

PIZZA

PEOPLE

SOUND

FOOD



MENU

THE CLASSICS

MARINARA (TOMATO SAUCE, GARLIC INFUSION OIL, OREGANO)	8
MARGHERITA (TOMATO SAUCE, FIORDI, AGEROLA MILK, BASIL)	9
ROMAN (TOMATO SAUCE, FIORDILATTE FROM AGEROLA, CANTABRIAN ANCHOVIES)	12
NEAPOLITAN (TOMATO SAUCE, FIORDI AGEROLA MILK, CANTABRIAN ANCHOVIES, CAPERS)	12,5
DIAVOLA (TOMATO SAUCE, FIORDILATTE FROM AGEROLA, CALABRIAN SPIANATA)	12
CAPRICIOUS (TOMATO SAUCE, FIORDILATTE FROM AGEROLA, MUSHROOMS, COOKED HAM, ARTICHOKE)	12,5
TUNA AND ONION (TOMATO SAUCE, AGEROLA FIORDILATTE, TUNA FILLETS, CARAMELIZED ONION)	12,5
GREENGROCER (TOMATO SAUCE, FIORDILATTE FROM AGEROLA, GRILLED VEGETABLES)	12,5
PARMA (TOMATO SAUCE, FIORDILATTE FROM AGEROLA, 24 MONTH PARMA HAM, STRACCIATELLA)	13,5
COOKED HAM AND PORCINI MUSHROOMS (TOMATO SAUCE, FIORDILATTE FROM AGEROLA, GRILLED CULATELLO "BRANCHI", PORCINI MUSHROOMS)	14

SEASONAL ONES

PANTESCA (TOMATO SAUCE, CHERRY TOMATOES AT THE END OF COOKING, CANTABRIAN ANCHOVIES, STRACCIATELLA, OREGANO)	13
ASPARAGUS (AGEROLA FIORDILATTE, GRILLED GREEN ASPARAGUS, EGG CREAM, BACON)	14
COURGETTE FLOWERS (AGEROLA FIORDILATTE, COURGETTE FLOWERS, RICOTTA, CANTABRIAN ANCHOVIES, OREGANO)	13
NORMA (TOMATO SAUCE, AGEROLA FIORDILATTE, DRIED YELLOW AND RED CHERRY TOMATOES, FRIED AUBERGINES, FLAKED SALTED RICOTTA, BASIL)	12,5
NASONA (TOMATO SAUCE, AGEROLA FIORDILATTE, NASONE TOMATO, COOKING BUFFALO MOZZARELLA, BASIL)	13
TROPEA (TOMATO SAUCE, GREEK FETA, CARAMELIZED TROPEA ONION, RIVIERA OLIVES, OREGANO)	12,5
COURGETTES AND CURRY (AGEROLA FIORDILATTE, SAUTÉED COURGETTES, CURRY-GLAZED ONIONS, BASIL)	12,5
FRESH (AGEROLA FIORDILATTE, TOMATO SAUCE, RAW PARMA CHERRY TOMATOES AT THE END OF COOKING, PARMESAN, BASILO)	12,5
GAMES (FIORDILATTE FROM AGEROLA, BUFFALO MOZZARELLA FROM CAMPANIA DOP, CARAMELIZED ONION, YELLOW CHERRY TOMATO SAUCE, CALABRIAN NDUJA FROM SPILINGA, CAPERS AND THEIR LEAVES)	13
NORWAY (AGEROLA FIORDILATTE, SMOKED SALMON, PUNCTA CAPER, MARINATED SPINACH, GRATED GRAPEFRUIT, BLACK SESAME.)	13,5

THE WHITE ONES

SAUSAGE AND BROCCOLI (FIORDI AGEROLA MILK, ARTISANAL PORK SAUSAGE, BROCCOLI)	12,5
ARTICIOKKA (FIORDI AGEROLA MILK, PECORINO ROMANO FONDUE, ROMAN ARTICHOKE, MINT)	12,5
SAURIS (FIORDI AGEROLA MILK, SAURIS SPECK, HONEY MUSHROOMS, SMOKED RICOTTA)	13,5
BOLOGNA (FIORDI AGEROLA MILK, BOLOGNA PGI MORTADELLA, PISTACHIO MOUSSE, CHOPPED PISTACHIOS)	13
TRIESTE (FIORDILATTE FROM AGEROLA, GRILLED BRANCHI, RICOTTA WITH HORSERADISH, GRATED HORSERADISH)	13,5
ZOLA & PEARS (FIORDI AGEROLA MILK, COLONNATA LARD, SWEET GORGONZOLA, PEARS)	13

IN THE MEANTIME

FRENCH FRIES DIPPERS	6
ASCOLANE OLIVES	6
JALAPENO ROLLS 6PZ	8
ONION RINGS	6
POTATO CROQUETTE WITH CHEESE AND BACON	8
FRIED CHICKEN NUGGETS, BBQ SAUCE	12
MIXED CUTTING BOARD WITH CRUSHED BREAD, CHEESES AND PICKLES)	13

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SALADS.

CAESAR SALAD (LETTUCE, CHICKEN, CAESAR SAUCE, PARMESAN, BACON, CROUTONS)	14
CHICKPEA HUMMUS (SERVED WITH SEASONAL VEGETABLES AND CARASAU BREAD)	14
SALAD OF RAW BOTOLI DI SANT'ERASMO, PARMESAN FLAKES, EXTRA VIRGIN OLIVE OIL AND LEMON	12
DOP CAMPANIA BUFFALO CAPRESE WITH BEEF HEART TOMATO	12
SWEET AND SOUR SALAD (MELON, WATERMELON, CELERY AND CUCUMBER SEASONED WITH BASIL, SALT, PEPPER AND SECRET SEASONING)	13

SANDWICHES.

SMASHED BURGER (BREAD, SMASHED SWISS BEEF, CRISPY BACON, CHEDDAR, ONION)	13
CHICKEN BURGER (BREAD, FRIED CHICKEN, LETTUCE, TOMATO, BURGER SAUCE, BACON)	13
PASTRAMI SANDWICH (BREAD, BEEF BRISKET, MUSTARD, GHERKINS, ONION, CHEESE)	14
AVOCADO TOAST (BREAD, SALMON, CREAM CHEESE, EGG WITH EYE, AVOCADO)	13
VEGETARIAN BURGER (BREAD, VEGGIE BURGER OF OUR OWN PRODUCTION, COLESLOW SALAD, FRIED EGG)	13

FIRST.

SPAGHETTONE AZ.AGR. CARBONARA FRACAS	13
ASPARAGUS OMELETTE WITH CASTELMAGNO FONDUE	15
EGG FETTUCCINE (WITH CLASSIC BEEF SAUCE)	12
PACCHERI AZ.AGR. FRACASSO, TOMATO SAUCE AND BASIL.	12
EGGPLANT PARMIGIANA	12

MEAT.

ALL SECOND COURSES ARE SERVED WITH MIXED SIDE DISHES

MILANESE COTOLETTA (VEAL ON THE BONE AND FRENCH FRIES)	25
BEEF CHATEAUBRIAND	25
SPICED CHICKEN COOKED AT LOW TEMPERATURE	16
BEEF TARTARE (FRENCH SEASONED) WITH CROUTONS AND BUTTER.	23
BREADED AND FRIED LAMB CHOPS (NEW ZEALAND PREMIUM)	25
BBQ RIBS (PORK RIBS)	17



FOR ANY INTOLERANCES, CONSULT THE LIST OF ALLERGENS DISPLAYED OR ASK
OUR DINING ROOM STAFF FOR INFORMATION

CAFFE
COSTADORO

COVER CHARGE AND BREAD €2 COVER CHARGE WITH MUSIC €5



DRINK

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BEER.

	PILSNER URQUELL UNPASTEURIZED FROM TANK (4.4%)	4 P \ 6,5M
	KOZEL DARK (3,8 %)	4 P \ 6,5M
	BRADIPA (I.P.A.) BRADIPONGO BREWERY (6%)	4 P \ 6,5M
	VIOLA (WHITE)- 4.8% - 0.35LT	6
	KULMBACHER 0.0% ALCHOL FREE	6

SOFT DRINKS

SAN PELLEGRINO 0.75 LT	3
CREAM WATER 0.75 LT	3
COCA COLA 0.33 LT	3,5
COCA ZERO 0.33 LT	3,5
CHINOTTO LURISIA	4
TONICA FEVER THREE	4
FANTA 0.33 LT	3,5
SPRITE 0.33	3,5
BLACK TEA SAN BENEDETTO	3,5

WINES.

TERRE PETROSE WHITE (TOCAI CHARDONNAY)	4 (C) \ 20 (B)
RIESLING LOWENSTEIN	5 (C) \ 28 (B)
LUGANA HOLDS THE GRIP	4 (C) \ 25(B)
GEWURZTRAMINER PETER SOLVA	5 (C) \ 26(B)
SAUVIGNON VILLA CHIOPRIS	4 (C) \ 24 (B)
COURTEOUS GAVI DI GAVI	5 (C) \ 26 (B)
VERDICCHIO MENCARONI	5 (C) \ 26 (B)
TERRE PETROSE RED (CABERNET FRANC)	4 (C) \ 20 (B)
TERRE PETROSE RED (MERLOT)	4 (C) \ 20 (B)
VALPOLICELLA CLASSIC UPPER LEG	5 (C) \ 26 (B)
PINOT NERO GRUBER ROSCHITZ	5 (C) \ 26 (B)
NEBBIOLO MOSCONE	5 (C) \ 26 (B)
CARMENERE PERUZZET	5 (C) \ 26 (B)
LAMBRUSCO DI SORBARA	5 (C) \ 26 (B)
FRANCIACORTA DERBUSCO	7 (C) \ 65 (B)
CHAMPAGNE LUIS COSTANT	60 BOTTOM.
COURTEOUS ROSE BRUT	6 (C) \ 40 (B)
RAW CORTESE	6 (C) \ 40 (B)

DESSERTS

TIRAMISU IN THE GLASS	6
CHEESECAKE WITH BERRIES	6
FIORDILATTE AND STRAWBERRY ICE CREAM	6
CHOCOLATE EARTH, VEGAN	6
PINEAPPLE SORBET, CANDIED	
PINEAPPLE, MINT	
GLUTEN FREE CHOCOLATE BROWNIE WITH CREAM	6
COFFEE COSTADORO	3