

ORLANDO

since 1973

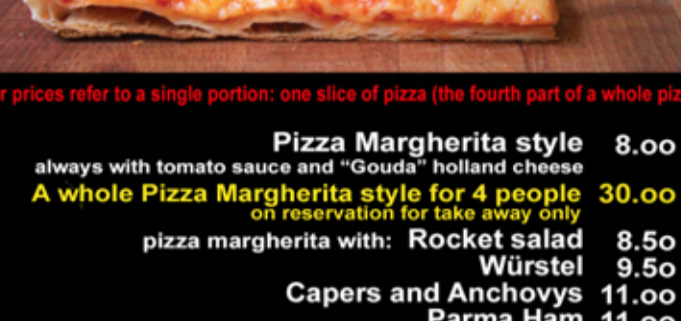
ENGLISH PRICE LIST SEASON 2024

We apologize for any printing or translation errors

Good to Know

DIRECTIONS ABOUT SERVICE WE DO NOT SERVE AT TABLES

You have to order at the counter using the tickets provided, writing your name and the number of table (if it is possible) address the staff if you want to get the table number. On your order you have to specify the quantity and the type of food you want to order as follow: for ex. 1 pizza, 1 foc, with Parma ham, 2 foc, with Arselle, 1 salad B type... Do not use progressive numbers in order not to mistake with quantities. As regards "focaccine", you have to specify the main ingredient (in manu it is written in bigger letters), as we usually use the same dressing. On the contrary, if you do not want some type of dressing, you are asked to specify it on your order. For ex. 1 foc. with Parma ham, without any butter or cheese. If you write "pizza", we mean a simple "margherita" and if you write "ham", we use to mean Parma ham... and so on. After writing down your order, stick your piece of paper in the nail provided on the counter. As soon as possible your food is ready, you will be called by the name written on your piece of paper. If you want to order something else, ask directly the person who served you and you will get your food as soon as possible without further queuing. The staff will follow the order of pieces of paper stuck in the nail, starting from the lowest one. You can check the wait time at the counter or on the displays provided. You can take drinks by yourselves from the fridge counter and ask the staff for any request. For coffee and cakes, address the counter provided on the left. You have to pay at the cash at the end of your meal, sometimes it may happen you are asked to pay in advance. We give you a recipe note. If you want an invoice, please ask for them before asking the bill. You can use a Bancomat and the chief credit cards for paying.



We do not make separate bills. For the issue of the invoice it is necessary to submit full fiscal data Company name, address, VAT number and Tax Code. NB: Personal information is used only for the issuance of the tax document, they are kept by the company and not projected to be in any way transferred to third parties.

You can order by phone and fix an indicative timetable for the take away. We recommend booking your table, in particular for the early evening hours.

informations and booking 0584 80763 / 0584 80202

it is possible that the person answering the phone does not speak English

TAKE AWAY SERVICE

you can order by phone at the number indicated above and fix an indicative time for collection. You will find your order ready or in production. Possible delays are to be expected on Sunday evening.

cosaporto

QUALITY DELIVERY

DELIVERY SERVICE
you can receive an order directly to your home exclusively through the service offered by the cosaporto.it website available only online and with a limited choice of products.

ORLANDO new t-shirt

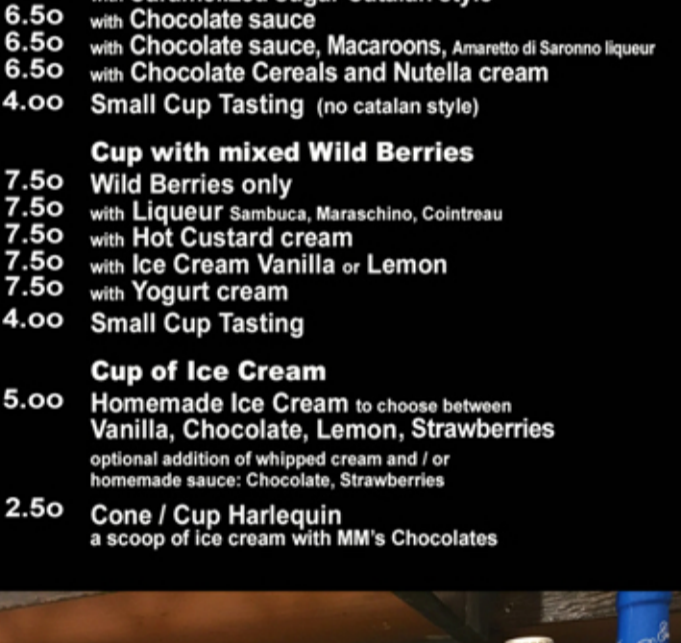


15.00 €

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Le PIZZE



Our prices refer to a single portion: one slice of pizza (the fourth part of a whole pizza)

- Pizza Margherita style 8.00
always with tomato sauce and "Gouda" holland cheese
- A whole Pizza Margherita style for 4 people 30.00
on reservation for take away only
- pizza margherita with: Rocket salad 8.50
- Würstel 9.50
- Capers and Anchovys 11.00
- Parma Ham 11.00
- Boiled Ham 11.00
- Rocket salad and Parma Ham 11.00
- Boletus Mushrooms* 11.00
- Boletus Mushrooms* and Parma Ham 12.00

Le UOVA Eggs

- Fried with peanut oil and butter
- Fried Eggs only 8.00
- Fried Eggs with Boiled Ham 12.00
- Fried Eggs with Speck (smoked ham) 12.00
- Fried Eggs with "Gouda" holland cheese 12.00
- Fried Eggs with Tomato Sauce 12.00
- Fried Eggs with Peas 12.00
- Fried Eggs with Peas and Boiled Ham 15.00
- Fried Eggs with Peas and "Gouda" cheese 15.00

I SALUMI

- Parma Ham (a dish) 15.00
- Parma Ham and Mozzarella cheese (a dish) 15.00
Note: with Boiled Ham or Bresaola too
- Mix of various Salami (a dish) 15.00
- Bresaola with Rocket and Grana cheese (a dish) 15.00

Le INSALATE salads

- Caprese salad mozzarella cheese, tomatoes, basilic 12.00
- Please, write the corresponding letter only
- Mixed Salad 12.00
- Lettuce, Reds (Gorgonzola), Fennel, Carrots, Tomatoes - A 10.00
- Lettuce, Rocket, Celery, Rocket, Pepper, Corn - B 10.00
- Lettuce, Rocket, Tomatoes, Onions, Corn - C 10.00
- mixed salad with Mozzarella cheese 12.00
- mixed salad with natural Tuna fish 12.00
- with natural Tuna fish and Mozzarella cheese 12.00
- Rocket Salad, Tomatoes and Tomatoes 9.00
- Rocket Salad, Rocket and "Grana" cheese 10.00
- Rocket salad, Tomatoes and Shrimps 15.00
- with eggs, salad and salami, we serve focaccia as bread

Le FOCACCE



Our prices refer to a single portion : One "focaccina" (the eight part of a whole focaccia)

- 8.50 Cheese cream
- 8.50 Mozzarella cheese fused
- 9.50 Trio of mixed Cheeses with Gorgonzola
- 9.50 Anchovys with butter
- 9.50 Anchovys and Rocket salad with cheese cream
- 10.00 Anchovys and Tomato with cheese cream and pepper
- 10.00 Anchovys and Mozzarella cheese fused
- 10.00 Anchovys and Parmaggio of oranges
- 11.00 Anchovys and Parma Ham
- 11.00 Anchovys, Tomato, Lardo of Colonnata and rocket
- 8.50 Tuna fish in olive oil, with mayonnaise sauce
- 9.00 Tuna fish in olive oil and Tomato with mayonnaise sauce
- 10.00 Tuna fish in olive oil and Coked ham with mayonnaise sauce
- 11.00 Arselle* and Clams fish* (without tomato sauce and garlic)
- 11.00 Arselle* and Clams fish* and Zucchini cut "filangè"
- 10.00 Shrimps* in Aurora sauce (ketchup and mayonnaise) with lettuce
- 11.00 Shrimps* in Aurora sauce and Parma ham
- 10.00 Smoked Salmon with Rocket salad cheese cream and pepper
- 11.00 Smoked Salmon with Carpaccio of fennels marinated in lime
- 8.50 Fresh Tomato and cheese cream, salt and pepper
- 9.00 Fresh Tomato and Mozzarella cheese fused, salt and pepper
- 9.50 Onions and cheese cream
- 11.00 Onions and Parma ham with cheese cream
- 9.50 Peppers
- 9.50 Zucchini cut "filangè" and cheese cream
- 11.00 Zucchini cut "filangè" and Parma ham with cheese cream
- 9.50 Peas* and cheese cream
- 11.00 Peas* with Parma ham and cheese cream
- 9.50 Artichokes* and cheese cream
- 11.00 Artichokes* with Parma ham and cheese cream
- 10.00 Mixed Vegetables "Great Flavor" (Zucchini, Peas, Artichokes)
- 10.00 Mixed Vegetables "Great Flavor" (Zucchini, Peas, Onions)
- 10.00 Boletus mushrooms*
- 11.00 Boletus mushrooms* and Parma ham
- 9.50 Parma ham with cheese cream and butter
- 10.00 Parma ham with Mozzarella fused
- 10.00 Parma ham and Tomato with cheese cream, salt and pepper
- 11.00 Parma ham, Tomato and fused mozzarella cheese, salt, pepper
- 11.00 Parma ham, Robiola cheese with black truffle and Honey
- 10.00 Parma ham with fresh mustard and honey
- 10.00 Parma ham with figs mustards (when figs are available)
- 9.50 Cooked ham with cheese cream or butter
- 10.00 Cooked ham with fused Mozzarella cheese
- 9.50 Bresaola of Valtellina with Rocket salad and cheese cream
- 9.50 Salame Negronetto with cheese cream or butter
- 11.00 Salame Negronetto, Gorgonzola cheese, fresh Figs and Figs mustard
Best Italian Recipe Award 2016 by Consorzio Tutela Salame Cacciatorino DOP
- 9.50 Smoked ham with butter
- 10.00 Smoked ham with Pineapple, mustard and cheese cream
- 9.50 Lardo of Colonnata
- 10.00 Lardo of Colonnata with Tomato, salt and pepper

Le TORTE

Our prices refer to a single portion; One slice of cake (the eight part of a whole cake)

- 6.50 Tart with mixed Wild Berries
- 6.50 Tart with Strawberries
- 6.50 Lemon Pie with Meringue
- 6.50 Buttermilk Curd Cheese Cake
- 6.50 Choco Buttermilk Curd Cheese Cake
- 6.50 other Tarts
- Tart Brownie style with Nutella cream
- Tart with fresh Figs, Tart with Yogurt and Fruit sauce,
- Apple pie, Apricot pie, Cake with baked Gouda cream

Asporto **WHOLE TART FOR TAKE AWAY ONLY**

35.00 5/6 portions

48.00 8 portions

60.00 10/12 portions

BOOKING 0584 80763

Tart with mixed Wild Berries or Strawberries always available, Take away too in our recipes we use different kinds of berries such as strawberries and wild strawberries raspberries, blueberries and blackberries. The quantity of berries depends on their availability.

- 4.00 Focaccina with Nutella cream
- Cup with Hot Custard Cream
- 6.50 Hot Custard Cream only
- 6.50 with Caramelized sugar Catalan style
- 6.50 with Chocolate sauce
- 6.50 with Chocolate Cereals and Nutella cream
- 4.00 Small Cup Tasting (no catalan style)
- Cup with mixed Wild Berries
- 7.50 Wild Berries only
- 7.50 with Liqueur Sambuca, Maraschino, Cointreau
- 7.50 with Hot Custard cream
- 7.50 with Ice Cream Vanilla or Lemon
- 7.50 with Yogurt cream
- 4.00 Small Cup Tasting
- Cup of Ice Cream
- 5.00 Homemade Ice Cream to choose between Vanilla, Chocolate, Lemon, Strawberries
- optional addition of whipped cream and / or homemade sauce: Chocolate, Strawberries
- 2.50 Cone / Cup Harlequin a scoop of ice cream with MM's Chocolates

WINEs and other drinks

RED WINES

- 12.50 Chianti Classico Badia a Coltibuono 37.5 cl
- 12.50 Pian di Remole Marchesi Frescobaldi 37.5 cl
- 22.00 Chianti Classico Badia a Coltibuono 75.0 cl
- 22.00 Pian di Remole Marchesi Frescobaldi 75.0 cl
- 22.00 Santa Cristina Antinori 75.0 cl
- 22.00 Morellino di Scansano Frescobaldi 75.0 cl
- 28.00 Chianti Rufina Nipozzano Frescobaldi 75.0 cl
- 28.00 Pinot Nero Alto Adige "Ale" Aneri 75.0 cl

WHITE WINES

- 12.50 Vermentino di Luni Agr. Il Monticello 37.5 cl
- 12.50 Pian di Remole Marchesi Frescobaldi 37.5 cl
- 12.50 Alto Adige Leda Aneri 37.5 cl
- 22.00 Chardonnay Albizzia Frescobaldi 75.0 cl
- 22.00 Gewurtztraminer Pfitscher Stoicci 75.0 cl
- 22.00 Vermentino di Luni Agr. Il Monticello 75.0 cl
- 22.00 Montecarlo Agricola Wandanna
- 28.00 Vermentino di Bolgheri Antinori 75.0 cl
- 28.00 Alto Adige Leda Aneri 75.0 cl

ROSE WINES

- 22.00 Serasuolo Az. Agricola Il Monticello 75.0 cl

SPARKLING WINES

- 15.00 Prosecco di Valdobbiadene Nino Franco 37.5 cl
- 22.00 Prosecco di Valdobbiadene Nino Franco 75.0 cl
- 8.00 Prosecco di Valdobbiadene Aneri 20.0 cl
- 30.00 Prosecco di Valdobbiadene Aneri 75.0 cl
- 22.00 Prosecco Gran Cuvée Bellussi 75.0 cl
- 30.00 Franciacorta QBlack Az. Agricola Quadra 75.0 cl

The wines on the list may not always be available

WINES TO CARAFE Every quarte of litre / 25 cl

- 6.00 Friuli Just Molamatta Marco Fellug IGT White Friuli
- 6.00 Chianti Badiolo Cantine Tribusti DOCG Red Tuscany
- 6.00 Chianti Badiolo Cantine Tribusti DOCG Red Tuscany

WINES BY THE GLASS 15 cl

- 5.00 Friuli Just Molamatta Marco Fellug IGT White Friuli
- 5.00 Chianti Badiolo Cantine Tribusti DOCG Red Tuscany
- 5.00 Gran Cuvée Extra Dry Bellussi Sparkling White Veneto

BEERS

- 6.00 Nastro Azzurro Blond, Italy bottle 33cl
- 6.00 Padavina Blond, Italy bottle 33cl
- 6.00 Dolomiti Red Double Malt, Italy bottle 33cl
- 6.00 Beck's Blond, Germany bottle 33cl
- 6.00 Heineken Blond, Netherlands bottle 33cl
- 6.00 Budwaiser Blond, USA bottle 33cl
- 6.00 Tourtel NO Alcohol Blond, Germany bottle 33cl
- 6.00 Corona Blond, Mexico bottle 33cl
- 6.00 Ceres Ale Blond, Double Malt Denmark bottle 33cl
- 6.00 Tennent's Blond Scottish bottle 33cl
- 6.00 Guinness Dark, Ireland bottle 33cl
- 6.00 Dolomiti Blond, Gluten Free, Italy bottle 33cl
- 6.00 Estrella Blond, Gluten Free, Spain bottle 33cl

For glutenfree beer ask and craft beer to the desk

La Petrognola Craft Beer

- 7.50 Malto di Farro: Bianca, Ambrata, Nera.
- 7.50 Bionda, Bionda Forte, Rossa Forte bottiglia 33cl

WATER

- Still mineral Water Panna 3.00
- Sparkling mineral water San Pellegrino 3.00
plastic or glass bottle 50cl

SODAS

- Coca Cola 4.50
- Coca Light, Coca Zero, Coca without caffeine 4.50
- Fanta Orange, Lemonsoda 4.50
- San Pellegrino Orange, Bitter Orange, Chino 4.50
- Estathe Lemon, Estathe Peach 4.50
- Sprite, Schweppes Tonic Water 4.50
can 33cl
- Yoga succhi di frutta 4.50
Apricot, Ananas, Pear, Peach, bottle 20cl

COFFEES

- Coffee Espresso Italiano Lavazza 2.00
- Coffee Espresso decaffeinated Hag 2.00
- American style long Coffee traditional or decaffeinated 2.00
- Barley Coffee "Orzoro" 2.00
- Coffee with liqueur 3.00
- Cappuccino White Coffee 3.00
- Hot Milk, Hot Milk with coffee 3.00
- Hot Tea Twinings selection 3.00
- Camomile or other Infuse Twinings selection 3.00

AMERICAN BAR

- No alcohol SanBitter 4.00
- Low alcohol Campari Soda 4.00
- White or Red Martini on the rocks 6.00
- Negroni, Negroni sbagliato, Americano 8.00
- Aperol Spritz, Campari Spritz, Martini Spritz 8.00
- Gin Tonic, Gin Lemon, Vodka Lemon 8.00
- Cuba Libre 8.00
- Bitter Liqueurs 5.00
- Montenegro, Fernet Branca, Lucano, Ramazzotti, Jagernmaster, Limoncc alle Erbe, Brancamenta (served cold) 5.00
- Sweet Vine and Sweet Liqueurs 5.00
- Passito di Pantelleria 5.00
- Amaretto di Saronò, Sambuca Ramazzotti, Cointreau 5.00
- Limoncc Stock, Mirto (served cold) 5.00
- Vodka Keglevich 5.00
- White, Lemon, Strawberry, Mint, Peach (served cold)
- Grape 5.00
- Bertagnoli, Franciacorta, Nardini, Castagner, Aneri 5.00
- Morbida di Castagner (served cold)
- Other Distillates 6.00
- Whisky Johnny Walker, GlenGrant, JB, Ballantines 6.00
- Brandy Stock 84, Stravecchio Branca 6.00
- Rum Bacardi Riserva, Rum Havana Club Riserva 6.00
- Rum Pampero Riserva, Rum Appleton Estate Riserva 6.00

You can order coffees, infusion and liquors directly at the desk

Good to Know

Our PIZZA is not a real pizza but a salty cake, a Dutch. It is really special and nourishing. We make it with much Gouda cheese (a Dutch kind of fontina cheese) and tomato sauce, baking it for half an hour at least. We use to serve it cut in portions: the price refers to a single portion (the fourth part of a whole pizza).

Our FOCACCINE are really special and nourishing too. We use to take the crumb out and fill them with selected, top quality ingredients. They have to beasted warm and crunchy, after a final toasting in the oven. We prepare them in a single portion only, the price refers to the eight part of a whole focaccia.

We use only high quality cold meats and salami. The "prosciutto crudo" is exclusively prosciutto di Parma (Parma ham), aged 18 months. If you find this mark next to some ingredients such as arselle, clams, shrimps, mushrooms, it means that sometimes they may be frozen products. Anchovys, tuna fish, mais corn, pineapple, and sometimes, clams and mushrooms, are similar products.

In fillings, where provided, we used vegetable stock cube broth or similar product, meat-free and low-glutamate content. **NOT VEGAN.** It may contain various allergens. In the preparation of clams, mushrooms, peas, artichokes, zucchini, and wherever required, garlic is used not crushed and then removed.

PIZZA DOUGH CONTAINS BREWER'S LEAVEN, MILK AND STRUTTO FAT
FOCACCINA DOUGH CONTAINS BREWER'S LEAVEN, MILK AND EVO OIL
FOCACCINA and focaccia are in baking pan, with peanut oil and EVO extravirgin olive oil

ALL OUR PRODUCTS MAY CONTAIN ALLERGENS
Next to the desk you can find the complete list of the ingredients (italian language only)

ON BOOKING ONLY, even by phone, with an hour in advance at least you can PIZZA and FOCACCINE with flour and other products **GLUTEN FREE** PIZZA and FOCACCINE without MILK or without STRUTTO (with EVO oil) The service can be suspended in case of excessive demand or while stocks last

SERVICE DIRECTED TO CUSTOMERS AFFECTED BY INTOLERANCE ONLY - NO ALLERGY
All our "focaccine" are made at the moment, according to your request. We always use the same dressing. If there is something you do not like, you are kindly requested to specify it on your order (for ex: NO BUTTER). If you like to order something different, please, write it down on your piece of paper and we will go on following your directions. If you do not have special requests, suffice it to write the main ingredient or ingredients as they printed in bigger letters in this menu, as we use the same dressing.

TAKE AWAY All our Focaccine Buns, Pizzas, Salads and Cakes are available for take away. The price will not change if eaten outside or inside the restaurant.

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