

OUR MENÙ

Dear customer, our menu is characterized by some important elements. We use quality raw materials, organic whenever possible or in km 0.

Our pizzas follow the ancient methods of bread making, are created with sourdough, 100% italian stone-ground flours and they are subjected to many hours of leavening.

We work with passion and professionalism and we hope that during your experience you'll be able to find yourself the love we put into this work.

We're happy to be able to meet your needs, we propose vegetarian and vegan recipes, and on order we can provide you with a wider choice of ingredients. Our cuisine is NOT suitable for CELIACS, unfortunately we don't have an ad hoc location therefore, in compliance with your well-being, we don't feel able to give you this service.

FOOD INTOLERANCE OR ALLERGIES!

"The information on the presence of substances or products causing allergies or intolerances are available from staff"

Circular letter 4379-p of 17th February 2011

Coperto € 2,50

ANTIPASTI

I nostri fritti vengono cotti in una miscela di oli tra cui quello di arachide.

PATATINE CON BUCCIA*	€9,00
French fries with peel (portion for two)	
CONO MISTO FRITTO*	€10,00
Frieds mix cone including french fries with peel, algae fritter, zucchini flowers (portion for two)	
BRUSCHETTA	€8,00
homemade seven grain bread, with cherry tomatoes km0, basil km0 and Sicilian oregano	
ACCIUGHE MARINATE ALLA MENTA	€12,00
with mint, lemon, vinegar and garlic with Apulian dried tomatoes	
CAPRESE	€10,00
buffalo mozzarella DOP, cherry tomatoes km0, Taggiasca olives and fresh basil km0 on a bed of rocket	
PANZANELLA ELBANA	€12,00
dry bread with cherry tomatoes, Tropea onion and tonnina (tuna in salt)	
INSALATA	€5,00
salad	
INSALATA MISTA	€7,00
Green salad with taggiasca olive, cherry tomatoes and carrots	
LA FARINATA	€7,00
made with chickpea flour from the "Podere del Pereto (Siena)»	

SPECIALITÀ LIGURI

NORVEGESE	€15,00
doppia sfoglia di impasto sottilissima, ripiena di stracchino, salmone norvegese selvaggio e salicornia (asparagi di mare), latte, olio EVO e semi di papavero	
PIZZATA	€12,50
doppia sfoglia di impasto sottilissima, ripiena di stracchino, latte e olio EVO, sporcata con pomodoro, origano, olive taggiasche e capperi	
ARTE BIANCA	€11,00
doppia sfoglia di impasto sottilissima, ripiena di stracchino, latte e olio EVO	

PICCOLA CUCINA DI MARE

TRIS DI BRUSCHETTA DI MARE €16,00

- Sea bruschetta tris including creamed codfish to milk garnished with pan-fried spinaches and sweet chili,
- Sea carbonara with wild salmon, poppy-seed and Gioia del Colle's burrata,
- Turnip tops with burrata and Cantabrian anchovies,

TRIS DI CARPACCI AFFUMICATI €16,00

- Mediterranean yellowfin tuna on a bed of Songino and poppy seeds,
- Mediterranean swordfish on a bed of rocket salad and balsamic vinegar,
- Wild Norwegian salmon on a bed of mixed salad, lemon zest and km0 aromatic spices,

TAGLIERE DI MARE €23,00

- Smoked tuna and swordfish carpaccio,
- Cup of Gioia del Colle's burrata and prawns* in aromatic herb crust and Cinta Senese's beef cheek,
- Sweet and sour Palamita (sardine) caramelized onion,
- Homemade toasted bread with Mediterranean cod cream * creamed in milk with spinach and chilli pistils,

PALAMITA IN AGRODOLCE €15,00

with Tropea's onion and Podere Pereto's black chickpeas on a bed of Songino

PICCOLA CUCINA DI TERRA

TAGLIERE DI SALUMI €20,00

- Norcia's row ham,
- Deer salami,
- Montalcino's capicollo,
- Lard in marble vessels IGP
- Beef rump carpaccio

TAGLIERE DI FORMAGGI ITALIANI DOP e IGP "DELLA TRADIZIONE" €22,00

- Valtellina's Scimudin (cow),
- Roccaverano's row milk Robiola DOP (goat),
- Arasolè (Sardinian sheep's Grana cheese),
- Seasoned Tuscan pecorino DOP,
- Raw milk Bitto DOP (cow),
- San Lucio's spicy Gorgonzola (cow),

FESA DI MANZO €13,00

insalata Songino e scaglie di pecorino di Pienza

MENÙ BAMBINI

MENÙ 1 €8,00

Chicken wurstel and fries

MENÙ 2 €9,00

Breaded chicken Bio steaks with fries

LE NOSTRE PIZZE

Made with starter yeast, long rising and cooked tomato “like we used to”,
italian products and in some cases km0 and organic.

Each pizza is seasoned with a little EVO oil and oregano

The price of our pizza could also have an increase in case of changes or additions of some ingredients:

+ €2,00 for seafood ingredients, + €1,50 for meat, + €0,50 for vegetables, + €1,50 cheese.

NOSTRANA	€15,00
-----------------	---------------

Italian tomato sauce, stracchino (soft cheese), palamita (blue fish) and Ligurian Taggiasca olives

PUGLIESE	€ 14,00
-----------------	----------------

turnip tops, Cantabrian anchovies with Gioia del Colle burrata

ELBANA	€14,00
---------------	---------------

fiordilatte mozzarella cheese, garnished with Patresi's onions, chopped tomatoes,
tonnina (tuna in salt), burrata drops and basil

CANTABRICO	€13,00
-------------------	---------------

Italian tomato, Campana DOP buffalo mozzarella, anchovies from the Cantabrian Sea,
capers from Pantelleria and basil km0

REGINA	€12,50
---------------	---------------

Italian tomato sauce, Apulian fiordilatte mozzarella, raw Parma ham 24 months DOP,
rocket and shavings of Parmesan cheese 24 months

BUFALA	€12,50
---------------	---------------

Italian tomato sauce, Campana DOP buffalo mozzarella and fresh basil

PARMIGIANA €12,50

Italian tomato sauce, fried eggplant, slices of buffalo mozzarella Campana DOP, basil, crispy breadcrumb and grated Parmesan cheese (24 months) DOP

VIVACE €12,00

mozzarella fiordilatte from Puglia, Cinta Senese sausage, turnip greens and crispy breadcrumbs

4 FORMAGGI €12,00

fiordilatte mozzarella cheese from Puglia, sweet gorgonzola S. Lucio, stracchino cheese, Pienza's pecorino (medium matured cheese), and grated parmesan (24 months) DOP

LONGONE €11,00

Italian tomato sauce, anchovies from the Cantabrian Sea, capers from Pantelleria, Taggiasca olives and oregano

VEGETARIANA €10,00

fiordilatte mozzarella cheese, zucchini julienne, cherry tomatoes, Gioia del Colle's burrata and crispy breadcrumb

CLASSICA €11,00

italian tomato sauce, fiordilatte mozzarella cheese, sweet gorgonzola and Modena's ham

INFERNO €10,00

italian tomato sauce, stracchino cheese, rocket salad, fresh cherry tomatoes and spicy salami

WURSTEL €9,00

italian tomato sauce, fiordilatte mozzarella cheese and organic chicken wurstel

BABY €9,00

tomato sauce, fiordilatte mozzarella cheese and french fries with peel

MARGHERITA €8,00

italian tomato sauce, fiordilatte mozzarella cheese, oregano and EVO oil e basil km0

PIZZE GOURMET DI TERRA

INVERNO GOURMET

€19,00

fiordilatte mozzarella, sautéed porcini mushrooms, Roccaverano robiola,
Colonnata lard PGI, black truffle and breadcrumbs

ESAGERATA GOURMET

€18,00

mozzarella fiordilatte, purple cabbage, pork from Ariccia IGP,
grated pecorino di Pienza aged in P.A.T. and breadcrumbs

NORCINA GOURMET

€18,00

150 gr. Italian tomato, Norcia IGP sweet raw ham and Gioia del Colle burrata

CARBONARA DI TERRA

€16,50

mozzarella fiordilatte, scrambled egg, 100 gr. Cinta Senese PDO bacon,
Roman pecorino cheese and black pepper

TOSCANA GOURMET

€16,00

Italian tomato, pecorino 80 gr., Norcia capocollo and flakes of pecorino di Pienza aged in P.A.T. barriques

VENEZIANA GOURMET

€15,00

mozzarella fiordilatte, asparagus from Bassano del Grappa, egg cream, rump of beef and balsamic vinegar

PIZZE GOURMET DI MARE

CARBONARA DI MARE GOURMET

€21,00

homemade Norwegian wild salmon cream, Mediterranean cod * and baked peppers, 100 gr. of wild Norwegian salmon, Gioia del Colle burrata and marjoram

ESTIVA GOURMET

€20,00

mozzarella fiordilatte from Puglia, zucchini julienne, Argentine prawns *
in a crust of aromatic herbs and Cinta Senese bacon, Gioia del Colle burrata

BACCALÀ GOURMET

€20,00

cod cream * creamed with milk, sautéed spinach and chilli pistils

SPADA GOURMET

€18,00

mozzarella fiordilatte from Puglia, stracchino, output 100gr. smoked swordfish,
rocket and drops of balsamic vinegar

TONNO GOURMET

€18,00

Italian tomato, fried aubergines, 100 gr. of smoked tuna, Gioia del Colle burrata, poppy seeds and tomato basil

I DESSERT

Dolci fatti in casa secondo le disponibilità del giorno

Cantucci e Aleatico	€8,00
handmade Cantucci with chocolate or almonds served with a small cup of Elba's Aleatico	
Sbrisolona	€7,00
a shortcrust pastry cake with Nutella and mascarpone cream	
Crema al mascarpone	€7,00
with strawberries and butter biscuit grain	
Tiramisù tradizionale	€6,50
coffee cake, made with fresh eggs	
Tenerina	€6,50
Traditional Ferrara's dark chocolate cake without flour, combined with Fiordilatte ice-cream	
Fiordilatte ice-cream with strawberries	€5,00
Lemon sorbet	€4,00
Coffee cream	€4,00