

LA PIZZA SESTO GRADO

STONE-GROUND SEMI-INTEGRAL FLOUR | SLOW FERMENTATION

HIGH QUALITY PRODUCT

MARGHERITA	12
SAN MARZANO TOMATO DOP AGEROLA MOZZARELLA CHEESE DOP	1,7
TONNO E CIPOLLA	14
SAN MARZANO TOMATO DOP AGEROLA MOZZARELLA CHEESE DOP YELLOWFIN TUNA CARAMELIZED TROPEA RED ONION IGP	1,7, 4
VEGETARIANA	14
SAN MARZANO TOMATO DOP BRIMI 100% ALTO ADIGE FIORDILATTE CHEESE GRILLED SEASONAL VEGETABLES	1,7
QUATTRO STAGIONI	15
SAN MARZANO TOMATO DOP BRIMI 100% ALTO ADIGE FIORDILATTE CHEESE ARTICHOKE HEART TAGGIASCA OLIVES COOKED HAM PORCINI MUSHROOMS	1,7
ACCIUGHE CAPPERI E OLIVE TAGGIASCHE	16
SAN MARZANO TOMATO DOP AGEROLA MOZZARELLA CHEESE DOP TAGGIASCA OLIVES CAPER LEAF CANTABRIAN ANCHOVY	1,7, 4
AL CASAR NON FAR SAPERE	16
AGEROLA MOZZARELLA DOP LOCAL COW'S RICOTTA MORLACCO DEL GRAPPA CHEESE BLU 61 CHEESE FRESH REDCURRANTS	1,7
IN RIVA AL LAGO	18
AGEROLA MOZZARELLA DOP RED AND YELLOW CHERRY TOMATOES ROCKET BASIL PESTO SEMI-DRIED TOMATO EMULSION HAY-AGED GOAT CHEESE AGED PIAVE CHEESE SHAVINGS	1,7,8
RADICAL CHIC	19
SAN MARZANO TOMATO AGEROLA MOZZARELLA DOP PATA NEGRA LARD BASSANO DEL GRAPPA WHITE ASPARAGUS DOP WALNUT LEAF-AGED GOAT CHEESE	1,7
OMBRA DEL CIVETTA	19
AGEROLA MOZZARELLA DOP DEER CARPACCIO WILD SPINACH SEMI-DRIED BERRIES	1,7
LA NONNA VIOLA	21
AGEROLA MOZZARELLA DOP BEEF SPECK MARINATED RED CABBAGE ALTO ADIGE GRANNY SMITH GREEN APPLE CHIPS IGP	1,7

IN CASE OF ALLERGIES OR INTOLERANCES , WE CAN SUGGEST THE APPROPRIATE PREPARATION FOR EVERY NEED