

WHITE PIZZA

	€	€
BOSCAIOLA Fior di latte cheese, champignon mushrooms and sausage	8,5	9,5
QUATTRO FORMAGGI Fior di latte cheese, smoked provola, parmesan and gorgonzola	8	9
PROVOLA E SPECK Smoked provola, fior di latte cheese and speck	8	9
PESCA Rolled pancetta, smoked provolone and caramelised peaches	8,5	9,5
FIORI Fior di latte cheese, zucchini flowers and anchovies	9	10
GRICIA Fior di latte cheese, pig cheek, Pecorino cheese and pepper	9	10
PRINCIPESSA Fior di latte cheese, julienned zucchinis, burrata cheese, anchovies, lemon zest and mint	10,5	11,5
NORMA Fior di latte cheese, parmesan, tomatoes, eggplants, Sicilian fired ricotta	9	10
FRIGGITELLI Fior di latte cheese, potatoes, sweet italian chili pepper and sausage	9	10
PACHINO Buffalo-milk mozzarella, pachino tomatoes and basil	9	10
SCAROLA Fior di latte cheese, endive sautéed with olives, anchovies and capers	8,5	9,5

FOCACCE

FOCACCIA BIANCA Olive oil, salt and rosemary	5	6
FOCACCIA ROAST BEEF Arugula, roast beef, fresh tomatoes and curls of Grana Padano cheese	-	11
FOCACCIA PORTO FLUVIALE Stracciatella cheese and culatello ham	-	12
FOCACCIA CRUDO Buffalo milk mozzarella cheese, ham, olive oil	-	12
SALMON Arugula, smoked salmon, creamed ricotta cheese, cherry tomatoes and lemon zest	-	13

STUFFED PIZZA

CALZONE ALLA ROMANA Fior di latte cheese, cooked ham, whipped ricotta and egg	-	10
CALZONE VESUVIO Fior di latte cheese, salami, ricotta, seasoned with tomato sauce and Parmesan	-	10
OPEN CALZONE Tomato sauce, buffalo-milk mozzarella, pachino tomatoes, basil and extra-virgin olive oil	-	10

RED PIZZA

	€	€
MARINARA Tomato sauce, garlic and oregano	6	7
MARGHERITA Tomato sauce, fior di latte cheese and basil	7	8
NAPOLI Tomato sauce, fior di latte cheese and anchovies	7,5	8,5
REGINELLA Tomato sauce, buffalo milk mozzarella cheese and basil	8,5	9,5
CAPRICCIOSA Tomato sauce, fior di latte cheese, mushrooms, boiled egg, olives, ham and grilled artichokes	9	10
DIAVOLA Tomato sauce, fior di latte cheese, salami and chili pepper	8	9
FUNGHI Tomato sauce, fior di latte cheese and champignon mushrooms	7,5	8,5
VEGETARIANA Tomato sauce, fior di latte and seasonal vegetables	8	9
AMALFI Tomato sauce, olives, cherry tomatoes, anchovies and stracciatella cheese	10	11
PACHINO LA VENDETTA Tomato sauce, parmesan, cherry tomatoes and buffalo milk mozzarella cheese	10,5	11,5
MARINERA Tomato sauce, black garlic and crumbled oregano	7	8
MARGHERITA GIALLA E ROSSA Tomatoes, fior di latte cheese, yellow cherry tomatoes and fresh basil	8,5	9,5

PANUOZZI

PANUOZZO BASSIANO Bassiano ham, buffalo milk mozzarella, arugula and oregano	-	12
PANUOZZO COTTO E CARCIOFI Grilled cooked ham, fior di latte cheese and grilled artichokes	-	12
PARMIGIANA Fior di latte cheese, tomato sauce, eggplants, parmesan cheese and basil	-	11

 **NEW DOUGH WITH WHOLEMEAL FLOUR** 

TRY OUR NEW WHOLEMEAL DOUGHT: +0,50€ COMPARED TO OUR NEAPOLITAN DOUGH. SEARCH FOR THE EAR!



ROMAN

NEAPOLITAN

WHOLEMEAL

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OUR PIZZA DOUGH

Mother yeast, selected flours and artisanal care

Lievitation time



Roman: 48 h



Neapolitan: 72 h



Wholemeal dough: whole wheat and semi-wholemeal mix with 72 hours of leavening

GASTRONOMY

	€
<i>Mozzarella of buffalo milk 250 gr</i>	9,5
<i>Parma ham and buffalo milk mozzarella</i>	16
<i>Burrata with three types of tomatoes</i>	13
fresh, withered and dried	
<i>Parma ham</i>	14
<i>Bassiano ham</i>	11
<i>Culatello Hams</i> (Parma, Bassiano, baked ham)	18
<i>Ham (Parma, Bassiano, baked ham)</i>	15
<i>Cheeses</i>	14
<i>Salami</i>	13
<i>Mixed</i> Cheese, salami and hams	18

FRIED

	€
<i>Croquette of potatoes and cheese</i>	2,5
<i>Suppli with ragù</i>	2,5
<i>Suppli Amatriciana style with tomato and bacon</i>	3
<i>Suppli with tomato sauce</i>	2,5
<i>Suppli with mozzarella cheese and anchovies</i>	3
<i>Gateau of bucatini pasta with cheese and pepper</i>	3
<i>Zucchini flower</i>	3
<i>Cod fillet*</i>	4
<i>Fried mozzarelline - 10 pcs</i>	6,5
<i>French fries*</i>	4,5
<i>Fried eggplant ball</i>	3
<i>Arancino stuffed with chicory and guanciale bacon</i>	3
<i>Arancino stuffed with endive, capers and olives</i>	3,5
<i>Chips</i>	4,5
<i>Chips with black pepper and pecorino cheese</i>	5
<i>Chips with lime and pink pepper</i>	5
<i>Fried mixed</i>	10
Suppli with ragù, zucchini flower, potato croquettes, gateau of bucatini pasta and fried mozzarelline	

GRILLED BREAD

	€
<i>Garlic and oil</i>	2,5
<i>Tomato</i>	3
<i>Tomato and buffalo milk mozzarella</i>	4
<i>Sweet Italian chili peppers and baked</i>	3,5
<i>cherry tomatoes</i>	
<i>Meatballs in the sauce</i>	3,5
<i>Tomato sauce and bacon</i>	3,5
<i>Baby octopus alla Luciana</i>	5

HOME BREAD BASKET WITH SELECTED NATURAL FLOURS,
NATURAL LEAVENING, COOKED IN WOOD

€ 1.5

Our raw materials, fresh or frozen, are subjected to the sanitizing treatments provided by Reg. CE 853/2004
For any information on substances and allergens, you can consult the relevant documentation that will be provided on request by the staff in service

ALL NEAPOLITAN PIZZAS WITH FIOR DI LATTE BASE ARE SEASONED WITH PARMESAN AND BASIL

SALADS

	€
<i>Salmone</i>	13
Baby spinach, smoked salmon with yogurt and lime dressing	
<i>Baccalà</i>	12
Curly salad, steamed cod, roasted peppers, taralli and baked olives	
<i>Caesar salad</i>	12
Roman lettuce, chicken, caesar sauce, bacon, croutons bread and Grana flakes	
<i>Quinoa</i>	11,5
Mixed green salad with quinoa, tomato confit, zucchini pesto, fresh cucumbers and olives from Lecce	

PASTA

	€
<i>Mezzemaniche pasta all'Amatriciana</i>	9,5
i.e. with tomato sauce and guanciale bacon	
<i>Maccheroncini pasta alla Carbonara</i>	9,5
with eggs and guanciale bacon	
<i>Tonnarelli pasta cacio, pepe e fiori di zucca</i>	9,5
with pecorino cheese, black pepper and zucchini flowers	
<i>Girelle alla Norma</i>	10
filled with ricotta and eggplant, topped with tomatoes and basil	

GRILLED MEAT AND SECONDS COURSES

	€
<i>Beef steak with bone</i> 700 gr. c.a.	28
<i>Beef loin without bone</i> 500 gr. c.a.	20
<i>Sliced Black Angus beef</i>	19
with rosemary 300 gr. c.a.	
<i>Beef fillet</i> 200 gr c.a.	21
<i>Pork ribs in BBQ sauce</i>	15
<i>Seared, sliced beef flank with herbed oil</i>	17
<i>Chicken breast</i> with Mediterranean herbs	16
<i>Sheep skewer like Arrosticini</i>	1,5
to the piece	
<i>Beef meatballs in tomato sauce</i>	12
<i>Chick'n'Chips: chicken wings marinated in "Fluviale"</i>	13
beer with a sweet and sour sauce	

SIDE DISHES

	€
<i>French fries*</i>	4,5
<i>Baked potatoes with garlic and rosemary</i>	5
<i>Endive, olives and capers</i>	5
<i>Chicory or revived chicory</i>	5,5
<i>Grilled vegetables</i>	6,5
<i>Sautéed sweet Italian chili peppers and potatoes</i>	6

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HAMBURGER

FLUVIALE € 12,5

Brioche bun with french fries
200g beef burger, Iceberg,
tomato, ketchup

PULLED PORK € 13

Panuzzo bread with French Fries
Shredded pork shoulder with spicy
sauce and coleslaw

Water Km 0 1 lt. € 2.5

potable water
sparkling or natural

SOFT DRINK € 3.5

WINE WHITE OR RED

1 lt. € 14

1/2 € 8

1/4 € 6

or just a glass (12,5 cl) € 4



*MAY BE FROZEN