

PIZZA MENU

The dough of our pizzas is made with stone ground flour. This milling process at a much lower speed than industrial mills, keeping the temperature of the flour constant throughout the process, prevents it from overheating and losing, with the increase in temperature, all the beneficial properties of the grain and all its nutrients.

The presence of these properties can influence even the taste and aroma of the flour itself. Even from the organoleptic point of view our pizzas are digestible, tasty and light. "Fiaschetto di Torre Guaceto" tomato sauce is a Slow Food presidium.



MARGHERITA euro 9

“Fiaschetto di Torre Guaceto” tomato sauce, mozzarella, basil
(Allergens: 1, 7)

NAPOLI euro 10

“Fiaschetto di Torre Guaceto” tomato sauce, mozzarella, capers ,
anchovies, origan
(Allergens: 1,4,7)

DIAVOLA euro 11

“Fiaschetto di Torre Guaceto” tomato sauce, mozzarella, spicy salami
(Allergens: 1, 7)

TONNO E CIPOLLA euro 11

“Fiaschetto di Torre Guaceto” tomato sauce, mozzarella, tuna fish, onion
(Allergens: 1,4,7)



CAPRICCIOSA euro 13

“Fiaschetto di Torre Guaceto” tomato sauce, mozzarella, artichokes, spicy salami, baked ham, mushrooms, “leccine” olives from Salento area
(Allergens: 1, 7)

BUFALINA euro 13

“Fiaschetto di Torre Guaceto” tomato sauce, buffalo mozzarella DOP from Campania, biological EVO oil, basil
(Allergens: 1, 7)

MARTINESE euro 15

“Fiaschetto di Torre Guaceto” tomato sauce, mozzarella, “capocollo di Martina Franca”, burrata (local fresh cheese), rocket, EVO oil
(Allergens: 1, 7)

MONTE euro 16

White base pizza, mozzarella, salmon, rocket, balsamic vinegar
(Allergens: 1, 4, 7)



QUATTRO FORMAGGI A MODO NOSTRO euro 11

“Fiaschetto di Torre Guaceto” tomato sauce, mozzarella, scamorza cheese, grana cheese, caciocavallo cheese, gorgonzola cheese
(Allergens: 1,4,7)

VEGETARIANA euro 12

White base pizza, mozzarella, zucchini, aubergines, peppers, rocket
(Allergens: 1, 7)

CACIOCAVALLO E CARMELLO euro 13

White base pizza, mozzarella, caciocavallo (aged local cheese), burratina (local fresh cheese), caramelized onion, basil
(Allergens: 1, 7)

CRUDAIOLA 24 euro 14

Datterino (local tomato cream), fiordilatte (local cheese), raw ham, rocket, datterino tomatoes, burrata (local cheese)
(Allergeni: 1, 7)



BOLOGNESE euro 15

White base pizza, mozzarella, pistachio cream, mortadella di Bologna IGP ham, stracciatella (local fresh cheese), chopped pistachio, basil
(Allergens: 1, 7, 8)

VALLE D'ITRIA euro 14

Artichokes cream, artichokes, capocollo, baked pecorino cheese (sheep's milk cheese), basil
(Allergeni: 1, 7)

GAMBERO DELICATO euro 16

White base pizza, mozzarella, zucchini, prawn tartare, burrata cheese cream, dried tomatoes
(Allergeni: 1, 2, 7)

FIOR DI SALMONE euro 16

White base pizza, mozzarella, zucchini flowers, burrata (local fresh cheese), smoked salmon, pistachio
(Allergeni: 1, 4, 7, 8)



SALSICCIA E ZUCCHINA euro 14

White base pizza, mozzarella, zucchini, "salsiccia a punta di coltello",
smoked scamorza cheese, breadcrumbs, parsley, garlic oil
(Allergeni: 1, 7)

MADE IN PUGLIA euro 14

White base pizza, mozzarella, sausage, zucchini flowers,
burrata (local fresh cheese), baked dry tomatoes, basil
(Allergens: 1, 7)

DATTERINO E FIORI euro 15

yellow Datterino (local tomato cream), mozzarella, smoked caciocavallo
cheese, zucchini flowers, spicy salami, pepper
(Allergens: 1, 7)





ALLERGENS

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| 1 | Cereals containing gluten <small>(wheat, rye, barley, oats, spelt, <u>gluten</u>, or their hybrid and strains, and products thereof)</small> |
| 2 | Crustaceans and products thereof |
| 3 | Eggs and products thereof |
| 4 | Fish and products thereof |
| 5 | Peanuts and products thereof |
| 6 | Soybeans and products thereof |
| 7 | Milk and products thereof (including lactose) |
| 8 | Shell fruit |
| 9 | Celery and products thereof |
| 10 | Mustard and products thereof |
| 11 | Sesame and products thereof |
| 12 | Sulphur dioxide and sulphites <small>with concentration over 10mg/kg or 10 mg/l</small> |
| 13 | <u>Lupin</u> and products thereof |
| 14 | <u>Molluscs</u> and products thereof |

Alternatives doughs (Lactose-free mozzarella available)

- Gluten free euro 3,50
- 5 cereals (wheat, rye, soy, barley and sesame)
euro 2,00

