



DISCOVER OUR SPECIAL PIZZA DOUGHS

THE CLASSIC

Our special dough, handed down from generation to generation since 1978. It is unique and particularly digestible thanks to a long maturation and the use of only organic flours and our mother yeast.

GLUTEN FREE

Gluten free dough with corn and rice flour (for technical reasons this is a frozen product).

€ 5,00

CEREALS

Available from January to March 20.

A light dough with amazing properties, made up of spelt, toasted rye, oat, wheat germ and bran. Ideal for those who want a healthy, light and nutritious pizza at the same time!

Limited availability

€ 1,00

SEMI-WHOLE WHEAT FLOUR AND MORINGA DOUGH

Available from March 21 to June 20.

Dough made by semi-whole wheat flour and powdered Moringa Oleifera, that's a tropical plant with numerous health benefits. Its leaves, in terms of weight, are 25% proteins, which means more than eggs. They have almost four times the amount of vitamin A that can be found in carrots, almost eight times the vitamin C that can be found in oranges and almost three times the amount of potassium that can be found in bananas.

Limited availability

€ 1,00

MONDIALE[®]

Dough available for dinner
every Monday, Tuesday and Friday.

Choose your pizza from Mondiale menu.



Mondiale is about pride, ethics, digestibility and respect for what we are serving you.

The long and complex fermentation process makes the dough light and easy to digest, while the finest organic flours from our trusted mill complete its identity.

We carefully select ingredients from artisan producers and small businesses, favouring natural, responsible and sustainable supply chains. *Mondiale* means choosing every ingredient with care, respecting both the product and the people who make it.

📷 Vittoria pizza made with *Mondiale* dough.

HEERZEPERGH

• A PIZZA WITH THE FOREST AT HEART •

Dough available from June 21 to January,
until we run out of spruce sprouts.

Once the sprouts are gone, we have to wait for the next harvest.

This is my love declaration to our land.

I added spruce sprouts to this dough, prepared with organic semi-whole wheat flour and Senatore Cappelli durum wheat flour. Their distinctive resinous notes are particularly noticeable in the crust and evoke the special scent of our forest.

To fully appreciate this special dough, **choose one of these pizzas**: Gustosa, Kinkarle, Lex, Lui, Margherita, Nordica, Oba, Odegar, Taddy, Verde Speck, Valhalla, Roby, Sanga and don't forget to check out also our **Limited Edition Pizzas**!



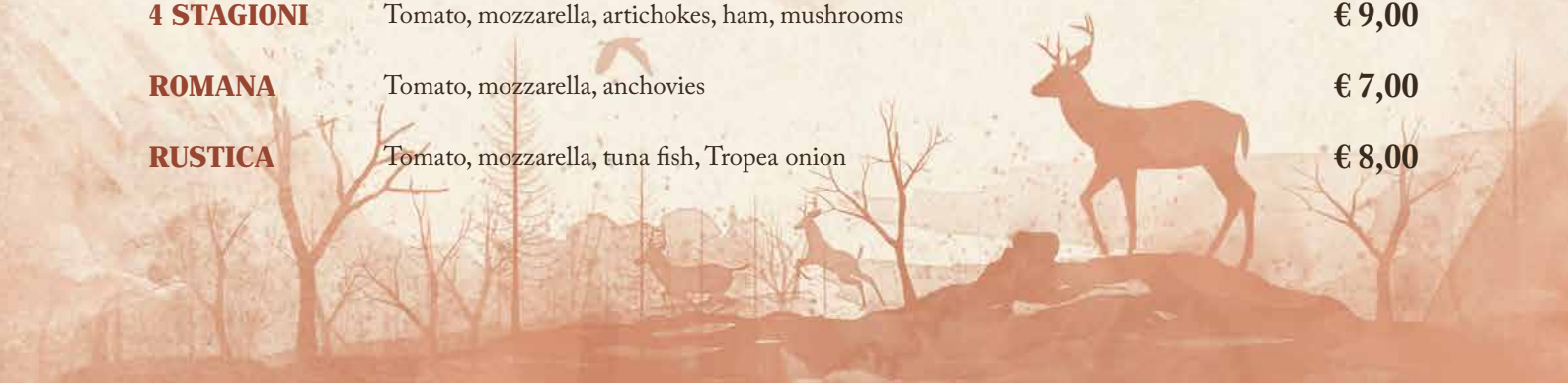
+ € 2,00

📷 No-tomato pizza, with speck, mixed mushrooms and fresh Asiago cheese, on *Heerzepergh* dough.

Both doughs are stretched by hand, making the pizzas smaller but thicker.

AGLIO	Tomato, mozzarella, garlic	€ 6,50
ASPARAGI	Tomato, mozzarella, asparagus	€ 7,00
AXL ROSE	Tomato, mozzarella, tuna fish, anchovies, olives, capers, Tropea onion	€ 9,50
BERSERKER	Tomato, mozzarella, salmon, grilled courgettes, brie cheese	€ 10,00
BETA	Tomato, mozzarella, Asiago cheese, asparagus, egg, speck (Italian smoked ham)	€ 10,00
BRESAOLA	Tomato, mozzarella, bresaola (air-dried salted beef)	€ 8,50
BRESAOLA RUCOLA GRANA	Tomato, mozzarella, bresaola (air-dried salted beef), arugula, grana flakes (grating cheese)	€ 10,00
BRIGI	Tomato, mozzarella, pepperoni, mascarpone cheese (mild cheese made with cow's cream milk)	€ 8,50
CALZONE	Tomato, mozzarella, artichokes, ham, mushrooms	€ 9,50
CAPORALE	Tomato, mozzarella, speck (Italian smoked ham), walnuts, mascarpone cheese (mild cheese made with cow's cream milk), artichokes	€ 10,00
CAPRICCIOSA	Tomato, mozzarella, artichokes, ham, mushrooms	€ 9,00
CIPOLLA	Tomato, mozzarella, Tropea onion	€ 7,00
ESTIVA	Tomato, mozzarella, basil, sliced tomatoes	€ 7,00
FALA	Tomato, mozzarella, sliced bacon, grana cheese, balsamic vinegar	€ 9,00
FUNGHI	Tomato, mozzarella, mushrooms	€ 7,00
GAMLA STAN	Tomato, mozzarella, salmon, Tropea onion, boiled potatoes, Philadelphia	€ 11,00
GARCON	Tomato, mozzarella, raw ham, arugula, stracchino cheese (very soft cheese)	€ 9,50
GIANNI	Tomato, mozzarella, ricotta cheese (typical Italian dairy soft cheese), sausage, fresh sweet peppers	€ 9,00
GLENDIA	Tomato, mozzarella, raw ham, mascarpone cheese (mild cheese made with cow's cream milk)	€ 9,00
GUSTOSA	Tomato, mozzarella, Asiago cheese, mixed mushrooms, sliced bacon	€ 9,50
HAWAII	Tomato, mozzarella, pineapple, ham	€ 9,50
HOT	Tomato, mozzarella, mushrooms, cheese cream, chili pepper	€ 9,00
INTERBAR	Tomato, mozzarella, sopressa (pressed pork salami), egg, smoked caciotta cheese, mixed mushrooms, minced arugula	€ 11,00
KINKARLE	Tomato, mozzarella, Gorgonzola cheese (soft blue cheese with strong taste), Asiago cheese, grana cheese, walnuts	€ 9,00
LEX	Tomato, mozzarella, radicchio (chicory), sliced bacon, Gorgonzola cheese (soft blue cheese with strong taste)	€ 9,00
LILLY	Tomato, mozzarella, mascarpone cheese (mild cheese made with cow's cream milk), sliced tomatoes	€ 8,00

LUI	Tomato, mozzarella, speck, medium-aged Asiago cheese, porcini mushrooms	€ 11,00
LUSTATZ LUDJO	Tomato, mozzarella, raw ham, Burrata cheese, basil	€ 11,00
MARGHERITA	Tomato, mozzarella	€ 5,50
MARTIN	Tomato, mozzarella, minced sausage, rosemary, boiled potatoes	€ 8,50
MELANZANE	Tomato, mozzarella, grilled aubergines	€ 7,00
MILLEGUSTI	Tomato, mozzarella, Asiago cheese, Tropea onion, minced pepperoni	€ 9,00
MISTOBOSCO	Tomato, mozzarella, mixed mushrooms	€ 7,50
MONTE ZEBIO	Tomato, mozzarella, speck, brie cheese (very soft French cheese), sliced tomatoes	€ 10,00
MOZART	Tomato, mozzarella, tuna fish, grilled aubergines, Gorgonzola cheese (soft blue cheese with strong taste), raw ham	€ 11,00
NORDICA	Tomato, mozzarella, salmon, mascarpone cheese (mild cheese made with cow's cream milk)	€ 9,00
OBA	Tomato, mozzarella, local sausage, porcini mushrooms, Burrata cheese	€ 11,00
ODEGAR	Tomato, mozzarella, Asiago cheese, porcini mushrooms, sopressa (pressed pork salami)	€ 11,00
PACCA	Tomato, mozzarella, sliced bacon, boiled potatoes, stracchino cheese (very soft cheese)	€ 9,50
PARMIGIANA	Tomato, mozzarella, grana cheese (grating cheese), grilled aubergines	€ 8,00
PEPERONI	Tomato, mozzarella, fresh sweet pepper	€ 7,00
PILLO	Tomato, mozzarella, Asiago cheese, porcini mushrooms, Tropea onion, fresh sweet pepper, minced pepperoni	€ 10,50
PORCHETTA	Tomato, mozzarella, porchetta (Italian spit-roasted pork)	€ 7,50
PORCINI	Tomato, mozzarella, porcini mushrooms	€ 8,50
PROSCIUTTO COTTO	Tomato, mozzarella, ham	€ 7,50
PROSCIUTTO CRUDO	Tomato, mozzarella, raw ham	€ 8,00
PROSCIUTTO FUNGHI	Tomato, mozzarella, mushrooms, ham	€ 8,50
4 FORMAGGI	Tomato, mozzarella, Asiago cheese, medium-aged Asiago cheese, Gorgonzola cheese (soft blue cheese with strong taste)	€ 8,50
4 FORMAGGI PORCINI	Tomato, mozzarella, Asiago cheese, Gorgonzola cheese (soft blue cheese with strong taste), medium-aged Asiago cheese, porcini mushrooms	€ 10,50
4 STAGIONI	Tomato, mozzarella, artichokes, ham, mushrooms	€ 9,00
ROMANA	Tomato, mozzarella, anchovies	€ 7,00
RUSTICA	Tomato, mozzarella, tuna fish, Tropea onion	€ 8,00



SALAMINO	Tomato, mozzarella, pepperoni	€ 7,50
SALSICCIA	Tomato, mozzarella, local sausage	€ 7,00
SERENISSIMA	Tomato, mozzarella, porchetta (Italian spit-roasted pork), sliced tomatoes, ricotta cheese (typical Italian soft cheese)	€ 9,50
SLEGAR	Tomato, mozzarella, Asiago cheese, sausage, Tropea onion, peas	€ 9,50
SPECK	Tomato, mozzarella, speck (Italian smoked ham)	€ 7,50
STRACCHINO RUCOLA	Tomato, mozzarella, stracchino cheese (very soft cheese), arugula	€ 8,00
TADDY #111	Tomato, mozzarella, porchetta (Italian spit-roasted pork), mushrooms, grana cheese	€ 9,50
TATA	Tomato, mozzarella, asparagus, egg, ham, mushrooms	€ 10,00
TONNO	Tomato, mozzarella, tuna fish	€ 7,00
VALHALLA	Tomato, mozzarella, salmon, minced arugula, mascarpone cheese (mild cheese made with cow's cream milk), balsamic vinegar	€ 10,00
VERDE SPECK	Tomato, mozzarella, Gorgonzola cheese (soft blue cheese with strong taste), speck (Italian smoked ham)	€ 9,00
VERDURE	Tomato, mozzarella, asparagus, Tropea onion, artichokes, fresh sweet peppers, grilled aubergines, grilled courgettes	€ 10,00
WÜRSTEL	Tomato, mozzarella, würstel	€ 7,00
ZUCCHINE GRANA	Tomato, mozzarella, grilled courgettes, grana cheese (grating cheese)	€ 8,00

WITHOUT TOMATO

ORTIGARA	Mozzarella, grana cheese, brie cheese (very soft French cheese), sliced tomatoes	€ 8,50
ROBY	Mozzarella, speck (Italian smoked ham), pears, medium-aged Asiago DOP cheese	€ 10,00
SANGA	Mozzarella, sliced bacon, medium-aged Asiago DOP cheese, Gorgonzola cheese (soft blue cheese with strong taste)	€ 9,00
SIGNOR MEG	Sliced bacon, medium-aged Asiago DOP cheese	€ 8,00
ZETA	Mozzarella, bacon, porcini mushrooms, smoked ricotta cheese, zucchini, raspberry balsamic glaze	€ 11,00
NOCCIOLATA	Focaccia with Nocciolata® Rigoni di Asiago	€ 8,00

Additions +€ 1,00-6,00 | Buffalo mozzarella +€ 3,00 | Double dough +€ 2,00 | Maxi pizza +€ 5,00-6,00
Burrata cheese + € 3,50 / Take away + € 0,50 / Service fee + € 1,50

Dear customer,
we kindly ask you to inform us in case of allergy, intolerance and celiac disease
and feel free to ask our staff further information about our food and drink.
There's a pizza for everyone!

SANDWICHES

PIATTO FREDDO

Mixed sliced salami with
or without cheeses € 13,00/16,00

TOAST NORMALE

Toasted bread with ham and cheese € 5,50

TOAST FARCITO

Toasted bread with ham, cheese,
mushrooms and mayonnaise € 7,00

SANDWICH

Sliced salami, cheese € 3,00/5,00

DESSERT

Brioche € 1,80

Homemade cake (per slice) € 4,00/5,00

Truffle € 4,00

Truffle with coffee € 5,00

Truffle with liqueur € 6,00

Non-alcoholic lemon sorbet € 4,00

COFFEE AND LIQUEURS

Espresso € 1,20

Espresso with milk € 1,40

Macchiato (espresso with milk foam) € 1,50

Barley coffee € 1,40

Ginseng € 1,50

Decaffeinated coffee € 1,40

Coffee with spirit € 1,70

Cappuccino € 1,80

Steamed milk € 1,00

Steamed milk with coffee € 2,00

Hot tea € 3,00

Hot chocolate € 3,50

Hot chocolate with whipped cream € 4,00

Punch € 3,00

Brulè wine € 3,00

Bombardino € 3,50

Bombardino with whipped cream € 4,00

Grappa/liqueur € 3,00/12,00

DRAFT DRINKS

COCA COLA

Small € 2,50

Medium € 5,00

LAGER AND DARK BEER

Small 0,2 lt € 3,00

Medium 0,4 lt € 5,00

Liter € 9,00

3 liter dispenser € 27,00

WINE (white Verduzzo - red Cabernet)

1/4 lt € 3,00

1/2 lt € 6,00

1 lt € 12,00

CAN DRINKS

Peach/lemon tea € 3,00

Coca Cola € 3,00

Fanta € 3,00

Chinotto € 3,00

Lemonade € 3,00

bright water € 3,00

BOTTLE DRINKS

Gingerino/Crodino € 3,00

Fruit juice € 3,00

WATER

Sparkling water San Pellegrino 0,75 lt € 3,00

Still water Panna 0,75 lt € 3,00

WINE

Cabernet (glass) € 1,50

Prosecco (glass) € 2,50

Soave Classico DOC (bottle) € 13,00

Prosecco Valdobbiadene (bottle) € 18,00

Valpolicella Ripasso (bottle) € 25,00

SPRITZ

Spritz € 2,50

Spritz Aperol/Campari € 3,50

ITALIAN HOME BREWED BEERS

LUCKY BREWS
ALLEOP BLANCHE

Light beer.

%	lt	€
4,5	0,33	6,00

SETTE TESTE
SUPERIORE GLUTEN FREE

Session IPA beer.

%	lt	€
5,0	0,33	6,00

BIRRA PEDEMONTANA
IPA PEDEMONTANA

Indian Pale Ale beer.

%	lt	€
5,8	0,50	6,00

BIRRIFICIO OTUS
AMBRANERA

Stout

%	lt	€
5,2	0,33	6,00

BIRRIFICIO BIRRONE
PUNTO G

Bock beer.

%	lt	€
6,0	0,33	6,00

OTHER BEERS

BIRRA CIMBRA - TRÜBE	Unfiltered beer % 4,8 / 0,33 lt	€ 4,00
HACKER-PSCHORR - HEFE WEISSE	Weisse beer % 5,5 / 0,5 lt	€ 5,00
HACKER-PSCHORR - KELLER1417	Unfiltered beer % 5,5 / 0,5 lt	€ 5,00
FLENSBURGER BRAUEREI - FLENSBURGER PILS	Pils % 5,1 / 0,33 lt	€ 5,00
FORST ZERO - NON-ALCOHOLIC	Pils % 0,0 / 0,33 lt	€ 4,00

