







- SLOW menu -
OUR FULL menu,
WITH COMPLETE TABLE SERVICE



OUR DOUGHS

All our doughs are made from Italian stone-ground wheat flour, and leavened for many hours at a controlled temperature with our sourdough.

The proposals are different and vary in the composition of flours, hydration of the dough, time of leavening and cooking:

-  **THE BLADE** – tender and crunchy -
-  **CRISP** - *in the tray* -
-  **DOUBLE CRUST** – *the stuffed focaccia* -
-  **NUVOLA GOURMET** – *a specialty in slices* -
-  **CLASSIC** – *as tradition dictates* -
-  **SOLOGRANO** - *a spontaneous leavening* -

Each dough is combined with a specific garnish that enhances its aroma and taste, so we ask you not to make any changes to the ingredients in order not to unbalance these combinations and savor each leavened product as a whole.

Lastly, gourmet pizzas are considered very nutritious given the type of ingredients used, as all the wheat is ground whole and the flour holds all the proteins, vitamins, and the high amount of mineral salts. For this reason, only a minimum amount of salt is added in the dough with stone-ground flour, compared to the common dough.

NOT ONLY PIZZA

BURRATA E LA GIOVANNA

Dish composed of burrata, Taggiasca olives and steam cooked pancetta *La Giovanna – F.Ili Capitelli (Piacenza)* € 11.00

BUFALA E CRUDO

Dish composed of buffalo mozzarella from Campania - *Casa Madaio (Salerno)*, topped with fresh tomatoes, basil oil and Parma ham, aged for 24 months "*San Nicola*" - *Onesto Ghirardi (Parma)* € 12.00

OUR SALADS

FRESH

COTTO E MOZZARELLA

Mixed salad, steamed cooked ham "*San Giovanni*" - *F.Ili Capitelli (Piacenza)*, potatoes, braided mozzarella Fior di latte from Agerola and Taggiasca olives € 12,00

TONNO E UOVA

Mixed salad, tuna fillets -*Nino Castiglione*, boiled eggs, fior di latte mozzarella from Agerola, taggiasca olives and oregano € 11,00

WARM

TIEPIDA DI CECI

Organic cereals, julienne carrots, chickpeas with oil and parsley, steamed spinach with lemon, braided fior di latte mozzarella from Agerola, tomatoes, *EVO Bio Tuscan olive oil - Le Verzure* € 11,50

TIEPIDA CON COTTO

Organic cereals, steamed "*San Giovanni*" ham -*F.Ili Capitelli*, (Piacenza), steamed potatoes, julienne carrots, mozzarella Fior di latte of Agerola, taggiasca olives, and hard-boiled eggs € 12,00



TASTING MENU

A trio of our three most representative doughs is a great way to get to know our products and trimmings.

The tasting menu, for a minimum of 2 people, includes:

CRISA

Organic Italian peeled tomatoes - *Gustarosso*, buffalo mozzarella from Campania *Casa Madaio*, organic extra virgin olive oil from *Le Verzure*, oregano and fresh basil

DOUBLE CRUST

Mortadella "*Favola*" - *Salumificio Palmieri (Piacenza)*, taleggio cheese aged in natural caves, cream of capers

NUOVA GOURMET

Lightly spicy broccoli cream, Burrata di Gioia del Colle (Bari), Pantelleria capers' flowers, tuna bresaola, organic tuscan extra virgin olive oil from *Le Verzure*

€ 34.00 for two people





The blade: La Pala /bleid/

The Blade is a high-hydration pizza made with a mix of Italian "type 1" flour. The cooking takes place in direct contact with the oven plate and the result is a half-meter long pizza, crispy on the outside and soft on the inside.

It is served whole and garnished with two variants with the purpose of being shared.
Recommended for minimum 2 people.

POMODORO & CRUDO

½ Organic Italian peeled tomatoes *Gustarosso*, buffalo mozzarella - *Casa Madaio (Salerno)*, fresh basil, oregano and Tuscan organic *Le Verzure* extra virgin olive oil

½ Organic Italian peeled tomatoes *Gustarosso*, burrata, Parma ham aged for 24 months "San Nicola" - Onesto Ghirardi

€ 19.00

LA GIOVANNA & ZOLA DOLCE

½ Mozzarella Fior di latte from Agerola, oven baked vegetables, "La Giovanna" cooked ham - *F.lli Capitelli*, toasted hazelnuts and organic Tuscan *Le Verzure* extra virgin olive oil

½ Oven baked vegetables, sweet Gorgonzola cheese, organic Tuscan *Le Verzure* extra virgin olive oil and red radish sprouts

€ 19.00

CAPPERI & TONNO

½ Organic Italian peeled tomatoes *Gustarosso*, burrata of Gioia del Colle, Salina capers, Cetara anchovies, organic extra virgin olive oil from Tuscany *Le Verzure* and fresh basil

½ Cream of broccoli, burrata, Salina capers, tuna belly fillets with almonds and organic Tuscan extra virgin olive oil *Le Verzure*

€ 21.00





Crunchy and crumbly dough made with stone-ground wheat flour, sourdough and many hours of leavening at a controlled temperature.

The cooking takes place in a tray to enhance the crunchiness and increase the aromas of the freshly ground flour and the fragrance of the grain.

It is served portioned as a rectangle and garnished with top quality ingredients.

ROBIOLA & COTTO

Mozzarella Fior di latte from Agerola, Roccaverano robiola, cooked tip of hip ham "San Giovanni" - *F.lli Capitelli* (Piacenza), taggiasca olives and organic extra virgin olive oil from Tuscany *Le Verzure*

€ 12.00

LA GIOVANNA

Mozzarella Fior di latte from Agerola, baked vegetables, and steam cooked pancetta "*La Giovanna*" - *F.lli Capitelli* (Piacenza)

€ 9.00

LA BUFALA

Organic Italian peeled tomatoes *Gustarosso*, buffalo mozzarella *Casa Madaio* (Salerno), organic Tuscan extra virgin olive oil *Le Verzure*, oregano and fresh basil

€ 9.00

CAPPERI & ALICI

Organic Italian peeled tomatoes *Gustarosso*, Burrata of Gioia del Colle, Pantelleria capers, Cetara anchovies, organic Tuscan extra virgin olive oil *Le verzure*, fresh basil and oregano

€ 11.00





Double crust: La Farcita /'dʌbəl'krʌst/

The dough composed of Italian soft wheat flour in which the noble parts of bran and wheat germ are preserved. The long leavening makes it easy to digest, while the baking in the tray and the filling in the middle increase its fragrance and crunchiness.

It is served as a single rectangular portion, sliced horizontally and filled between the two layers.

LA MORTADELLA

Mortadella "Favola" - *Salumificio Palmieri (Piacenza)*, Taleggio cheese aged in natural caves, cream of capers, pistachios and organic Tuscan extra virgin olive oil - *Le verzure*

€ 9.50

LE VERDURE

Oven baked vegetables, sweet Gorgonzola DOP, organic Tuscan extra virgin olive oil - *Le verzure*

€ 8.00

IL CRUDO

Burrata from Gioia del colle (Bari), Parma ham aged for 24 months "San Nicola" - *Onesto Ghirardi*, and organic Tuscan extra virgin olive oil - *Le verzure*

€ 10.00

IL POLPO

Grilled octopus* with paprika, steamed red potatoes, parsley sauce, lemon and organic Tuscan extra virgin olive oil - *Le verzure*

€ 14.00





Nuvola gourmet: Speciale a Spicchi /'nuvola gʊæmei/

This well hydrated and leavened dough, is initially steamed to give the dough its characteristic thickness and soft consistency. The cooking continues in a traditional oven, creating a thin crisp layer on the outside and maintaining its internal softness and vaporosity.

Served round, already divided into eight slices. Each slice is then individually garnished with the chosen ingredients.

DA TE E RINO

Organic Italian peeled tomatoes *Gustarosso*, Burrata of Gioia del Colle (Bari), Datterino tomatoes confit, basil, oregano and organic Tuscan extra virgin olive oil - *Le verzure*

€ 9.00

CETARA E LE SUE ACCIUGHE

Organic Italian peeled tomatoes *Gustarosso*, Burrata of Gioia del Colle (Bari), Cetara anchovies, organic Tuscan extra virgin olive oil - *Le Verzure* and basil

€ 12.00

IL TONNO

Cream of broccoli, Burrata of Gioia del Colle (Bari), Pantelleria capers, tuna bresaola and organic extra virgin olive oil - *Le Verzure*

€ 15.00

ROSSO DI SICILIA

Burrata of Gioia del Colle (Bari), red Sicilian shrimp, crispy bacon, lemon peel zest, chilli pepper strands and organic Tuscan extra virgin olive oil - *Le verzure*

€ 18.00

GIOIA DI PARMA

Burrata of Gioia del Colle (Bari), Parma ham aged for 24 months "*San Nicola*" - *Onesto Ghirardi* (Parma) and organic Tuscan extra virgin olive oil - *Le verzure*

€ 14.00





Classic: Come vuol Tradizione

/'klæsik/

100% pure sourdough, rigid control of the fermentation temperature and long hours of leavening give our classic dough the typical thick frame and its unmistakable taste of freshly baked bread.

Served in the traditional round shape

REGINETTA

Organic Italian peeled *Gustarosso* tomatoes, mozzarella Fior di latte of Agerola, fresh basil and organic Tuscan extra virgin olive oil *Le verzure*

€ 7.50

LA BUFFA

Organic Italian peeled *Gustarosso*, buffalo mozzarella *Casa Madaio*, oregano, fresh basil and organic Tuscan extra virgin olive oil *Le verzure*

€ 9.00

ALICE

Organic Italian peeled *Gustarosso*, Fior di latte of Agerola cheese, Cetara anchovies, organic Tuscan extra virgin olive oil *Le verzure*, fresh basil and oregano

€ 10.00

MISS CAPITELLI

Organic Italian peeled *Gustarosso*, Fior di latte cheese, cooked "*San Giovanni*" ham - Fratelli Capitelli and Tuscan extra virgin olive oil *Le verzure*

€ 11,00

BIANCANEVE

Organic Italian peeled *Gustarosso*, cave taleggio cheese, sweet Gorgonzola DOP, Calcagno (aged goats cheese), organic Tuscan extra virgin olive oil *Le verzure*

€ 10.00





Solograno: Senza lievito **/hōl'grān'/**

Ancient grains with spontaneous leavening.

The dough is made with flour from ancient grains (rye, wheat, tumminia) and semi-wholemeal flour, is characterized by the absence of added yeasts. The fermentation takes place spontaneously thanks to the yeasts naturally present in the flour given by the hydrolysis process. The result is a mixture, rich in nutrients and characterized by a strong fragrance of wheat.

Served in the traditional round shape.

PEPE IN GRANI - *Una nostra interpretazione della margherita*

Mozzarella Fior di latte from Agerola, cream of confit tomatoes, red pepper and basil sauce

€ 8.50

V COME ARIANNA - *vegetariana*

Mozzarella Fior di latte from Agerola, oven baked vegetables, Calcagno (aged sheep cheese), and organic Tuscan extra virgin olive oil -*Le verzure*

€ 9.50

TONNETTO & MANDORLE

Organic Italian peeled *Gustarosso*, Mozzarella Fior di latte from Agerola cheese, tuna belly* with Sicilian almonds, Taggiasca olives and organic Tuscan extra virgin olive oil -*Le verzure*

€ 11.00

MARCELLA

Mozzarella Fior di latte from Agerola, turnip greens, sausage from Macelleria Ripoli – *Varese*, black pepper and organic Tuscan extra virgin olive oil -*Le Verzure*

€ 10.00

* blast chilled at origin selection (min - 18 ° C) to guarantee food safety

Cover charge and service

€ 2.00



DESSERT

/di'zɜ:t/

All dessert are house made by the chef with the same passion and commitment we use for our pizza dough

TIRAMISÙ

Creamy tiramisu with cacao sprinkling and cioccolato splinters

€ 6.50

CRÈME BRÛLÉE

Vanilla cream aromatized with lemon and laurel oak leaves and covered with caramelized brown sugar

€ 6.50

LATTE IN PIEDI

Milk custard garnished with caramel sauce and hazelnuts brittle

€ 5.50

SPUMA DI CAFFÈ

Warm coffee mousse with cacao crumble

€ 5.00

MOUSSE AL CARAMELLO

Caramel mousse with meringue, amaretto chips and caramelized chestnuts

€ 6.50

-CHEST 'N HAZLE- NUTS CAKE

Chestnuts and hazelnuts cake with *Santa Flora* artisanal Vermut flavoured cream

€ 6.00

