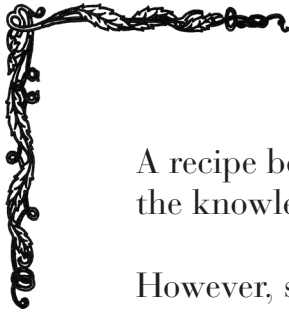




# MENU

ENGLISH





A recipe becomes an exceptional dish thanks to the knowledge and practice of the profession.

However, sixty percent of the good dish is given by high quality raw materials: there are no exceptional dishes without good products.

*(Alex Atala)*







## Appetizers

### **Cold Cuts & Cheeses Selection**

**24,00**

*Cold cuts: San Daniele 19 months (DOK Dall'AVA farm), Capocollo ham of Martina Franca (Santoro butcher), Dry sausage of Monte San Biagio with coriander seeds*

*Cheeses: 42 months Red Cows Parmigiano Reggiano (Vacche Rosse farms), Bufalo Mozzarella from Campania DOP 250 gr (Paolella dairy), Blu cheese of langa (Castagna farm)  
(Depending on availability)*

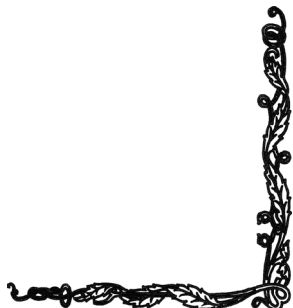
### **Caprese**

**13,00**

*Bufalo Mozzarella from Campania dop (Paolella dairy), fresh tomato and fresh basil topped with farm-made extra virgin Olive Oil Intosso*

Service charge 10%

Our staff will be happy to help you choose the best dish related to any specific food allergy or intolerance issue





## Buffalo mozzarella

**Buffalo mozzarella & three kinds of tomatoes and anchovies 16,00**

*Buffalo mozzarella cheese from Campania 250 gr (Paolella dairy), semidry peeled Prunil tomato (Paglione farm), Cherry confit tomato (iContadini farm), fresh Datterino tomato and Cantabrian anchovies (Coda Nera farm)*

**Buffalo mozzarella & Ham 14,00**

*Buffalo mozzarella cheese from Campania 250 gr (Paolella dairy), San Daniele Ham aged 19 months (DOK Dall'AVA farm)*

**Buffalo mozzarella & Culatello 18,00**

*Buffalo mozzarella cheese from Campania 250 gr (Paolella dairy), Culatello Ham from Zibello DOP (Antica Ardenga farm)*

**Buffalo mozzarella & In Oil vegetables selection 14,00**

*Buffalo mozzarella cheese from Campania 250 gr (Paolella dairy), in Oil artichokes (Agnoni farm), Purple onions (La giardiniera di Morgan farm), Eggplants (iContadini farm) and Taggiasche olives*

## Burrata Cheese

**Burrata cheese, salt, oil and black pepper 12,00**

*Burrata cheese (Sant'Angelo dairy), Sea salt from Britain (le Guerandes farm), extravergin Olive Oil (Doria farm), Black pepper from Sarawak (Indonesia)*

**Burrata cheese, anchovies and tomato confit 15,00**

*Burrata cheese (Sant'Angelo dairy), Cantabrian anchovies (Coda Nera farm), Tomato confit (iContadini farm)*

**Burrata cheese&Truffe Mortadella 15,00**

*Burrata cheese (Sant'Angelo dairy), Estival truffle mortadella ham (BBS butchery), lemon zest*

**Burrata cheese, cooked figs sauce, cooked ham 15,00**

*Burrata cheese (Sant'angelo dairy), Cooked figs sauce (Donna Francesca farm) and Honey cooked ham (Antica Ardenga farm)*

Service charge 10%

Our staff will be happy to help you choose the best dish related to any specific food allergy or intolerance issue





## Toasted bread

**Garlic, Olive Oil & Oregano** 3,50

*Rubbed red garlic from Nubia town, Oregano from Etna, topped with farm-made extra virgin Olive Oil Intosso*

**Tomatoes** 4,00

*Fresh datterino tomatoes, Rocket salad, Oregano from Etna, Rubbed red garlic from Nubia town, Fresh basil, topped with farm-made extra virgin Olive Oil Intosso*

**Pumpkin, pork belly and Marzolina cheese** 6,00

*Home made Pumpkin cream, crispy pork belly (la paisanella Farm) and Marzolina cheese (Benacquista Farm) and extra virgin Olive Oil Intosso*

**Eggplant, Ricotta Cheese & Mint** 6,00

*Eggplant stripes (iContadini farm), home made bufala ricotta cream (Paolella Dairy), fresh mint and extra virgin Olive Oil Intosso*

**Piennolo Tomatoes & Ricotta Cheese** 5,00

*Tomatoes from Piennolo of Vesuvio (Pagine farm), Buffalo ricotta cheese, Oregano from Etna and extra virgin Olive Oil Intosso*

**Chicory, Pork Cheeks & Testun cheese** 6,00

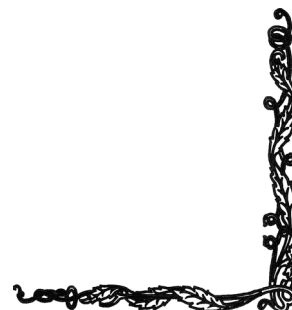
*Sauted spicy chicory, crispy pork cheeks (Feroci butcher) and Goat cheese Testun (Pezzetta Selector)*

**Butter & Anchovies** 7,00

*French sweet butter of Normandy (Buerre de Baratte Le Glaslonde) and Cantabrian anchovies (Coda Nera farm)*

Service charge 10%

Our staff will be happy to help you choose the best dish related to any specific food allergy or intolerance issue





## Red Pizzas (tomatoes sauce base)

**Marinara with 3 tomatoes** 12,00

*All this 3 tomatoes is from Paglione Organic Farm, with home made black garlic cream, with Origano from Patelleria Island (le Nicchie Farm) and fresh Basil*

*Oil combined: Alterego (Marsicani Farm, Kind of olive: Picholine)*

**Margherita** 12,00

*Craft tomatoes sauce (Paglione farm), Mozzarella cheese (Scarchilli Dairy), Fresh basil*

*Oil combined: extra virgin Olive Oil Intosso*

**Napoli** 13,00

*Craft tomatoes sauce (Paglione farm), Mozzarella cheese (Scarchilli Dairy), Cantabrian anchovies (Coda Nera farm)*

*Oil combined: extra virgin Olive Oil Intosso*

**Mushrooms and Sausage** 14,00

*Craft tomatoes sauce (Paglione Farm), Mozzarella cheese (Scarchilli Dairy), Fresh champignon mushrooms, Fresh sausages with coriander from Monte San Biagio*

*Oil combined: extra virgin Olive Oil Intosso*

*Our dough is leavened for 48 hours at controlled temperature  
and is a mix of different flour's by Mulino Marino,  
Organic sea salt from Brittany by "LE GURANDAIS",  
water of Rome,  
extravergin olive oil INTOSSO, fresh yeast and passion  
all baked in a wood oven from 1916*

Service charge 10%

Our staff will be happy to help you choose the best dish related to any specific food allergy or intolerance issue







## White Pizzas (whitout tomatoes sauce base)

### Sausage and Chicory

15,00

*Mozzarella cheese (Scarchilli Dairy), Sausage from Fondi Town (Petrillo Butcher shop), Roman Conciato cheese (Le campestre Dairy)*

*Oil combined: Cima di Mola (Intini Farm, Kind of olive: Cima di Mola)*

### Potatoes, Bacon and Castelmagno cheese

15,00

*Mozzarella cheese (Scarchilli Dairy), Smashed potatoes, crispy becon (Feroci Butcher shop), home made Castelmagno cheese (Guffanti Farm) and home madre orange candied*

*Oil combined: Fonte di Foiano Grand Cru (Fonte di Foiano Farm, Kind of olive: Frantoio-Moraiolo-Maurino-Picholine)*

### Cheese and pears

14,00

*Mozzarella cheese (Scarchilli Dairy), Pecorino di Fossa cheese (pecorino di fossa Dairy), home Made pears gel and Rum perfume*

*Oil combined: Pavarol (Montenigo Farm, Kind of Olive: Montenigo)*

### Blu, butter and Culatello

18,00

*Mozzarella cheese (Scarchilli Dairy), Normandy butter (i'signy dairy), Culatello ham from Zibello town (Antica ardenga Farm)*

*Oil combined: Colle Nobile (Giorgio Tonti Farm, Kind of olive: Mignola)*

Service charge 10%

Our staff will be happy to help you choose the best dish related to any specific food allergy or intolerance issue





## Focaccie

**Burrata, anchovies, olives and confit tomato 15,00**

*Burrata cheese, Cantabria anchovies (Coda nera Farm), olive's from Puglia (Paglione Farm), tomato confit (I Contadini Farm), Origano from Pantelleria Island (le nicchie Farm) and fresh tomato*

*Oil combined: Intosso (Trappeto Farm, Kind of olive: Intosso)*

**Truffle Mortadella ham and Parmigiano 13,00**

*Truffle Mortadella ham (Bernardini Gastone), Parmigiano from red cow milk 60 months (Corsorzio vacche rosse)*

*Oil combined: "Franci Grand Cru (Franci Farm, Kind of olive:Frantoio)*

**Anduja and Roman Conciato ● 13,00**

*Anduja sausage (Tenuta Corone Farm), Roman Conciato cheese (Le campestre farm) and fresh basil*

*Oil combined: Supremo (A. Degiovanni Farm), Kind of olive: Caninese)*

**Bufalo cheese, Parma Ham, semidry tomatoes 14,00**

*Bufalo cheese (Paoella Dairy), Parma ham (Sant'Ilario Farm), sun semidry Tomatoes (Paglione Farm) and fresh basil*

*Oil combined: Intosso (Trappeto Farm, Kind of olive: Intosso)*

Service charge 10%

Our staff will be happy to help you choose the best dish related to any specific food allergy or intolerance issue





## Yellow Pizzas (Yellow tomatoes sauce base)

### Yellow spicy ● 16,00

*Organic yellow tomato sauce (Paglione Farm), Mozzarella cheese (Scarchilli Dairy), Sausage from Fondi Town (Petrillo Butcher shop), home made bufala ricotta cream (Paolella Dairy) and fresh mint*

*Oil combined: Intosso (trappeto Farm, Kind of olive: Intosso)*

### Yellow Margherita 13,00

*Organic yellow tomato sauce (Paglione Farm), Mozzarella cheese (Scarchilli Dairy), Marzolina cheese (Benacquista Farm) and fresh basil*

*Olive Oil: Colle Nobile (Az Agr Giorgio Tonti, Varietà: Mignola)*

### Yellow 4 cheese 16,00

*Organic yellow tomato sauce (Paglione Farm), Mozzarella cheese (Scarchilli Dairy), 2 kind of pecorino cheese (Az. Agricoltura Nuova), sheep blu cheese, red cow milk 45 months parmigiano founde, Montebore cheese and nutmeg*

*Olive Oil: Colle Nobile (Giorgio Tonti Farm, Kind of olive:Mignola)*

### Yellow marinara with cod fish 17,00

*Organic yellow tomato sauce (Paglione Farm), origano from Pantelleria island (le nicchie Farm), home made black garlic cream and sauted cod fish*

*Olive Oil: Alfa (Ambrogio Farm, kind of olive: Itrana)*

Service charge 10%

Our staff will be happy to help you choose the best dish related to any specific food allergy or intolerance issue





## Pasta

**Fettuccine with Tomatoes** **11,00**

*Crafts Fettuccine with Prunil tomatoes sauce (Paglione Farm), fresh basil*

**Rigatoni alla Carbonara** **13,00**

*Rigatoni Felicetti (Single grain: Khorasan Kamut), Organic eggs (San Bartolomeo farm), Pork cheeks (Feroci butcher), Black pepper from Sarawak Region (Malaysia), Black roman pecorino DOP*

**Mezze Maniche alla Gricia** **12,00**

*Mezze Maniche Felicetti (Single grain: Mat), Pork cheeks (Feroci butcher), Black Roman pecorino DOP*

**Spaghetti all'Amatriciana** **13,00**

*Spaghetti Felicetti (Single grain: Senatore Cappelli) with Prunil tomatoes sauce (Paglione farm), Pork cheeks (Feroci butcher), Black Roman pecorino DOP, Black pepper from Sarawak Region (Malaysia)*

**Tonnarelli Cacio e Pepe** **12,00**

*Crafts Tonnarelli (Pasta Lab Secondi), Black Roman pecorino DOP, Black pepper from Sarawak Region (Indonesia)*

**Penne all'Arrabbiata** **11,00**

*Penne Felicetti (Single grain: Senatore Cappelli) with Prunil tomatoes sauce (Paglione Farm), Red garlic from Nubia town, Fresh parsley and Chili*

**Ravioli garlic, oil and Cherry tomatoes** **13,00**

*Ravioli (Pasta Lab Secondi), Red garlic from Nubia town, Extravergin Olive Oil Intosso and Cherry tomatoes from Puglia (Paglione farm)*

**Spaghetti garlic oil yellow and cod fish** **16,00**

*Spaghetti (felicetti Farm), yellow tomato (Paglione Farm) and slow cook cod fish (Coda nera Farm) with chive cream*

**Tortellini with cooked figs sauce and Gorgonzola** **14,00**

*Tortellini (Pasta Lab Secondi), Cooked figs sauce (Donna Francesca farm), Gorgonzola blue-cheese riserva (Guffanti selection)*

Service charge 10%

Our staff will be happy to help you choose the best dish related to any specific food allergy or intolerance issue





## Second courses

**Sausages** 16,00

*Fresh spicy Sausages with coriander from Monte San Biagio, Wood oven roasted potatoes, Sauteed chicory with Red garlic from Nubia town*

**Beef Steak Fillet** 22,00

*Beef fillet steak 250 gr (Feroci butcher), Wood oven roasted potatoes, Sauteed chicory with Red garlic from Nubia town*

**Beef Steak** 18,00

*Beef steak (Feroci butcher), Wood oven roasted potatoes, Sauteed chicory with Red garlic from Nubia town*

**Lamb Chop** 18,00

*Lamb chop (Feroci butcher), Wood oven roasted potatoes, Sauteed chicory with Red garlic from Nubia town*

## Side dishes

**Potatoes** 5,00

*Wood oven roasted potatoes*

**Mix Salad** 5,00

*Lettuce, Rocket salad, Datterini tomatoes, Red radish, Carrots, Salt, topped with farm-made extra virgin olive oil from Itri town*

**Wild Chicory and Anchovies** 8,00

*Wild chicory "Puntarelle", Cantabrian anchovies (Coda Nera farm), Anchovies sauce*

**Big Salad** 8,00

*Lettuce, Rocket salad, Datterini tomatoes, Red radish, Carrots, Corn, Buffalo mozzarella, Taggiasche olives, Tuna fish, Salt, topped with farm-made extra virgin olive oil from Itri town*

**Roman Artichokes 1 pc** 5,00

*Cooked Roman artichokes, Red garlic from Nubia town, Parsley, Roman mint*

**Chicory** 5,00

Service charge 10%

Our staff will be happy to help you choose the best dish related to any specific food allergy or intolerance issue





## Home Made Dessert

**Tiramisù** 7,00  
*Homemade tiramisu with organic eggs (San Bartolomeo farm), Crafts mascarpone cheese, Crafts savoiardi biscuit from Sardinia island (Giovanni Moro), Chunks of French chocolate (Valrhona)*

**Fruity mascarpone cheese cream, chocolate crumble and berry** 7,00  
*Homemade fruity mascarpone cheese cream (Volpetti dairy) and French chocolate (Vallrhona), Homemade chocolate crumble, Fresh berry and Homemade strawaberrys and peppers jam*

**Panna cotta with passion fruit and Pistacchio from Bronte town** 7,00  
*Homemade panna cotta flavoured with Madagascar vanilla, Homemade passion fruit jam and Pistacchio from Bronte town*

**Cookies and Vinsanto** 7,00  
*Craft cookies from Roscioli bakery and Salvati bakery and dessert Vinsanto wine*

## Drink

**Water (1 l.)** 2,50

**Coca Cola, Fanta, Coca Cola Light, Coca Cola Zero** 3,00

**Gassosa Chiurazzi from Puglia (organic Italian Sprite) (0,20 l.)** 2,00

**Ice tea Peach or Lemon** 3,00

**Beer Menabrea, Nastro Azzurro, Peroni, Moretti (0,33 l.)** 3,50

## Caffetteria

**Caffè Espresso** 2,00

**Caffè Decaffeinato** 2,00

**Caffè Americano** 3,00

**Caffè Corretto** 3,00

**Cappuccino** 3,00

**Caffèlatte** 3,00

**Latte Macchiato** 3,00

**The** 3,00

Service charge 10%

Our staff will be happy to help you choose the best dish related to any specific food allergy or intolerance issue







[www.pizzeriapiccolobuco.it](http://www.pizzeriapiccolobuco.it)