PIZZA & BOLLE

MENU

mangia
con le mani,
brinda
con classe.

PIZZA & BOLLE TOUR

CLASSIC TASTING MENU

€30 excluding drinks

- *€38 with 3 wine pairings*
- *€45 with 4 wine pairings*

APPETIZERS

847 3-4-9
Carnaroli rice, meat ragù, La Rosina peeled tomatoes, Molisano Mirabella fior di latte mozzarella, and Parmigiano Reggiano DOP.

GUACAMOLE E SALMONE 3-8
Fried pizza cone filled with guacamole and smoked wild Alaska salmon.

PIZZAS

MARGHERITA 2.0 2-3-4-14
Tomato ragù, Loffredo DOP buffalo mozzarella (added after baking), Genoese basil pesto, 48-month Parmigiano Reggiano, Muraglia extra virgin olive oil.

SUPERMARY 3-4-8
La Rosina peeled tomatoes with garlic and oregano, Cantabrian anchovies (Excelsior selection), sweet-and-sour yellow chilies, semi-dried cherry tomatoes, parsley battuto, and fresh oregano leaves.

TRAMEZZINO 3-8-11-13
Yellow datterino tomato cream, fresh Vesuvian cherry tomatoes dressed with olive oil, salt, and oregano, Tabasco mayonnaise, tuna in extra virgin olive oil, and basil.

4 FORMAGGI 3-4-12
Molisano Mirabella fior di latte mozzarella, Parmigiano Reggiano DOP, sweet Gorgonzola DOP, sheep's milk caciotta, peaches in syrup, teriyaki sauce, and basil.

DESSERT

ZEPPOLINE FRITTE 2-3-4-14
Choice of cocoa-hazelnut cream or sugar, cinnamon, honey, and orange zest.

PIZZA & BOLLE TOUR

PREMIUM TASTING MENU

€45 with welcome glass

- *€53 with 3 wine pairings*
- *€60 with 4 wine pairings*

APPETIZERS

CURRY E COCCO 3-4
Carnaroli rice, ginger, coriander, zucchini, bell peppers, cabbage, curry, and coconut milk.

POLPO PORCHETTATO 3-6
Fried pizza cone with Mediterranean octopus, guanciale, potato cream, and porchetta-style seasoning.

PIZZAS

MAZARA PLUS 1-3-4-8
Andria stracciatella cheese, Mazara del Vallo red shrimp, shrimp bisque, candied lemon, and mint.

PATANEGRA 3
Raw Vesuvian cherry tomato cream dressed with olive oil, salt, and oregano, topped with Mirko Giannella selection Pata Negra ham.

SALMONE & BOTTARGA 3-4-8
Crème fraîche, smoked wild Alaska salmon, chives, mullet bottarga, and grated lemon.

ALICI & TARTUFO 3-4-8
Loffredo DOP buffalo mozzarella (added after baking), desalted Sicilian anchovies, black truffle, and curly parsley.

DESSERT

LEMON CURD 2-3-4-13
Lemon cream tartlet with meringue.

OUR ICONS

SUPPLÌ 847 — 3.5 3-4-9
Carnaroli rice, meat ragù, La Rosina peeled tomatoes, Molisano Mirabella fior di latte mozzarella, and Parmigiano Reggiano DOP.

SUPPLÌ BURRO E LIMONE — 4.5 3-4
Carnaroli rice, mountain butter, Parmigiano Reggiano DOP, and lemon.

MARGHERITA 2.0 — 17 2-3-4-14
Tomato ragù, Loffredo DOP buffalo mozzarella (added after baking), Genoese basil pesto, 48-month Parmigiano Reggiano, and Muraglia extra virgin olive oil.
Abbinamento: *Open - Dosaggio Zero*

SUPERMARY — 15 3-8
La Rosina peeled tomatoes with garlic and oregano, Sciacca anchovies (Excelsior selection), sweet-and-sour yellow chilies, semi-dried cherry tomatoes, parsley battuto, and fresh oregano leaves.
Abbinamento: *La Piotta Misunderstanding - Frizzante*

3 POMODORI + 1 — 14.5 2-3-4-14
Molisano Mirabella fior di latte mozzarella, green tomato carpaccio, semi-dried yellow and red datterino tomatoes, tomato reduction, and Genoese basil pesto.
Abbinamento: *Champagne De Venoge - Extra Brut*

TRAMEZZINO — 15 3-8-11-13
Yellow datterino tomato cream, fresh Vesuvian cherry tomatoes dressed with olive oil, salt, and oregano, Tabasco mayonnaise, tuna in extra virgin olive oil, and basil.
Abbinamento: *La Piotta Nature - Dosaggio Zero*

SUPPLÌ

DATTERINO PROVOLA E BASILICO — 4.5 3-4
Carnaroli rice, red datterino tomatoes, smoked buffalo provola from Loffredo Dairy, pepper, and basil.

CURRY E COCCO — 4.5 3-4
Carnaroli rice, ginger, coriander, zucchini, bell peppers, cabbage, curry, and coconut milk.

PLATED APPETIZERS

PATA NEGRA — 29
60 g of Jamón Ibérico de Cebo de Campo (Mirko Giannella selection).

BUFALA DOP — 14,5 4
250 g of Loffredo DOP buffalo mozzarella, arugula, and datterino tomatoes dressed with extra virgin olive oil, salt, and fresh oregano.

PASTRAMI — 19 4-7-11-13
100 g pastrami, mixed greens, jumbo pickles, mustard mayonnaise, and extra virgin olive oil.

FRIED SPECIALTIES & CONES

CONO POLPO PORCHETTATO — 6.5 3-6
Mediterranean octopus, guanciale, potato cream, and porchetta-style seasoning.

CONO GUACAMOLE E SALMONE — 6.5 3-8
Guacamole and smoked wild Alaska salmon.

CONO CHEESEBURGER — 6.5 3-4-7-11
Ground beef, jumbo pickles, cheddar, onion, ketchup, and mustard.

CHIPS DI PATATE — 5 4
With Pecorino Romano DOP and black pepper.

CROCCHETTA DI PATATE — 3.5 3-4-7-13
With smoked buffalo mozzarella from Loffredo Dairy, pepper, and mustard mayonnaise.

FILETTO DI BACCALÀ — 7 3-8-11
Silver Back-style battered cod with homemade sweet-and-sour sauce.

OLIVE ALL'ASCOLANA — 7 *5pz* 2-3-4-9-13-14
Stuffed with ground beef and Mortadella di Bologna IGP.

PULLED PORK BITES — 8 *3pz* 2-3-4-9-13-14
With sweet paprika and cheddar

MONTANARA CLASSICA — 5 3-4
With La Rosina tomato sauce, Parmigiano Reggiano DOP, and basil.

FRITTATINA DI PASTA — 6 3-4
De Cecco bucatini, béchamel, nutmeg, ground beef, and peas.

FIORE DI ZUCCA — 6 3-4-8
With fior di latte mozzarella, anchovies, and anchovy cream.

PREMIUM PIZZAS

MAZARA PLUS — 27 1-3-4-8
Andria stracciatella cheese, Mazara del Vallo red shrimp, shrimp bisque, candied lemon, and mint.
Abbinamento: *Roberto Capecci - Dosaggio Zero Rosè*

PATANEGRA — 33 3
Raw Vesuvian cherry tomato cream dressed with olive oil, salt, and oregano, topped with Jamón Ibérico de Cebo de Campo (Mirko Giannella selection).
Abbinamento: *Champagne J. Gimonnet - Extra Brut*

SALMONE & BOTTARGA — 27 3-4-8
Crème fraîche, smoked wild Alaska salmon, chives, mullet bottarga, and grated lemon.
Abbinamento: *Franciacorta Moraschi - Pas Dosè*

ALICI & TARTUFO — 22 3-4-8
Loffredo DOP buffalo mozzarella (added after baking), desalted Sicilian anchovies, black truffle, and curly parsley.
Abbinamento: *Franciacorta Girolamo Conforti - Saten*

CLASSIC PIZZAS

MARINARA — 8.5 3
La Rosina peeled tomatoes, Salina oregano, and garlic-infused extra virgin olive oil.
Abbinamento: *Deltetto Brut / Alta Langa*

MARGHERITA — 10 3-4
La Rosina peeled tomatoes, Molisano Mirabella fior di latte mozzarella, Parmigiano Reggiano DOP, and basil.
Abbinamento: *Franciacorta N'tani Fa Peppino - Extra Brut*

BUFALA DOP — 12.5 3-4
La Rosina peeled tomatoes, Loffredo DOP buffalo mozzarella, Parmigiano Reggiano DOP, and basil.
Abbinamento: *Franciacorta N'tani Fa Peppino - Extra Brut*

NAPOLI — 13 3-4-8
La Rosina peeled tomatoes, Molisano Mirabella fior di latte mozzarella, and Sciacca anchovies (Excelsior selection).
Abbinamento: *La Piotta Nature - Dosaggio Zero*

PROVOLA E PEPI — 12.5 3-4
La Rosina peeled tomatoes, smoked buffalo provola from Loffredo Dairy, mixed pepper blend, and basil.
Abbinamento: *Leon Faller Cremant D'Alsace - Brut Rosè*

FIORI E ALICI— 13.5 3-4-8
Molisano Mirabella fior di latte mozzarella, Sciacca anchovies with their cream, and zucchini flowers.
Abbinamento: *Franciacorta Girolamo Conforti - Saten*

CROSTINO — 13 3-4
Molisano Mirabella fior di latte mozzarella, smoked buffalo provola from Loffredo Dairy, cooked ham, and thyme.
Abbinamento: *Leon Faller Cremant D'Alsace - Brut Rosè*

DESSERTS

TIRAMISÙ — 6 2-3-4-13

LEMON CURD — 6 2-3-4-13
Lemon cream tartlet with meringue.

PANNA COTTA — 6 2-3-4-13-14
Available with caramel or hazelnut cream.

CHEESECAKE — 6 2-3-4-14
Available with mixed berries or pistachio cream

ZEPPOLINE FRITTE — 5 2-3-4-14
With cocoa-hazelnut cream or sugar, cinnamon, honey, and orange zest.

CLASSIC PIZZAS OUR STYLE

BOSCAIOLA — 14 3-4
Molisano Mirabella fior di latte mozzarella, seasonal mushrooms, mushroom powder, porcini cream, parsley battuto, and coarse-ground Tuscan sausage.
Abbinamento: *La Piotta Nature - Dosaggio Zero*

NERANO — 14 3-4
Molisano Mirabella fior di latte mozzarella, zucchini, Nerano-style zucchini cream, guanciale, provolone, and basil.
Abbinamento: *Deltetto Brut - Alta Langa*

ORTO — 14 3-4-11
Molisano Mirabella fior di latte mozzarella, Roman zucchini, yellow datterino tomatoes, fire-roasted pepper fillets, herb breadcrumbs, sweet-and-sour onion, and green bean-potato cream.
Abbinamento: *Leon Faller Cremant D'Alsace - Brut Rosè*

CAPRICCIOSA — 14 3-4-13
La Rosina peeled tomatoes, Molisano Mirabella fior di latte mozzarella, Roman-Jewish-style artichokes, artichoke cream, black olive powder, soft-boiled egg, seasonal mushrooms, and Tuscan prosciutto crudo.
Abbinamento: *La Piotta Nature - Dosaggio Zero*

DIAVOLA — 14 3-4
La Rosina peeled tomatoes with Spilinga DOP 'nduja, Mirko Giannella selection chorizo, sweet-and-sour yellow chilies, Molisano Mirabella fior di latte mozzarella, and jalapeño battuto.
Abbinamento: *Deltetto Brut - Alta Langa*

4 FORMAGGI — 15 3-4-12
Molisano Mirabella fior di latte mozzarella, Parmigiano Reggiano DOP, sweet Gorgonzola DOP, sheep's milk caciotta, peaches in syrup, teriyaki sauce, and basil.
Abbinamento: *Franciacorta Girolamo Conforti - Saten*

COSACCA — 13.5 3-4
Yellow and red tomato ragù, Parmigiano Reggiano DOP, basil, and sheep's milk caciotta.
Abbinamento: *Deltetto Brut - Alta Langa*

1 Crustaceans
2 Tree nuts
3 Gluten
4 Milk
5 Lupin
6 Mollusks
7 Mustard
8 Fish
9 Celery
10 Sesame
11 Sulphur dioxide and sulphites
12 Soy
13 Eggs and egg products
14 Peanuts and peanut products

Pizzas made with Fior di Latte mozzarella can also be prepared with lactose-free Fior di Latte mozzarella for an additional €0.50.

All our pizzas are dressed with 100% extra virgin olive oil.

Information regarding the presence of substances or products that may cause allergies or intolerances is available upon request from our staff.

A service charge of €2.00 per person applies.


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BO & OLE
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