It all starts with the basics: different doughs, a single passion for flavour.

Wholemeal dough (1)	+€ 1,5	**Gluten-free dough**	+€ 4
Cereals dough (1, 11)	+€ 1,5	**Lactose-free mozzarella**	+€ 2,5
Corn dough (1)	+€ 1,5		
All doughs contain gluten.		**Adding Ingredients**	+€ 1,5 cad.

Our signature pizzas

Unique creations born of our imagination, where carefully selected ingredients and bold combinations make every pizza a special experience.

Norvegia Sicilia fior di latte mozzarella, smoked salmon, slightly spicy avocado cream, chopped pistachios, extra virgin olive oil infused with citrus (1, 4, 7, 8) € 15

Tartare di Tonno mozzarella fior di latte, served after cooking: rocket, burrata, tuna tartare (1, 4, 7) € 15

Dipendenza mozzarella, broccoli rabe, 'nduja, salamella, burrata (added after baking) (1, 7) € 15

Mediterranea tomato, buffalo mozzarella, octopus*, cherry tomatoes, Taggiasca olives, basil (added after baking) (1, 4, 7, 14) € 15

La Patatosa sweet potato purée, mozzarella, scamorza, salamella, sweet potato crisps (1, 7) € 15

La Elena cream of courgette soup, caramelised onion, sautéed vegetables, fresh tomato, served with sweet potato crisps (1) VEGAN VEGETARIAN € 15

La Particolare cream of roasted peppers, Taggiasca olives, served with: confit cherry tomatoes, rocket, chickpea hummus (1, 11) VEGAN VEGETARIAN € 15

La Bologna mozzarella fior di latte, after baking: mortadella, burrata, chopped pistachios (1, 7, 8) € 15

Please do let us know if you have any food intolerances or allergies. A list of allergens is available for you to consult at the bottom of this menu.

Cover € 2,5

Our signature pizzas

Bufalina tomato, buffalo mozzarella, basil (added after baking) (1, 7) € 13

Caprese tomato, buffalo mozzarella, cherry tomatoes, basil (added after baking) (1, 7) € 13,5

Amore tomato, mozzarella, prawns*, smoked salmon (added after baking), rocket (1, 2, 4, 7, 14) € 14

Delizia creamy courgette, mozzarella and prawn* soup, topped with burrata (added after baking) (1, 2, 7) € 14

Caprella tomato, mozzarella, goat's cheese, bresaola and walnuts (added after baking) (1, 7, 8) € 14

Golden Buzz mozzarella, Gorgonzola DOP (blue cheese), apples, walnuts (added after baking) (1, 7, 8) € 14

Gustosa tomato, mozzarella, branzi, speck (added after baking) (1, 7) € 14

Saporita tomato, mozzarella, salami, Gorgonzola PDO (blue cheese), onions, Grana Padano PDO, black olives (1, 7) € 14

Val Brembana mozzarella, Taleggio PDO, porcini mushrooms, crispy pancetta (1, 7) € 14

Valtellina tomato, mozzarella, after cooking: bresaola, rocket, Grana Padano PDO (1, 7) € 14

Mare tomato, mussels*, squid*, octopus*, basil (added after baking) (1, 2, 4, 14) € 14

Carbonara Sbagliata mozzarella, pecorino fondue, egg yolk cream and pancetta crumble (added after baking) (1, 3, 7) € 14

Berghem tomato, mozzarella, branzi, porcini mushrooms, polenta crisps (added after baking) (1, 7) € 14

Parmigiana tomato, mozzarella, scamorza, fried aubergine, Grana Padano PDO crisps and basil (added after baking) (1, 7) € 14

Porcellino tomato, mozzarella, Gorgonzola PDO (blue cheese), salami, salamella, 'nduja, Tabasco after cooking (1, 7) € 14

Please do let us know if you have any food intolerances or allergies. A list of allergens is available for you to consult at the bottom of this menu.

Cover € 2,5

It all starts with the basics: different doughs, a single passion for flavour.

Wholemeal dough (1)	+€ 1,5	**Gluten-free dough**	+€ 4
Cereals dough (1, 11)	+€ 1,5	**Lactose-free mozzarella**	+€ 2,5
Corn dough (1)	+€ 1,5		
All doughs contain gluten.		**Adding Ingredients**	+€ 1,5 cad.

Calzoni

Golden pastries filled with generous, flavourful fillings, perfect for those who love a rich taste in every bite.

Calzone Luppoli e Grappoli mozzarella fior di latte, beef meatballs in tomato sauce, topped with pieces of fish cooking (1, 7) — € 15

Calzone Aperto Fior di latte mozzarella, cooked: burrata, prosciutto, confit cherry tomatoes, rocket (1, 7) — € 15

Calzone Leccabaffi mozzarella, fior di latte, salami, ricotta, scamorza, prosciutto (added after baking) (1, 7) — € 15

Calzone Farcito tomato, mozzarella, cooked ham, artichokes, mushrooms (1, 7) — € 12

Calzone Liscio tomato, mozzarella, cooked ham (1, 7) — € 10

Cornicioni

The pleasure starts at the crust: for those who like to treat themselves to something extra, soft pastries filled with irresistible fillings.

Il Cornicione crust filled with ricotta, tomato, mozzarella fior di latte and Taggiasca olives; served with cherry tomato confit and basil (1, 7) — € 15

La Rustica Bergamasca corn dough, crust filled with Taleggio DOP, mozzarella fior di latte, salamella ragù, fried sage (1, 7) — € 15

Cornicione delle Orobie crust filled with Taleggio DOP cream, mozzarella fior di latte, salamella sausage, roast potatoes (1, 7) — € 15

Cuore di ricotta e pesto crust filled with ricotta, basil pesto, mozzarella fior di latte, confit cherry tomatoes, chopped walnuts, basil (1, 7, 8) — € 15

Please do let us know if you have any food intolerances or allergies. A list of allergens is available for you to consult at the bottom of this menu.

Cover € 2,5

Classic pizzas

Familiar, timeless flavours: our most popular pizzas, rooted in tradition and designed to satisfy every palate.

Marinara tomato, garlic, extra virgin olive oil, oregano, basil (added after baking) (1) — € 6

Margherita tomato, mozzarella, basil (added after baking) (1, 7) — € 7,5

Prosciutto tomato, mozzarella, cooked ham (1, 7) — € 9

Napoli tomato, mozzarella, anchovies, oregano (1, 4, 7) — € 9

Tonno tomato, mozzarella, tuna (1, 4, 7) — € 9

Wurstel tomato, mozzarella, frankfurter (1, 7) — € 9

Pugliese tomato, mozzarella, Tropea onions (1, 7) — € 9

Americana tomato, mozzarella, frankfurter, served with chips* (1, 7) — € 10

Romana tomato, mozzarella, anchovies, capers, black olives, oregano (1, 4, 7) — € 10

Tonno e Cipolle tomato, mozzarella, tuna, Tropea onions (1, 4, 7) — € 10

Ortolana tomato, mozzarella, courgette, aubergine, spinach*, peppers (1, 7) — € 10

Crudo tomato, mozzarella, prosciutto added after cooking (1, 7) — € 11

Diavola tomato, mozzarella, spicy salami (1, 7) — € 11

Speck tomato, mozzarella, speck (added after baking) (1, 7) — € 11

Capricciosa tomato, mozzarella, cooked ham, artichokes, mushrooms, capers, anchovies, oregano (1, 4, 7) — € 12

Quattro Formaggi tomato, mozzarella, Taleggio PDO, Branzi, Grana Padano PDO (1, 7) — € 12

Quattro Stagioni tomato, mozzarella, cooked ham, artichokes, mushrooms, black olives (1, 7) — € 12

Please do let us know if you have any food intolerances or allergies. A list of allergens is available for you to consult at the bottom of this menu.

Cover € 2,5

Dear customer, our staff will be happy to help you choose the best dish related to any specific food allergy or intolerance issu: our staff is well trained and we hope we will find the best way to satisfy you and also meet your specific needs.

1) Cereals containing gluten
cereals, wheat, rye, barley, oats, spelt, kamut, including hybrids and derivatives.

2) Shellfish and shellfish products
both marine and freshwater:
prawns, langoustines, lobsters, crabs, etc.

3) Eggs and egg products
all products containing eggs, even in the smallest quantities. Among the most common are: mayonnaise, omelettes, emulsifiers, egg pasta, biscuits and cakes (including savoury ones), ice cream and custards, etc.

4) Fish and fish products
including processed products, i.e. all food products that contain fish, even if only in small quantities.

5) Arachidi e prodotti a base di arachidi
snack confezionati, creme e condimenti in cui vi sia anche in piccole dosi.

6) Soya and soya-based products
soya milk, tofu, soya spaghetti, etc.

7) Milk and milk-based products (including lactose)
yoghurt, biscuits and cakes, ice cream and custards. Any product containing milk.

8) Nuts
all products containing: almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts and Queensland nuts, pistachios.

9) Celery and celery-based products
it is available both in pieces and in the form of preparations for soups, sauces and vegetable concentrates.

10) Senape e prodotti a base di senape
It can be found in sauces and condiments, particularly in mostarda.

11) Sesame seeds and sesame seed products
As well as the whole seeds used in bread, traces can be found in some types of flour.

12) Sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg or 10 mg/l, expressed as SO^2
Used as preservatives, they can be found in: tinned fish products, foods preserved in vinegar, oil or brine, jams, vinegar, dried mushrooms, and soft drinks and fruit juices.

13) Lupins and lupin-based products
found in many vegan foods in the form of roasts, salamis, flours and similar products made from this protein-rich legume.

14) Shellfish and shellfish products.
scallop, razor clam, queen scallop, heart, sea date, mussel, razor clam, oyster, limpet, sea truffle, tellina, clam, etc.

As set out in European Union Regulation 1169/2011 on the provision of food information to consumers, a list of dishes containing ingredients or other products that may cause allergies or intolerances in some people can be requested from the floor manager responsible for allergens.
To ensure hygiene and safety standards, some products may undergo rapid chilling. The symbol (*) next to the dish indicates that a product is not available fresh and may be frozen.