

ArteGrill

ArtePizza

ArtePasta



Menù



SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

ANNEX Regulation (EU) No. 1169/2011

- 1.** Cereals containing gluten, namely:
wheat (spelt and khorasan wheat), rye, barley, oats or their hybridized strains and derived products, except:
 - a) wheat-based glucose syrups, including dextrose;
 - b) wheat-based maltodextrins;
 - c) barley-based glucose syrups;
 - d) cereals used in the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.
- 2.** Crustaceans and crustacean-based products.
- 3.** Eggs and egg-based products.
- 4.** Fish and fish-based products, except:
 - a) fish gelatine used as a carrier for vitamin or carotenoid preparations;
 - b) fish gelatine or isinglass used as a fining agent in beer and wine.
- 5.** Peanuts and peanut-based products.
- 6.** Soy and soy-based products, except:
 - a) refined soybean oil and fat;
 - b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate derived from soy;
 - c) vegetable oils derived from phytosterols and phytosterol esters derived from soy;
 - d) vegetable stanol ester produced from vegetable oil sterols derived from soy.
- 7.** Milk and milk-based products (including lactose), except:
 - a) whey used in the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin;
 - b) lactitol.
- 8.** Tree nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifolia*), and their products, except for nuts used in the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.
- 9.** Celery and celery-based products.
- 10.** Mustard and mustard-based products.
- 11.** Sesame seeds and sesame seed-based products.
- 12.** Sulphur dioxide and sulphites in concentrations above 10 mg/kg or 10 mg/litre in terms of total SO₂.
- 13.** Lupins and lupin-based products.
- 14.** Molluscs and mollusc-based products.

One or more allergens may be present in the preparations listed on the menu, either as a raw material or as possible cross-contamination. Please inform our staff of any allergies or intolerances when ordering.



Appeziter

CRISPY FRIED POLENTA SCAGLIOZZI OF CORN OR CHICKPEAS (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	5,00
CRISPY FRIED POLENTA SCAGLIOZZI WITH RAGU (<i>beef/wild boar</i>) (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13)	7,00
CECINA BY THE SLICE (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	1,50
FRENCH FRIES (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	5,00
FRIED ONION (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	5,00
FRIED DOUGH (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	5,00



The platters

- 50 PLATTER OF SLICED CURED MEATS (2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13) 15,00 €
- Langhirano cured ham, Capocollo, Tuscan salami, aged pork cheek, Mortadella, Lardo di Colonnata, fried Storo polenta with chicken-liver sauce, Pecorino aged 30 days*
- 51 VEGETARIAN PLATTER (2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13) 15,00 €
- Eggplant in oil, baby artichokes in oil, sweet-and-sour pearl onions, button mushrooms, fresh seasonal vegetable crudités, grilled tomato cheese, Campana buffalo mozzarella, pecorino aged 30/60 days, fried Storo polenta with cheese cream*
- 53 PLATTER OF LANGHIRANO CURED HAM WITH BUFFALO MOZZARELLA BITES AND FRIED DOUGH (2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13) 15,00 €
- Langhirano cured ham, buffalo mozzarella served with our house-made fried dough*



The Tartare of Beef breed Fassona Piemontese

01	TARTARE CLASSIC (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	13,00 €
02	TARTARE EGG YOLK, LARDO OF PATANEGRA AND ALMONDS (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	14,00 €
03	TARTARE HEART OF BURRATA, TOMATO DATTERINO, CREAM VINEGAR BALSAMIC (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13)	14,00 €
04	TARTARE CAPPERI, OLIVES, TOMATO DRY (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	14,00 €
05	TARTARE WITH CAPERS, ANCHOVIES, DATTERINO TOMATO, COLATURA ANCHOVIES (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	14,00 €
06	TARTARE RADICCHIO, CREAM OF GORGONZOLA AND WALNUTS (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	14,00 €
07	TARTARE WITH MUSHROOMS PORCINI MUSHROOMS (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	14,00 €
08	MENU TASTING TARTARE (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	27,00 €

Carpaccio of Beef breed Fassona Piemontese

21	CARPACCIO AL SALT IN FLAKES (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	12,00 €
22	CARPACCIO ARUGULA AND GRANA (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	13,00 €
23	CARPACCIO FENNEL, WALNUTS, DROPS OF HONEY AND PECORINO (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	14,00 €
24	CARPACCIO MUSHROOMS CHAMPIGNON, PINE NUTS, HONEY AND CREAM OF VINEGAR BALSAMIC (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13)	14,00 €
25	CARPACCIO BURRATA HEART, DATTERINO TOMATO AND CREAM OF VINEGAR BALSAMIC (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13)	14,00 €
26	CARPACCIO EGG YOLK A FILO, CREAM TRUFFLE AND SALT IN FLAKES (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	16,00 €



Our fresh egg pasta, bronze-drawn

The formats

PACCHERI (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	9,00 €
PAPPARDELLE (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	9,00 €
PICI (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	9,00 €
RIGATONI (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	9,00 €
SPAGHETTI (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	9,00 €

The fillings

CACIO E PEPE (cheese and pepper) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	5,00 €
CARBONARA (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	5,00 €
TOMATO (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	4,00 €
CLASSIC RAGU (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13)	5,00 €
WILD BOAR RAGU (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13)	5,00 €
PESTO, STRACCIATELLA AND DATTERINO TOMATOES (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	5,00 €

Oven-baked

CLASSIC LASAGNA WITH RAGU AND BECHAMEL (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	14,00 €
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Every product tells a story. It speaks of families, hardships, successes and entrepreneurial gambles. È the snapshot of an era and of those who dared to bet on Italian excellence, the portrait of artisans who to this day still know the value of **“handmade”**. Eating well, good and healthy means knowing supply chains and origins, ingredients and quality; above all it means trusting those who put their face and name to it, those who tie a product to their personal history, to the sacrifices and joys that accompany them every day at work.



Italy alone accounts for 30% of the pasta market, and on average an Italian consumes about 24 kilograms of it per year. However, most eateries, when offering a first course, use packaged dry pasta. Our work and continuous search for raw materials are entirely devoted to the production of **fresh pasta homemade**, like the ones grandma used to make for Sunday lunch.

Our pasta is born from a production process that involves the following stages;

1 Selection of flours/semolina

2 Dough Type: **fresh egg-based**, with no fewer than 4 whole hen eggs per kg of flour and a final product with moisture varying between 24-30%;

3 Extrusion: or process that gives the pasta a specific shape. Our pasta, obtained through bronze drawing, has a rougher and more porous surface.

The venue's concept is based on a series of quick choices;

The first choice concerns the pasta format, with options among **short, long and filled**.

Lastly, choose among the **various sauces**.

The raw materials used are almost all local and sourced from various suppliers in the area.



My memory of the Panzerotti of the 3 Campane



There are places that were not merely eateries; inside them time seemed to slow down, and everything smelled of simplicity; the flavors tied to those places are unforgettable, and they belong not only to the palate, but to our history.

Those aromas that, as soon as they touch the air, bring to mind an era made of family, sincere laughter and tables where you sat down and everything became simple, authentic, real.

The warmth of those lunches with mom and dad, the cheerfulness of places crowded with voices and aromas, the magic of a dish that, in our area, everyone knew and eagerly awaited.

Back in our 1990s, on Sunday afternoons, when we would meet up with friends or perhaps with our sweetheart, we would walk in and be welcomed by a special warmth, not just that of the oven, but that of the atmosphere, the soft lights, the muffled laughter; we would sit on the wooden benches, one beside the other, and in that silent wait, full of young and sincere emotions, we savored a typical and iconic dish, the **Panzerotto**, served in the terracotta bowl, steaming, fragrant...it was more than a dish, it was a ritual, a sign of belonging.

A flavor that brought people together, that warmed, that made you feel grown-up and a child at the same time.

These traditions that lie at the heart of our culture deserve to be passed on, and those flavors deserve to move us once again.

My memory and my interpretation of that dish is not just the making of a recipe but a dive into the past; it represents the Sundays of old, served in the traditional terracotta bowl, just as it happened more than 35 years ago.



The sliced cuts of

Beef from the rump of Hereford Irish Prime

Yellow Chicken from the Cinelli selection

		<i>Chicken</i>	<i>Beef</i>
31	CLASSIC SLICED STEAK (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	13,00	16,00
32	SLICED STEAK WITH ARUGULA, CHERRY TOMATOES AND GRANA (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	14,00	17,00
33	SLICED STEAK WITH RADICCHIO, GORGONZOLA CREAM AND WALNUTS (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	15,00	18,00
34	SLICED STEAK WITH CRISPY BACON, EGGPLANT AND GRANA (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	15,00	18,00
35	SLICED STEAK WITH CRISPY BACON, EGG, PECORINO (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	15,00	18,00
36	SLICED STEAK WITH CRISPY BACON, BEANS, ONION AND SPICY OIL (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	15,00	18,00
37	SLICED STEAK WITH BELL PEPPERS, PATANEGR LARDO AND ALMONDS (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	15,00	18,00
38	SLICED STEAK WITH PECORINO CREAM, CRISPY GUANCIALE AND ARTICHOKES (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	15,00	18,00
39	SLICED STEAK WITH SPECK, SMOKED SCAMORZA AND SAUTEED MUSHROOMS (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	15,00	18,00
40	SLICED STEAK WITH BUTTON MUSHROOMS AND PINE NUTS (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	15,00	18,00
41	SLICED STEAK WITH GRILLED VEGETABLES AND BALSAMIC VINEGAR CREAM (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13)	15,00	18,00
42	SLICED STEAK WITH ARTICHOKES, BURRATA HEART AND SUN-DRIED TOMATOES (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	15,00	18,00
43	SLICED STEAK WITH SCRAMBLED EGG, TRUFFLE CREAM, PECORINO AND PEPPER (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	16,00	19,00

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44	SLICED STEAK WITH STRACCIATELLA, FRESH DATTERINO TOMATO AND PACHINO TOMATO FLAKES (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	15,00	18,00
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The Beef

51	IRISH PRIME HEREFORD FILLET (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	20,00 €
56	ANGUS SIRLOIN (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	22,00 €
52	IRISH PRIME HEREFORD FILLET WITH GREEN PEPPERCORN (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13)	23,00 €



The Chicken

61	CHICKEN LEG (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	12,00
62	CHICKEN WINGS (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	10,00
63	COCKEREL 500/600 g (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	17,00



The Pork

Low-temperature cooking and finished on the grill

71	PORK RIBS (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	14,00
72	PORK TOMAHAWK WITH GREEN PEPPERCORN (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13)	18,00
73	PORK SHANK WITH BEANS (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	21,00
77	BACON PLATE (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	9,00
78	SAUSAGE PLATE (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	8,00
79	HOT DOG SAUSAGE PLATE (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	7,00
80	HOTDOG (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	8,00
82	SANDWICH WITH SAUSAGE, SCAMORZA, TURNIP GREENS, WALNUTS, BLACK PEPPER (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	9,00
83	SAUSAGE SANDWICH (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	7,00



Beef/Chicken Burger

The Beef and Chicken burgers are ground daily on our premises

The buns, both those containing gluten and the gluten-free ones, are made in-house on our premises

The Beef from the round of ***Hereford*** Irish Prime and the ***Yellow Chicken*** from the Cinelli selection

		100g	200g
101	CLASSIC BURGER <i>lettuce, tomato, ketchup, mayonnaise</i> (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	6,50 €	8,00 €
102	CHEESEBURGER <i>lettuce, tomato, cheddar, ketchup, mayonnaise</i> (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	6,50 €	8,00 €
103	BURGER WITH LETTUCE, SMOKED SCAMORZA, CRISPY BACON, EGGPLANT, BARBECUE SAUCE (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	7,50 €	9,00 €
105	GRILLED VEGETABLE BURGER (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	7,50 €	9,00 €
107	BURGER WITH SUNNY-SIDE-UP EGG, CRISPY BACON, GRANA AND BARBECUE SAUCE (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	7,50 €	9,00 €
110	BURGER WITH BUFFALO MOZZARELLA, ARUGULA, TOMATO, BASIL AND MINT OIL, GUACAMOLE SAUCE (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	7,50 €	9,00 €
113	BURGER WITH SCAMORZA, TURNIP GREENS, SUNNY-SIDE-UP EGG, CRISPY BACON, MUSTARD SAUCE (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	7,50 €	9,00 €
115	BURGER WITH LETTUCE, TOMATO, PESTO, STRACCIATELLA (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	7,50 €	9,00 €
117	BURGER WITH LARDO, SCRAMBLED EGGS, TRUFFLE CREAM AND PECORINO (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	7,50 €	9,00 €
118	BURGER WITH CRISPY BACON, GORGONZOLA CREAM, ONION AND RADICCHIO (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	7,50 €	9,00 €
120	BURGER WITH OMELETTE, CRISPY GUANCIALE, PECORINO CREAM, BLACK PEPPER MAYONNAISE (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	7,50 €	9,00 €

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All burgers can also be served as a plate. Adding an ingredient entails a minimum surcharge of 0.50 €

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Large Salads

91	TOMINO 1 <i>tomino cheese with grilled speck</i> (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	6,00 €
92	ARUGULA, CHERRY TOMATOES, BUFFALO MOZZARELLA, CAPERS, ALMONDS (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	9,00 €
93	ARUGULA, CHERRY TOMATOES, GRANA, ALMONDS, WALNUTS, BALSAMIC VINEGAR (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13)	9,00 €
95	ARUGULA, LETTUCE, RADICCHIO, CHERRY TOMATOES, OLIVES, CHICKEN STRIPS (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	10,00 €
96	LETTUCE, FENNEL, PEARS, GORGONZOLA, WALNUTS (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	9,00 €
97	ARUGULA, CHERRY TOMATOES, BELL PEPPERS, STRACCIATELLA (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	9,00 €



Side Dishes

CRISPY FRIED POLENTA SCAGLIOZZI OF CORN OR CHICKPEAS (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	5,00
CRISPY FRIED POLENTA SCAGLIOZZI WITH RAGU (<i>beef/wild boar</i>) (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13)	7,00
CECINA BY THE SLICE (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	1,50
FRENCH FRIES (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	5,00
FRIED ONION (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	5,00
FRIED DOUGH (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	5,00
FRESH MIXED VEGETABLE CRUDITÉS <i>celery, onion, carrot, fennel, spices</i> (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	4,00
GRILLED VEGETABLES <i>eggplant, zucchini, bell pepper, onion</i> (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	5,00
MIXED SALAD <i>lettuce, arugula, radicchio</i> (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	5,00
BEANS IN EXTRA VIRGIN OLIVE OIL (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	5,00
POTATO WITH LARDO (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	5,00
TURNIP GREENS (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	5,00
SPINACH (2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 13)	5,00



Polenta in the Coccio Pot

151	IN THE COCCIO POT WITH EXTRA VIRGIN OLIVE OIL AND SALT <i>fine and coarse-ground cornmeal</i> (2,3,4,5,6,7,8,9,10,11,13)	8,00
152	IN THE COCCIO POT WITH BEEF RAGU SAUCE <i>fine and coarse-ground cornmeal with beef ragu (carrots, celery, onion, bay leaf, rosemary and sage, tomato puree and peeled tomatoes, Chianti wine, beef and pork cooked 12 hours at low temperature)</i> (2,3,4,5,6,7,8,9,10,11,12,13)	10,00
153	IN THE COCCIO POT WITH WILD BOAR RAGU SAUCE <i>fine and coarse-ground cornmeal with wild boar ragu (carrots, celery, onion, bay leaf, rosemary and sage, tomato puree and peeled tomatoes, Chianti wine, wild boar meat cooked 12 hours at low temperature)</i> (2,3,4,5,6,7,8,9,10,11,12,13)	10,00
154	IN THE COCCIO POT SEASONED WITH MELTED CHEESES <i>fine and coarse-ground cornmeal</i> (2,3,4,5,6,7,8,9,10,11,13)	9,00
155	IN THE COCCIO POT WITH WILD BOAR RAGU SAUCE AND PORCINI MUSHROOMS <i>fine and coarse-ground cornmeal with wild boar ragu (carrots, celery, onion, bay leaf, rosemary and sage, tomato puree and peeled tomatoes, Chianti wine, wild boar meat cooked 12 hours at low temperature and porcini mushrooms)</i> (2,3,4,5,6,7,8,9,10,11,12,13)	11,00



ArtePizza Menu...

Classic Pizzas

ALL OUR PIZZAS CAN ALSO BE MADE WITH GLUTEN-FREE FLOURS: GLUTEN FREE (only in the classic format)	Classic	Maxi
AMERICANA (tomato, mozzarella, hot dog sausage, french fries) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 10,50	€ 21,00
BRESAOLA (tomato, mozzarella, bresaola) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 10,00	€ 20,00
BRESAOLA ARUGULA GRANA (tomato, mozzarella, bresaola, arugula, grana, oregano) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 11,50	€ 23,00
BUFALA (tomato, mozzarella, bufala mozzarella, oregano) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 9,00	€ 18,00
CALABRESE (tomato, mozzarella, nduja, sausage, bell pepper, buffalo mozzarella) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 11,50	€ 23,00
CALZONE (mozzarella, cooked ham, tomato, oregano) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 9,00	€ 18,00
CAPRICCIOSA (tomato, cooked ham, mushrooms, artichokes, olives) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 10,50	€ 21,00
FIVE SEASONS (tomato, mozzarella, sausage, mushrooms, artichokes, olives, mascarpone) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 11,00	€ 22,00
MUSHROOMS (tomato, mozzarella, button mushrooms) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 8,50	€ 17,00
MARINARA (tomato, garlic, oregano) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 8,00	€ 16,00
MARGHERITA (tomato, mozzarella) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 8,00	€ 16,00
NAPOLI (tomato, mozzarella, anchovies, capers) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 9,00	€ 18,00
NDUJA, SPICY SALAMI, SUN-DRIED TOMATOES, MASCARPONE (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 11,00	€ 22,00
BACON, EGGPLANT AND GRANA (tomato, mozzarella, bacon, eggplant, grana) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 10,50	€ 21,00
BACON AND EGGS (tomato, mozzarella, bacon, egg) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 10,00	€ 20,00
PISANA (tomato, anchovies, capers, grana padano) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 9,50	€ 19,00
COOKED HAM (tomato, mozzarella, cooked ham) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 9,00	€ 18,00
COOKED HAM AND MUSHROOMS (tomato, mozzarella, cooked ham, button mushrooms) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 9,50	€ 19,00
COOKED HAM, GORGONZOLA AND EGGPLANT (tomato, mozzarella, cooked ham, eggplant, gorgonzola) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 10,00	€ 20,00



CURED HAM (tomato, mozzarella, cured ham) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13) € 10,00 € 20,00

Classic Pizzas

	Classic	Maxi
CURED HAM AND STRACCIATELLA (tomato, mozzarella, cured ham, stracciatella) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 12,00	€ 24,00
CURED HAM ARUGULA GRANA (tomato, mozzarella, cured ham, arugula, grana) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 11,50	€ 23,00
FOUR CHEESES (mozzarella, gorgonzola, emmental, scamorza) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 9,50	€ 19,00
FOUR SEASONS (tomato, mozzarella, cooked ham, mushrooms, artichokes, olives) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 10,50	€ 21,00
RED (tomato) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 7,50	€ 15,00
ARUGULA CHERRY TOMATOES GRANA (tomato, mozzarella, arugula, cherry tomatoes, grana) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 10,00	€ 20,00
SPICY SALAMI (tomato, mozzarella, spicy salami) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 9,00	€ 18,00
SPICY SALAMI GORGONZOLA (tomato, mozzarella, spicy salami, gorgonzola) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 9,50	€ 19,00
SAUSAGE (tomato, mozzarella, sausage) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 9,00	€ 18,00
SAUSAGE AND ONION (tomato, mozzarella, sausage, onion) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 9,50	€ 19,00
SAUSAGE AND MUSHROOMS (tomato, mozzarella, sausage, button mushrooms) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 9,50	€ 19,00
SAUSAGE AND STRACCHINO (tomato, mozzarella, sausage, stracchino) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 9,50	€ 19,00
SAUSAGE AND FRIARIELLI (tomato, mozzarella, sausage, friarielli) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 9,50	€ 19,00
SAUSAGE, SALAMI, HOT DOG SAUSAGE (tomato, mozzarella, sausage, spicy salami, hot dog sausage) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 11,00	€ 22,00
SICILIANA (tomato, mozzarella, anchovies, cherry tomatoes, olives, onion, grana) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 11,00	€ 22,00
SPECK (tomato, mozzarella, speck) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 10,00	€ 20,00
SPECK AND MASCARPONE (tomato, mozzarella, speck, mascarpone) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 10,50	€ 21,00



TUNA (tomato, mozzarella, tuna) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 9,50	€ 19,00
TUNA AND ONION (tomato, mozzarella, tuna, onion, oregano) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 10,00	€ 20,00
TUNA, ZUCCHINI AND ARTICHOKES (tomato, mozzarella, tuna, zucchini, artichokes)(1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 10,50	€ 21,00
VEGETARIAN (tomato, mozzarella, eggplant, zucchini, onion, bell pepper) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 10,00	€ 20,00
HOT DOG SAUSAGE (tomato, mozzarella, hot dog sausage) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 9,00	€ 18,00

White Pizzas

	<i>Classic</i>	<i>Maxi</i>
ANCHOVIES, DICED TOMATOES, STRACCIATELLA (mozz., diced tomato, anchovy, stracc.) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 11,00	€ 22,00
WHITE (mozzarella) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 8,00	€ 16,00
BUFFALO, TUNA AND ZUCCHINI (mozzarella, buffalo mozzarella, tuna, zucchini and oregano) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 11,00	€ 22,00
BUFFALO, SAUSAGE AND LEEKS (mozzarella, bufala mozzarella, sausage, leeks and oregano) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 10,50	€ 21,00
CARBONARA (mozzarella, scamorza, egg, bacon, onion, grana and pepper) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 12,00	€ 24,00
DEL FATTORE (mozzarella, leeks, lardo, walnuts, grana padano) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 12,50	€ 25,00
GORGONZOLA, RADICCHIO AND WALNUTS (mozzarella, gorgonzola, radicchio, walnuts) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 10,00	€ 20,00
BACON, PEAR AND SCAMORZA (mozzarella, bacon, pear, scamorza, oregano) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 10,50	€ 21,00
ARAB BREAD (mozzarella, cured ham, arugula, cherry tomatoes, grana padano) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 13,50	€ 27,00
VEGETARIAN ARAB BREAD (mozzarella, eggplant, zucchini, onion, bell pepper, button mushrooms, grana) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 13,00	€ 26,00
PESTO, STRACCIATELLA AND CHERRY TOMATOES (mozzarella, pesto, stracciatella, cherry tomatoes) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 12,50	€ 25,00
PESTO, STRACCIATELLA, MORTADELLA, SUN-DRIED TOMATO (mozzarella, pesto, stracciatella, sun-dried tomato) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 13,50	€ 27,00



COOKED HAM, POTATOES AND OLIVES (mozzarella, cooked ham, new potatoes, olives) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 10,00	€ 20,00
FILLED WITH COOKED HAM AND MOZZARELLA (mozzarella, cooked ham, oregano) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 10,50	€ 21,00
SORRENTINA (mozzarella, buffalo mozzarella, arugula, grana padano, lemon) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 10,50	€ 21,00
SPECK, GORGONZOLA AND RADICCHIO (mozzarella, gorgonzola, speck, radicchio) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 11,00	€ 22,00
VLADI (mozzarella, diced tomatoes, arugula, grana flakes, garlic, spicy oil) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 10,50	€ 21,00

Cartamusica Pizzas

	<i>Classic</i>	<i>Maxi</i>
CARTAMUSICA (oregano) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 7,00	€ 14,00
CARTAMUSICA CONTADINA (sausage, potatoes, olives) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 9,00	€ 18,00
CARTAMUSICA SFIZIOSA (gorgonzola, button mushrooms, arugula, grana padano, oregano) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 9,50	€ 19,00
CARTAMUSICA GUSTOSA (buffalo mozzarella, gorgonzola, sausage, leeks) (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 10,00	€ 20,00

Sweet Pizzas

	<i>Classic</i>	<i>Maxi</i>
FILLED WITH NUTELLA AND POWDERED SUGAR (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 11,50	€ 23,00
FILLED WITH NUTELLA, MASCARPONE AND POWDERED SUGAR (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 12,00	€ 24,00
CALZONE WITH NUTELLA AND POWDERED SUGAR (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11,13)	€ 9,50	€ 19,00

ArteGrill



- ALL CLASSIC, WHITE AND CARTAMUSICA PIZZAS CAN BE MADE WITH GLUTEN FREE INGREDIENTS COST + 1 €
 - ALL CLASSIC, WHITE, CARTAMUSICA AND GLUTEN FREE PIZZAS CAN BE MADE IN THE FORMAT
BIG (DOUBLE DOUGH) COST + 2.5 €
BABY (FOR CHILDREN) COST – 1 €
 - IN ALL CLASSIC, WHITE, CARTAMUSICA AND GLUTEN FREE PIZZAS, THE FIORDILATTE MOZZARELLA CAN BE REPLACED
WITH LACTOSE-FREE MOZZARELLA (Lactose free) COST + 2 €
 - ALL CLASSIC, WHITE, CARTAMUSICA AND GLUTEN FREE PIZZAS CAN BE TOPPED WITH FRENCH FRIES COST + 2.00 €
- any addition of ingredients entails a surcharge starting from €0.50 up to €2.50, depending on the ingredient chosen



Draft Beers

	SMALL	MEDIUM
DAMM COMLOT IPA (craft, top-fermented)	4,00	6,00
DAMM ESTRELLA (blonde lager beer)	4,00	6,00
DAMM INEDIT (blanche, with barley and wheat malt, witbier style)	4,00	6,00
DAMM VOLL-DAMM (amber double malt beer)	4,00	6,00

Gluten-Free Draft Beers

TRINKKEN (top-fermented Golden Ale beer)	6,00
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Bottled Beers

ICHNUSA 33 cl	3,50
ICHNUSA 66 cl	5,00
ICHNUSA UNFILTERED 50 cl	5,00
MORETTI 33 cl	3,50
MORETTI 66 cl	5,00
DAURA 33 cl, gluten free	4,50
DAURA DOPPIO MALTO 33 cl, gluten free	5,00
OBERDORFER WEISS (pale, unfiltered, top-fermented)	5,00
NORBERTUS KARDINAL (bottom-fermented amber bock beer)	6,00



Soft Drinks

STILL or SPARKLING WATER 50 cl	1,50 €
STILL OR SPARKLING WATER 1 l	3,00 €
SOFT DRINK IN GLASS 33 cl (COCA COLA, ZERO, SPRITE, FANTA)	3,50 €
ESTATHE' CAN	3,50 €
COCA COLA BOTTLE	5,00 €

The Coffee Bar

ESPRESSO COFFEE	2,00 €
DECAFFEINATED COFFEE	2,00 €
MACCHIATO COFFEE	2,00 €
CORRETTO COFFEE (with liqueur)	2,50 €
PONCE ALLA LIVORNESE	4,00 €
AMARO DEL CAPO/MONTENEGRO/LUCANO/FERNET BRANCA/BAILEYS	4,00 €
BARREL-AGED/WHITE GRAPPA	4,00 €
LIMONCELLO	4,00 €
COVER CHARGE	2,00 €