

AS YOU WAIT FOR YOUR PIZZA

Vegan  Gluten Free 

OLIVE ASCOLANE°
Filled with minced soya **x4 € 5,00**
Allergenes: soya, celery, sulphites

MOZZARELLINE° IN CARROZZA
With fermented cashew nuts and quinoa breading **x4 € 5,50**
Allergenes: soya, celery, sulphites, nuts

SPICY FALAFEL°
served with Tzatziki sauce **x6 € 8,00**
Allergenes: may contain soya

FRENCH FRIES € 4,50

FLAT WHITEBREAD PIZZA

POMI ⁽¹⁾ € 5,00
Fresh tomato and oregano

ROSMA&PINO ^(1,8) € 5,00
Rosamary and pine nuts

ROUSIS ⁽¹⁾ € 8,00
Parma ham 24 months



SALADS

Create your own salad by adding your favourite ingredients to the basics. The price refers to each individual ingredient. Salads can be ordered in combination with focaccia or rice creakers.

BASIC: iceberg salad, radicchio salad, carrots, tomatoes € 5,50

VEGETABLES: aubergine, courgette, rocket, leek, fenel, onions of Tropea, Greek kalamata olives, Borlotti bean, corn, champignon mushrooms cooked in olive oil, parsley and garlic € 1,50

MISCELLANEOUS: tuna, achoolies, hard boiled eggs, wurstel, truffle topping € 2,50

CHESES: mozzarella, taleggio IGP, zola DOP, crescenza, smoked scamorza, brie, stracchino, goat's cheese, ricotta, Philadelphia, Roman pecorino DOP, Grana Padano aged 14 months IGP

COLD CUTS: braised bacon, prosciutto cotto, Prague ham, spicy sausage, Alto Adige's speck IGP € 2,50

FISH: shrimps°

MISCELLANEOUS: truffle mēlange, baked peppers**

MISCELLANEOUS: porcini mushrooms, roman style arichokes € 3,50

COLD CUTS: Parma ham DOP 24 months, Valtellina bresaola IGP

FORMAGGI: mozzarella bufala cheese DOP € 4,00

VEGAN MOZZARELLA CHEESE from fermented cashew nuts  € 3,50

THE PIZZA



All our pizzas can be prepared using 100% Italian whole wheat bio flour and vegan mozzarella from fermented cashew nuts

MARINARA ⁽¹⁾ € 6,50
Tomato sauce*, garlic, capers, oregano, basil, olive oil

RITA ⁽¹⁾ € 7,50
Tomato sauce*, mozzarella cheese, basil

ROMANA ^(1,4,7) € 9,00
Tomato sauce*, mozzarella cheese, capers, Cantabrian Sea anchovies

CHIC ^(1,4,7) € 9,00
Tomato sauce*, mozzarella cheese, Tropea onions, tuna, oregano, basil, pepper

UOLTERINA BRACCIACORTE ^(1,7,8) € 9,00
Tomato sauce*, stracchino cheese, pesto, Grana Padano aged 14 months IGP, basil

MELANZANE MONAMOUR ^(1,7) € 9,50
Tomato sauce*, mozzarella cheese, aubergines, Greek kalamata olives, basil

BIANCA&BERNIE ^(1,3,7,10,12) € 10,00
Prague ham, smoked scamorza cheese, Béarnaise sauce

SPECKORINA ^(1,7) € 10,00
Tomato sauce*, mozzarella cheese, Alto Adige's speck IGP, Roman pecorino cheese DOP, basil

NATURA ^(1,7) € 10,00
Tomato sauce*, mozzarella cheese, aubergines, courgettes, baked peppers**, basil

QUATTRO STAGIONI ^(1,7) € 10,50
Tomato sauce*, mozzarella cheese, prosciutto cotto, champignon mushrooms cooked in olive oil, parsley and garlic (trifolati) Roman artichokes (simmered), Greek kalamata olives

MARMELLA ^(1,4,7) € 11,00
Tomato sauce*, mozzarella cheese, Praga ham, tuna, spicy salame, baked peppers**

SBRINDOLA ^(1,7) € 11,00
Fresh tomato, goat's cheese, Alto Adige's speck IGP, rocket, Grana Padano aged 14 months in flakes IGP, pepper

BUFALONA ^(1,7) € 12,00
Tomato sauce*, mozzarella bufala cheese DOP, baby tomatoes, basil

AMATRICIANA ^(1,7) € 12,00
Tomato, mozzarella, Tropea onion, stewed bacon, DOP Roman pecorino, basil

CRUCOLA ^(1,7) € 12,00
Tomato sauce*, mozzarella cheese, Parma ham 24 months, rocket, Grana Padano aged 14 months in flakes IGP

TALTUFO ^(1,7) € 12,50
Cream, truffle topping, luganega monzese (sausage), taleggio cheese, porcini mushrooms**, Grana Padano aged 14 months IGP

CURRY ^(1,5,7) € 12,50
Cream, curry, DOP zola cheese, Monzese luganega, porcini mushrooms, DOP Grana Padano aged 14 months

FORZA SOFIA ^(1,7) € 14,00
Mozzarella cheese, brie cheese, porcini mushrooms**, Alto Adige's speck DOP, truffle topping

MADE IN SUD € 14,00
Mozzarella bufala cheese, anchovies, capers, dry Puglia tomatoes, oregano, basil

SPRINT ^(1,7,8) € 14,00
Mozzarella bufala cheese, semi-dried tomatoes, Parma ham aged 24 months, pistachio pesto

TUTTO NELLA NORMA ^(1,7) € 16,00
Tomato, DOP buffalo mozzarella, semi-dried tomatoes, fried aubergine, parmesan cheese, basil

NOT ONLY PIZZA

CAPRESE SALAD € 9,50
Fresh tomato, mozzarella bufala cheese, basil, oregano

VALTELLINA BRESAOLA € 10,00
Roket, Grana Padano 14 months IGP

PARMA HAM DOP AGED 24 MONTHS € 10,00

EXTRAS

SPECIAL WHOLE WHEAT FLOUR DOUGH € 2,00

DOUBLE MOZZARELLA CHEESE € 2,00

DOUBLE TOMATO SAUCE € 2,00

BABY SIZE -€ 1,00

for any extra topping please refer to the salad ingredients list

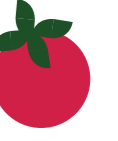
*San Marzano tomato sauce dressed with Tuscan olive oil and salt
**dressed with garlic and olive oil
°frozen product

CUSTOMERS ARE INFORMED THAT THE LIST OF ALLERGENS AND INGREDIENTS IS AVAILABLE AT THE CHECKOUT. THE CUSTOMER IS REQUESTED TO COMMUNICATE THE DINING ROOM STAFF OF THE NEED TO CONSUME FOODS FREE OF CERTAIN ALLERGIC SUBSTANCES BEFORE ORDERING.

LIST OF ALLERGENS (referred to in Annex II of EU regulation 1169/11):

1 Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and derivative products. **2** Shellfish and shellfish products. **3** Eggs and egg products. **4** Fish and fish-based products, except: fish jelly. **5** Peanuts and peanut products. **6** Soy and soy products. **7** Milk and milk-based products (including lactose). **8** Nuts (almonds, hazelnuts, walnuts, and pistachios) and derivative products. **9** Celery and celery products. **10** Mustard and mustard products. **11** Sesame seeds and sesame seed products. **12** Sulfur dioxide and sulphites in concentrations higher than 10 mg/kg or 10 mg/litre. **13** Lupins and lupin-based products. **14** Shellfish and shellfish products.

I NOSTRI PRODOTTI



To make our pizzas we select DOP, IGP and BIO products where possible. They are produced by small certified companies and excellences in sustainable farming which take special care of the environment and animal wellbeing

San Marzano DOP tomatoes come from Puglia and have a typical sweet and sour taste

Mozzarella Fior di latte of Battipaglia

Mozzarella of Bufala DOP of Campania

High quality prosciutto cotto black label is produced by Brivio Delicatessen

Anchovies of the Cantabrian Sea

Italian tuna fished according to dolphin-safe fishing technique

Extra virgin Tuscan olive oil (EVO)

Sicilian capers

COVER CHARGE AND SERVICE € 2,00

Cagiada's concept, styling and art direction by Sara Duca - saraduca@gmail.com

**SPARKLING\STILL
MICROFILTERED WATER 75CL**

€ 1,50

**SPARKLING\STILL
BOTTLED WATER 50CL**

€ 2,00

Acqua Panna, San Pellegrino

SOFT DRINKS 33CL

Coca Cola, Coca Zero, Lemonsoda, Fanta, Sprite,
Schwppes, Estathe lemon\peach

€ 3,50

COCA COLA GLASS BOTTLE 1L

€ 10,00

LURISIA SOFT DRINKS 27,5CL

Chinotto, Gazzosa

€ 4,00

DRINKS



**AMERICANO, NEGRONI, SBAGLIATO
SPRITZ, GIN TONIC, VODKA TONIC** € 8,00

SPARKLING WINE



**PROSECCO ASOLO SUPERIORE
BRUT DOCG** € 5,50 € 23,00

Cantine Montelvini

FRANCIACORTA BRUT DOCG € 7,00 € 35,00

Cantina le Marchesine - Franciacorta

BOTTLED BEERS

BOTTLED BEER 33CL

Menabrea chiara, ambrata

€ 4,00

BOTTLED BEER 33CL

Punk Ipa, La Chouffe

€ 5,50

BOTTLED BEER 50CL

Franziskaner

€ 6,00

BOTTLED BEER 66CL

Castello

€ 7,00

DRAFT BEERS



CARROBIOLO'S APA ARTISANAL BEER € 4,00 € 6,00
APA (low fermentation beer - 4,8% vol)

CARROBIOLO'S APA ARTISANAL BEER € 4,00 € 6,00
KELLER (low fermentation beer - 4,5% vol)

CARROBIOLO'S APA ARTISANAL BEER € 4,00 € 6,00
CARROBIOLO'S WEISSE SPELT
(high fermentation beer - 5,0% vol)

ICHNUSA LAGER € 4,00 € 6,00

MCFARLAND RED BEER € 4,00 € 6,00

The following is a selection of natural BIO wines, produced using grapes free from chemical treatments and using biodynamic productive processes.

WHITE WINES



RIBOLLA GIALLA

€ 5,00 € 27,00

Cantina Zorzettig- Friuli

GEWURZTRAMINER DOC

€ 6,00 € 30,00

Cantina Girlan - Alto Adige

**VAL DI TANA ROERO ARNEIS DOCG
(VEGAN)** € 7,00 € 35,00

Fontanafredda - Piemonte

RED WINES



CABERNET SAUVIGNON

€ 5,00 € 25,00

Cantina Zorzettig - Friuli

LAGREIN DOC

€ 6,00 € 30,00

Cantina Girlan - Alto Adige

RIPASSO DELLA VALPOLICELLA DOC € 7,00 € 35,00

Cantina Tommasi - Veneto

**NEBBIOLO D'ALBA DOC
MARNE BRUNE (VEGAN)** € 7,00 € 40,00

Fontanafredda - Piemonte

In this restaurant we do not serve alcohol to underage individuals nor to patrons who are clearly under the influence! You may be requested to show your ID to the staff

WE ARE OPEN EVERY DAY

12:00 / 15:00

18:30 / 24:00

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ENGLISH

