



STARTERS

Caprino e Pere: smoked ham, pears, lemon, goat cheese and spices	8,50€
Arance e Olive nere: baby lettuce, oranges, soft cheese, parmesan and nuts	7,00€
Bufala e Prosciutto crudo: buffalo mozzarella and Parma ham	9,50€
Carpaccio di Angus: beef Angus <i>carpaccio</i> , rocket salad, mousse of vinaigrette sauce	9,50€
Insalata di Sfilacci: rocket salad, dry horseflesh, mushrooms, Grana Padano, vinaigrette	8,50€
Antipasto all'italiana: selection of Italian ham and cheese	8,50€
Insalatina di Pollo: chicken cooked at low temperature with a thin bread toast and salad	7,50€
Porchetta: roasted pork slow-cooked in our wood-fired oven with a thin bread toast and salad	8,50€

SALADS

Greca: lettuce, feta cheese, cherry tomatoes, black olives, cucumbers, yoghurt, carrots and celery	8,50€
Daniele: lettuce, tomatoes, carrots, corn, soya, eggs, prawns, tuna, fennel, cheese	9,50€
Gambero: lettuce, prawns with thyme, courgettes, avocado, baby tomatoes, soft cheese, chive	9,50€
Insalata al Duomo: lettuce, mozzarella <i>fiordilatte</i> , cherry tomatoes, celery, eggs, tarragona	8,50€
Bellini: lettuce, goat cheese, peach or green apple, smoked swordfish, soya, nuts	9,50€
Mista: mix of salads, tomatoes, carrots, radish and purple cabbage	6,50€
Roncaiette: mix of green salad leaves, bresaola (salted beef), strawberries, almonds, apple, Parmesan, balsamic vinegar, blueberries and tomatoes	9,50€
Bastioni: mix of green salad leaves, tuna fish, eggplants, sesame, capers, cherry tomatoes, radish, taggiasca olives, parsley and a toast of fried bread	9,50€
Iris: spicy chicken on a mixed salad with tomatoes, carrots, orange, peppers, buffalo mozzarella, sweet olives, marjoram and black sesame	9,50€
Milcovich: tomatoes, toast of fried bread, purple cabbage, mix salad, grilled chicken, apple, fennel and tzatziki sauce	9,50€

OTHER THAN A PIZZA

Rump Cap Stake (picanha) cooked at low temperature with seasonal vegetables on a side	15,00€
Sfera: our special! buffalo mozzarella rolled up with Parma ham within a spherical pizza with rocket pesto and salad	12,00€
Tagliata di pollo: slices of grilled chicken pre-cooked at low temperature served with seasonal vegetables	10,50€
Parmigiana: eggplants, mozzarella, tomato sauce, Parmesan and basil	9,50€

TRADITIONAL PIZZA

Margherita: tomato, mozzarella	7,00€
Marinara: tomato, garlic, oregano	6,00€
Capricciosa: tomato, mozzarella, ham, mushrooms and artichokes	9,50€
Diavola: tomato, mozzarella, Calabria ham	9,00€
4 Stagioni: tomato, mozzarella, ham, mushrooms and artichokes	9,50€
Vegetariana: tomato, mozzarella, mixed vegetables	9,50€
Tonno e Cipolla: tomato, mozzarella, tuna and onion	9,00€
Siciliana: tomato, mozzarella, anchovies, capers and olives	9,50€
Romana: tomato, anchovies	9,00€
Pugliese: tomato, mozzarella, red onion	8,50€
Parmigiana: tomato, mozzarella, eggplants, parmesan, basil	9,50€
Rucola e Grana: tomato, mozzarella, rocket salad, parmesan, vinaigrette	9,00€
Inglesina: tomato, mozzarella, Parma ham	9,50€
Tirolese: tomato, mozzarella, Sauris ham	9,50€
Calabra: tomato, buffalo mozzarella, <i>provola</i> cheese, eggplants, Calabria ham	10,00€
Equina: tomato, mozzarella, soft chicory, horseflesh, parmesan, vinaigrette	9,50€
Caprese Campana: (thick crust pizza) tomato, buffalo mozzarella, cherry tomatoes, basil	9,50€
Trevigiana: tomato, mozzarella, chicory, <i>provola</i> cheese, sausage	9,50€
Boscaiola: tomato, mozzarella, mixed mushrooms	9,00€
Viennese: tomato, mozzarella, wurstel sausage	9,00€
Fresca: tomato, mozzarella, brie cheese, cherry tomatoes, rocket salad	9,00€
Carbonara: tomato, mozzarella, bacon, onion, egg, parmesan	9,00€
4 Formaggi: mozzarella, gorgonzola cheese, <i>provola</i> cheese, parmesan and brie	9,50€
Ricotta e Spinaci: mozzarella, ricotta cheese, spinach	9,00€

PIZZA WITH SPINACH and PESTO MOZZARELLA

Primavera: tomato, spinach and pesto mozzarella, asparagus, Gorgonzola cheese, bacon	10,00€
Inverno: tomato, spinach and pesto mozzarella, fresh mushrooms, sausage, cherry tomatoes	10,00€
Estate: tomato, spinach and pesto mozzarella, brie cheese, Calabria ham	10,00€
Autunno: tomato, spinach and pesto mozzarella, porcini mushrooms, <i>provola</i> cheese, Sauris ham	10,00€

CALZONI (folded pizza)

Calzone classico: mozzarella, ham, mushrooms	9,00€
Calzone Napoli: mozzarella, ricotta cheese, spinach, grilled ham, Calabria ham	9,50€
Calzone vegetariano: mozzarella mixed vegetables	9,00€
Calzone capriccioso: mozzarella, ham, mushrooms, artichokes, Vienna sausage	9,50€

Any additional topping can vary from 0,50€ to 2,00€. Small pizzas are priced as standard-sized ones. Thick crust (double dough) - just 0,50€ more. Please ask our personnel about other available pizza crust options

ROLLED PIZZA (with tomato sauce aside)

Ricercata: mozzarella, artichoke sauce, <i>provola</i> cheese, Parma ham	10,00€
Tradizionale: mozzarella, brie, nuts, speck	10,00€
Leggera: mozzarella, spinach, grilled ham, ricotta cheese	10,00€
Elegante: mozzarella, cherry tomatoes, prawns, tuna, soft cheese	10,00€
Carina: mozzarella, pesto, cherry tomatoes, sausage, mushrooms	10,00€

CROSTINO (made with toast bread)

Fantastico: tomato, mozzarella, ham, mushrooms, Vienna sausage	9,50€
Speciale: mozzarella, fresh tomato, eggplants, pecorino cheese, <i>soppressa</i> ham	9,50€
Ortolano: tomato, mozzarella, mixed vegetables	9,50€

SPECIAL PIZZA by AL DUOMO CHEF

Piazzese: tomato, mozzarella, onion, sausage, red peppers, <i>porchetta</i> (roasted pork)	9,50€
Medina: tomato, mozzarella, porcini mushrooms, parmesan, Parma	10,50€
Petrarca: tomato, mozzarella, grilled ham, soft cheese, rocket salad, fresh tomato	10,50€
Emiliana: tomato, mozzarella, soft cheese (<i>stracchino</i>), Parma ham, rocket salad	10,00€
Duomo: tomato, mozz., dry tomatoes, chicory, dried beef, fresh mushrooms, pecorino cheese	10,00€
Teatro: tomato, mozzarella, dry tomatoes, olive pate, grilled ham, soft cheese	10,50€
Saracena: mozzarella porcini mushrooms, spinach, sausage, parmesan	9,50€
Padova: buffalo mozzarella, dry horseflesh, porcini mushrooms, parmesan	10,50€
Arena: tomato, mozzarella, pecorino cheese, rocket salad pesto, <i>bresaola</i> (salted beef), truffle oil	10,00€
Capitaniato: tomato, mozzarella, <i>provola</i> cheese, eggplants, grilled ham	10,50€
Palladio: tomato, mozzarella, eggplants, brie, nuts, smoked bacon, parmesan	10,00€
Specola: mozzarella, thyme prawn salad, marinated courgettes, vinaigrette mousse	10,50€
Settembre: tomato, buffalo mozzarella, honey-mushrooms, Angus <i>carpaccio</i> , rocket salad	10,50€
Torresino: mozzarella, courgettes, salad, Angus tartar, orange mousse	10,50€
Barbarigo: mozzarella, smoked swordfish, chive soft cheese	10,50€
Vescovado: tomato, mozzarella, honey-mushrooms, gorgonzola cheese, <i>soppressa</i> ham	10,50€
Scrovegni: tomato, mozzarella <i>provola</i> cheese, eggplants, <i>soppressa</i> ham, truffle oil	10,50€
Prato: tomato, mozzarella, artichoke sauce, chicory, <i>provola</i> cheese, grilled ham	10,00€
Giotto: mozzarella, selection of cheese, porcini mushrooms, dry horseflesh	10,00€
Soncin: tomato, mozzarella, gorgonzola cheese, nuts, Parma ham	10,00€
Marsala: tomato, smoked ham, cherry tomatoes, goat cheese, courgettes	10,00€

Any additional topping can vary from 0,50€ to 2,00€. Small pizzas are priced as standard-sized ones.

Thick crust (double dough) - just 0,50€ more. Please ask our personnel about other available pizza dough options.

HOME MADE DESSERT

Tiramisù	5,00€
Crema catalana (crème brûlée)	5,00€
Sorbetto al limone (lemon gelato, prosecco, vodka)	3,50€
Sorbetto al limone e liquirizia (lemon gelato, prosecco, vodka, liquorice liquor)	4,50€

Other DESSERT options

Tartufo ice cream (black or white)	3,50€
---	-------

Table COVER charge (Coperto), per person	2,00€
---	--------------

Some products may have been deep-frozen



DRAFT BEER

Menabrea 150° Anniversario (4,8°)	0.20cc-----3,00€
	0.40cc-----4,50€
	0.50cc-----5,00€
Distelhäuser (Weissbier) (5,4°)	0.20cc-----3,50€
	0.50cc-----5,00€
Falkenturm Bock (Double malt red beer) (6,9°)	0.20cc-----3,50€
	0.40cc-----5,00€

ARTISAN BOTTLED BEER

Cimbra bionda 5,2°	0.50cc-----5,00€
Cimbra rossa 4,8°	0.50cc-----5,00€
Cimbra radler 2,3°	0.50cc-----5,00€

BOTTLED BEER

Menabrea 150° Anniversario (4,8°)	0.33cc-----4,00€
Menabrea 150° Anniversario (4,8°)	0.66cc-----6,50€

SOFT DRINKS

Coke	0.25cc-----3,00€
	0.50cc-----4,50€
Coke (can)	0.33cc-----3,00€
Coke <i>Light</i> or <i>Zero</i> (can)	0.33cc-----3,00€
Fanta or Chinotto	0.33cc-----3,00€
Ice lemon or peach tea	0.33cc-----3,00€
Lemonsoda	0.33cc-----3,00€

WATER

Still or sparkle	0.75cc-----3,00€
	0.50cc-----2,00€

APERITIF

Alcohol free	3,00€
Spritz with Aperol or Campari	4,00€

WINE

Prosecco D.O.C.	16,00€ (3,50 by the glass)
Chardonnay IGT (white wine)	15,00€ (3,50 by the glass)
Cabernet IGT (red)	15,00€ (3,50 by the glass)

COFFEE

Espresso	1,50€
Decaffeinated espresso	2,00€
Coffee with spirit	2,50€
Cappuccino	2,00€
Barley coffee	2,00€

LIQUORS

Spirit and liquors	3,00€
Spirits <i>Grappa Riserva</i>	4,00€

Table COVER charge (Coperto), per person

2,00€

Some products may have been deep-frozen