



MEAT FROM THE GRILL

Our carefully curated grilled selection features the finest cuts of meat. Each piece is handpicked and crafted with care to deliver a truly rich and authentic flavour.

Chianina Florentine Steak ③

6,50/HG

Served with sautéed potatoes and seasonal vegetables

Black Angus T-bone Steak ③

7,00/HG

Served with sautéed potatoes and seasonal vegetables

GRILLED AND SALT BAKED FISH

Our fresh seafood is prepared just how you like it – grilled or wrapped in a crispy salt crust – and served up with colourful, seasonal vegetables. Please note that all dishes are made fresh to order, and the salt crust option requires a little extra time.

Sea Bass OR Gilthead Bream ③ ⑤

25

Served with sautéed potatoes and seasonal vegetables

Large Grilled Seafood Platter ③ ④ ⑤ ⑧

25

Today's fresh catch of fish, octopus, and shellfish, paired with a blend of crunchy vegetables

FRIED GNOCCHI

AN EXPERIENCE TO SHARE OR ENJOY AS A MAIN DISH

Our signature fried gnocchi, crafted from dough prepared in our pizza workshop, are served with a selection of fine cheeses, premium cold cuts, and delicacies sourced from Italy's finest producers.

The King 2 3 9 13

50

Three-Tiered Platter

Recommended for 6-8 people or 4 really hungry ones!

Prosciutto crudo
Coppa piacentina DOP
Culatta from Parma
cooked ham
Lard d'Arnad DOP
Tuscan Finocchiona IGP salami
Mortadella Bologna IGP with pistachios
Gorgonzola DOP
Stracciatella cheese
Buffalo burrata DOP
Parmigiano Reggiano DOP 30 months
Smoked Campania mozzarella
Sun-dried tomatoes

Double 2 3 9 13

40

Two-Tiered Platter

Recommended for at least 4-6 people

Prosciutto crudo
Cooked ham
Lard d'Arnad DOP
Tuscan Finocchiona IGP salami
Mortadella Bologna IGP with pistachios
Gorgonzola DOP
Stracciatella cheese
Smoked Campania mozzarella
Sun-dried tomatoes

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The Classics

18

N. 1 Prosciutto and buffalo burrata 3 9

N. 2 Cooked ham and gorgonzola DOP 3 9

N. 3 Mortadella IGP with pistacchios and buffalo burrata 2 3 9

N. 4 Cantabrian anchovies, burrata and sun-dried tomatoes 3 9 13

N. 5 Stracciatella cheese and fresh tomatoes 3 9

STARTERS

The Seafood Trio 4 5 6 7 8 11 13 **23**

A little taster of warm seafood bites, fresh from the ocean

Peppered Mussels 4 13 **13**

Mussels from Sardinia, cooked with olive oil, garlic, lemon, and parsley, served with a warm, crispy bread slice

Heart of Cod 3 5 9 12 **15**

Delicate cod fillet in a golden batter

Carpe Diem Octopus 4 **18**

Sous-vide octopus, finished on the grill and served on creamy hummus

Shrimp Tartare 3 5 12 **18**

With mixed greens, avocado mousse, and fresh fruit

Fassona Steak Tartare 14 **24**

Seasoned with salt, pepper, and shallot, finished with crispy fried sage

Tagliere Valdostano 3 9 13 **22**

Local cured meats and cheeses, served with jams and chestnuts

FIRST COURSES

Tagliolino allo Scoglio 4 8 9 13 14 **23**

Mussels, clams, squid, prawns, and langoustines with cherry tomatoes and lemon zest

Spaghetti Clams and Bottarga 4 5 9 13 **24**

Molisana-style spaghetti with fresh clams and dried tuna roe, with garlic-infused oil and parsley

Spaghettone Cacio Pepe with Prawns 3 4 8 9 13 **24**

A creamy twist on the classic cacio e pepe, featuring sweet, juicy red Mazara prawns and a fresh zing of lime

Tagliolino with Scampi and Lime 4 8 9 13 **25**

Fresh tagliolino pasta with scampi, scented with lime

Le Penne del Carpe 3 9 **15**

Penne pasta with San Marzano DOP tomato sauce blended with Grana Padano DOP, with a subtle spicy kick, completed with a sprinkle of crispy speck

Maccherone with Courgette, Mint and Stracciatella 3 9 **18**

Molisana maccherone pasta on a courgette and mint cream, topped with fresh stracciatella cheese

*Gluten-free pasta is available for all dishes—just ask!



FOR THE LITTLE ONES

Fresh Trofie Pasta with Choice of Sauce **10**

Ligurian Pesto “Creuza de ma” 1 2 3 4 5 7 8 9 11 12 13 14

Traditional Beef Ragù 9 12 13 14

Sweet and Delicate Tomato Sauce 9 13 14

Chicken Milanese 3 9 14 **10**

With french fries or roasted potatoes

SECOND COURSES

Mixed Fried Seafood ④ ⑤ ⑧ ⑨ 25

Calamari, baby squids, prawns, mixed small fish, and seasonal vegetables, all lightly fried to golden perfection

Fire-Grilled Tuna Medallions ⑤ ⑥ ⑦ 24

Fresh tuna lightly seared with crushed pistachios, served with a medley of seasonal vegetables

Gratinated Gilthead Bream or Sea Bass ③ ⑤ ⑨ ⑭ 22

In crispy breadcrumbs, parsley, lemon, and mint, served with roast potatoes and homemade mayo

Lamb Chop with Butter and Thyme ③ ⑬ 22

Pan-seared and served on a creamy potato base, with sweet and sour Tropea onion petals

Sliced Fassona Steak ③ 25

Rocket and 30-Month Aged Parmigiano Reggiano DOP, served with sautéed potatoes

Sliced Fassona Steak in Bleu d'Aoste ③ 25

Fassona beef with creamy and savory bleu d'Aoste cheese

Veal Milanese ⑨ ⑭ 16

Breaded and golden-fried veal cutlets with crispy fries



SALADS

Big Salad 3 5 13	11
Mixed greens, radicchio, carrots, cherry tomatoes, buffalo mozzarella, olives, tuna and corn	
Local 3 9	13
Green salad, radicchio, bread croutons, beef mocetta, bleu d'Aoste cheese and green apple	
Ceasar Salad 3 5 9	12
Green salad, Parmesan flakes, grilled chicken, bread croutons, and Caesar dressing	
Gambero Salad 3 8	15
Mixed greens, exotic fruits, corn, cherry tomatoes, steamed shrimps, and yogurt dressing	

SIDE DISHES

Salad Bowl	4,50
Mixed salad, cherry tomatoes and onions	
Roasted Potatoes 3	5,00
Sautéed with herbs, shallots, and alpine butter	
French Fries	4,50
As simple as that	
Seasonal Vegetables	5,00
Steamed and sautéed with fresh herbs and extra virgin olive oil, based on what's in season	



TRADITION

Aosta Valley Charcuterie and Cheese Board 3 9 13 22

Local cured meats and cheeses, served with jams, porcini mushrooms, and chestnuts

Tagliolini with Blue Cheese and Hazelnut Crumbs 2 3 9 14 22

Fresh pasta with a blue cheese cream, finished with hazelnut crumbs

La Valdostana 3 9 13 22

Pan-seared valdostan rump steak topped with cooked ham and fontina d'alpeggio DOP cheese, served with our sautéed potatoes

Traditional Tasting Menu 38

A tasting of our traditional dishes



ITALIAN CRAZY FOOD AND PIZZA

THE PIZZA WORKSHOP

SUPPLEMENTS

Buffalo Mozzarella Fattorie Garofalo +€3.00

Fiordilatte Agerola la Sorrentina +€2.00

Smoked Fiordilatte La Sorrentina +€2.00

Stracciatella La Sorrentina +€2.00

Buffalo Burrata Fattorie Garofalo +€3.50

100% FIORDILATTE

Hand-shredded
fiordilatte cheese
100% Pugliese product

100% BUFFALO

Freshly sliced Bufala
Campana DOP from
Fattorie Garofalo

100% OVER 36 H DOUGH RISING

Poolish method, 12-hour
bulk fermentation,
shaping and an additional
48-hour proofing

100% SAN MARZANO TOMATOES

San Marzano tomato pulp,
hand-crushed and
pre-cooked
in wood-fired oven

OUR DOUGHS

Whole wheat +2,00

Multigrain +2,00

Gluten free +3,00

100% ITALIAN PRODUCT



ITALIAN CRAZY FOOD AND PIZZA

PAN BAKED GOURMET PIZZAS

WHAT IS A GOURMET PIZZA TO US?

It's about combining high-quality ingredients in unexpected ways to create a balanced and enjoyable flavour. By exploring new tastes, we go beyond traditional pizza-making, offering a unique experience with every bite. Our constant research into new flavours allows us to go beyond the traditional rules of pizza-making.

HYDRATION 90%

WOOD-FIRED OVEN

72-HOUR FERMENTATION

Regina	16,50
San Marzano DOP tomato, bufallo mozzarella DOP, prosciutto, cherry tomatoes, rocket, Grana Padano DOP, basil and EVO oil	
Mortazza	16,50
Bufallo mozzarella DOP, Mortadella IGP with pistacchios, pistacchio pesto, buffalo burrata, basil and EVO oil	
Burrata	15,50
San Marzano DOP tomato, Apulian burrata IGP, speck powder, cherry tomatoes, basil and EVO oil	
Marittima	17,50
San Marzano DOP tomato, bufallo mozzarella DOP, mixed fried seafood, basil and EVO oil	
Altura	15,50
Courgette cream, stracchino cheese, "Altura" smoked trout, cherry tomatoes, courgette chips, and lime zest	
Positano	17,50
San Marzano DOP tomato, semi-dried tomatoes, campana buffalo mozzarella DOP, Cantabrian anchovies, basil and EVO oil	
Parmigiana	14,50
San Marzano DOP tomato, eggplant, buffalo stracciatella cheese, Grana Padano DOP, fresh cherry tomatoes, basil and EVO oil	
La Settimana Numero Uno	15,50
Focaccia, buffalo stracciatella, prosciutto, fig jam, purple potato chips, cherry tomatoes and rocket	



SIGNATURE PIZZAS

WHAT IS A SIGNATURE PIZZA FOR US?

Well! It's all the pizzas we've created together with our friends and customers.

Super	12,00
San Marzano DOP tomato, fiordilatte cheese, ventricina salami from Abruzzo, gorgonzola DOP, red onions, basil and EVO oil	
La Belle Epoque	8,50
San Marzano DOP tomato, fior di latte, cocked ham, artichokes, Brie, basil and EVO oil	
Basilicata	11,50
San Marzano DOP tomato, ventricina salami from Abruzzo, salsiccietta sausage, smoked fiordilatte, basil and EVO oil	
Paesana	9,50
San Marzano DOP tomato, fiordilatte cheese, red onion, salsiccietta sausage, rocket, basil and EVO oil	
Tropea	9,00
San Marzano DOP tomato, fiordilatte cheese, tuna, red onion, basil and EVO oil	
Canyon	11,00
San Marzano tomato DOP, fiordilatte cheese, courgettes, Brie, cooked ham, basil and EVO oil	
Margherita DOP	10,50
San Marzano DOP tomato, Grana Padano DOP, buffalo mozzarella DOP, basil and EVO oil	
Monterosa	11,50
Buffalo mozzarella Campana DOP, bleu d'Aoste cheese, beef mocetta, basil and EVO oil	
Valdostana	10,50
San Marzano DOP tomato, fiordilatte cheese, cooked ham, fontina cheese, basil and EVO oil	
New Gangi	13,50
San Marzano DOP tomato, gorgonzola DOP, Campana buffalo mozzarella DOP, cooked ham, Grana Padano DOP, basil and EVO oil	
Vegetariana	10,50
Yellow tomatoes, eggplant, zucchini, bell peppers, fresh cherry tomatoes, and smoked fiordilatte cheese	

CLASSIC PIZZAS

WHAT ARE CLASSIC PIZZAS FOR US?

They are the essential pizzas that always satisfy everyone,
with simple flavours still made with the highest quality ingredients.

HYDRATION 70%

Margherita 7,00

San Marzano DOP tomato, fiordilatte cheese, basil and EVO oil

Marinara 4,50

San Marzano DOP tomato, garlic, oregano, basil and EVO oil

Napoli 10,00

San Marzano DOP tomato, fior di latte cheese, anchovies, capers, olives

Gorgo & Pere 10,00

Fiordilatte, gorgonzola DOP, pears

Quattro Stagioni 10,00

San Marzano DOP tomato, fiordilatte cheese, cocked ham, artichokes, mushrooms, sausage, basil and EVO oil

Cotto 8,50

San Marzano DOP tomato, fiordilatte cheese, cooked ham, basil and EVO

Crudo 9,00

San Marzano DOP tomato, fiordilatte cheese, prosciutto, basil and EVO

Tonno 8,50

San Marzano DOP tomato, fiordilatte cheese, tuna, basil and EVO oil

Pugliese 10,00

Fior di latte, sausage, broccoli rabe, basil and EVO oil

Greca 8,00

San Marzano DOP tomato, fiordilatte cheese, taggiasca olives, basil and EVO

Quattro Formaggi 10,00

Fiordilatte, gorgonzola DOP, fontina DOP, provola and parmesan

Diavola 8,50

San Marzano DOP tomato, fiordilatte cheese, ventricina salami from Abruzzo, basil and EVO oil

Patatine 8,00

San Marzano DOP tomato, fiordilatte cheese, french fries and basil

Würstel & Patatine 8,50

San Marzano DOP tomato, fiordilatte cheese, würstel, french fries, basil, EVO

Salsiccia 8,50

San Marzano DOP tomato, fiordilatte cheese, salsiccia, basil and EVO

America 9,00

San Marzano DOP tomato, fiordilatte cheese, salsiccia, french fries, basil, EVO

WOOD-FIRED OVEN

48-HOUR FERMENTATION



LE PUCCE

The puccia is a soft semolina bread, a cherished specialty of the Apulian street food tradition

11,50

No. 1 Buffalo Mozzarella DOP, cherry tomatoes, prosciutto crudo, Grana Padano DOP, rocket

No. 2 Mocetta, buffalo mozzarella, walnuts, and rocket

No. 3 Ventricina from Abruzzo, blue cheese, onion, and mixed greens

No. 4 Burrata mousse, Bologna mortadella with IGP pistachios, Genovese pesto, and crushed pistachios



ITALIAN CRAZY FOOD AND PIZZA

DOLCI

We make all our desserts from scratch,
with real ingredients and a whole lot of love

Dolci della Casa	6
Sorbetto	4
Crema Caffé	4

LIST OF ALLERGENS

Please notify the staff of any allergies before placing your order.

1 **Peanut and products thereof**

2 **Nuts**, namely: almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nut, and Macadamia nut (Queensland nut) and products thereof

3 **Milk and products thereof (including lactose)**

4 **Molluscs and products thereof** (for example clams, oysters, scallops, snails, and squid)

5 **Fish and products thereof**

6 **Sesame seeds and products thereof**

7 **Soybeans and products thereof**

8 **Crustaceans and products thereof** (for example prawns, lobster, crabs, and crayfish)

9 **Cereals containing gluten**, namely: wheat (including specific varieties like spelt and Khorasan), rye, barley, oats, and their hybridised strains, and products thereof

10 **Lupin and products thereof**

11 **Mustard and products thereof**

12 **Celery and products thereof**

13 **Sulphur dioxide and sulphites** (at concentrations of more than 10 mg/kg or 10 mg/L in terms of the total SO₂, which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers)

14 **Egg and products thereof**
