



# Sogna Lontano

 Aria Nuova  
REVOLUZIONE

50%  
PIZZA

LAZIO  
DOSS

ITALIA  
DOSS

PIZZA  
DOSS

# D708

## OUR HALLMARK



6 courses tasting itinerary+dessert  
a journey through doughs and exclusive combinations  
(drinks not included) -45-

Ask to the wait staff for more informations

## Il Padellino

### PIZZA WITH BREWER'S SPENT GRAIN (BSG) FLOUR . DOUBLE COOKING/BAKING

THE SCRAPS OF THE BREW ARE CONVERTED IN FLOUR THAT WE USE FOR THE CREATION OF OUR PADELLINO PIZZA. FRAGRANT TO THE BITE, A CLOUD INSIDE A SECOND LIFE, THE SCRAPS OF THE BREW. THEY ARE CONVERTED IN FLOUR THAT WE USE FOR THE CREATION OF OUR PADELLINO PIZZA. FRAGRANT TO THE BITE, A CLOUD INSIDE.

### STR...ACCIUGA

(1, 4, 6, 7, 11)

Yellow datterino sauce, mix of seeds. In exit: buffalo stracciatella cheese, cantabrian anchovies, crispy onion, basil and lemon beads

Single slice -6-

Full padellino (6 slices) -16-

### PANE E SALAME

(1, 7, 12)

Stuffed padellino.

Soppressa salami, buffalo stracciatella cheese, roasted artichokes

Half padellino (3 slices) -10-

Full padellino (6 slices) -18-

### FAKE MARINARA

(1)

Datterino cream and Vesuvius pacchetelle,

yellow and red datterino, garlic oil and chili pepper cream, caper plant fruits, black olive powder and oregano

Single slice -4-

Full padellino (6 slices) -12-

### PORRO, MAIALE E MELA

(1, 7, 12)

Stuffed padellino.

Spiced baked potatoes chips, soft leek, ciauscolo salami, apple and hot pepper jam and buffalo mozzarella cheese cream.

Half padellino (3 slices) -10-

Full padellino (6 slices) -18-

# Starters

## DOMENICA (1, 3, 7, 9, 12)

Pasta fried omelette . Ziti pasta (Pasta Formia) with homemade genovese -4-

## LA MERENDA DEI CAMPIONI (1, 3, 7)

Classic fried omelette according to us

Bucatini (agricultural pasta factory Mancini) , bechamel sauce, prosciutto cotto and peas

Breading: breadcrumbs and panko bread -4-

## CROCCHÈ ... (1, 3, 7)

Potatoes crocchè, fiordilatte cheese, black pepper and parmesan cheese 24months

Breading: breadcrumbs and cornflakes -2,5-

## STUFFED CROCCHÈ (1, 3, 7, 8)

Potatoes crocchè, stuffed with artisanal mortadella "Roberto Passaretta" and pistachio pesto -4-

## MINIBUN (1, 3, 7, 10, 11)

Homemade. Stuffed with roast-beef, parmesan cheese cream and rocket -5-

## CROISSANT<sup>L✓</sup> (1, 3, 4, 7, 12)

Homemade savoury croissant , stuffed with red caramelized onion, yellowfin tuna fillet, crushed pepper powder and lemon beading -5-

## LA NAZIONALE

- RECOMMENDED FOR TWO PEOPLE -

Our selection of cold cuts and cheeses, accompanied with spicy jam and chestnut honey -20-

Our idea of catering involves the use of excellent raw materials, starting with flours.  
We follow the seasonality of the products, and reduce waste in the kitchen to a minimum.

Our philosophy is "to give the customer only what we would feed our children".



**NEW PROPOSALS, BUT IT'S NOT SANREMO**

### **A R C O B A L E N O** (1, 7, 9)

Mushrooms sautéed with buffalo butter, fiordilatte cheese, red turnip cream, leek cream, pea shoots, celeriac kebab lacquered in vegetable broth -12-

### **C O N T A M I N A Z I O N I** (1, 2, 3, 4, 7)

cuttlefish ink and fiordilatte cheese. In exit, sea lettuce, tartare and mayonnaise of red shrimp, wasabi mayonnaise -18-

### **E A S T E R C A K E** (1, 3, 7, 12)

Roasted artichokes, buffalo provolone cheese, crispy pork cheek, savoury zabaione and fresh truffle -16-

### **I N C A N T O - C R I S P Y B A S E -** (1, 7, 12)

Double-cooked dough (vapor-electric)

Buffalo mozzarella cheese, slightly spicy kiwi chutney, foie gras and veil of lemongrass -22-

### **O C E A N O V E R D E** (1, 4, 7)

White base with fiordilatte cheese. In exit, cuttlefish ink, pea cream, crumble of spiced and slightly spicy bread, lemon beads -18-





CREATED BY US...LOVED BY YOU

## **A L I C E** (1, 7, 8)

Walnut cream, fiordilatte cheese, blu di bufala cheese and walnuts. In exit, smoked black angus fillet, currant jam and lemon zest -14-

## **M A S T R O   C I C C I O** (1, 7, 12)

Fiordilatte cheese and roasted artichokes. In exit, coppa marchigiana salami and fresh truffle -14-

## **V I T E L L O   S T E L L A T O** (1, 3, 4, 7, 10)

Buffalo provolone cheese, roast-beef, emulsified tuna sauce, caper leaves, wild garlic pesto -18-

## **R A M O N A** (1, 7)

Red turnip cream, fiordilatte cheese, mushrooms sautéed with buffalo butter. In exit, prosciutto crudo di Parma and buffalo provolone cream -14-

## **T A G A D A '** (1, 7)

Garlic oil and chili pepper cream, parmesan cheese 24months, fiordilatte cheese. In exit, tomato jam, black olive powder, crispy onion, evo oil Laudemio -14-

## **S W E E T   B L O O M** (1, 7)

Fiordilatte cheese while cooking. Out of the oven, seasonal mixed salad, confit cherry tomatoes, lemon ricotta mousse, coppa marchigiana salami and chestnut honey -13-

# Tutta n'ata storia

"CLASSICS" BUT NOT TOO MUCH

## REGINA (1, 7)

San Marzano DOP tomato, buffalo mozzarella cheese, basil and oil "Caieta" -10-

## VESUVIO (1, 7)

Double consistency broccoli rabe, buffalo provolone cheese, sausage and 'nduja -11-

## TRIPLEA (1, 4, 7, 12)

White onion cream, fiordilatte cheese, red onion and datterino tomato confit. In exit, yellowfin tuna fillet, olive powder and crispy onion -11-

## ESTIA (1, 7)

- REVISITING OF DIAVOLA -

Tomato, ventricina spicy salami. In exit, stracciatella cheese and 'nduja -10-

## QUA...NTI FORMAGGI (1, 7)

Fiordilatte cheese, blu di bufala cheese, provolone cheese 24months, parmesan cheese cream and lemon ricotta mousse -10-

## CAPRICCIOSA VANITOSA (1, 7, 12)

Tomato, roasted artichokes, mushrooms sautéed with buffalo butter, fiordilatte cheese. In exit, prosciutto cotto S.Giovanni "NINO", black olive powder, evo oil "Cava Rossa" -11-

## SCUGNIZZO (1, 7)

- BAKED FILLING -

Fiordilatte cheese, buffalo ricotta, salame Napoli, black pepper and parmesan cheese crust -9-

## MEETING EVERY NEED

BUFFALO MOZZARELLA CHEESE: DAIRY "BUFFALO DORADO" FORMIA, LESS THAN A KILOMETER AWAY FROM OUR LOCAL, TO ALWAYS GUARANTEE THE FRESHNESS OF THE PRODUCT. 100% BUFFALO MILK. YOU CAN REPLACE FIORDILATTE WITH IT AT A COST OF 3€

\* LACTOSE-FREE MOZZARELLA: FOR LACTOSE INTOLERANT, ALWAYS AVAILABLE, WITH AN ADDITIONAL 3€

FOR OUR CELIAC CUSTOMERS, A GLUTEN-FREE BASE (NOT PRODUCED BY US) IS AVAILABLE FOR PIZZAS, WHICH WILL BE PREPARED AND COOKED IN A SEPARATE ENVIRONMENT. WITH AN ADDITIONAL 3€

## SERVICE COST/COVER CHARGE €0,00

TAKING CARE OF YOU AND OFFERING YOU AN ATTENTIVE AND ACCURATE SERVICE IS PART OF OUR JOB. FOR THIS REASON, SERVICE COST IS NOT CHARGED: QUALITY AND CUSTOMER CARE ARE AN INTEGRAL PART OF OUR PHILOSOPHY.

ALLERGENS ARE INDICATED NEXT TO THE NAME OF THE PRODUCTS WITH A NUMERICAL REFERENCE (SEE TABLE BELOW)

FOR ANY DOUBTS OR FURTHER INFORMATION, THE STAFF IS AT YOUR COMPLETE DISPOSAL

\*SOME PRODUCTS MAY BE SUBJECTED TO NEGATIVE TEMPERATURE CHILLING ON SITE TO ENSURE THEIR QUALITY AND SAFETY, AS DESCRIBED IN THE HACCP PLAN PROCEDURES PURSUANT TO EC REGULATION 852/04

### ALLERGEN TABLE (NUMERICAL REFERENCE)

1. CEREALS CONTAINING GLUTEN AND DERIVATIVES
2. SHELLFISH AND SHELLFISH PRODUCTS
3. EGGS AND EGG PRODUCTS
4. FISH AND DERIVATIVES
5. PEANUTS AND PEANUT PRODUCTS
6. SOY AND DERIVATIVES
7. MILK AND MILK PRODUCTS
8. NUTS
9. CELERY AND CELERY PRODUCTS
10. MUSTARD AND MUSTARD PRODUCTS
11. SESAM SEEDS AND SESAM SEED PRODUCTS
12. SULFUR DIOXIDE AND SULPHITES
13. LUPINS AND LUPIN PRODUCTS
14. MOLLUSCS AND MOLLUSC PRODUCTS