

# PIZZIUM

## BEVERAGE

### BIRRIUM

PIZZIUM'S  
CRAFT BEER.

PIZZIUM'S CRAFT BEER IS AN  
UNFILTERED AND UNPASTEURIZED  
TOP-FERMENTED BLONDE.  
MADE IN COLLABORATION WITH  
BREWERY BALABIÒTT.

33 CL €6,00

### DRAFT BEER

MORETTI BAFFO ORO

SMALL € 3,00 MEDIUM € 5,00

MORETTI LA ROSSA

SMALL € 3,50 MEDIUM € 5,50

MORETTI LA BIANCA

SMALL € 3,50 MEDIUM € 5,50

### COCKTAIL

APEROL, PROSECCO, SODA

€ 5,00

### PROSECCO

PROSECCO COLLI TREVIGIANI DOC  
SOPRALERIGHE – VINICOLA SERENA

GLASS € 5,00 BOTTLE € 19,00

### WHITE WINE

ROENO GEWURZTRAMINER TRENTINO

BOTTLE € 26,00

VALLONE VERSANTE CHARDONNAY

GLASS € 5,00 BOTTLE € 16,00

FALANGHINA DEL BENEVENTANO IGT  
DE FALCO VINI

BOTTLE € 18,00

VERMENTINO DI SARDEGNA DOC  
AUDARYA

BOTTLE € 21,00

### RED WINE

DOLCETTO D'ALBA LODOLI DOC  
CÀ DEL BAIO

BOTTLE € 22,00

SUSUMANIELLO SALENTO IGT  
IMPRINT A MANO

BOTTLE € 21,00

VALLONE VERSANTE NEGROAMARO

GLASS € 5,00 BOTTLE € 16,00

MONTEPULCIANO D'ABRUZZO DOC  
EIKOS BIO – AGRIVERDE

BOTTLE € 23,00

### SOFT DRINK

STILL WATER ACQUA PANNA 50 CL € 2,00

STILL WATER ACQUA PANNA 75 CL € 3,00

SPARKLING WATER

SAN PELLEGRINO 50 CL € 2,00

SPARKLING WATER

SAN PELLEGRINO 75 CL € 3,00

COCA COLA (GLASS) 33 CL € 3,00

COCA COLA ZERO (GLASS) 33 CL € 3,00

FANTA (GLASS) 33 CL € 3,00

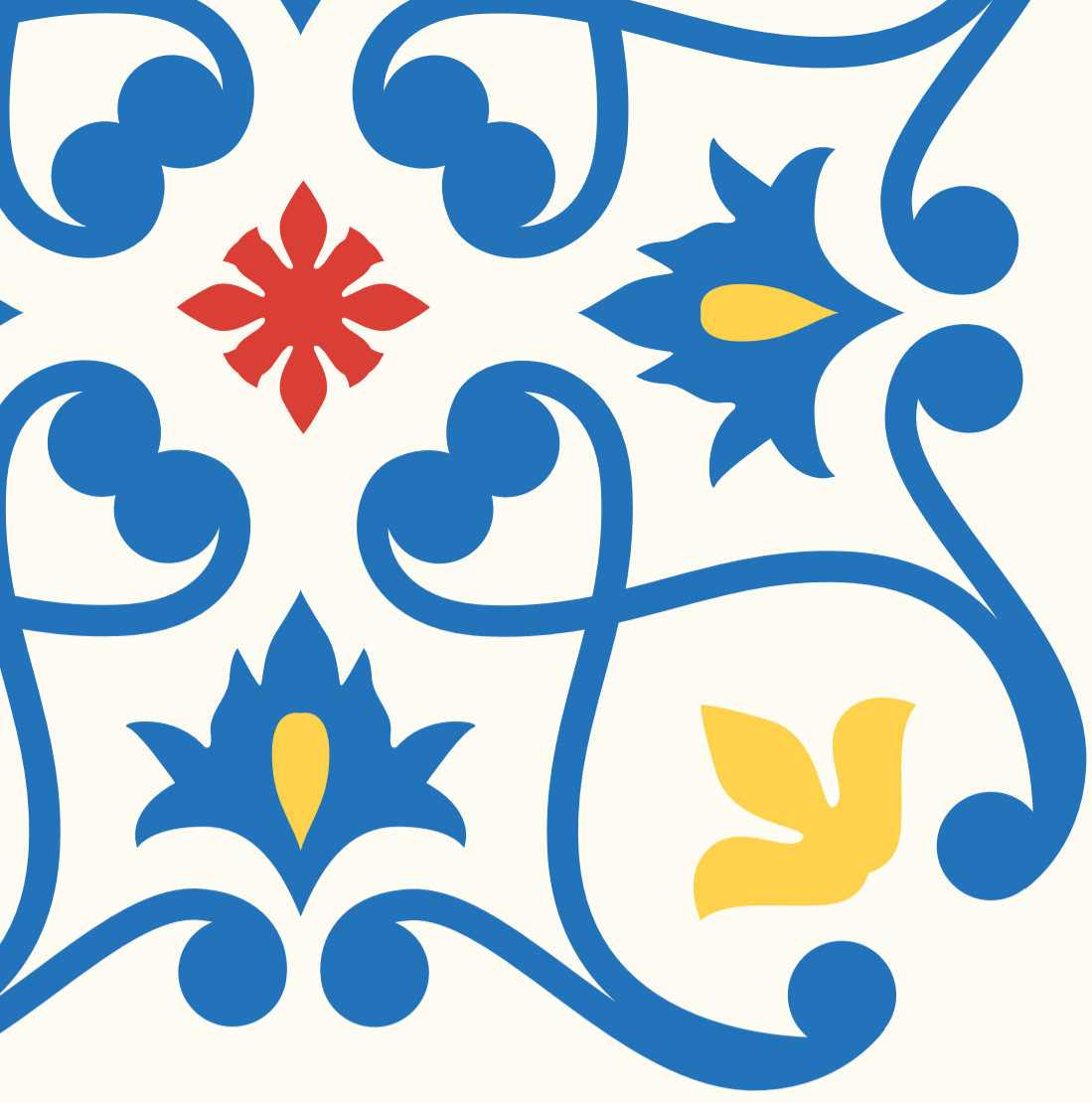
SPRITE (GLASS) 33 CL € 3,00

AMARO € 3,00 COFFEE € 1,50

### SERVICE

MON-FRI LUNCH 1€, DINNER 2€

SAT-SUN LUNCH AND DINNER 2€



# MENU LUNCH

# PIZZIUM

## MENU PANUOZZUM

PANUOZZUM: CHOOSE YOUR FAVORITE PANUOZZUM FROM OUR SELECTION  
+ STILL/ SPARKLING WATER 50 CL + COFFEE + SERVICE CHARGE

€7,00

## MENU PIZZA A PORTAFOGLIO

PIZZA A PORTAFOGLIO (TYPICAL BENT PIZZA FROM NAPLES)  
+ STILL/ SPARKLING WATER 50 CL + COFFEE + SERVICE CHARGE

€7,00

## MENU

DISH OF YOUR CHOICE + STILL/ SPARKLING WATER 50 CL  
+ COFFEE + SERVICE CHARGE

### CHOOSE BETWEEN:

PIZZA MARGHERITA

PIZZA SICILIA

PIZZA OF THE DAY

LASAGNE HOMEMADE

GNOCCHI ALLA SORRENTINA WITH TOMATO SAUCE  
AND MOZZARELLA FROM AGEROLA

ARTISANAL SAUSAGE AND FRIARIELLI  
(LEAFY GREEN VEGETABLE TYPICAL FROM SOUTH OF ITALY)

SONGINO SALAD, GRILLED CHICKEN FILLET,  
GRANA PADANO CHEESE FLAKES AND DATTERINI TOMATOES

SONGINO SALAD, TUNA FILLETS FROM CETARA, DRIED TOMATOES,  
YELLOW DATTERINI TOMATOES AND BLACK OLIVES

SONGINO SALAD, ROASTED PUMPKIN, GRANA CHEESE FLAKES AND WALNUTS

€10,00

MENU AVAILABLE FROM MONDAY TO FRIDAY AT LUNCH



**MENU**

# PIZZIUM

## BRUSCHETTE

OUR BRUSCHETTE ARE MADE WITH OUR HANDMADE BREAD

DATTERINI TOMATOES, BASIL AND EVO OLIVE OIL	€2,50
STRACCIATELLA CHEESE FROM PUGLIA, CETARA ANCHOVIES AND EVO OLIVE OIL	€3,00
NDUJA FROM SPILINGA (SOFT AND HOT SALAMI FROM CALABRIA)	€3,00
RAW HAM SAN DANIELE 16 MONTHS AND STRACCIATELLA CHEESE FROM PUGLIA	€3,50
FASSONA RAW SAUSAGE	€4,00

## PANUOZZUM

OUR PANUOZZUM ARE MADE WITH OUR PIZZA DOUGH

MORTADELLA PGI AND STRACCIATELLA CHEESE FROM PUGLIA	€6,00
RAW HAM SAN DANIELE 16 MONTHS AND BUFFALO MOZZARELLA	€7,00
PORCHETTA FROM ARICCIA AND BAKED POTATOES	€7,00
ARTISANAL SAUSAGE AND FRIARIELLI (LEAFY GREEN VEGETABLE TYPICAL FROM SOUTH OF ITALY)	€8,00
BEEF MEATBALLS WITH TOMATOES SOUCE, BASIL AND GRANA PADANO CHEESE	€8,00

## SEMPLICI E BUONI DISHES

WITH WARM FOCACCIA MADE WITH OUR PIZZA DOUGH

BEEF MEATBALLS WITH TOMATOES AND BASIL	€8,00
ARTISANAL SAUSAGE AND FRIARIELLI (LEAFY GREEN VEGETABLE TYPICAL FROM SOUTH OF ITALY)	€10,00
HOMEMADE LASAGNA	€10,00
GNOCCHETTI ALLA SORRENTINA WITH TOMATO SAUCE AND MOZZARELLA FROM AGEROLA	€10,00
HOMEMADE PARMIGIANA (EGGPLANT, TOMATO SAUCE AND MOZZARELLA FROM AGEROLA)	€9,00
COTOLETTA (CHICKEN CUTLET COATED IN CRUNCHY BREADCRUMBS) WITH BAKED POTATOES	€12,00
MIXED COLD CUTS	€10,00

## SALADS

SONGINO SALAD, GRILLED CHICKEN FILLET, GRANA PADANO CHEESE FLAKES AND DATTERINI TOMATOES	€10,00
SONGINO SALAD, TUNA FILLETS FROM CETARA, DRIED TOMATOES, YELLOW DATTERINI TOMATOES AND BLACK OLIVES	€9,00
SONGINO SALAD, ROASTED PUMPKIN, GRANA CHEESE FLAKES AND WALNUTS	€9,00

## CLASSIC PIZZAS

MARGHERITA TOMATO SAUCE AND MOZZARELLA FROM AGEROLA	€7,00
NAPOLI TOMATO SAUCE, MOZZARELLA FROM ANGEROLA AND ANCHOVIES FROM CETARA	€8,00
BUFALINA TOMATO SAUCE AND BUFFALO MOZZARELLA	€10,00

# PIZZIUM

## REGIONAL PIZZAS

### VALLE D'AOSTA

TOMATO SAUCE, MOZZARELLA FROM AGEROLA,  
BAKED HAM AND FAMIGLIOLA MUSHROOMS €9,00

### PIEMONTE

MOZZARELLA FROM AGEROLA, FASSONA RAW SAUSAGE FROM PIEDMONT, TRUFFLE  
OIL, BLACK PEPPER AND PIZZA CORNICE FILLED WITH BUFFALO MILK RICOTTA €12,00

### LOMBARDIA

MOZZARELLA FROM AGEROLA, GORGONZOLA CHEESE PDO,  
GRANA PADANO CHEESE AND COOKED PUMPKIN SLICES €9,00

### TRENTINO ALTO ADIGE

SMOKED PROVOLA FROM AGEROLA, SPECK PGI AND ASPARAGUS CREAM €9,00

### VENETO

MOZZARELLA FROM AGEROLA, BACCALÀ MANTECATO  
(WHIPPED CODFISH – TRADITIONAL DISH FROM VENETO REGION),  
YELLOW DATTERINI TOMATOES, OLIVES AND PARSLEY €10,00

### FRIULI VENEZIA GIULIA

TOMATO SAUCE, MOZZARELLA FROM AGEROLA, RAW HAM SAN DANIELE  
AND MONTASIO CHEESE FLAKES €11,00

### LIGURIA

MOZZARELLA FROM AGEROLA, YELLOW DATTERINI TOMATOES,  
RED DATTERINI TOMATOES AND BASIL PESTO SAUCE €10,00

### EMILIA ROMAGNA

MOZZARELLA FROM AGEROLA, MORTADELLA PGI AND CHOPPED PISTACHIO TOPPING €11,00

### TOSCANA

WILD BOAR RAGÙ AND STRACCIATELLA CHEESE €10,00

### MARCHE

TOMATO SAUCE, MOZZARELLA FROM AGEROLA, SLICED BOILED EGGS AND MAIO €8,50

### UMBRIA

SMOKED PROVOLA CHEESE, PORCHETTA (ROAST CRISPY PORK),  
BAKED POTATOES AND ROSEMARY €12,00

### LAZIO

MOZZARELLA FROM AGEROLA, CHEEK LARD, PDO PECORINO ROMANO CHEESE,  
EGG YOLK AND BLACK PEPPER €9,00

### ABRUZZO

TOMATO SAUCE, MOZZARELLA FROM AGEROLA, CHEEK LARD,  
ROMAN PECORINO CHEESE AND BLACK PEPPER €9,00

### MOLISE

TOMATO SAUCE, MOZZARELLA FROM AGEROLA, PGI HOT VENTRICINA SALAMI €8,00

### CAMPANIA

SMOKED PROVOLA FROM AGEROLA, ARTISANAL SAUSAGES AND FRIARIELLI  
(LEAFY GREEN VEGETABLE TYPICAL FROM SOUTH OF ITALY) €10,00

### PUGLIA

BURRATA CHEESE FROM PUGLIA, CAPOCOLLO,  
YELLOW TOMATOES "DATTERINI" AND BLACK OLIVES €12,00

### BASILICATA

MOZZARELLA FROM AGEROLA, ARTISANAL SAUSAGE AND CRUSCO PEPPER €10,00

## CALABRIA

MOZZARELLA FROM AGEROLA, 'NDUJA CALABRESE  
(SOFT AND HOT SALAMI FROM CALABRIA), POTATOES AND PEPPER ..... €10,00

## SICILIA

TOMATO SAUCE, FRIED EGGPLANTS AND DRY SEASONED RICOTTA FLAKES ..... €10,00

## SARDEGNA

MOZZARELLA FROM AGEROLA, ARTICHOCKE CREAM AND DRIED TOMATOES ..... €9,00

# DESSERT

HOMEMADE TIRAMISÙ ..... €6,00 PISTACHIO CHEESECAKE ..... €6,00

BABÀ (TYPICAL DESSERT FROM NAPLES) ..... €5,00 ICE CREAM\* ..... €1,50

LEMON AND MILK CREAM CAKE ..... €5,00

SICILIAN CANNOLO ..... €5,00 \*YOU CAN ALSO ADD IT TO THE DESSERT!

ACCORDING TO THE AVAILABILITY OF THE MARKETPLACE, SOME PRODUCTS COULD BE FROZEN.  
THE WHOLE ALLERGEN INGREDIENTS LIST OF OUR MENU IS AVAILABLE, TO CONSULT IT ASK FOR IT TO OUR STAFF  
OR AT OUR CASH REGISTER.

OUR PIZZA DOUGH IS A LONG LEAVENING DOUGH, MADE ONLY WITH PETRA MOLINO QUAGLIA FLOUR.  
ALL OF OUR PIZZAS ARE SERVED WITH FRESH BASIL.

OUR PLATES ARE HAND-MADE, FOR THIS REASON YOU COULD FIND FEW FLAWS OR IMPERFECTIONS.

## SERVICE

MON-FRI LUNCH 1€, DINNER 2€  
SAT-SUN LUNCH AND DINNER 2€