



Pizza al taglio

MARGHERITA (V)

rosso gargano tomato, fior di latte, basil, EVOO

BUFALA (V)

rosso gargano tomato, fior di latte, basil, fresh mozzarella di bufala, fresh cherry tomatoes, EVOO

PROSCIUTTO

rosso gargano tomato, fior di latte, basil, fresh mozzarella di bufala, EVOO

FUNGHI (V)

fior di latte, mixed italian funghi, pecorino, truffle oil, rosemary & thyme

MEATBALL

homemade traditional Italian pork and beef meatballs in rich tomato sauce, topped with parmesan and basil

SOPPRESSA

rosso gargano tomato, mild soppressa, olives, homemade pesto, smoked provola

PUMPKIN (V)

pumpkin purée base, roasted pumpkin, rocket & pesto mix, goat's cheese

SALSICCIA

caramelised onion base, Italian pork and fennel sausage, smoked scarmoza

ZUCCHINI (V)

wood fired zucchini, whipped lemon ricotta, basil, EVOO

Pizza al Taglio – by the slice - a Roman classic, distinct from the soft, round Napolitana style. Crafted from a sourdough base and fermented for 72 hours, it's baked in elegant rectangular trays until light, airy and delicately crisp - the perfect canvas for seasonal, artisanal toppings. Finished in the wood fired oven at 300 gradi and served by the slice, pizza al taglio offers both sophistication and versatility, ideal for sharing at gatherings of any scale.

EVOO = extra virgin olive oil

V: VEGETARIAN

VG: VEGAN

