



Ramo Quinto Gallion O del Pezzetto, 1552/A, 30100 Venezia VE

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"ONLY ITALIAN"

OUR NEW PIZZAS

After years of research we have finally refined our new recipe, now it contains only Italian wheat flours of the chain (quality control and origin) and more precisely:

- type 0 flour which is less refined and much healthier,
- type 1 flour which is whole grain and rich in fiber,
- organic wholemeal spelt flour,
- Tumminia or Timilia wheat flour, which is an ancient Sicilian wheat, has the ability to strengthen the immune system,
- Tritordeum flour, comes from Puglia, is a cross between wild barley and durum wheat and is very rich in fiber, gives sweetness to the dough,
- toasted wheat germ flour, is very rich in antioxidants, gives a slight taste of hazelnut.

Our dough has a minimum of 48 hours and a maximum of 96 hours of leavening (depending on the season) in order to make the yeast do ALL its work.

Moreover, we have chosen to use, both in the kitchen and in the pizzeria, only Italian products, only fresh vegetables, almost all organic, more and more products of our region, and products of excellence such as, peeled San Marzano, anchovies from Sciacca, capers from Pantelleria, taggiasche olives from Liguria, fresh mushrooms, artichokes from our lagoon, zucchini, peppers, eggplants, always organic, from Veneto to Sicily depending on the season.

The Specials

Pizza "Come una Volta" *	€ 9.00
<i>St. Marzano tomato sauce, Fiordilatte mozzarella cheese, organic fresh basil</i>	
Rita Nera	€ 11.50
<i>Dough with squid ink, Fiordilatte mozzarella cheese, semi-dried cherry tomatoes, burrata cheese from Puglia, organic fresh basil</i>	
Formaggi Km 0 *	€ 10.00
<i>Fiordilatte mozzarella cheese, Cademartori taleggio cheese, Gorgonzola cheese d.o.p., well-aged Asiago cheese from Caseificio Pennar</i>	
Parmigiana *	€ 10.50
<i>Fiordilatte mozzarella cheese, red tomato's from Piennolo of Vesuvio, "al funghetto" baked eggplant (aubergines), Parmesan cheese d.o.p., organic fresh basil</i>	
Mediterranea Nera	€ 11.50
<i>Dough with squid ink, Fiordilatte mozzarella cheese, caramelized red Tropea onions, Riviera olives, anchovies from Sicily, semi-dried cherry tomatoes</i>	
Carbonara	€ 9.50
<i>Fiordilatte mozzarella cheese, Negroni crispy bacon, organic egg, Pecorino romano cheese, Sarawak black pepper</i>	
Salmone	€ 12.50
<i>Dough with squid ink, Fiordilatte mozzarella cheese, smoked salmon, organic rocket, organic goat robiola cheese, baked zucchini (courgettes)</i>	
Acciughe	€ 10.00
<i>St. Marzano tomato sauce, anchovies from the Cantabrian Sea, oregano</i>	
Campagnola	€ 10.50
<i>St. Marzano tomato sauce, Fiordilatte mozzarella cheese, Brie cheese, chiodini mushrooms, speck (pork) from Cadore</i>	
Siciliana *	€ 9.50
<i>St. Marzano tomato sauce, anchovies from Sicily, capers from Pantelleria, Riviera olives</i>	

Bresaola *	€ 11.50
<i>Yellow tomato's from Piennolo of Vesuvio, Fiordilatte mozzarella cheese, bresaola from Valtellina, organic rocket, Parmesan cheese d.o.p.</i>	
Tirolo	€ 10.00
<i>Yellow tomato's from Piennolo of Vesuvio, Fiordilatte mozzarella cheese, "al funghetto" baked eggplant, sausage</i>	
Sauris	€ 11.00
<i>Semi-dried cherry tomatoes, Buffalo mozzarella cheese, baked zucchini (courgettes), Sauris ham</i>	
Estiva	€ 11.00
<i>Red tomato's from Piennolo of Vesuvio, Fiordilatte mozzarella cheese, Parmesan cheese d.o.p., organic plum tomatoes, organic rocket</i>	
Caprese *	€ 11.00
<i>Fiordilatte mozzarella cheese, Buffalo mozzarella cheese, organic plum tomatoes, organic basil</i>	
Italiana *	€ 11.00
<i>St. Marzano tomato sauce, Buffalo mozzarella cheese, organic plum tomatoes, organic rocket</i>	
 Funghi e Sopressa	€ 12.00
<i>St. Marzano tomato sauce, Fiordilatte mozzarella cheese, funferli mushrooms, chiodini mushrooms, champignon mushrooms, home made Sopressa salami</i>	
Calzone dello Sbracato (Folded Pizzas)	€ 11.50
<i>Squacquerone cheese from Romagna d.o.p., neapolitan friariello (broccoli rabes), home made Sopressa salami</i>	
Calzone Veneto (Folded Pizzas)	€ 11.50
<i>Zucchine al forno, melanzane al forno, peperoni al forno</i>	
<i>Baked zucchini (courgettes), baked eggplant (aubergines), baked bell peppers</i>	

The Classics

Served on a tomato sauce and mozzarella cheese base.

Margherita *	€ 7.00
Viennese *	€ 8.00
<i>Chicken and turkey's frankfurters</i>	
Diavola *	€ 8.00
<i>Spicy salami (pepperoni)</i>	
Americana	€ 8.00
<i>French fries (chips)</i>	
Capricciosa *	€ 8.50
<i>Ham, champignon mushrooms, artichokes</i>	
Tonno e cipolla *	€ 8.50
<i>Tuna, caramel Tropea onions</i>	
Saporita *	€ 8.50
<i>Gorgonzola cheese d.o.p, caramalized Tropea onions, spicy salami (pepperoni)</i>	
Sopressa	€ 9.50
<i>Home made Sopressa salami</i>	
Vegetariana *	€ 9.20
<i>Baked eggplant (aubergines), baked zucchini (courgettes), baked bell peppers, caramelized Tropea onions</i>	
Gustosa	€ 9.20
<i>Gorgonzola cheese d.o.p, bacon, spicy salami (pepperoni), organic egg</i>	
Calzone Classico (Folded Pizzas)	€ 9.20
<i>Ham, champignon mushrooms</i>	
Calzone Verdure (Folded Pizzas)	€ 9.30
<i>Baked zucchini (courgettes), baked eggplant (aubergines), baked bell peppers</i>	

* Pizza available also gluten free € 2.50 / Variations da € 1.00 a € 5.00

Bottle Beers

<i>Pedavena Gluten free (Premium Pilsner)</i>	330 cc	4,8 %	€ 3.00
<i>Beck's non-Alcoholic (Pilsner)</i>	330 cc	0,3 %	€ 3.00
<i>Franziskaner (Hefe – Weissbier Hell)</i>	500 cc	5,0 %	€ 4.00
<i>Ceres Strong Ale (Strong Lager)</i>	330 cc	7,7 %	€ 3.00
<i>Beck's (Premium Pilsner)</i>	330 cc	5,0 %	€ 3.00
<i>Hoegaarden (Witbier – Bière Blanche)</i>	330 cc	4,9 %	€ 3.00
<i>Corona Extra (Lager)</i>	330 cc	4,6 %	€ 3.00

<i>Birra Venezia (Premium Lager)</i>	330 cc	4,7 %		€ 3.00
<i>Birra San Marco (Strong Ale)</i>	330 cc	8,6 %		€ 4.00
<i>Ichnusa (Lager)</i>	500 cc	5,0 %		€ 4.00
Craft Beers “Corti Veneziane” (Km 0)				
<i>Biondina (Hell)</i>		5.0%	0.33 l.	€ 5.00
<i>Redentor (Double Malt)</i>		6.5%	0.75 l.	€ 11.00
<i>Boca de Basi (Dunkel Bock)</i>		5.9%		€ 5.00
<i>Ciaro de Luna (Weizen)</i>		5.2%		€ 5.00
<i>Cankara (A.P.A.)</i>		6.0%		€ 5.00