

# MENU CENA



**DINNER FROM 19 TO 23**  
**SATURDAY FROM 19 TO 24**

**FROM TUESDAY TO SATURDAY**  
**CLOSED ON MONDAYS**

## STARTERS

Cuoppo with fried zeppoline (ask the staff for the filling). 6.00€	Montanare Trio. 6.00€	Courgette roll with salmon and herb cheese. 7.00€	Breaded and fried aubergine stuffed with cooked ham and mozzarella, served with provola fondue. 8.50€	Mixed platter with cold cuts and cheeses for 2 people. 14.00€
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## PIZZE CLASSICHE

<b>Margherita</b> 7.00€ Neapolitan mozzarella, tomato, basil, apulian oil.	<b>Cotto e Funghi</b> 8.50€ Neapolitan mozzarella, tomato, ham, mushrooms.	<b>Würstle e Patatine</b> 8.50€ Neapolitan mozzarella, Würstel, frenchfrise, Olio.	<b>Diavola</b> 8.50€ Neapolitan mozzarella, tomato, spicy salame.
<b>4 Formaggi</b> 8.50€ Neapolitan mozzarella, gorgonzola, smoked bufalo mozzarella, parmezan, apulian oil.	<b>Salsiccia e Friarielli</b> 9.50€ Neapolitan mozzarella, sausage and friarielli.	<b>Ultima</b> 8.50€ Neapolitan mozzarella, raw ham, rocket salad, shaved parmesan.	<b>Ripiena</b> 10.50€ Calzone with tomato stuffed with Neapolitan mozzarella, ricotta cheese, ham, smoked, buffalo mozzarella.
<b>Napoli</b> 8.50€ S.Marzano DOP, Fior di latte Latteria Sorrentina, capers, anchovies, basil, Apulian oil.			

## PIZZE GOURMET

<b>Margherita DOP</b> 8.00€ Neapolitan mozzarella, Gustared Tomato, piennolo tomatoes, basil, Apulian oil.
<b>BUFALINA 2.0</b> 11.00€ Fior di latte, buffalo mozzarella, Gustared Tomato, dried tomatoes, semidried yellow tomatoes, pacchetelle, basil, Apulian oil.
<b>INSOLITA</b> 10.50€ Neapolitan mozzarella, smoked buffalo mozzarella, escarole anchovies, capers, black and taggiasca olives, Apulian oil.
<b>Marinara Dop</b> 8.00€ Gustared Tomato, Taggiasca Olives, Apulian Oil.

## THE CONSTELLATIONS

<b>ORION</b> 14.00€ Fior di Latte, Aubergine Cream, Mortadella, Ricotta, Pine Nuts, Lemon Zest, Basil, Apulian Oil.	<b>#AISolitoPosto 3.0</b> 14.50€ Fior di latte, white truffle cream, mortadella, burrata, chopped, hazelnutz, basil, Apulian oil.	<b>FURNACE</b> 15.00€ Fior di Latte, Coppa, Grilled Aubergines, Genoese Pesto, Pecorino, yellow Cherry Tomatoes, Basil, Apulian Oil.
<b>PEGASO</b> 15.00€ Fior di latte, Cetara Anchovies, Burrata, Curly Salad, Dried Tomatoes, Taggiasca Olives, Chilli Pepper, Basil, Apulian Garlic Oil.	<b>ALTAR</b> 16.00€ Fior di Latte, Provola, Raw Ham, Fried Artichokes, Provola Fondue, Parsley, Pepper, Basil, Apulian Oil.	<b>PERSEUS</b> 13.00€ Fior di Latte, Gustared Tomato, Spicy Spinata, Au Gratin Peppers, Olives, Capers, Fennel, Basil, Apulian Oil.
<b>CASSIOPEA</b> 15.00€ Fior di latte, Panko Breaded Prawns, Pistachio Grain, Burrata, Guacamole, Lime juice, Mint, Apulian Oil.	<b>AURIGA</b> 14.00€ Fior di latte, Tuna Fillet, Grilled Courgettes, Cherry Tomatoes, Crumbled Frisella, Tropea Onion, Mint, Apulian Oil.	<b>NORTHERN CORONA</b> 15.00€ Fior di Latte, Bresola, Rocket, Crescenza, Balsamic vinegar Glaze, Almond Flakes, Basil, Apulian Oil.
<b>COMPASS</b> 16.00€ Fior di latte, Gustared Tomato, Provola Pizzaiola, Cherry Tomatoes, Oregano, Fried Sweet Potatoes, Paprika, Basil, Apulian Oil.	<b>PEACOCK</b> 15.00€ Fior di latte, Crispy Baked Potatoes Whit Parmesan, Sausage, Stracchino, White Pepper, Rosemary, Basil, Apulian Oil.	<b>URSA MINOR</b> 15.50€ Fior di latte, Courgette Cream, Crunchy Raw Ham, Caramelized Onion, Thyme, Gorgonzola, Basil, Apulian Oil.

## BEVANDE

<b>Beer</b>	<b>PROSECCO</b>	<b>Water</b>	<b>Drinks</b>
Brabant Rousse 0.3ml 5.50€	Doc Millesimato Bottle 23€   Glass 6€	Natural   Gas	Fanta
Brabant Blanche 0.3ml 5.50€	Rose wine Biological Bottle 23€   Glass 6€	0,66Cl 2,50€	Coca-Cola
Veltins Pilsner 0.3ml 5.50€	<b>REDWINE</b>	<b>Coffee</b>	Coca-Cola Zero
Alcohol free beer 4.50€	Chianti Classico docg Bottle 25€   Glass 6€	Espresso 2.00€	0.33cl 3,50€
	Pinot Nero Bottle 25€   Glass 6€	<b>Dessert</b>	<b>Coperto</b> 1,50€
	<b>WHITEWINE</b>	7.00€	
	Pinot Grigio Bottle 25€   Glass 6€		
	Falanghina Bottle 25€   Glass 6€		

We care about the well-being and health of our customers. If you are intolerant or allergic to any ingredient, ask the staff for support.

**PIAZZA DE NERLI 5 ANGOLO VIA DELL'ORTO 50124 FIRENZE FI - T. 055 229593**