

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.

Each pizza is designed to achieve a **specific balance** between the topping and the dough. For this reason, therefore, the pizzas **cannot be "customised"**.

NUVOLA DI GRANO

High, fluffy, it melts in the mouth



TONDA ROMANA

Light, digestible and fragrant



DOUBLE TRANCH

Two crispy layers that melt in your mouth



TONDA, NO ADDED YEASTS

Intense wheat flavour, 3 days of fermentation



ROCO'S PIZZA

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

TASTING MENUS

Two itineraries designed by Mattia Cicerone to let you experience our pizza in all its forms to the fullest. Perfect for sharing and ideal for those visiting us for the first time... or for those who want to sample more of our offerings!

On Saturday it will not be possible to request tasting menus so as not to overload the service. Tasting menus are mandatory for the whole table and for a minimum of two people.

FIRST TIME MENU

Welcome entrée

Nuvola di Grano regina

Tonda senza lieviti Parmigiana

Tonda Romana Calabria al Nord

Doppio tranch Mortadella

Dessert of your choice:
Cheesecake or homemade ice cream

€ 30 per person
Excluding drinks and cover charge

MATTIA CICERONE MENU

Each time different, always guided by the inspiration of the moment.

A voyage through doughs, baking techniques, and seasonal ingredients to discover pizza through the contemporary vision of Mattia Cicerone.

€ 40 per person
Excluding drinks and cover charge

STARTERS

ALLERGENS

TWICE-BAKED PIZZETTA

fried and dried in the oven

Roasted tomato cream, sardinian pecorino cheese and pepper

1 · 7 € 5.00

Ricotta cheese cream, mortadella Favola, lemon peel

1 · 7 € 6.00

Burrata cheese, cantabrian sea anchovy and caper powder

1 · 4 · 7 € 6.00

RICE ARANCINI

With ragù, peas, ham, saffron and Emmental cheese

1 · 7 € 4.00

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.

Served in 6 slices.



ALLERGENS



REGINA

Reduced San Marzano tomato sauce, buffalo mozzarella PDO from Campania and basil oil

1 · 7 € 15.00



L'ACCIUGA

Zucchini cream, burrata pugliese cheese, anchovy from the Cantabrian sea, oregano and basil oil

1 · 4 · 7 € 19.00

LA CRUDO E BURRATA

Parma ham 24 months, burrata pugliese cheese and EVO oil from Garda Lake

1 · 7 € 19.00

TANDOORI

Popular dish of Indian cuisine - Tandoori chicken frayed and flavored with various south asian spices, cumin carrot cream, yogurt sauce and mango chutney

1 · 3 · 7 € 19.00



CIPOLLA & TALEGGIO ON MULTIGRAIN DOUGH

Caramelized and stewed onion, Latini taleggio cheese and aromatic herbs oil

1 · 7 · 8 € 18.00

MATTIA'S
SUGGESTION



TROTA MARINATA ON MULTIGRAIN DOUGH

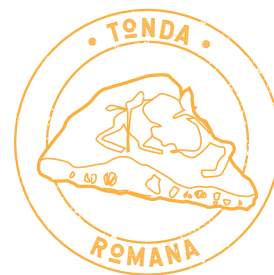
White miso eggplant cream, Burrata cheese, marinated trout from "trota oro" selection, trout roe and eggplant powder

1 · 4 · 7 € 20.00

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 6 slices.



ALLERGENS

	ESSENZA DI MARINARA San Marzano tomato sauce, garlic and parsley emulsion, sweet garlic cream, anchovy from the Cantabrian sea, dried olives, oregano, basil	1 · 7	€ 18.00
	MARGHERITA 2.0 Reduced San Marzano tomato sauce, burrata pugliese cheese, oregano and basil oil	1 · 7	€ 18.00
	CULATTA Sweet gorgonzola D.O.P. LATINI, fior di latte mozzarella Agerola, Culatta nazionale ham and fig compone jam	1 · 7	€ 19.00
	LIGURE Fior di latte mozzarella Agerola, toasted pine nuts, Genovese pesto, Taggiasca olives, French beans and pecorino romano cheese	1 · 7 · 8	€ 17.00
	CALABRIA AL NORD San Marzano tomato sauce, fior di latte mozzarella Agerola, confit plum tomatoes, nduja from Spilinga, fresh local ricotta, grated Tombea cheese and basil	1 · 7	€ 17.00
	FIOR DI LUNA San Marzano tomato sauce, buffalo mozzarella PDO from Campania, Spalla cotta ham San Secondo after baking and courgette flowers	1 · 7	€ 19.00
	COREGONE <i>(raccomended with corn dough)</i> Burrata pugliese cheese, curly escarole, smoked whitefish carpaccio "Trota oro" Selection and black garlic mayonnaise	1 · 7	€ 25.00
	GAMBERO ROSSO <i>(raccomended with corn dough)</i> Burrata pugliese cheese, red prawns* crudità, truffle pearls and candied lemon zest di limone candito	1 · 2 · 7	€ 30.00

MATTIA'S
SUGGESTION

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

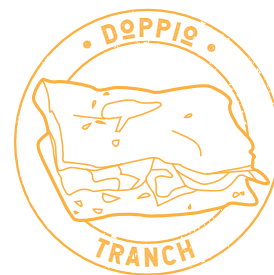
	MARGHERITA San Marzano tomato sauce, fior di latte mozzarella Agerola and basil oil	1 · 7	€ 12.00
	BUFALA DOP San Marzano tomato sauce, buffalo mozzarella DOP from Campania, confit plum tomatoes and basil-flavoured oil	1 · 7	€ 14.00
	SFUMATURE D'ORTO Yellow tomato cream, fior di latte mozzarella cheese, marinated pepper, baked zucchini, carrot mayonnaise with cumin and crispy zucchini	1 · 7	€ 18.00
	CANTABRICO San Marzano tomato, buffalo DOP from Campania, Cantabrian Anchovy, taggiasca olives and caper powder	1 · 4 · 7	€ 19.00
	LA CRUDO DI PARMA San Marzano tomato sauce, burrata pugliese cheese and Parma ham, 24 months	1 · 7	€ 19.00
	LA CARBONARA Fior di latte mozzarella Agerola, pecorino cheese, Giovanna Capitelli cooked bacon, pepper and egg cream	1 · 3 · 7	€ 18.00
	TONNO D'ORIENTE Fior di latte mozzarella Agerola, soia marinated red tuna tataki*, sour onion and wasabi mayo	1 · 3 · 4 · 6 · 7	€ 21.00
	DIABLO San Marzano tomato sauce, nduja from Spilinga, fior di latte mozzarella Agerola, Calabrian spianata, stracciatella pugliese cheese and fresh chilli pepper compote	1 · 7	€ 18.00
	PARMIGIANA <i>An iconic dish of Italian tradition</i> - Eggplant Parmigiana, seasoned tomato sauce, mozzarella fior di latte cheese, basil and Parmesan foam	1 · 7	€ 18.00

MATTIA'S
SUGGESTION

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

MORTADELLA

Mortadella Bologna IGP and local stracchino cheese

1 · 7 · 8 € 16.00

LA PORCHETTA

Tuma prealpina (local cheese) Latini, home-made porchetta and caramelised onion

1 · 7 · 8 · 10 · 11 € 16.00



IL SALMONE

Burrata pugliese cheese, zucchini cream, dry marinated salmon* and fresh rocket

1 · 4 · 7 · 8 · 11 € 16.00

MANZO ALL'OLIO

One of the oldest dishes in Brescian cuisine - Braised beef, its cooking juices, green sauce and sweet and sour giardiniera

1 · 7 € 18.00

MATTIA'S
SUGGESTION



VEGETARIANO

Tuma prealpina (local cheese) Latini, seasonal vegetables and cream, mixed seeds

1 · 7 · 8 · 11 € 16.00

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. Direct dough with natural leavening. The long maturation gives it a soft and at the same time fragrant. We offer it at the table served by the slice in 3 types:



ALLERGENS

1/4

1/3



LA MARGHERITA

Tomato sauce & fior di latte mozzarella cheese

1 · 7 € 6.00 € 7.50



LA BUFALINA

Tomato sauce, buffalo mozzarella from Campania and fresh plum tomatoes after baking

1 · 7 € 7.00 € 8.50

LA RUSTICA

Tomato sauce, fior di latte mozzarella cheese, rosemary flavoured julienne potatoes and cooked ham

1 · 7 € 7.50 € 9.50

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

*Blast chiller treatment

STEAK - BURGER & CO

ALLERGENS

COSTATA LOMBATA DRY AGED OR FIORENTINA € 8.00/hg
(MINIMUM 2 PEOPLE)
Served with house side dishes

IRISH BEEF TENDERLOIN € 24.00
Approx. 200/250 g beef, served with side-dish

PATANEGRA PLUMA € 29.00
Approx. 200 g, noble cut of pork typical of the Iberian translation,
distinguishable for its delicacy, tenderness and juiciness.
Served with baked potatoes

CLASSICAL HAMBURGER 1 · 3 · 7 · 10 € 18.00
Home-made bun sandwich, 180 g Italian Scottona beef,
BBQ sauce, cheddar, caramelised onions, crispy bacon,
lettuce and tomatoes

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



HAMBURGER CALABRO 1 · 3 · 7 · 10 € 18.00
Home-made bun sandwich, 180 g Italian Scottona beef,
hot sauce, cheddar, caramelised onions, nduja from Spilinga,
crispy Calabrian spianata, salad and tomatoes

BOLOGNESE LASAGNA 1 · 3 · 7 · 10 € 12.00

EGGPLANT PARMESAN 7 € 12.00

PER I PIÙ PICCOLI

ALLERGENS

BREADED CUTLET AND FRENCH FRIES 1 · 3 € 12.00

STEAK - BURGER & CO

ALLERGENS



VEGGIE BURGER

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

1 · 3 · 7 € 16.00

HAMBURGER PIEMONTESE

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

1 · 3 · 7 € 18.00

GOUJON

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

1 · 3 · 7 € 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

7 € 14.00

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	3·6·7	€ 8.00
Berries or Mango Cheesecake by the glass	1·7	€ 8.00
Freshly whipped ice cream	3·7·8	€ 8.00
Freshly whipped sorbet		€ 7.00

SPICCHI DOLCI

	ALLERGENI	
I 3 CIOCCOLATI A fusion of Tonda Romana and cocoa brioche dough, served with white and milk chocolate namelaka, dark chocolate sorbet, and raspberry coulis	1·6·7	€ 9.00
VOLEVO ESSERE UN CANNOLO SICILIANO Cocoa fusion dough, fried and oven-dried, filled with sheep's milk ricotta, chocolate namelaka, chocolate chips, and candied orange	1·6·7	€ 8.00

DESSERT WINES

Cielo D'Alcamo Vend. Tardiva - Tenuta Rapitalà	€ 35 / 500ml € 7 / glass
Passito di Pantelleria Ben Ryé - Donnafugata	€ 100 / 750ml € 60 / 375ml € 10 / glass
Moscato d'Asti - Cascina Fiori Oddero Poderi	€ 30 / 750ml

BEERS

BEERS ON TAP - AUGUSTINER

	0,30 lt.	0,50 lt.
Lagerbier Hell 5,2%	€ 4.50	€ 6.50
Dunkel 5,6%	€ 5.00	€ 7.00
Weissbier 5,4%	€ 4.50	€ 6.50

BOTTLED BEERS 0,50 LT.

Ayinger Keller (bionda) 4,9°	€ 6.50
Ayinger Urweisse (Waizen) 5,8°	€ 6.50
Ayinger Keller (mista) 2,6°	€ 6.00
Privat Riegele (bionda) 5,2°	€ 6.50

BOTTLED BEERS 0,75 LT.

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 BEERS 0,33 LT.

Riegele Speziator Hell (doppio malto) 8,5°	€ 4.50
Super 8 Blanche (bianca) 5,1°	€ 4.50
Simco 3 (IPA) 5,0°	€ 6.50
Menabrea Rossa 7,5°	€ 4.50
Bitburger 00 (analcolica)	€ 4.50
Super 8 Export (pilsner senza glutine) 4,8°	€ 4.50

SPARKLING WINES

	Glass	Bottle
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 Saten - Mosnel		€ 40.00
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
Franciacorta Supei Dosaggio Zero - Uberti		€ 75.00
Prosecco Valdobbiadene Brut DOCG - La Masottina	€ 5.00	€ 25.00
Franciacorta · Calice Secondo Disponibilità	€ 7.00	

CHAMPAGNE

	Bottle
Bollinger Special Cuvée BRUT	€ 100.00
Cristal 2012 - Louis Roederer	€ 350.00
Brut Vintage - Dom Pérignon	€ 350.00
Brut Majeur - Ayala	€ 70.00
Grande Cuvée Brut - Krug	€ 350.00

WINES

WHITE WINES

	Class	Bottle
Cà Marcanda Vistamare - Gaja		€ 60.00
Lugana - Le Morette	€ 6.00	€ 27.00
Ribolla Gialla - Schioppetto		€ 30.00
Sauvignon - Schioppetto		€ 35.00
Chablis - Demaine Laroche		€ 45.00
Lugana Riserva - Ca' Lojera		€ 44.00
Pinot Bianco DOC - Kurtatsch	€ 6.00	€ 30.00
Gewürztraminer DOC - Kurtatsch		€ 32.00

ROSÈ WINES

Riviera del Garda Classico Valtenesi Rosamara - Costaripa	€ 25.00
Riviera del Garda Classico Valtenesi Chiaretto - Sincette	€ 30.00
Diamante - Comincioli	€ 30.00

WINES

RED WINES

	Class	Bottle
Barolo Ginestra Casa Matè - Elio Grasso		€ 120.00
Amarone della Valpolicella Classico - Bertani		€ 140.00
Amarone della Valpolicella Valpantena - Bertani		€ 65.00
Valpolicella Ripasso Valpantena - Bertani	€ 7.00	€ 35.00
Brunello di Montalcino Castel Giocondo - Frescobaldi		€ 70.00
Taurasi Riserva Vigna Grande Cerzito - Quintodecimo		€ 180.00
Taurasi Riserva Vigna Quintodecimo - Quintodecimo		€ 180.00
Barbera d'Alba Piana - Ceretto		€ 30.00
Nebbiolo d'Alba Bernardina - Ceretto		€ 40.00
Dolcetto D'Alba - Ceretto		€ 30.00
Barbaresco Martinenga - Tenute Cisa Asinari Dei Marchesi Di Gresy		€ 100.00
Riviera del Garda Classico Gropello Sincette	€ 7.00	€ 35.00
San Gioan I Carati Riviera del Garda Classico Riserva - Pasini		€ 35.00
Gropel - Comincioli		€ 38.00
Pinot Nero DOC - Kurtatsch	€ 6.00	€ 30.00
Lagrein DOC - Kurtatsch		€ 30.00

SOFT DRINKS

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

BIO SIBI SOFT DRINKS 0,355 lt. € 4.00
Lemonade, grapefruit, 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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