## STARIES

#### BRUSCHETTA

**DICED TOMATOES AND GARLIC 6.50** MORTADELLA, PISTACCHIO PESTO AND STRACCIATELLA 8.50 **TRUFFLE AND STRACCIATELLA 12.50** TRIO BRUSCHETTA 15 CHEESE FOCACCIA 7

#### **SERVED WITH OUR FOCACCIA**

#### **BURRATA AND TOMATO 17**

Burrata, Mixed Heirloom Cherry Tomatoes, Beefsteak Tomato, Basil, Salt, Pepper, Extra Virgin Olive Oil

#### **BURRATA AND PROSCIUTTO 20**

Burrata, 24-Months Cured Parma Ham, Salt, Pepper, Extra Virgin Olive Oil

#### **COLD CUTS / TAGLIERE 25**

A selection of Cured Parma Ham, Pistacchio Mortadella, Spianata Salami, Parmigiano Reggiano and Fresh Stracciatella



- ADD CHICKEN BREAST \$6
- · ADD BACON \$3

#### TATAKI SALAD (tuna or salmon) 26

Arugula, Mixed Greens, Avocado, Cherry Tomatoes, Sunflower Seeds, Glazed Walnuts, Red Onion, Honey, Lemon Vinaigrette, Fresh Orange Slices. For the Salmon we add a touch of Lemon Zest.

#### **CHICKEN SALAD 22**

Fire Braised Chicken breast, Heirloom Cherry Tomatoes, 24 Months Aged Parmigiano Reggiano, Taralli, Lemon Vinaigrette

#### **AVOCADO 18**

Avocado, Butter Lettuce, Mixed Heirloom Cherry Tomato, Fresh Fiordilatte Mozzarella, Sunflower Seeds, Salt, Pepper, Extra Virgin Olive Oil

#### **RUCOLA AND CARCIOFINI 18**

Baby Arugula, Artichokes, Shaved 24 Months Parmigiano Reggiano, Sunflower Seeds, Lemon Vinaigrette

#### **ITALIAN-GREEK 15**

Baby Mixed Greens, Heirloom Cherry Tomatoes, Kalamata Olives, Red Onion, Cucumber, Ricotta salata



## CLASSIC A wheat flour

dough for a very fragrant and flavorful pizza.

#### MULTIGRAIN **LOW-CARBS**

A blend of whole wheat flour, flaxseed, wheat bran and oat flour. **CONTAINS SOY AND** SOY PRODUCTS.

## BLACK

The amazing dough with charcoal powder that makes a light and digestible pizza.

## **GLUTEN FREE +\$6**

Made of Rice, Can Contain small traces of flour.

**WE DO NOT** RECOMMEND FOR 100% CELIAC



**OUR MENU** 

#### **MARGHERITAS**

#### **MARGHERITA 18**

**Tomato Sauce La Concettina Selezione** Oro, Fiordilatte, Mozzarella Basil, Extra Virgin Olive Oil

· ADD EXTRA FIORDILATTE MOZZARELLA \$4

#### **MARGHERITA MAKE ME VEGAN 19**

**Tomato Sauce La Concettina** Selezione Oro, Vegan Mozzarella, Basil, Extra Virgin Olive Oil

#### **MARGHERITA AI TRE POMODORI 20**

Tomato Sauce La Concettina Selezione Oro, Fiordilatte Mozzarella, Heirloom **Cherry Tomatoes - Semidried Cherry** Tomatoes, Basil Pesto Drops, Basil, Extra Virgin Olive Oil

#### **MARGHERITA TARALLI E BURRATA 23**

**Tomato Sauce La Concettina Selezione** Oro, Burrata, Crushed Taralli Biscuits, Arugula, Basil, Extra Virgin Olive Oil

#### TRADITIONAL PIZZAS

#### **MARINARA SBAGLIATA 22**

Tomato Sauce La Concettina Selezione Oro, Capers, Garlic, Kalamata Olives, Armatore Anchovies, Semidried Cherry Tomatoes, Oregano, Basil, Extra Virgin Olive Oil

#### **CRUDO E PARMIGIANO 24**

Tomato Sauce La Concettina Selezione Oro, Fiordilatte Mozzarella, 24-Months Cured Parma Ham, 24-Months Aged DOP Parmigiano Reggiano, Basil, Extra Virgin Olive Oil, Roasted Hazelnuts

#### FRADIAVOLO 22

Tomato Sauce La Concettina Selezione Oro, Spicy Spianata Salami, Fiordilatte Mozzarella, 24 months Aged DOP Parmigiano Reggiano, Basil, Extra Virgini Olive Oil

#### PEPPERONI FRADIAVOLO SBAGLIATA 20/BEEF 22

Tomato Sauce La Concettina Selezione Oro, Fiordilatte Mozzarella, Spicy Pepperoni and Spicy Honey, 24 months Aged DOP Parmigiano Reggiano Basil, Extra Virgin Olive Oil

#### **PORCINI E SALSICCIA 22**

Fiordilatte Mozzarella, Sausage, Sauteed Porcini Mushrooms, Basil, Extra Virgin Olive Oil

#### **QUATTRO FORMAGGI 22**

Fiordilatte Mozzarella, Smoked Provola, Taleggio, Gorgonzola, Basil, Extra Virgin Olive Oil

· ADD BACON \$3

#### **GOURMET PIZZAS**

#### MORTAZZA TUA 24

Fiordilatte Mozzarella, Pistacchio Mortadella, Burrata, Chopped Pistacchios, Pistacchio Pesto, Garnished with Mixed Salad, Extra Virgin Olive Oil

#### **BRITNEY PEARS 22**

Fiordilatte Mozzarella, Gorgonzola, Pears, Walnuts, Honey on the side

## DIVA 26

Fiordilatte Mozzarella, 24-Months Cured Parma Ham, Garnished with Mixed Greens, Stracciatella, Fig Preserve, Extra Virgin Olive Oil

#### **DEVIL TRUFFLE 29**

Fiordilatte Mozzarella, Stracciatella, Truffle Carpacio, Truffle Olive Oil

#### **CHEEK TO CHICKEN 24**

Tomato Sauce La Concettina Selezione Oro. Fiordilatte Mozzarella, pulled Fire Braised Chicken, Caramelized Onions, Smoked Bacon, Black Garlic Topping, EVOO, Basil

#### **LEEKS ON BACON 22**

Fiordilatte Mozzarella, Leeks, Bacon, Fried Onions, Grated 24-Months Aged DOP Parmigiano Reggiano, Basil, Extra Virgin Olive Oil

· ADD GORGONZOLA \$3

## **PARADISE TRUFFLE 29**

Fiordilatte Mozzarella. Porcini Mushrooms, Truffle Carpaccio, Truffle Cream, Truffle Olive Oil, Basil

## **VEGAN LADY 22**

Tomato Sauce La Concettina Selezione Oro, Grilled Eggplant, Zucchini and Peppers, Caramelized Onions, Semidried Cherry Tomatoes, Shaved Almonds, Extra Virgin Olive Oil

## LIMITED EDITION BLACKOUT OXTAIL 38

Fiordilatte Mozzarella, Slow Braised Oxtail, Black Garlic sauce, Caramelized Onions

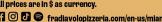
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#### **CAPRESE SUB 10**

Fiordilatte Mozzarella, Beefsteak Tomato, Arugula, EV00, salt and pepper.

#### **CHICKEN SUB 15**

Fire Braised Chicken Fillet, Caramelized Onions, Shaved 24 months aged Parmigiano Reggiano, Mixed Green, Beefsteak Tomato, Home Made Mayo

#### **DIVA SUB 16**

Prosciutto di Parma 24 Months dry aged, Stracciatella, Mixed Green, Fig preserve, Roasted Hazelnuts, EV00

#### **MORTAZZA SUB 14**

Mortadella, Stracciatella, Pistacchio Pesto, Pistacchio Crumble, Arugula, EV00

#### FRADIAVOLO SUB 14

Spicy Spianata Salami, Arugula, Parmigiano Reggiano, Artichoke, Sunflower Seeds, EV00

#### **DEVIL TRUFFLE SUB 16**

Black Truffle Carpaccio, Black Truffle Cream, Prosciutto Cotto Ferrarini, Stracciatella, Roasted Hazelnuts, Mixed Green, Truffle EV00

#### COTTO SUB 14

Prosciutto Cotto Ferrarini, Fiordilatte Mozzarella, Roasted Hazelnuts, Mixed Green, Home Made Mayo

#### **VEGAN SUB 14**

Grilled Peppers, Zucchini and Eggplant, Caramelized Onions, Semi Dried Tomato, Mixed Green, Sliced Almonds, Lemon Vinaigrette





## **BOTTLE**

MENABREA	
ESTRELLA DAMM	
HEINEKEN 0% ALCOHOL	

#### DRAFT

MONOPOLIO CLARA	
MONOPOLIO IPA ESPECIAL	

SODA	4
MEXICAN COKE	5.50
ICED TEA	4
LEMONADE	4
APPLE JUICE	4
NDO STILL / SPARKLING	4
S. BERNARDO WATER	6
STILL / SPARKLING (1L)	

ESPRESSO	3
DOUBLE ESPRESSO	4.50
ESPRESSO MACCHIATO	3.50
AMERICAN COFFEE	4
CAPPUCCINO	5
LATTE	4
HOT TEA	4



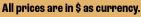
20% gratuity will be addded to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a food bourne illness. Please note that some food items we prepare may contain nuts or a trace amount of nuts.













## DESSEITS

TIRAMISÙ	12
PANNACOTTA Choose your topping: Nutella, Blueberry	10
NUTELLA PIZZA	12
PREMIUM ICE CREAM AND SORBET	
Pistacchio	12
Ferrero	12
Mango Sorbet	10



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All prices are in \$ as currency

