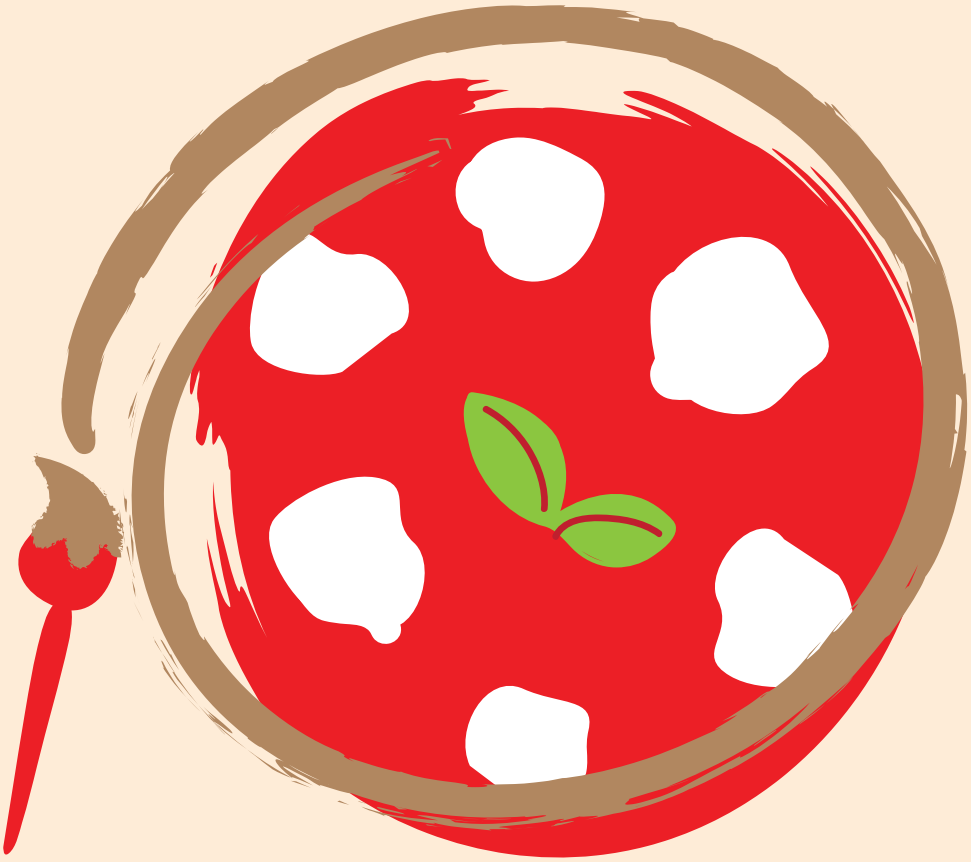


ARTÉTECA

ARTIGIANI DELLA PIZZA

La Pizza è felicità condivisa




Polpettine al Ragù
Frittatina

Our Cocktails

Vegetarian Vegan

- Aperol Spritz - Aperol, prosecco, soda 8,50€
- Campari Spritz - Campari, prosecco, soda 8,50€
- Sorrento Spritz - Limoncello, prosecco, soda 8,50€
- 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
- **Bruschettas (2 pieces)** 7,50€ 1, 7, 8
  Homemade toasted bread, stracciatella di burrata, cherry tomatoes, homemade basil pesto, extra virgin olive oil
- **Montanare (2 pieces)** 7,50€ 1, 7
  Fried mini pizza, tomato ragù, parmesan, basil
- **Chips Artéteca** 6,50€ 7
  Homemade fries with parmesan, lime and pink pepper

Vegetarian Vegan

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
- **Caprese Salad 14,90€** 7, 8
  250 g Campana buffalo mozzarella DOP, tomatoes, homemade basil pesto, basil, extra virgin olive oil

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.

- **FRESCOLINO 15€** 1, 7, 8
  Campana buffalo mozzarella DOP, tomatoes, arugula, homemade basil pesto, Modena balsamic vinegar glaze (IGP)
  Suggested Wine: Lambrusco Oro Rosso - CA' DE' MEDICI | Campostellato Rosso VILLA MATILDE
- **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
  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

Vegetarian Vegan

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

RICORDI DI NONNA 14,50€ 1, 7
Tomato ragù, meatballs, ricotta, 36-month-aged Parmigiano Reggiano, basil
Suggested Wine: Montepulciano d'Abruzzo - GIANNI MASCIARELLI
Campostellato Rosso - VILLA MATILDE IGP

PESTO POP 16€ 1, 7, 8
Roasted cherry tomatoes, 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

GENOVESE 16€ 1, 7, 9 (New for a limited time)
36-month aged Parmigiano Reggiano cream, Neapolitan ragù of tender beef and onions slow-cooked for 10 hours, crunchy carrot, basil, crunchy carrot, basil
Suggested Wine: Montepulciano d'Abruzzo - GIANNI MASCIARELLI |
Campostellato Rosso - VILLA MATILDE IGP

VEGGIE BOOM 15,50€ 1, 7, 8 (New for a limited time)
36-month aged Parmigiano Reggiano cream, provola cheese, caramelized roasted peppers, marinated zucchini, smoked eggplant cream, toasted almonds, basil
Suggested Wine: Grillo Bio - ARIDDU VALDIBELLA | 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 Chiaretto - ZENATO DOC

- **REINA DE ARTÉTECA** 16€ 1, 7 (New for a limited time)
  Fiordilatte, red piennolo tomatoes from Mount Vesuvius, yellow pacchetelle tomatoes from Mount Vesuvius, San Marzano tomato reduction, crispy tomato, basil caviar)
  Suggested Wine: Montepulciano d'Abruzzo - Gianni Masciarelli | Campostellato Rosso - Villa Matilde IGP

Pasta

Vegetarian Vegan

- **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
- **GENOVESE** 16€ 1, 7, 9
  Ziti pasta with Neapolitan ragù of tender beef and onions slow-cooked for 10 hours
- **EGGPLANT & SCAMORZA PANCIOTTI** 16€ 1, 7
  Stuffed pasta with eggplant and scamorza cheese in scarpariello sauce (cherry tomatoes, pecorino, parmesan, basil, olive oil)



Dessert

- **Tiramisù** 7€ 1, 3, 7
  Coffee soaked sponge cake base, cream made from pasteurised eggs and mascarpone cheese, cocoa powder topping

- **Cheesecake Red berries | Pistachio | Nutella** 7€ 1, 3, 7, 8
  Our homemade cheesecake, served with your choice of red berry jam, pistachio cream or Nutella

- **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 non filtrata 4,50€
AMARCORD IPA 33cl 5,50€
Peroni 3,50€
Estrella Galicia 0/0 3,50€
Estrella Galicia Tostata 0/0 4€
Estrella Galicia senza glutine 4€
Peroni Gran Riserva 33cl 5,90€
Peroni doppio malto 33cl 5,90€

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€
Fuze Tea 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

Borgo Imperiale PROSECCO DOC 19€ 🍷 (copa 5,90€) 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



ARTÉTECA

ARTIGIANI DELLA PIZZA