

ARTÉTECA

— ARTIGIANI DELLA PIZZA —

*La Pizza è
felicità condivisa*



Polpettine al Ragù



Frittatina

Our Cocktails





Vegetarian

Vegan

- 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
- **Tris di bruschette** 8€  1, 7, 8
Toasted bread with: 1. tomatoes and basil / 2. burrata stracciatella and basil pesto / 3. eggplant and salted ricotta cheese
- **Tris di montanare** 9,50€ 1, 7, 8
Fried pizza dough with: 1. tomato ragù, parmesan, basil / 2. mortadella, burrata stracciatella, pistachio pesto / 3. Pecorino fondue, guanciale, yellow tomatoes

Salads

● 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, parmesan fondue, cherry tomatoes, 36-month aged Parmigiano Reggiano shavings, lemon-flavored oil, black 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

Pizza 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.

● PORCHETTA 16€ 1, 7

Porchetta, provola, roasted potatoes, pecorino fondue

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

● FRIARIELLI 15€ 1, 7


Provola, friarielli (broccoli rabe), yellow tomatoes, pecorino fondue, chili threads

 Suggested Wine: Montepulciano d'Abbruzzo - GIANNI MASCIARELLI

Valpolicella Classico Superiore - ZENATO DOC

● PISTACHO 16€ 1, 7, 8

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

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

● PARMATELLA 18€ 1, 7

Parmesan fondue, Parma ham, arugula, burrata stracciatella, cherry tomatoes

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

Pizza Padellino



Pizza



Pizzas

 Vegetarian

 Vegan

● MARINARA 8,90€ 1

San Marzano tomatoes, garlic, oregano, basil

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

● MARGHERITA 9,90€ 1, 7

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

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

● PROVOLA E PEPE 11,50€ 1, 7

San Marzano tomato, provola, pepper, parmesan, basil

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


● DOP 12,90€ 1, 7

San Marzano tomatoes, mozzarella de bufala campana DOP, 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

● **NORMA 15,50€**  **1, 7**

San Marzano tomatoes, cherry tomatoes, mozzarella, eggplants, basil, and grated salted ricotta (vegan option +1€) 

 Suggested Wine: Fiano di Avellino - VILLA MATILDE | 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

● **VERDEORO 16€** **1, 7**

Parmesan fondue, mozzarella, guanciale, roasted potatoes, pea cream, basil

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

● **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

● **SALSICCIA E FRIARIELLI 14€** **1, 7**

Provola, sausage, friarielli (broccoli rabe), parmesan, basil

 Suggested Wine: Montepulciano d'Abbruzzo GIANNI MASCIARELLI | Nero D'Avola - VINERO

● **AUTUNNO 16,50€**  **1, 7, 8**

Pumpkin cream, shiitake mushrooms, provola, pecorino, crumbled chestnuts, "mushroom leaves", parsley (sausage option +3€) (vegan option +1€) 

 Suggested Wine: Primitivo Bio - MEZZAPEZZA TRULLO DI PEZZA IGP | Falanghina - FEUDI DI SAN GREGORIO DOC

● **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

● **RIPIENO AL FORNO 14,50€** **1, 7**



Oven-baked calzone with ricotta, roasted ham, provola, black pepper, tomato, basil

 Suggested Wine: Campostellato Rosso VILLA MATILDE IGP | Bardolino Charetto - ZENATO DOC

● **DOPPIA COTTURA** 14€  1, 7

Pizza fried first and then baked with tomato ragù, provola, parmesan, basil
(vegan option +1€) 

 Suggested Wine: Montepulciano d'Abruzzo - Gianni Masciarelli |
Campostellato Rosso - Villa Matilde IGP

 Vegetarian  Vegan

Pasta

● **GNOCCHI ALLA SORRENTINA** 14€  1, 7

Potato gnocchi, tomato ragù, provola, parmesan, basil

● **SPAGHETTI ALLA CARBONARA** 15€ 1, 3, 7

Egg, pecorino, guanciale, black pepper

● **FUSILLONI ALLA BOLOGNESE** 14€ 1, 3, 7, 9

Fusilloni with tomato sauce, ground meat, parmesan

● **RAVIOLONI CON PORCINI E TALEGGIO** 16€  1, 3, 7

Ravioloni stuffed with porcini mushrooms and Taleggio cheese, truffle butter, pecorino fondue, walnuts

● **PASTA ALLA NORMA** 14€  1, 3, 7

Homemade fresh pasta, tomato sauce, eggplants, cherry tomatoes, salted ricotta, basil



Dessert

- **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€  (copa 4,90€) 12

Grillo Bio - ARIDDU VALDIBELLA 23€ 12

Falanghina - BELLARIA DOC 2021 25€ 12

Chardonnay - CONTI D'ARCO 21€  (copa 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€  (copa 4,90€) 12

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

BOLLICINE

Treviso DOC - TREVISIOL 19€  (copa 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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