



FROM THE KITCHEN

PIZZA

genovese pizza cooked at 400°C

MARGHERITA kids 7,00 | 12,90

herb-infused tomato sauce, fior di mozzarella
marinated cherry tomatoes, basil, grana padano

VESUVIO 14,50

herb-infused tomato sauce, fior di mozzarella
prosciutto cotto, arugula

CAPRICCIOSA 15,00

herb-infused tomato sauce, fior di mozzarella,
prosciutto cotto garlic roasted portabello, rosemary & thyme

PORTABELLO & HERBS 13,50

yoghurt base, fior di mozzarella, garlic roasted portabello
baby spinach, fresh rosemary & thyme

SPICY SALAMI 15,50

herb-infused tomato sauce, salami ventricina, red onion
fior di mozzarella, rosemary & thyme, grana padano

GREEK-ISH CHICKEN 15,50

herb-infused tomato sauce, marinated chicken thigh
fior di mozzarella, bell pepper, grana padano
feta cheese, chili flakes

N'DUJA 16,50

herb-infused tomato sauce, spicy n'duja sausage
fior di mozzarella, grana padano, basil, ricotta cheese

TOMATA BURRATA 17,00

herb-infused tomato sauce, fior di mozzarella,
cherry tomatoes, basil oil, creamy Italian burrata, arugula,

MY FAVORITE BEET 16,00

olive oil, roasted beets, chèvre, fresh basil, fior di mozzarella
rootfruit chips, balsamic glaze, grana padano

BLACK TRUFFLE 19,00

olive oil, fior di mozzarella, black truffle tapenade, garlic roasted
shiitake & portobello, grana padano, sea salt, parsley

BEE STING 15,50

olive oil, salami ventricina, honey, fior di mozzarella
red onion, chili flakes, grana padano, rosemary & thyme

GARDEN PESTO 15,00

house made pesto, fior di mozzarella, fresh spinach
roasted broccoli, marinated cherry tomatoes, grana padano

VEGAN MARGHERITA 12,90

herb-infused tomato sauce, vegan mozzarella
marinated cherry tomatoes, basil

SALAD

fresh & tasty

CAESAR 17,90

our take on a caesar with chicken

PESTO & BURRATA 16,00

rich salad with house made pesto-& ricotta dressing
topped off with a creamy burrata

SALAMI & FETA 15,00

fresh salad with honey vinaigrette on feta cheese
and salami ventricina

SNACKS

when drinking or thinking

OLIVES 5,50

marinated kalamata olives

ROOTFRUIT CHIPS 4,50

made from beets, parsnips & carrots

FOCACCIA 4,50

freshly baked with olive oil and herbs

DESSERT & COFFEE

to round it up

PANNACOTTA 6,90

chilly raspberry

CHOCOLATE MOUSSE 6,50

COFFEE / TEA 3,70

CAPPUCCINO 4,00

LATTE 4,30

ESPRESSO 3,70

TEA 3,20

CHEFS CHOICE

please check the QR-menu for our current specialty pizzas

FOR THE CRUST...

hot sauce	2
truffle creme	2

Before you order your food and drinks, please speak to our staff if you have an allergy or intolerance. Despite efforts to prevent cross-contamination, we do use allergens in our kitchen and any of our dishes may contain traces of allergens.

