Our dough is created through a careful *mixture* of flours: a blend of Type 1 soft wheat flour, rich in germ and bran, and Type 0 "Super Nuvola" soft wheat flour, carefully balanced to ensure the *perfect combination* of structure, lightness, and flavor.

The 80% hydration and long fermentation process allow us to achieve a *crispy pizza dough*. The result is a fragrant, and easily digestible crust

All our pizzas, from the most classic interpretations to our more refined creations, share the same foundation: a dough designed to *enhance carefully selected ingredients*.

leProtagoniste

In Quota

Radicchio cream
Modena speck, aged for 3 months
Taleggio *Bonino dop*
Fresh porcini mushrooms

15€

Oro Nero

Nocelle Cantina burrata
24 months old Rolena Parma ham
Urbani black truffle shavings
Parmesan crisp

22€

Verse Sud

Campania buffalo stracciatella *dop*
Mazara red shrimp
Yellow and red cherry tomatoes
Fresh basil pesto from *Albaro*

22€

Tre Cuori

Campania fior di latte mozzarella
Mediterranean grilled octopus
Potato cream
Parsley oil

20€

Cetara

Naples tomato pulp
Buffalo mozzarella *dop*
Cantabrian anchovies
Confit cherry tomatoes
Fresh basil from *Albaro*

16€

Le Classiche

Marinara
Tomato, garlic, oregano
6

Margherita
Tomato, mozzarella
7

Napoli
Tomato, mozzarella, anchovies, olives, capers
9

Diavola
Tomato, mozzarella, spicy salami
9

Prosciutto cotto
Tomato, mozzarella, cooked ham
9

Prosciutto e funghi
Tomato, mozzarella, cooked ham, mushrooms
10

Vegetariana
Tomato, mozzarella, eggplant, zucchini, peppers
10

4 stagioni
Tomato, mozzarella, ham, mushrooms, artichokes, olives
10

Gorgo e cipo
Tomato, mozzarella, gorgonzola, onion
10

Tonno e cipo
Tomato, mozzarella, tuna, onion
10

4 formaggi
Tomato, mozzarella, gorgonzola, brie, stracchino
10

Americana
Tomato, mozzarella, scarred sausage, fries
10

Montanara
Mozzarella, friniatta, Grana cheese, fresh tomato, arugula
12

Rustica
Tomato, mozzarella, sausage, broccoli rabe
12

Focaccia primavera
Fresh tomato, arugula, Grana cheese shavings
8