooked ham 'Az. Vontavon'

Tuna and onion €12.50
Gustarosso Gran Riserva tomato, fiordilatte, onion, yellowfin tuna fillets and extra virgin olive oil

Calabra €14
Gustarosso Gran Riserva tomato sauce, spicy salami, burrata, basil and chilli oil

Roots and… evolution €16
creamed sautéed celery, carrots and onion, crumbled 100% Tuscan sausage, a light layer of fiordilatte, Chianti reduction, toasted breadcrumbs

Madeleine €15
Gustarosso Gran Riserva tomatoes, spicy salami, a thin layer of straw-smoked provola, ricotta meatballs, a sprinkling of 12-month-aged Parmigiano, chilli

The 'ruoto-baked' princess €15
cream of peas, straw-smoked provola, crispy guanciale, grated rosemary goat's cheese and crispy breadcrumbs

A note for our guests

To ensure you have the best possible experience and so that we can give every guest the attention they deserve, we kindly ask that each guest orders at least one course of their choice from our selection of starters or pizzas.

The 'pizza by the slice' tasting service available from Tuesday to Friday costs €2 per person.

Addition of buffalo mozzarella or burrata €2.50
All our pizzas are also available with wholemeal dough on request €2.00
All our pizzas are also available with gluten-free dough €2.00

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DRINKS & BEERS

What's to drink?

Verna classic still and/or sparkling water 75 cl	**€2.50**
Coca-Cola glass bottle 33 cl	**€3.50**
Coca-Cola Zero glass bottle 33 cl	**€3.50**
Coca-Cola can 33 cl	**€3.00**
Fanta can 33 cl	**€3.00**
Unfiltered Ichnusa glass bottle 33 cl	**€4.50**

A beer?

BOCK DUNKEL StarkBier (Venturini craft brewery) — **0.21 l €3.50 | 0.41 l €6.00**

A dark, strong beer, similar to the StarBier type, elegant and sweet, with a decidedly alcoholic character. Bottom-fermented, it has a malty and aromatic flavour.

PREMIUM Export Hell (Venturini craft brewery) — **0.21 l €3.50 | 0.41 l €6.00**

A more robust beer than other bottom-fermented beers. A light malty note accented by noble hops gives it a balanced bitterness, with a fresh and slightly malty flavour.

"EBE" Birra Belgian Pale Ale – 4.5% vol. — **€6.50 · bottle 33 cl**

A light, blond craft beer with citrus notes. We recommend pairing it with fish dishes.

"FRATAC" Birra doppio malto Strong Ale – 6.6% vol. — **€6.50 · bottle 33 cl**

A balanced craft beer with a rounded body. We recommend pairing it with meat-based dishes.

"ZIA IPA" Birra Blanche – 5% vol. — **€6.50 · bottle 33 cl**

Craft beer inspired by the Indian Pale Ale style, with good hopping and a note of caramel. We recommend pairing it with fried foods.

"Elisa" gluten-free Pilsner – I due mastri, 5% vol. — **€7.00 · bottle 33 cl**

With a unique and vibrant flavour, this is a light and refreshing beer, with hints of ripe fruit and a subtle bitterness. An excellent choice for those who cannot consume gluten but do not want to miss out on the pleasure of a good craft beer.

Acheronte has been removed from the beer list, as requested.

... a Wine?

Sotèr — Glass 6 Euro - Bottle 18 Euro

White wine IGT Fattoria Dianella 1°, Alc. 12,5%

Straw yellow color with greenish reflections, intense fruity notes of pineapple and apple with citrus notes.

Otis — Glass 7 Euro - Bottle 24 Euro

White wine Vermentino IGT Fattoria Dianella 1°, Alc. 12,5%

A deep straw yellow color, intriguing and variegated with floral and ripe tropical fruit aromas.
A mineral character and appetizing freshness enhance the length and flavor.

Thalia — Glass 6 Euro - Bottle 18 Euro

Rosè wine IGT Sangiovese Fattoria Dianella 1°, Alc. 12,5%

A pale rose with orange highlights, it reveals a delicate yet expressive aromatic profile with notes of fresh strawberries, crunchy cherries, and rose petals. On the palate, it is fresh and harmonious, offering structure and a long, persistent finish.

Delìo — Glass 6 Euro - Bottle 18 Euro

Red wine IGT Fattoria Dianella 1°, Alc. 13%

Intense ruby red color, with aromas of ripe red fruit such as cherry and plum. On the palate, it is rounded, pleasant, balanced with a warm, sweet aftertaste.

Idèo — Glass 7 Euro - Bottle 22 Euro

Chianti DOCG Fattoria Dianella 1°, Alc. 13%

Intense, vibrant ruby red color, with ripe red fruit aromas such as morello cherry and plum. Round on the palate, balanced with a fruity aftertaste, a brief aging in barrique enriches the aromas with hints of vanilla.

Hèlice — Glass 7 Euro - Bottle 24 Euro

Sparkling rosé wine Fattoria Dianella 1°, Alc. 11%

A refined and pale pink color with a fine and persistent perlage that highlights its freshness. The nose is elegant, with fruity aromas of strawberry and cherry and floral notes of rose that hint at sweetness.

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TO FINISH

Desserts

Classic tiramisu €6
mascarpone cream, ladyfingers soaked in coffee and cocoa

Neapolitan pastiera €5.50
cake with ricotta and orange zest

Connubio €6
Semifreddo with smooth Baileys cream, a liquid Baileys centre and almond brittle

Rum babà €5.50
classic babà soaked in rum

Profiteroles €6
cream puffs filled with vanilla cream and covered in a rich chocolate coating

A coffee?

Coffee €2
Decaffeinated €2

Bitters and liqueurs

Amaro del Capo €3
Meloncello €3
Limoncello €3