

We are challenging the traditional rules of pizza, thus using baker's techniques and creating leavened products of different shapes and structures. Our "contemporary pizza" is the result of the perfect union between fresh raw materials and a leavened base. The balance between the topping and the base is crucial, which is why our contemporary pizzas are so different from one other.

NUVOLA DI GRANO

High, fluffy, it melts in the mouth



TONDA ROMANA

Light, digestible and fragrant



DOPPIO TRANC

Two crispy layers that melt in your mouth



TONDA SENZA LIEVITI AGGIUNTI

Intense wheat flavour, 3 days of fermentation



PIZZA ROCO'S

The original Roco's pizza from the '90s



In order to enjoy our pizzas at their best and to appreciate the diversity of dough, we suggest you share them among several guests. Pizzas will be served one at a time, to fully enjoy them. Thank you.




m a t t i a c i c e r o n e

NUVOLA DI GRANO

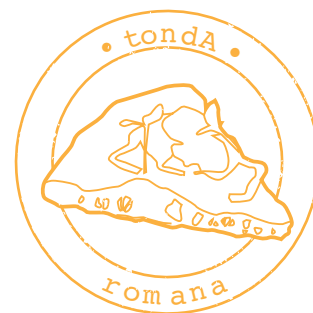
Soft, high, bulky dough. Made from type 1 stoneground flour, using the biga technique with 18/20 hour fermentation, to enhance the crispness on the outside and softness on the inside. Especially recommended for sharing.



ALLERGENS

	REGINA Concentrated San Marzano tomato sauce, buffalo mozzarella PDO from Campania, date tomato confit and basil olive oil	1·7	€ 19.00
	L'ACCIUGA Zucchini cream, burrata cheese from Puglia, Cantabrian anchovies, date tomato confit, olive oil and oregano	1·4·7·8	€ 25.00
	LA CRUDO E BURRATA Parma ham cured for 24 months, burrata cheese from Puglia and Extra Virgin olive oil from the Garda Lake region	1·7	€ 25.00
	BACON Burrata cheese from Puglia, white bean cream, caramelized onions and crispy bacon after baking	1·7	€ 22.00
	RICORDO Burrata cheese from Puglia, broad bean cream, stir-fried chicory, Norcia cheek lard and pecorino romano cheese added after baking	1·7	€ 23.00

LA TONDA ROMANA



A type of dough reminiscent of the classic Pala Romana (Roman Pizza), with a high degree of hydration, made from type 1 stoneground and whole wheat flours. A massive long fermentation gives the pizza a final fragrant and crunchy texture. Our version is served round, cut in 8 slices.

ALLERGENS

	MARGHERITA 2.0 Concentrated San Marzano tomato sauce, burrata cheese from Puglia, oregano and basil olive oil	1·7	€ 23.00
	CULATTA Sweet gorgonzola PDO LATINI, mozzarella fior di latte Agerola and Culatta ham	1·7	€ 25.00
	LIGURE Mozzarella fior di latte Agerola, toasted pine nuts, pesto genovese, Taggiasca olives, potato flakes and pecorino romano cheese	1·7·8	€ 22.00
	CALABRIA AL NORD San Marzano tomato sauce, mozzarella fior di latte Agerola, date tomato confit, nduja (spicy salami) from Spilinga, fresh local ricotta, grated Tombea cheese and basil	1·7	€ 22.00
	BAGOSS Pumpkin cream, mozzarella fior di latte Agerola, sautéed broccoli rabe, Norcia cheek lard and BagoSS cheese	1·10	€ 25.00
	CAPRICCIO San Marzano tomato sauce, mozzarella fior di latte Agerola, artichokes and mushrooms according to seasonal availability, Taggiasca olives, Luna Calante baked ham and grated marinated yolk	1·7	€ 25.00
	GAMBERO ROSSO Burrata cheese from Puglia, red prawn* crudité, red prawn bisque and candied mandarin	1·4·6·7	€ 35.00
	MAIALINO Mozzarella fior di latte Agerola, stewed savoy cabbage, low temperature cooked pork belly and smoked bacon	1·7	€ 25.00
	POLPO ALLA LUCIANA Mozzarella fior di latte Agerola cream, low temperature cooked octopus with Taggiasca olives and San Marzano tomato, broccoli and toasted almonds	1·7·8·14	€ 28.00

*Blast chiller treatment



TONDA, NO ADDED YEASTS

An ancient kneading technique called starch hydrolysis, which involves spontaneous fermentation without the addition of any yeast leads to a magnificent result: a well-defined taste, intense scent of wheat and a surprisingly voluminous crust. The pizza is served in 6 slices.

ALLERGENS

	MARINARA San Marzano tomato sauce, chopped garlic and parsley, oregano and basil olive oil	1 · 7	€ 11.00
	MARGHERITA San Marzano tomato sauce, mozzarella fior di latte Agerola, oregano and basil olive oil	1 · 7	€ 12.00
	BUFALA DOP San Marzano tomato sauce, buffalo mozzarella PDO from Campania, date tomato confit and basil olive oil	1 · 7	€ 14.00
	L'ORTO Seasonal vegetables cream, mozzarella fior di latte Agerola, local cream cheese, Kabocha squash, braised red cabbage, red radicchio and pumpkin seeds	1 · 7 · 8	€ 18.00
	PESTÖM E FRIARIELLI Mozzarella fior di latte Agerola, local sausage, sautéed turnip greens, date tomato confit and grated Maniva cheese	1 · 7	€ 17.00
	SCAROLA E ACCIUGA Mozzarella fior di latte Agerola, cetara anchovies, dried taggiasche olives, curly escaroles, anchovy sauce mayonnaise, and date tomatoes	1 · 4 · 7	€ 18.00
	LA CRUDO DI PARMA San Marzano tomato sauce, burrata cheese from Puglia and 24 months cured Parma ham	1 · 7	€ 18.00
	LA CARBONARA Mozzarella fior di latte Agerola, pecorino romano cheese, Giovanna Capitelli cooked pork belly, black pepper and salted eggnog	1 · 3 · 7	€ 18.00
	TONNO E TROPEA Mozzarella fior di latte Agerola, red tuna* tataki with sesame seeds, marinated onions, Mozzarella fior di latte, tataki di tonno* rosso al sesamo, cipolla marinata, date tomato confit and Maldon salt flakes	1 · 4 · 7 · 10 · 11	€ 19.00
	DIABLO San Marzano tomato sauce, mozzarella fior di latte Agerola, nduja (spicy salami) from Spilinga, Calabrian spianata (spicy salami), straciatella cheese from Puglia and fresh chili pepper compote	1 · 7	€ 18.00

STEAK - BURGER & CO

ALLERGENS

TOMAHAWK (MINIMUM FOR 2 PEOPLE) € 8.00/hg
40 days minimum in dry ageing, grade 4 marbling and a deliberate cut of Scottona beef, famous for its distinctive tenderness.
served with a side dish, minimum 2 people

COSTATA LOMBATA DRY AGED (MINIMUM FOR 2 PEOPLE) € 8.00/hg

IRISH BEEF TENDERLOIN 1•9 € 24.00
Approx. 200/250g beef, served with brown sauce and a side dish

ENGLISH BEEF SIRLOIN € 22.00
Approx. 200/250g beef, served with a side dish

CLASSICAL HAMBURGER 1•3•7•11 € 17.00
Home-made bun sandwich, 180g Italian Scottona beef, BBQ sauce, cheddar, caramelised onions, crispy bacon, lettuce and tomatoes

PULLED PORK 1•3•7•10•11 € 18.00
Home-made bun sandwich, pulled pork served with BBQ sauce and traditional American coleslaw



HAMBURGER CALABRO 1•3•7•11 € 18.00
Home-made bun sandwich, 180g Italian Scottona beef, hot sauce, cheddar, caramelised onions, nduja from Spilinga, crispy Calabrian spianata, salad and tomatoes

STEAK - BURGER & CO

ALLERGENS



VEGGIE BURGER

Home-made bun sandwich, homemade veggie burger, chickpea humus, salad and tomatoes

1 · 3 · 7 · 11 € 16.00

HAMBURGER PIEMONTESE

Home-made bun sandwich, 180g Italian Scottona beef, BBQ sauce, smoked scamorza cheese, crispy bacon, salad and tomatoes

1 · 3 · 7 · 11 € 18.00

GOUJON

Home-made bun sandwich, fried chicken fillets, ginger mayonnaise, lettuce and tomatoes

1 · 3 · 7 · 11 € 16.00



INSALATA PORTOFINO

Corn salad and rocket, avocado, steamed prawns, seasoned tomatoes, burrata cheese and crispy bacon

2 · 7 € 16.00

INSALATA CAPRESE

Buffalo Mozzarella from Campania, tomatoes, extra virgin olive oil and oregano

€ 14.00

RICE ARANCINO

€ 3.00

SKIN ON FRIES

€ 4.50

STEAKHOUSE FRIES

€ 4.00

DESSERTS

ALLERGENS

Home-made tiramisù	1·3·7	€ 8.00
Salted pistachio and chocolate mock affogato	3·7·8	€ 8.00
Chocolate cupcake with a warm heart accompanied by a quenelle of pistachio ice cream and fresh fruit	1·3·7·8	€ 8.00
Berry cheesecake	1·3·7	€ 7.00
Panna cotta with salted caramel and amaretti biscuits or with berries	7	€ 7.00
Freshly whipped ice cream	3·7·8	€ 7.00
Freshly whipped sorbet		€ 6.00

BEERS

DRAUGHT BEER - RIEGEL

	0,30 lt.	0,50 lt.
Privat (bionda chiara) 5,2°	€ 4.50	€ 6.50
Herren Pils 4,7°	€ 4.50	€ 6.50
Kellerbier 5,0°	€ 4.50	€ 6.50

BOTTLED BEER 0,50 LT.

Ayinger Keller (bionda) 4,9°	€ 6.50
Ayinger Urweisse (Waizen) 5,8°	€ 6.50
Ayinger Dunkel (scura) 5,0°	€ 6.50
Riegele Privat (bionda chiara) 5,2°	€ 6.50
Riegele Herren (pils) 4,7°	€ 6.50
Birra Felice Vivaldi 4,8°	€ 8.00

BOTTLED BEER 0,75 LT.

32 Via dei Birrai Curmi 5,8°	€ 17.00
32 Via dei Birrai Audace 8,4°	€ 17.00
32 Via dei Birrai Oppale 5,5°	€ 17.00
32 Via dei Birrai Admiral 6,3°	€ 17.00
32 Via dei Birrai Nebra 8,0°	€ 17.00
Baladin Isaac 5,0°	€ 17.00
Baladin Nazionale 6,5°	€ 17.00
Baladin Rock'nroll 7,5°	€ 17.00
Baladin Super Bitter 8,0°	€ 17.00

BOTTLED BEER 0,33 LT.

Riegele Speziator Hell (doppio malto) 8,5°	€ 4.50
Super 8 Blanche	€ 4.50

CHAMPAGNE

	Class	Bottle
Brut - Ruinart		€ 80.00
Blanc de Blancs - Ruinart		€ 110.00
Brut Rosè - Ruinart		€ 110.00
Grand Brut - Perrier - Jouët		€ 80.00
Blason Rosè - Perrier - Jouët		€ 95.00
Belle époque 2013 - Perrier - Jouët		€ 210.00
La Cuveé Brut - Laurent - Perrier		€ 80.00
Cristal 2012 - Louis Roederer		€ 350.00
Cristal 2008 - Louis Roederer		€ 450.00
Brut Vintage 2006 - Dom Pérignon		€ 450.00
Brut Vintage 2012 - Dom Pérignon		€ 350.00
Brut Majeur - Ayala	€ 10.00	€ 70.00

WINES

WHITE WINES

	Class	Bottle
Friuli Isonzo Sauvignon - Lis Neris		€ 31.00
Alpi Retiche Cà Brione - Nino Negri		€ 45.00
Lugana - Cà Lojera	€ 6.00	€ 27.00
Lugana Riserva del lupo - Cà Lojera		€ 45.00
Bolgheri Vermentino Guado Al Tasso - Antinori		€ 48.00
Lugana Le Creete - Otella		€ 27.00
Ribolla Gialla - Schioppetto		€ 30.00
Sauvignon - Schioppetto		€ 35.00

ROSÈ WINES

Riviera del Garda Classico Valtenesi Rosamara - Costaripa	€ 25.00
Riviera del Garda Classico Valtenesi Chiaretto - Sincette	€ 30.00
Riviera del Garda Classico Chiaretto Matilde - Az. Agr. Due Pini	€ 24.00
Diamante - Comincioli	€ 30.00

WINES

RED WINES

	Class	Bottle
Barolo Ginestra Casa Matè - Elio Grasso		€ 120.00
Alto Adige Pinot Nero Riserva Mazon - Hofstätter		€ 56.00
Valle d'Aosta Syrah - Les Crêtes		€ 38.00
Riviera del Garda Classico Gropello Sara - Az. Agr. Due Pini	€ 5.00	€ 24.00
Amarone della Valpolicella Classico - Bertani		€ 140.00
Amarone della Valpolicella Valpantena - Bertani		€ 65.00
Valpolicella Ripasso Valpantena - Bertani	€ 6.00	€ 32.00
Lucente - Tenuta Luce		€ 48.00
Chianti Classico - Castello della Paneretta		€ 28.00
Chianti Rùfina Nipozzano Vecchie Viti Riserva - Frescobaldi		€ 34.00
Chianti Rùfina Nipozzano Riserva - Frescobaldi		€ 30.00
Brunello di Montalcino Castel Giocondo - Frescobaldi		€ 80.00
Taurasi Riserva Vigna Grande Cerzito - Quintodecimo		€ 180.00
Taurasi Riserva Vigna Quintodecimo - Quintodecimo		€ 180.00
Terre Siciliane Tancredi - Donnafugata		€ 52.00
Barbera d'Alba Piana - Ceretto		€ 35.00
Nebbiolo d'Alba Bernardina - Ceretto		€ 45.00
Dolcetto D'Alba - Ceretto		€ 30.00
Benaco Bresciano IGT Dinamico - Sincette		€ 28.00
Riviera Del Garda Classico DOC Gropello - Sincette		€ 30.00
Conterno Gattinara Vigna Valfrena - Cantine Nervi		€ 170.00
Conterno Gattinara - Cantine Nervi		€ 80.00
Barbera D'Alba Vigna Francia - Giacomo Conterno		€ 70.00
Barbaresco Martinenga - Tenute Cisa Asinari Dei Marchesi Di Gresy		€ 110.00

SOFT DRINKS

CANNED DRINKS 0,33 lt. € 3.00
Coca Cola, Coca Zero, Sprite, Fanta, Lemon Tea, Peach Tea

BIO GALVANINA SOFT DRINKS 0,355 lt. € 3.50
Lemonade, soda, chinotto

Mineral Water 0.75 L (Elegantia Tavina) € 3.00

Espresso € 2.00

Laced coffee € 2.50

Decaf € 2.00

Laced Decaf € 2.50

Infusion € 3.00

Service tax € 2.50

ALLERGENS

Information on the presence of ingredients considered allergenic in food.
If you suffer from food allergies or intolerances, report them to our staff: we will help you avoid dishes that (may) contain products to which you are allergic or intolerant.

List of allergens according to EU Regulation No 1169/2011;

- 1.CEREALS CONTAINING GLUTEN (wheat, rye, barley, oats, spelt, kamut)
- 2.CRUSTACEANS AND PRODUCTS THEREOF
- 3.EGGS AND PRODUCTS THEREOF
- 4.FISH AND PRODUCTS THEREOF
- 5.PEANUTS AND PRODUCTS THEREOF
- 6.SOYBEANS AND PRODUCTS THEREOF
- 7.MILK AND PRODUCTS THEREOF (including lactose)
- 8.NUTS
- 9.CELERY AND PRODUCTS THEREOF
- 10.MUSTARD AND PRODUCTS THEREOF
- 11.SESAME SEEDS AND PRODUCTS THEREOF
- 12.SULPHUR DIOXIDE AND SULPHITES
- 13.LUPINS AND PRODUCTS THEREOF
- 14.SHELLFISH AND PRODUCTS THEREOF

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