

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

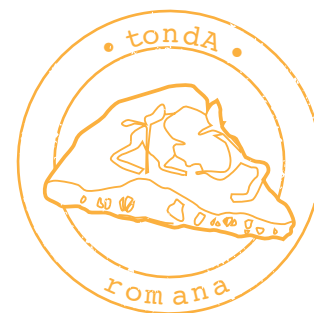
Soft, high, bulky dough. Made from type 1 stoneground flour, using the biga technique with 18/20 hour fermentation, to enhance the crispness on the outside and softness on the inside. Especially recommended for sharing.



## ALLERGENS

	<b>REGINA</b> Concentrated San Marzano tomato sauce, buffalo mozzarella PDO from Campania, date tomato confit and basil olive oil	1·7	€ 18.00
	<b>L'ACCIUGA</b> Zucchini cream, burrata cheese from Puglia, Cantabrian anchovies, rosemary crumbs, date tomato confit, olive oil and oregano	1·4·7·8	€ 25.00
	<b>LA CRUDO E BURRATA</b> Parma ham cured for 24 months, burrata cheese from Puglia and Extra Virgin olive oil from the Garda Lake region	1·7	€ 25.00
	<b>LA PANCETTA</b> Zucchini cream, buffalo mozzarella PDO from Campania, fresh oregano, Giovanna capitelli cooked bacon and pecorino cheese after baking	1·7	€ 23.00
	<b>RICORDO</b> Burrata cheese from Puglia, broad bean cream, stir-fried chicory, 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

	<b>MARGHERITA 2.0</b> Concentrated San Marzano tomato sauce, burrata cheese from Puglia, oregano and basil olive oil	1·7	€ 22.00
	<b>CULATTA</b> Sweet gorgonzola PDO LATINI, mozzarella fior di latte Agerola, Culatta ham and figs compote	1·7	€ 25.00
	<b>LIGURE</b> Mozzarella fior di latte Agerola, toasted pine nuts, pesto genovese, Taggiasca olives, potato flakes, steamed green beans and pecorino romano cheese	1·7·8	€ 22.00
	<b>CALABRIA AL NORD</b> 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	€ 20.00
	<b>VEGAN</b> Cumin and fennel flavoured carrots cream, sweet and sour red onion jam, roasted bell peppers, steamed jackdaws	1·10	€ 23.00
	<b>FIOR DI LUNA</b> San Marzano tomato sauce, buffalo mozzarella PDO from Campania, San Giovanni Luna Calante ham and zucchini flowers added after baking	1·7	€ 24.00
	<b>TROTA</b> Mozzarella fior di latte Agerola, fresh goat cheese cream, smoked trout, fennel salad, orange gel and toasted almonds added after baking	1·4·6·7	€ 26.00
	<b>GAMBERO ROSSO</b> Burrata pugliese cheese, red prawn* crudité, pistachio grain and candied lemon	1·2·7·8	€ 38.00
	<b>BATTUTA DI MANZO</b> Seasoned beef tartare, fresh local ricotta, truffle mayonnaise and marinated egg yolk	1·3·7·10	€ 26.00

\*Blast chiller treatment



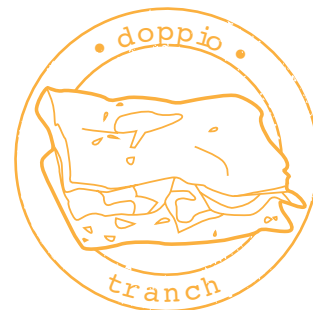
# TONDA, NO ADDED YEASTS

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




	<b>MARINARA</b> San Marzano tomato sauce, red and yellow date tomatoes, chopped garlic and parsley, oregano and basil olive oil	1.7	€ 11.00
	<b>MARGHERITA</b> San Marzano tomato sauce, mozzarella fior di latte Agerola, oregano and basil olive oil	1.7	€ 12.00
	<b>BUFALA DOP</b> San Marzano tomato sauce, buffalo mozzarella PDO from Campania, date tomato confit and basil olive oil	1.7	€ 14.00
	<b>DALL'ORTO ESTIVO</b> Mozzarella fior di latte Agerola, roasted aubergines, grilled and marinated zucchini, thyme flavoured carrots, sprouts and primosale Latini cheese added after baking	1.7	€ 16.00
	<b>CETARA</b> San Marzano tomato sauce, yellow date tomato, mozzarella fior di latte Agerola, Cetara anchovies, taggiasche olives and fresh basil	1.4	€ 18.00
	<b>LA CRUDO DI PARMA</b> San Marzano tomato sauce, Burrata pugliese cheese and 24 months cured Crudo di Parma ham	1.7	€ 18.00
	<b>LA CARBONARA</b> Mozzarella fior di latte Agerola, pecorino cheese, Giovanna Capitelli cooked bacon, black pepper and egg cream	1.3.7	€ 18.00
	<b>TONNO E TROPEA</b> Mozzarella fior di latte Agerola, red tuna tataki* with sesame, sour onions, date tomato confit and Maldon sea salt flakes	1.4.7.10.11	€ 18.00
	<b>COME UNA PARMIGIANA</b> Roasted aubergines cream, mozzarella fior di latte Agerola, roasted aubergines, chopped semi-dried date tomatoes, Parmigiano foam and basil	1.7	€ 18.00
	<b>DIABLO</b> San Marzano tomato sauce, nduja (spicy salami) from Spilinga, mozzarella fior di latte Agerola, Calabrian spianata (spicy salami), stracciatella cheese from Puglia and fresh chilli pepper compote	1.7	€ 17.00

# DOUBLE TRANCH



Dough is similar to Tonda Romana, but processing is different. It is a reinterpretation of the traditional stuffed Roman focaccia, with a double bread layer that is crispy on the outside but soft on the inside, so that crunching is enhanced! It is served in 4 slices



## ALLERGENS

	<b>MORTADELLA</b>	1·7·8	€ 15.00
	Mortadella Bologna IGP (cured meat) with pistachios and local stracchino cheese		
	<b>LA PORCHETTA</b>	1·7·8·10	€ 15.00
	Tuma prealpina (local cheese), home-made porchetta and caramelised onion		
	<b>IL SALMONE</b>	1·4·7·8	€ 15.00
	Burrata cheese from Puglia, zucchini cream, smoked salmon* and fresh arugula		
	<b>DAL Q. B.</b>	1·7·8	€ 15.00
	Herbs flavoured cheese from "Il Bagnolo" farm, green bell peppers, sweet and sour red onion compote		
	<b>VEGETARIANO</b>	1·7	€ 15.00
	Carrot cream, local cheese, roasted green bell peppers, marinated zucchini, thyme flavoured carrots and jackdaws		

# ROCO'S PIZZA



This is the pizza we have been identified with for over 25 years, baked in a pan in a wood-fired oven and served by the slice. Dough is made with soft wheat "00" flour and natural leavening is where the magic happens. The long maturation process gives it a soft but at the same time fragrant structure. For Roco's pizza's lover we offer three timeless flavours, served by the slice.

	ALLERGENS	1/4	1/3
	<b>LA MARGHERITA</b>	1·7	€ 6.00
	Tomato sauce & fior di latte mozzarella cheese		
	<b>LA BUFALINA</b>	1·7	€ 7.00
	Tomato sauce, buffalo mozzarella from Campania, and fresh plum tomatoes after baking		
	<b>LA RUSTICA</b>	1·7	€ 7.50
	Rosemary flavoured julienne potatoes and cooked ham		

Depending on seasonality and availability, some products may be originally frozen

\*Blast chiller treatment

# 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

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

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

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

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**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

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

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**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

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### 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

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### GOUJON

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

1 · 3 · 7 · 11 € 16.00



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### INSALATA PORTOFINO

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

2 · 7 € 16.00



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### INSALATA QUINOA

Quinoa, rocket and seasoned julienne courgettes, smoked salmon, stracciatella pugliese cheese and toasted almonds

1 · 4 · 7 · 8 € 15.00

# DESSERTS

## ALLERGENS

Home-made tiramisù	1·3·7	€ 7.00
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
Freshly whipped ice cream Gelato mantecato al momento	7	€ 7.00
Freshly whipped sorbet	3·7·8	€ 7.00
Cielo D'Alcamo Vend. Tardiva - Tenuta Rapitalà '17 (glass)		€ 5.00



# 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
Simco 3 (IPA) 5,0°	€ 6.00
Super 8 Blanche	€ 4.50
28 Gluten free Blonde 6,8°	€ 4.50

## SPARKLING WINES

	Glass	Bottle
Franciacorta Pas dosé - Mosnel	€ 7.00	€ 32.00
Franciacorta Extra Brut Francesco I - Uberti		€ 35.00
Franciacorta Rosè Francesco I - Uberti		€ 40.00
Franciacorta Satèn Magnificentia - Uberti		€ 60.00
Franciacorta Pas dosè Sublimis - Uberti		€ 60.00
Franciacorta Extra Brut Animante - Barone Pizzini		€ 35.00
Franciacorta Dosaggio Zero Bagnadore - Barone Pizzini		€ 70.00
Mattia Vezzola Brut Rosè Metodo Classico - Costaripa		€ 40.00
Mattia Vezzola Brut Metodo Classico - Costaripa		€ 38.00
Mattia Vezzola Grande Annata Rosè 2018 - Costaripa		€ 65.00
Prosecco Valdobbiadene Brut - Zardetto	€ 5.00	€ 25.00

## DESSERT WINES

Cielo D'Alcamo Vend. Tardiva - Tenuta Rapitalà	€ 40 / 500ml € 7 / calice
Passito di Pantelleria Ben Ryé – Donnafugata	€ 100 / 750ml € 60 / 375ml € 10 / calice

# 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
Alto Adige Gewürztraminer Joseph - Hofstätter		€ 30.00
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		€ 26.00
Cà Marcanda Vista Mare - Gaja		€ 48.00
Lugana Le Creete - Otella		€ 27.00
Ribolla Gialla - Attems		€ 28.00

## 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

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

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Mineral Water 0.75 L (Elegantia Tavina) € 3.00

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Espresso € 2.00

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Laced coffee € 2.50

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Decaf € 2.00

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Laced Decaf € 2.50

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Infusion € 3.00

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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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