



**CHINÈ**®

Pizzeria Sartoriale

**MENU**



# CHINÈ

Pizzeria Sartoriale

# CHINÈ®

Chinè was born from the idea of combining tradition and innovation. Just like in the **sartorial language**—from which it takes its name—'chinè' is in fact a fine silk fabric, symbolizing care and craftsmanship.



Leading this project is **Francesco**, a passionate captain and the creative mind behind Chinè.

With years of experience and a genuine dedication to the art of pizza, Francesco carries forward a culinary vision built on sourdough, carefully selected ingredients, fine flours, water, and salt — the simplest elements, transformed with mastery.

## Our mission?

To offer a tailor-made culinary experience: attentive to intolerances, personal tastes, and always open to creativity. Chinè is the place where tradition meets innovation, where every pizza is designed to 'dress' the palate just like a bespoke garment: unique, authentic, perfectly made for you.



1946

GIOIELLA

Traditional  
Craftsmanship

High  
Quality

Distinctive  
Flavor



Certified  
Supply Chain

Easier to  
Digest

100%  
Apulian

For our pizzas we choose **P.D.O. mozzarella**, an Apulian dairy excellence known for its creaminess, authentic flavor, and perfect melt during baking.

It is made with 100% fresh Italian milk and represents a quality standard recognized by top pizzaioli.



OUR PERSONAL OBSESSION

## RED DRUG

These are roasted tomatoes prepared following the recipe of BBQ master Gianfranco Lo Cascio, one of Italy's leading grill experts.

## HOW IS IT PREPARED?

The tomatoes are roasted until they literally burst in the oven, together with a mix of herbs and spices. All strictly **HOMEMADE!**

## SIDE EFFECTS

You might get addicted to it!



# Appetizers

<b>OVEN-BAKED CACIO E PEPE POTATOES</b> with cacio e pepe sauce and speck Allergens: lactose	6	<b>ZUCCHINI FLOWERS* (4 PIECES)</b> Battered flowers with stracciatella and yellow datterino tomatoes Allergens: lactose	9
<b>POTATO CROQUETTE*</b>	5	<b>"ALLA NORMA" VEGGIE ARANCINO*</b>	6
<b>BUFALA MOZZARELLA CAPRESE P.D.O.</b> Allergens: lactose	10	<b>CHARCOAL-GRILLED MEAT BOARD</b> "La Sposa" Mortadella charcoal-grilled with charcoal-grilled caciocavallo cheese Allergens: lactose, tree nuts	15
<b>SAN DANIELE PROSCIUTTO RAW HAM AND BUFALA MOZZARELLA P.D.O.</b> Allergens: lactose	15	<b>TUNA TARTARE*</b> With 'alla poverella' zucchini, sun-dried tomatoes, lemon, oil, salt and pepper Allergens: fish	15
<b>CARBONARA PASTA FRITTATA*</b> Allergens: eggs, lactose	6		

# Platters

OUR SELECTION OF CURED MEATS AND CHEESES FROM THE FINEST ITALIAN PRODUCERS

<b>CURED MEATS</b> "La Sposa" Mortadella Salumificio Capitelli, roman guanciale, capocollo, San Daniele prosciutto raw ham, "Giovanna" Pancetta Salumificio Capitelli Allergens: lactose, tree nuts	16
<b>CHEESES AND PRESERVES</b> Black-rind Pecorino Romano P.D.O., 24 month Parmigiano Reggiano, soft pecorino, Asiago P.D.O. and Bleu d'Aoste blue cheese, served with fig mustard and honey Allergens: lactose	16
<b>COMPLETO</b> "La Sposa" Mortadella Salumificio Capitelli, roman guanciale, capocollo, San Daniele prosciutto raw ham, "Giovanna" Pancetta Salumificio Capitelli, black-rind Pecorino Romano P.D.O., 24-month Parmigiano Reggiano, soft pecorino, Asiago P.D.O. and Bleu d'Aoste blue cheese, served with fig mustard and honey Allergens: lactose, tree nuts	30

# Fried Pizza



PIZZAS MADE WITH HIGH-HYDRATION DOUGH, FRIED AND THEN BAKED, WITH A UNIQUELY CRISP TEXTURE

## BUFALA E GUANCIALE

Bufala mozzarella P.D.O., roman guanciale, basil  
Allergens: cereals, lactose

12

## MONTANARA

Peeled tomato, Bufala mozzarella P.D.O., pecorino romano P.D.O., basil  
Allergens: cereals, lactose

10

## BRIOSIA

Mozzarella di Gioia del Colle P.D.O., arugula, turkey breast, cherry tomatoes, philadelphia  
Allergens: cereals, lactose

13

## POTENTE

Mozzarella di Gioia del Colle P.D.O., "La Sposa" mortadella Salumificio Capitelli, 24-month Parmigiano Reggiano, battered zucchini flowers\*, basil cream  
Allergens: cereals, lactose, tree nuts

× × ×

15



## PUGLIESE

Mozzarella di Gioia del Colle P.D.O., capocollo, stracciatella, sun-dried tomatoes  
Allergens: cereals, lactose

15

Service charge 2€

\*: shock frozen product

# Main Courses

<b>ANGUSTA</b>	20
Grilled Angus with arugula and 24-month Parmigiano Reggiano	
<b>BOMBETTE*</b>	10
Served with Pecorino Romano cream Allergens: lactose	
<b>SLICED CHICKEN BREAST</b>	15
Sliced chicken breast with salad and 24-month Parmigiano Reggiano Allergens: tree nuts	

<b>OCTOPUS</b>	20
Charcoal-grilled C.B.T. octopus tentacle on potato cream with parsley sauce Allergens: molluscs	



# Side dishes

<b>ROASTED POTATOES</b>	4
<b>CRUNCHY POTATO FRIES*</b>	4
<b>SWEET POTATOES*</b>	5
Served with salt and sweet paprika	
<b>GRILLED VEGETABLES</b>	6
Zucchini, eggplant, radicchio, tomato	

Service charge 2€

\*: shock frozen product

# CHINÈ®

Pizzeria Sartoriale

Created to offer highly digestible products made with Italian ingredients and certified short-supply-chain raw materials.

Customers can choose from **gluten-free** dough and **various ingredients**, such as lactose-free mozzarella, and may also request a thick or thin crust for their preferred pizza.

**TONDA ROMANA**

1.5€

**DOUGH OF THE DAY**

1.5€

*Miss*  
**SCROC-CHIARELLA**

1.5€

**VEG MOZZA-RELLA**

The dough is prepared in two stages to ensure a more digestible and aromatic product.

**GLUTEN-FREE OPTIONS  
HAVE NO EXTRACHARGE**



**POSSIBILITY OF CHOOSING  
YOUR PIZZA IN VERSION  
“TONDA ROMANA”**





**CLASSIC MARGHERITA**  
 Peeled tomato, mozzarella di Gioia del Colle P.D.O., basil  
 Allergens: cereals, lactose

7

9

**YELLOW MARGHERITA**  
 Oven-baked yellow datterino tomatoes, yellow datterino cream, mozzarella di Gioia del Colle P.D.O., 24-month Parmigiano Reggiano, basil  
 Allergens: lactose, cereals



# MARGHERITA

THE UNDISPUTED QUEEN IN OUR 4 VERSIONS



**SPECIAL MARGHERITA**  
 Peeled tomatoes, 24-month Parmigiano Reggiano added during cooking, Bufala mozzarella P.D.O. added raw, red drug cherry tomatoes, basil cream  
 Allergens: cereals, lactose

12

8

**GREEN MARGHERITA**  
 Basil cream, mozzarella di Gioia del Colle P.D.O., red drug cherry tomatoes  
 Allergens: cereals, lactose



A promotional image for a pizzeria. The background shows a wooden table with a pizza on the left and a glass of red wine on the right. The pizza is topped with tomatoes, mushrooms, and cheese. The wine is in a tall, elegant glass. The text 'pizze élite' is overlaid in large, white, sans-serif font. A dashed white line is at the top of the image.

# pizze élite

**CHINÉ**<sup>®</sup>  
Pizzeria Sartoriale

# pizza à l'élite

## Pizze èlite



### CHINÈ

14,5

It carries our name because it embodies our idea of the perfect pizza.  
Ciccio base, yellow datterino tomatoes, tuna\* tartare, 'alla poverella'  
zucchini, straciatella  
Allergens: cereals, lactose, fish



### RICCARDINO

14,5

Yellow datterino cream, melted caciocavallo, sun-dried tomatoes, Apulian bombette\*, yellow datterino tomatoes, Pecorino Romano P.D.O. cream, basil  
Allergens: cereals, lactose

### FIORDI ITALIANI

15

Basil cream, mozzarella di Gioia del Colle P.D.O., smoked salmon, yellow datterino tomatoes, straciatella, pepper  
Allergens: cereals, lactose, fish



Service charge 2€

\*: shock frozen product

# pizza à l'élite

## Pizze èlite

TONDA  
ROMANA

DOUGH OF  
THE DAY

1.5€

MISS  
SCROC-  
CHIARELLA

VEG MOZZA-  
RELLA

1.5€

1.5€

### NUVOLA

Ciccio base, Bufala mozzarella P.D.O. mousse, tuna\* tartare, pistachio cream, toasted almonds

Allergens: cereals, lactose, tree nuts, fish

14



### MEDITERRANEA

Mozzarella di Gioia del Colle P.D.O., oregano, red datterino cream, yellow datterino cream, basil cream, Cantabrian anchovies, black olive crumble

Allergens: cereals, lactose, fish

14



### MARE E MONTI

Ciccio base, Bufala mozzarella P.D.O. mousse, yellow datterino tomatoes, red prawns\*, battered zucchini blossoms\*, basil cream, toasted almonds

Allergens: cereals, lactose, tree nuts, crustaceans

16



Service charge 2€

\*: shock frozen product

# CHINÈ®

Pizzeria Sartoriale



## SPAGHETTI ALL'ASSASSINA

- + stracciatella 2€
- + pecorino romano P.D.O. cream  
and crunchy guanciale 3€

10€

ALSO GLUTEN FREE\*



• • • •

\*: shock frozen product

# Miss SCROCCHIARELLA

feel the crunch

**INSOLITA** 15

Bufala mozzarella P.D.O., capocollo, pistachio crem, lime powder, crumbled tarallo  
Allergens: cereals, lactose, tree nuts

**TINTARELLA** 15

Peeled tomato, mozzarella di Gioia del Colle D.O.P., San Daniele prosciutto raw ham P.D.O., yellow datterino tomatoes, red drug cherry tomatoes, stracciatella  
Allergens: cereals, lactose

----- X X X -----  
**SUPER CRUNCH** 15

Potato cream, "Giovanna" pancetta Salumificio Capitelli, caciocavallo, rosemary  
Allergens: cereals, lactose



**NORDICA** 16

Bufala mozzarella P.D.O. mousse, smoked salmon, parsley sauce, lime powder  
Allergens: cereals, lactose, fish

**RUSTICHELLA** 15

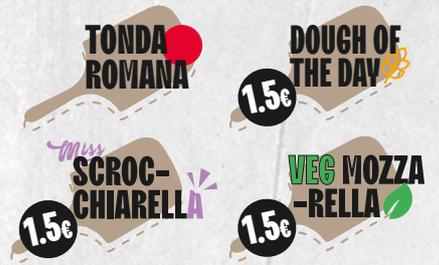
Mozzarella di Gioia del Colle D.O.P., roman-style artichokes\*, grilled zucchini, gorgonzola, fig mustard, radicchio, crumbled tarallo  
Allergens: cereals, lactose, senape

----- X X X -----  
**HAPPY DAYS** 16

Caciocavallo and guanciale during cooking, yellow datterino tomatoes, red prawns\*, pepper, basil  
Allergens: cereals, lactose, crustaceans



# Special Pizzas



## EMILIA vs PUGLIA

11

Peeled tomatoes, mozzarella di Gioia del Colle P.D.O., cardoncelli mushrooms, Bari-style cured ham, sun-dried tomatoes, 24-month Parmigiano Reggiano, 'alla poverella' zucchini  
Allergens: cereals, lactose

## CANTABRICA

13

Bufala mozzarella P.D.O., Cantabrian anchovies, yellow datterino tomatoes, oregano, basil  
Allergens: cereals, lactose, fish

## PUGLIA MIA

11

Mozzarella di Gioia del Colle P.D.O., cardoncelli mushrooms, arugula, capocollo, cacioricotta, sun-dried tomatoes  
Allergens: cereals, lactose



(Presented at the 2014 World Pizza Championship)

## BARESE

10

Peeled tomatoes, Bari-style cured ham, stracciatella, 'alla poverella' zucchini  
Allergens: cereals, lactose

## STEAK HOUSE

10

Mozzarella di Gioia del Colle P.D.O., sausage, baked potatoes, smoked provola, crispy speck  
Allergens: cereals, lactose

# Special Pizzas



## GRICIA

11

Pecorino Romano P.D.O. cream, crispy guanciale, pepper

Allergens: cereals, lactose



## INFERNO

10

Peeled tomatoes, mozzarella di Gioia del Colle P.D.O., 'nduja, spicy salami, sausage, 24-month Parmigiano Reggiano

Allergens: cereals, lactose

## SUBLIME

12

Peeled tomatoes, mozzarella di Gioia del Colle P.D.O., arugula, San Daniele prosciutto P.D.O. raw ham, caciocavallo, fig mustard

Allergens: cereals, lactose

## AMATRICIANA

13

Mozzarella di Gioia del Colle P.D.O., red drug cherry tomatoes, guanciale, pepper, Pecorino Romano P.D.O.

Allergens: cereals, lactose

## PARMIGIANA

13

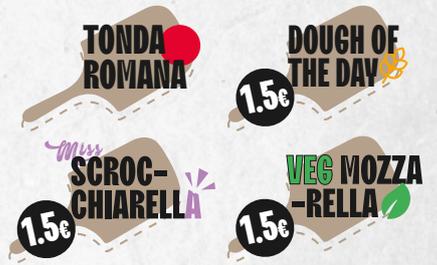
peeled tomatoes, mozzarella di Gioia del Colle P.D.O., basil, fried eggplant, "La Sposa" mortadella Salumificio Capitelli, pecorino romano P.D.O. cream

Allergens: cereals, lactose, tree nuts

Service charge 2€

\*: shock frozen product

# Special Pizzas



## RUSPANTE

10

Ciccio base, turkey breast, stracciatella, cherry tomatoes, pistachio cream  
Allergens: cereals, lactose, tree nuts

## MORTAZZA

13

Base ciccio, Bufala mozzarella P.D.O., "La Sposa" mortadella Salumificio Capitelli, 24-month Parmigiano Reggiano, yellow datterino tomatoes, pistachio cream  
Allergens: cereals, lactose, tree nuts



## GIOVANNA

13

Mozzarella di Gioia del Colle P.D.O., yellow datterino tomatoes, red drug cherry tomatoes, "Giovanna" pancetta Salumificio Capitelli, stracciatella  
Allergens: cereals, lactose

## FAVOLOSA

14

Potato cream, mozzarella di Gioia del Colle P.D.O., fried eggplant, cardoncelli mushrooms, red drug gherry tomatoes, yellow datterino tomatoes, crumbled tarallo  
Allergens: cereals, lactose

## BIGVEGETA

13

Philadelphia crust, basil cream, mozzarella di Gioia del Colle P.D.O., yellow datterino tomatoes, battered zucchini flowers\*, 'alla poverella' zucchini  
Allergens: cereals, lactose, tree nuts

Service charge 2€

\*: shock frozen product

# Dessert



CHOCOLATE SOUFFLÈ	6
TIRAMISÙ Allergens: eggs	6
CHOCOLATE CRÉMEUX with passion fruit and mango Allergens: lactose	7
PISTACHIO AND RASPBERRY MOUSSE Allergens: lactose, tree nuts	7
LEMON GELATO	6,5

## Digestifs

Amaro del Capo, Lucano, Fernet, Montenegro	3
Rhum Zacapa	6
Jefferson	5
Grappa	3
Pugliarello	4
Padre Peppe	4



**CHINÈ**<sup>®</sup>  
Pizzeria Sartoriale

Service charge 2€



# MENABREA - SINCERELY ITALIAN

From the Biellese Alps, an Italian excellence recognized worldwide. Menabrea is the beer that brings together tradition, passion, and carefully selected ingredients to offer a balanced, refined, and authentic taste. Every sip tells the story of over 175 years of brewing mastery. Perfect on its own, ideal with pizza.



**CHINÈ®**  
Pizzeria Sartoriale

# Beverage

COCA COLA, COCA COLA ZERO, FANTA, ORANGE JUICE	3
ESTATHÈ PEACH / LEMON	3,5
ACQUA PANNA, SAN PELLEGRINO	2,5
APEROL SPRITZ	6

# Draft Beers

	MENABREA Draft Lager	
20 cl		3
40 cl		5
	MENABREA Draft Red	
20 cl		3,5
40 cl		5,5



Service charge 2€

# Bottled Beers



**MENABREA WEISS 33 cl**

**4,5**

Italia - Piemonte

Fermentation High      Style Weiss (Hefeweizen)

Grad. Alc./Vol 5,2%      IBU 12

Color Straw yellow, opalescent

Appearance Hazy with a white head



**BIRRANOVA GIARA 33 cl**

**5,5**

Italia - Puglia

Fermentation High      Style Blanche

Grad. Alc./Vol 5%      IBU 12

Color Pale straw

Appearance Velvety with a white head



**BIRRANOVA ABBOCCATA 33 cl**

**5,5**

Italia - Puglia

Fermentation High      Style Bock

Grad. Alc./Vol 6,5%      IBU 20

Color Light amber

Appearance Clear with copper highlights, ivory-colored head



**BIRRANOVA LINFA 33 cl**

**5,5**

Italia - Puglia

Fermentation High      Style Golden Ale

Grad. Alc./Vol 5%      IBU 25 - 30

Color Bright golden yellow

Appearance Clear with a white head



# Bottled Beers



**BIRRANOVA MARGOSE 33 cl**

**6**

Italia - Puglia

Fermentation High      Style Italian Gose

Grad. Alc./Vol 4,6%      IBU 10

Color Opalescent gold

Appearance Hazy / veiled

---



**BIRRANOVA HOP ATTRACTION 33 cl**

**5,5**

Italia - Puglia

Fermentation High      Style American Pale Ale

Grad. Alc./Vol 5,2%      IBU 35

Color Yellow gold

Appearance Slightly veiled

---



**18.80 HELLS 75 cl**

**15**

Italia - Puglia

Fermentation Low      Style Hells

Grad. Alc./Vol 5%      IBU 19

Color Straw yellow

Appearance Veiled with a rich white head

---



**FORST 00 33 cl**

**3,5**

Italia - Alto Adige

Fermentation Low      Style Lager

Grad. Alc./Vol 0%      IBU 18 - 20

Color Bright straw yellow

Appearance Clear and crystalline

# Wine list

## fine bubbles



**BELLAVISTA FRANCIACORTA  
"ALMA GRANDE CUVÉE BRUT"**

**Bottle 55**

**Glass -**

**Lombardia - Bellavista Franciacorta winery**

The wine shows a straw-yellow color with green highlights, and a fine, continuous perlage. Its broad, enveloping aromas range from ripe fruit to fresh flowers, with touches of vanilla and pastry. On the palate it is savory and complete, fresh and vibrant, with a clear aromatic coherence. The finish is long and harmonious.

**Grad. Alc./Vol 12,5%**



**BELLAVISTA FRANCIACORTA  
ROSÉ**

**Bottle 65**

**Glass -**

**Lombardia - Bellavista Franciacorta winery**

The cellar aging lasts no less than four years. Its aromatic dance opens with notes of white peach, followed and expanded by hints of wild strawberries, field flowers, and toasted bread. The palate is fleshy, dry, fresh but never sharp, offering harmonious and seductive vibrations reminiscent of blackcurrant and sweet almond.

**Grad. Alc./Vol 12,5%**



**PROSECCO SUPERIORE SPUMANTE  
D.O.C.G. BRUT MILLESIMATO**

**Bottle 18**

**Glass 5**

**Lombardia - Canella Valdobbiadene winery**

It shows a pale straw-yellow color with a fine, persistent perlage, and aromas of citrus and bread crust. The palate is clean and fragrant, followed by a dry, properly tannic finish.

**Grad. Alc./Vol 12,5%**

# Wine list

## white



**ÒTRE CHARDONNAY  
PUGLIA I.G.P.**

**Bottle 15**

**Glass 5**

**Puglia - Teanum winery**

Straw-yellow in color, it opens on the nose with elegant fruity notes. On the palate it is complex, highlighting both softness and freshness.

**Grad. Alc./Vol 13,5%**



**SCARIAZZO FIANO  
PUGLIA I.G.P.**

**Bottle 20**

**Glass 5**

**Puglia - Rivera winery**

A wine of remarkable elegance and complexity. On the nose, intense notes of white peach, pineapple, and acacia flowers stand out, enriched by a refined smoky nuance.

**Grad. Alc./Vol 13%**



**12 E MEZZO MALVASIA BIANCA  
DEL SALENTO I.G.P.**

**Bottle 17**

**Glass 5**

**Puglia - Varvaglione winery**

A wine rich in aromas and vibrant vanilla notes, with hints of tropical fruit. Structured and harmonious, it offers a delicate, dry flavor.

**Grad. Alc./Vol 12,5%**

# Wine list

## rosè



**PUNGIROSA BOMBINO NERO**  
**D.O.C.G.**

**Bottle 19**

**Glass 5**

**Puglia - Rivera winery**

A rosé of great finesse, crafted from the native Bombino Nero grape. It stands out for its delicate bouquet of wild strawberries and raspberries, accompanied by a floral note. On the palate it is fresh, dry and savory, with a long refreshing finish.

**Grad. Alc./Vol 12%**



**ASSINA PRIMITIVO**  
**ROSATO I.G.P.**

**Bottle 18**

**Glass 5**

**Puglia - San Donaci winery**

It shows a delicate pale-pink color. The aromas recall fruity notes of cherry, strawberry, pomegranate, and the typical Mediterranean nuances of the region. Decisively fresh and savory, the palate is balanced with an elegant persistence.

**Grad. Alc./Vol 12,5%**



**OPRA NARDÒ**  
**ROSATO D.O.C.**

**Bottle 19**

**Glass 5**

**Puglia - Schola Sarmanti winery**

Hand-harvested grapes. A wine with a surprising bouquet and an intense palate marked by fresh, fruity notes. A rosé crafted from old, traditional Puglian alberello vineyards.

**Grad. Alc./Vol 13,5%**



**ALTIRE SUSUMANIELLO ROSÈ**  
**PUGLIA I.G.P.**

**Bottle 22**

**Glass 5**

**Puglia - Paololeo winery**

A rosé born from the highlands of the Valle d'Itria. On the nose it is fragrant and delicate, with hints of small red fruits and distinctive exotic notes. On the palate it is full and rounded, with lively acidity that brings freshness and a pleasantly fruity finish.

**Grad. Alc./Vol 12,5%**

Service charge 2€

# Wine list

red



**ASSINA SUSUMANIELLO  
ROSSO I.G.P.**

**Bottle 18**

**Glass 5**

**Puglia - San Donaci winery**

Intense ruby-red color. The nose is distinctly fruity, recalling wild berries. The palate is dry and warm.

**Grad. Alc./Vol 13%**



**ORFEO NEGROAMARO  
PUGLIA I.G.P.**

**Bottle 25**

**Glass 6**

**Puglia - Paololeo winery**

A sumptuous Negroamaro of great balance. The nose is rich and layered, with aromas of small black forest fruits that fade into elegant spicy notes of vanilla and licorice. On the palate it is full, smooth, and velvety, with gentle tannins and a long, persistent finish.

**Grad. Alc./Vol 14,5%**



**TRIUSCO PRIMITIVO DI MANDURIA  
D.O.C.**

**Bottle 22**

**Glass 5**

**Puglia - Rivera winery**

A Primitivo di Manduria of great depth, embodying the strength of the Salento sun. On the nose it offers an intense bouquet of ripe plums, black cherries, and jam, enriched by nuances of cocoa and vanilla. On the palate it is warm, full, and incredibly smooth, with a harmonious finish reminiscent of licorice.

**Grad. Alc./Vol 14,5%**

# Wine list

red



**LA CARTA NEGROAMARO RISERVA  
SALICE SALENTINO D.O.C.**

**Bottle 18**

**Glass 5**

**Puglia - Candido winery**

A cornerstone of Apulian winemaking. This Riserva reveals a mature and captivating bouquet of dried plums, blackberries, and forest floor, enriched by elegant notes of licorice and toasted spices. On the palate it is harmonious and full-bodied, with soft tannins and a dry, savory finish that invites another sip.

**Grad. Alc./Vol 13,5%**



**MACCONE PRIMITIVO I.G.P.**

**Bottle 18**

**Glass 5**

**Puglia - Angiuli winery**

Vines in Alberobello with an average age of 60 years, located in the municipality of Acquaviva. Fairly soft and full-bodied, with sweet tannins.

**Grad. Alc./Vol 15,5%**

**CHINÈ**<sup>®</sup>  
Pizzeria Sartoriale

Corso Pintor Mameli, 7, 70043 Monopoli BA



# CHINÈ

Pizzeria Sartoriale

**LE CLASSICHE**

XXXXXXXXXXXXXXXXXX

## BRESAOLA

Peeled tomatoes, mozzarella di Gioia del Colle P.D.O., bresaola, arugula, 24-month Parmigiano Reggiano  
Allergens: gluten, lactose

10

## BUFALA

Peeled tomatoes, mozzarella di Bufala D.O.P., basil  
Allergens: gluten, lactose

10

## MARINARA

Peeled tomatoes, capers, oil, garlic, parsley, oregano, pepper  
Allergens: gluten, lactose

8

## CAPRESE

Ciccio base, cherry tomatoes, mozzarella di Gioia del Colle P.D.O., basil  
Allergens: gluten, lactose

8

## CRUDAIOLA

Ciccio base, sliced tomatoes, mozzarella di Gioia del Colle P.D.O., arugula, cacioricotta  
Allergens: gluten, lactose

9

## VEGETARIANA

Peeled tomatoes, mozzarella di Gioia del Colle P.D.O., zucchini, grilled peppers, eggplants  
Allergens: gluten, lactose

9

## 4 STAGIONI

Peeled tomatoes, mozzarella di Gioia del Colle P.D.O., cooked ham, artichokes, champignon mushrooms, Baresane olives, capers  
Allergens: gluten, lactose

9,5

## PROSCIUTTO CRUDO

Peeled tomatoes, mozzarella di Gioia del Colle P.D.O., San Daniele prosciutto raw ham P.D.O.  
Allergens: gluten, lactose

10

## ROMANA

Peeled tomatoes, mozzarella di Gioia del Colle P.D.O., baresane olives, capers, oregano  
Allergens: gluten, lactose

8

## NAPOLETANA

Peeled tomatoes, mozzarella di Gioia del Colle P.D.O., baresane olives, capers, oregano, Cantabrian anchovies  
Allergens: gluten, lactose, fish

11

## FUMÈ

Peeled tomatoes, mozzarella di Gioia del Colle P.D.O., speck, smoked scamorza  
Allergens: gluten, lactose

8,5

Service charge 2€

\*: shock frozen product

Tonda Romana

Dough of the day

Scrocchiarella

Veg mozzarella

1.5

1.5

1.5

## CAPRESE CALDA

Mozzarella di Gioia del Colle P.D.O., cherry tomatoes cooked in the oven, arugula, cacioricotta  
Allergens: gluten, lactose

8

## CARPACCIO

Peeled tomatoes, Bufala mozzarella P.D.O., beef carpaccio, arugula, 24-month Parmigiano Reggiano  
Allergens: gluten, lactose

10

## LA SCATTATA

Ciccio base, crushed cherry tomatoes, extra virgin olive oil, oregano, salt, pepper  
Allergens: gluten

6,5

## DIAVOLA

Peeled tomatoes, mozzarella di Gioia del Colle P.D.O., spicy salami  
Allergens: gluten, lactose

8,5

## 4 FORMAGGI

Peeled tomatoes, mozzarella di Gioia del Colle P.D.O., asiago, 24-month Parmigiano Reggiano, gorgonzola  
Allergens: gluten, lactose

9,5

## WÜRSTEL

Peeled tomatoes, mozzarella di Gioia del Colle P.D.O., würstel  
Allergens: gluten, lactose

8

## TONNO E CIPOLLA

Peeled, mozzarella di Gioia del Colle P.D.O., tuna, onion  
Allergeni: glutine, lattosio

9

## PROSCIUTTO E FUNGHI

Peeled tomatoes, mozzarella di Gioia del Colle P.D.O., cooked ham, champignon mushrooms  
Allergens: gluten, lactose

8,5

## CAPRICCIOSA

Peeled tomatoes, mozzarella di Gioia del Colle P.D.O., cooked ham, würstel, olives, champignon mushrooms, artichokes  
Allergens: gluten, lactose

9,5

## COCKTAIL

Peeled Tomatoes, mozzarella di Gioia del Colle P.D.O., lettuce, shrimp\*, cocktail sauce  
Allergens: glutem, lactose, crustaceans, eggs

10

## PRINCIPESSA

Peeled tomatoes, mozzarella di Gioia del Colle P.D.O., San Daniele prosciutto P.D.O. raw ham, cream  
Allergens: gluten, lactose

10,5