

## WHITE PIZZA



<b>PRINCIPESSA</b>	10,5	11,5
Fior di latte cheese, julienned zucchinis, stracciatella di burrata, anchovies, lemon zest and mint		
<b>ZUCCA, PANCETTA E SEMI DI ZUCCA</b>	9	10
Fior di latte cheese, pureed pumpkin, home-cured pancetta and pumpkin seeds		
<b>PATATE E 'NDUJA</b>	8	9
Fior di latte cheese, boiled potatoes, 'nduja and rosemary		
<b>PROVOLA E SPECK</b>	8	9
Smoked provola, fior di latte cheese and speck		
<b>NORMA</b>	9	10
Fior di latte cheese, Parmesan, tomatoes, fried eggplants, Sicilian fired ricotta and basil		
<b>PACHINO</b>	9	10
Buffalo milk mozzarella, pachino tomatoes and basil		
<b>PORCINI</b>	11,5	12,5
Fior di latte cheese, porcini mushrooms, rocket and ground hazelnuts		
<b>FIORI</b>	9	10
Fior di latte cheese, zucchini flowers and anchovies		
<b>BOSCAIOLA</b>	8,5	9,5
Fior di latte cheese, champignon mushrooms and sausage		
<b>QUATTRO FORMAGGI</b>	8	9
Fior di latte cheese, smoked provola, Grana and gorgonzola		
<b>GRICIA</b>	9	10
Fior di latte cheese, pig cheek, Pecorino cheese and pepper		

## FOCACCE

<b>BIANCA</b>	5	6
Olive oil, salt and rosemary		
<b>PROSCIUTTO CRUDO</b>	-	12
Buffalo milk mozzarella cheese, ham and olive oil		
<b>BRESAOLA</b>	-	11
Rocket salad, bresaola, cherry tomatoes and Grana cheese flakes		
<b>PORTO FLUVIALE</b>	-	12,5
Stracciatella cheese and culatello ham		

## STUFFED PIZZA

<b>CALZONE VESUVIO</b>	-	10
Fior di latte cheese, salami, ricotta, seasoned with tomato sauce and Parmesan		
<b>CALZONE PARMIGIANA</b>	-	10,5
Fior di latte cheese, tomato sauce, fried eggplants, Parmesan cheese and basil		
<b>CALZONE ALLA ROMANA</b>	-	11
Fior di latte cheese, cooked ham, whipped ricotta and egg		

## RED PIZZA



<b>MARINERA</b>	8	9
Tomato sauce, black garlic and crumbled oregano		
<b>MARINARA</b>	6	7
Tomato sauce, garlic and oregano		
<b>2 POMODORI</b>	8	9
Tomato sauce, yellow Datterino tomatoes, Pachino tomatoes, capers, oregano and fresh chili pepper		
<b>MARGHERITA</b>	7	8
Tomato sauce, fior di latte cheese and basil		
<b>TONNO</b>	9	10
Tomato sauce, tuna, cherry tomatoes, Tropea onion and fresh chili pepper		
<b>VEGETARIANA</b>	8,5	9,5
Tomato sauce, fior di latte and seasonal vegetables		
<b>FUNGHI</b>	7,5	8,5
Tomato sauce, fior di latte cheese and champignon mushrooms		
<b>NAPOLI</b>	7,5	8,5
Tomato sauce, fior di latte cheese and anchovies		
<b>REGINELLA</b>	8,5	9,5
Tomato sauce, buffalo milk mozzarella cheese and basil		
<b>AMALFI</b>	10,5	11,5
Tomato sauce, olives, cherry tomatoes, anchovies and stracciatella cheese		
<b>CAPRICCIOSA</b>	9,5	10,5
Tomato sauce, fior di latte cheese, mushrooms, boiled egg, olives, ham and grilled artichokes		
<b>PACHINO LA VENDETTA</b>	10,5	11,5
Tomato sauce, Parmesan, cherry tomatoes and buffalo milk mozzarella cheese		
<b>DIAVOLA</b>	8,5	9,5
Tomato sauce, fior di latte cheese, salami and chili pepper		

## PANUOZZI

<b>BROCCOLETTI</b>	-	11,5
Fior di latte cheese, baby broccoli and sausage		
<b>COTTO E CARCIOFI</b>	-	12
Grilled cooked ham, fior di latte cheese and grilled artichokes		
<b>SCAROLA</b>	-	11,5
Fior di latte cheese, sautéed endive with olives, anchovies and capers		
<b>BASSIANO</b>	-	12
Bassiano ham, buffalo milk mozzarella, arugula and oregano		

**DOUGH WITH WHOLEMEAL FLOUR**  
+ 0,50€ COMPARED TO OUR NEAPOLITAN DOUGH



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>Salami</i> _____	13
<i>Culatello ham</i> _____	18
<i>Bassiano ham</i> _____	11
<i>Parma ham</i> _____	14
<i>Mixed cheese, salami and hams</i> _____	18
<i>Mozzarella of buffalo milk 250 gr</i> _____	9,5
<i>Cheeses</i> _____	14
<i>Hams</i> _____	15
<i>Burrata with three types of tomatoes</i> _____	13

## FRIED

	€
<i>Fried mozzarelline</i> _____	6,5
<i>French fries</i> _____	4,5
<i>Chips</i> _____	5
<i>Chips with black pepper and Pecorino cheese</i> _____	6
<i>Fried mixed</i> _____	12
Suppli with tomato sauce, fried mozzarelline, arancino with broccoli and 'nduja and potato croquette	
<i>Suppli</i> _____	2,5
<i>Suppli with ragù</i> _____	3
<i>Suppli Amatriciana style with tomato and bacon</i> _____	3,5
<i>Cod fillet*</i> _____	4,5
<i>Arancino with pumpkin, chestnuts and taleggio cheese</i> _____	3,5
<i>Arancino with broccoli and 'nduja</i> _____	3,5
<i>Potato croquette</i> _____	2,5
<i>Zucchini flower</i> _____	3
<i>Bucatini timbale with mozzarella cheese and ham</i> _____	4
<i>Bucatini timbale with cheese and pepper</i> _____	4

## BRUSCHETTE AND SCARPETTE (GRILLED BREAD)

	€
<i>Garlic and oil</i> _____	2,5
<i>Tomato</i> _____	3
<i>Tomato and buffalo milk mozzarella</i> _____	4
<i>Turnip greens puree and sausage</i> _____	4,5
<i>Lardo and pumpkin</i> _____	4
<i>Meatballs in the sauce</i> _____	4
<i>Trippa alla Romana</i> _____	3,5
Roman style tripe	

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>Baccalà</i> _____	13,5
Curly salad, steamed cod, baked olives, tomato confit and rosemary mayonnaise	
<i>Caesar salad</i> _____	12,5
Roman lettuce, chicken, Caesar sauce, bacon, croutons bread and Grana flakes	
<i>Autunnale</i> _____	12
Baby spinach, radicchio, chestnuts, pears, walnuts and gorgonzola cheese dressing	

## PASTA

	€
<i>Tonnarelli pasta</i> _____	9,5
with Pecorino cheese, black pepper and mint	
<i>Mezzi paccheri pasta alla Carbonara</i> _____	9,5
with eggs and guanciale bacon	
<i>Lasagna with pumpkin and taleggio cheese</i> _____	10,5
<i>Rigatoni pasta all'Amatriciana</i> _____	9,5
with tomato sauce and guanciale bacon	

## GRILLED MEAT AND SECONDS COURSES

	€
<i>Provola with speck and baked potatoes</i> _____	8,5
<i>Quail "alla Diavola" with roast potatoes</i> _____	15,5
<i>Chicken breast with Mediterranean herbs</i> _____	16,5
<i>Pork ribs in BBQ sauce</i> _____	15,5
<i>Chick'n'Chips: curried chicken wings</i> _____	13
<i>Beef meatballs in tomato sauce</i> _____	12
<i>Sheep skewer like Arrostiticini</i> _____ to the piece	1,5
<i>Rib-eyesteak with bone 700 gr. ca.</i> _____	28
<i>Fiorentina T-bone steak</i> _____ per 100 gr.	5
<i>Beef fillet 200 gr ca.</i> _____	21
<i>Danish beef fillet steak with rosemary 300 gr. ca.</i> _____	19,5
<i>Beef steak without bone 500 gr. ca.</i> _____	21

## SIDE DISHES

	€
<i>Baked potatoes with garlic and rosemary</i> _____	5
<i>Grilled vegetables</i> _____	6,5
<i>Endive, olives and capers</i> _____	6
<i>Chicory or revived chicory</i> _____	5,5
<i>Sautéed romanesco broccoli</i> _____	5,5

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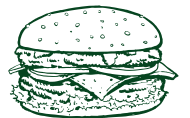
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## HAMBURGER

**PULLED PORK** \_\_\_\_\_ € 13  
*Panuozzo bread with chips*

Shredded pork shoulder with spicy sauce and coleslaw

**FLUVIALE** \_\_\_\_\_ € 12,5

*Brioche bun with chips*

190 gr. ca. beef burger, Iceberg, tomato, ketchup

*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