

ARTÉTECA

— ARTIGIANI DELLA PIZZA —

*La Pizza è
felicità condivisa*



Polpettine al Ragù



Frittatina



Parmigiana

Our Cocktails

 Vegetariano

 Vegano

- **Aperol Spritz - Aperol, prosecco, soda 7,50€**
- **Campari Spritz - Campari, prosecco, soda 7,50€**
- **Sorrento Spritz - Limoncello, prosecco, soda 7,50€**
- **Gin Tonic - Gin, tonic 10€**
- **Gin Lemon - Gin, Schweppes lemon 10€**
- **Negroni - Gin, bitter Campari, red vermouth 10€**
- **Negroni Sbagliato - Prosecco, bitter Campari, red vermouth 10€**
- **Red Vermouth 3,50€**

Appetizers

- **Parmigiana di melanzane 12€**  7, 12
Fried eggplant with tomato sauce, smoked mozzarella, parmesan, basil
- **Frittatina cacio e pepe 6,50€**  1, 7, 8
Fried pasta cake cooked with béchamel, pecorino romano cheese and black pepper, served on a fondue of pecorino romano, lemon zest, chopped pistachio
- **Crocché di patate 3,50€**  1, 7, 12
Potato croquette filled with smoked mozzarella, parmesan, and pecorino romano cheeses
- **Neapolitan Meatballs 9€** 1, 3, 12
Meatballs with tomato ragù, parmesan, basil
- **La Burrata 13€**  7
Burrata, arugula, semi-dried red cherry tomatoes, yellow cherry tomatoes, basil
- **Mixed Salad 9€** 
Mixed Salad, radishes, semi-dried red cherry tomatoes, yellow cherry tomatoes, olives, onion
- **Carpaccio 15€** 3, 7
Black Angus beef carpaccio, arugula, avocado mayonnaise, cherry tomatoes, 36-month aged Parmigiano Reggiano shavings, lemon-flavored oil, pepper
- **Chicken Salad 13€** 1, 7
Mixed salad, grilled chicken breast, cherry tomatoes, 36-month aged Parmigiano Reggiano shavings, parmesan fondue, herb-seasoned panko bread

Pizzacho



Pizzas

 Vegetariano

 Vegano

● MARINARA 8,50€ 1

San Marzano tomatoes, garlic, oregano, basil

 Suggested Wine: Falanghina - BELLARIA DOC 2021 | Falanghina - FEUDI DI SAN GREGORIO DOC

● MARGHERITA 9,50€ 1, 7

San Marzano tomatoes, fiordilatte, parmesan, basil (vegan option +1€)

 Suggested Wine: Bardolino Chiaretto - ZENATO DOC | Montepulciano Kòmaros - GAROFOLI IGT

● PROVOLA E PEPE 11€ 1, 7

San Marzano tomato, provola, pepper, parmesan, basil

 Suggested Wine: Fiano di Avellino - VILLA MATILDE DOCG | Pinot Grigio - SAN MARCO

● DOP 12€ 1, 7


San Marzano tomatoes, buffalo mozzarella, semi-dry tomatoes, parmesan, basil

(The buffalo mozzarella is cold because it's added after cooking to enhance its flavor)

 Suggested Wine: Nero d'Avola - BARRACO FIOR DI ROSSO IGP | Nero D'Avola - VINERO


● PARMA GOLD 17€ 1, 7

Yellow tomato, fiordilatte, semi-dried cherry tomatoes, arugula, 24-month Parma ham, 36-month aged Parmigiano Reggiano shavings, oil, basil

 Suggested Wine: Volpicella Classico Superiore - ZENATO DOC | Falanghina - FEUDI DI SAN GREGORIO


● DIAVOLA 14€ 1, 7

San Marzano tomatoes, fiordilatte, spicy salami, taggiasche olives, chili threads, parmesan

 Suggested Wine: Primitivo BIO - MEZZAPEZZA TRULLO DI PEZZA IGP | Campostellato Rosso - VILLA MATILDE IGP

● PIZZACHO 16€ 1, 7, 8

Provola, pistachio pesto, pistachio crumbs, mortadella, burrata stracciatella, lemon zest

 Suggested Wine: Lambrusco Oro Rosso - CA' DE' MEDICI

● **CARBONARA 16€ 1, 3, 7,**

Pecorino fondue, fiordilatte, salted zabaglione, guanciale, pecorino chips

 Suggested Wine: Grillo Bio - ARIDDU VALDIBELLA|Montepulciano d'Abruzzo - GIANNI MASCIARELLI

● **PARMIGIANA 15,50€  1, 7**

Eggplant parmigiana cream, provola, parmesan chips, semi-dry tomatoes, basil

 Suggested Wine: Pinot Grigio - SAN MARCO | Valpolicella Classico Superiore - ZENATO DOC

● **QUESO, QUÉ PASIÓN 16€  1, 3, 7, 8**

Pecorino fondue, fiordilatte, gorgonzola, burrata stracciatella, parmesan chips, walnuts, truffle honey

 Suggested Wine: Montepulciano d'Abruzzo - GIANNI MASCIARELLI | Campostellato Rosso - VILLA MATILDE IGP

● **ATÚN Y CEBOLLAS 16€ 1, 7**

Mozzarella, red tuna fillets PREMIUM, red onion in sweet and sour sauce, white onion, semi-dried tomatoes, basil

 Suggested Wine: Falanghina - FEUDI DI SAN GREGORIO| Chardonnay CONTI D'ARCO

● **PESTO POP 16€ 1, 7, 8 **

Roasted cherry tomatoes, fiordilatte, homemade basil pesto, semi-dried yellow tomatoes, stracciatella burrata, 36-month parmesan Reggiano shavings, oil, basil

 Suggested Wine: Falanghina -BELLARIA DOC2021 | Montepulciano Kómaros -GAROFALI IGT

● **ESCALIVADA 16€ 1, 7 **

Fiordilatte, escalivada of peppers and eggplants, caramelized onion with balsamic vinegar, goat cheese, herb-seasoned panko

 Suggested Wine: Campostellato Rosso- VILLA MATILDE IGP| Lambrusco Oro Rosso - CA' DE MEDICI

● **SPECKTACULAR 16,50€ 1, 7, 8**

Fiordilatte, ricotta, grilled zucchini, speck, 36-month aged Parmigiano Reggiano shavings, walnuts. Option: white truffle oil +1 euro

 Suggested Wine: Montepulciano d'Abbruzzo - GIANNI MASCIARELLI | Pinot Grigio - SAN MARCO

● **PROSCIUTTO E FUNGHI** 15€ 1, 4

San Marzano tomatoes, mozzarella, grilled cooked ham, shiitake mushrooms, basil

🍷 Suggested Wine: Montepulciano d'Abruzzo - GIANNI MASCIARELLI |
Campostellato Rosso - VILLA MATILDE IGP

🌱 Vegetariano 🌿 Vegano

Padellino

The dough for this pizza is made with different toasted cereals, such as wheat, rice, rye and barley. Cooked in a double-baking process. It is crispy on the outside and soft on the inside.

● **CARPACHOSA** 20€ 1, 7

Parmesan fondue, beef carpaccio, microgreens, lemon-flavored oil, capers, 36-month aged Parmigiano Reggiano shavings, semi-dried tomatoes

🍷 Suggested Wine: Lambrusco Oro Rosso - CA' DE' MEDICI | Nero d'Avola - BARRACO FIOR DI ROSSO IGP

● **FRESCURA NÓRDICA** 19€ 1, 3, 4, 7

Smoked salmon, avocado mayonnaise, mascarpone cream, chives, pink pepper, pickled onion, lemon zest

🍷 Suggested Wine: Falanghina - FEUDI DI SAN GREGORIO DOC | Montepulciano Kómaros - GAROFALI IGT

● **PISTACHO** 16€ 1, 7, 8

Provola, pistachio pesto, pistachio crumbs, mortadella, burrata stracciatella, lemon zest

🍷 Suggested Wine: Lambrusco Oro Rosso - CA' DE' MEDICI

● **LA FLOR** 18€ 1, 7 🌱

Ricotta and zucchini cream, grilled zucchini, marinated zucchini flowers, fried mint, oil

🍷 Suggested Wine: Fiano di Avellino - VILLA MATILDE DOCG | Pinot Grigio - SAN MARCO



Pasta

- **GNOCCHI ALLA SORRENTINA** 14€ 1, 7 
Potato gnocchi, tomato ragù, provola, parmesan, basil
- **SPAGHETTI ALLA CARBONARA** 15€ 1, 3, 7
- **TROFIE CON PESTO E BURRATA** 16€ 1, 7, 8 
Homemade basil pesto, stracciatella burrata, semi-dried cherry tomatoes
- **RAVIOLONI CON PORCINI E TALEGGIO** 16€ 1, 3, 7 
Ravioloni stuffed with porcini mushrooms and Taleggio cheese, truffle butter, pecorino fondue, walnuts



Dolci

- **Tiramisù 7€ 1, 3, 7**

Coffee soaked sponge cake base, cream made from pasteurised eggs and mascarpone cheese, cocoa powder topping

- **Cheesecake ai frutti di bosco 7€ 1, 3, 7, 8**

Homemade cheesecake, prepared with our homemade red fruits jam

- **Bronte 7€ 1, 3, 5, 7, 8, 10**

A dessert covered with dark chocolate and ground pistachio and filled with ricotta and Bronte pistachio cream

- **Babà 7€ 1, 3, 6, 7, 8, 9, 10**

A traditional Neapolitan cake, soft and spongy and sprinkled with rum

- **Delizia al limone 7€ 1, 3, 6, 10**

Soft sponge cake filled with amalfi lemon cream, with a lemon cream topping



Liquors and Coffees

- Vecchio Amaro del Capo (Tumbler 7€ | Chupito 4,50€)
- Jefferson Amaro Importante (Tumbler 9€)
Served with dark chocolate
- Amaro Montenegro (Tumbler 7€ | Chupito 4,50€)
- Grappa di Amarone Bonollo (Chupito 6,50€)
- Limoncello (Tumbler 6€ | Chupito 3,50€)
- Lemon Cream (Tumbler 7€ | Chupito 4€)
- Melon Cream (Tumbler 7€ | Chupito 4€)
- Coffee espresso 2€
- Coffee macchiato 2,20€
- Cappuccino 3,50€
- Milk Coffe 2,50€
- Tea and infusions 3,50€



Beers

Draft Beer 30CL

Peroni Nastro Azzurro 3,50€

Estrella 1906 3,50€

Clara 3,50€

Bottle 33CL

Ichnusa unfiltered 4,50€

IPA Bad Brewer 5,50€

Peroni 3,50€

Estrella Galicia 0/0 3,50€

Estrella Galicia Toasted 0/0 4€

Estrella Galicia gluten free 4€

Bottle 50CL

Peroni Gran Riserva 6,50€

Peroni double malt 6,50€

Neapolitan Craft Beer 33CL

Kbirr Cuore di Napoli (red ale) 7,50€

Kbirr Natavota Premium (lager) 7€

Kbirr Pulcin Hell (pale ale) 7€

Soft Drinks

Water 50CL 2,50€

Sparkling water 50CL 2,50€

Coca cola 35CL 3,50€

Coca cola zero 35CL 3,50€

Fanta Orange 35CL 3,50€

Fanta Lemon 35CL 3,50€

Sprite 35CL 3,50€

Aquarius Lemon 35CL 3,50€

Aquarius Orange 35CL 3,50€

Nestea 35CL 3,50€



Wine cellar

WHITE

Pinot Grigio - SAN MARCO 17€  (glass 4,90€) 12

Grillo Bio - ARIDDU VALDIBELLA 23€ 12

Falanghina - BELLARIA DOC 2021 25€ 12

Chardonnay - CONTI D'ARCO 21€  (glass 5,90€) 12

Fiano di Avellino - VILLA MATILDE DOCG 35€ 12

Falanghina - FEUDI DI SAN GREGORIO DOC 28€ 12

Greco di Tufo - GIALLO D'ARLES QUINTODECIMO DOCG 80€ 12

RED

Nero D'Avola - VINERO 17€  (glass 4,90€) 12

Campostellato Rosso - VILLA MATILDE IGP 20€  (glass 5,90€) 12

Lambrusco Oro Rosso - CA' DE' MEDICI 22€ 12

Primitivo BIO - MEZZAPEZZA TRULLO DI PEZZA IGP 28€ 12

Nero d'Avola - BARRACO FIOR DI ROSSO IGP 38€ 12

Montepulciano d'Abruzzo - GIANNI MASCIARELLI 28€ 12

Valpolicella Classico Superiore - ZENATO DOC 30€ 12

ROSÉ

Montepulciano Kòmaros - GAROFOLI IGT 26€ 12

Bardolino Chiaretto - ZENATO DOC 22€  (glass 5,90€) 12

BOLLICINE

Treviso DOC - TREVISIOL 19€  (glass 5,90€) 12

Spumante Falanghina Brut - FEUDI Di SAN GREGORIO 33€ 12

Franciacorta Alma Grande Cuvée Brut - BELLAVISTA 65€ 12

ALLERGENS ARE INDICATED ON THE MENU WITH THE REFERENCE NUMBER.

In-house production is artisanal in character: it is therefore not possible to guarantee the total absence of traces of allergens in the finished products, even when not included in the recipe. The staff is available for further information.

- 1) Gluten**
- 2) Crustaceans**
- 3) Eggs**
- 4) Fish**
- 5) Peanuts**
- 6) Soybeans**
- 7) Milk**
- 8) Nuts**
- 9) Celery**
- 10) Mustard**
- 11) Sesame seeds**
- 12) Sulphur dioxide and sulphites**
- 13) Lupin**
- 14) Molluscs**



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