

The miller's flour, yeast, water, salt, and extra virgin olive oil from the Rimini hills make:

Margherita

With tomato, mozzarella, and basil - € 7.50

Marinara

With tomato, garlic, and parsley - € 6.50

Bella Napoli

With tomato, mozzarella, anchovies, and oregano - € 9.00

Più Bella Napoli

With San Marzano tomatoes, fiordilatte mozzarella, buffalo mozzarella, Cantabrian anchovies, and oregano - € 14.00

Bufalotta

With tomato, buffalo mozzarella, confit cherry tomatoes, and basil - € 12.00

Parmigiana

With tomato, buffalo mozzarella, aubergine, parmesan flakes, and basil - € 12.00

Contadina

With buffalo mozzarella, stewed onions, roasted potatoes, and sausage - € 12.00

Romana

With tomato, mozzarella, anchovies, and capers - € 9.50

Tirolese

With mozzarella, smoked scamorza, and speck - € 10.00

Capricciosa

With tomato, mozzarella, mushrooms, ham, artichokes, and black olives - € 12.00

Quattro Stagioni

With tomato, mozzarella, artichokes, ham, mushrooms, and olives - € 12.00

Five Formaggi

With mozzarella, gorgonzola, squacquerone, parmesan flakes, and Campanian buffalo mozzarella - € 13.00

Frutti di Mare

With tomato and the freshest Adriatic seafood - € 14.00

Diavola

With tomato, mozzarella, and spicy sausage - € 10.00

Boscaiola

With tomato, mozzarella, mushrooms, and sausage - € 10.00

Vegetariana

With tomato, mozzarella, grilled zucchini and aubergine, asparagus, Pachino cherry tomatoes, champignon mushrooms, arugula, and radicchio - € 10.00

Prosciutto Crudo e Burrata

With tomato, mozzarella, Parma ham, burrata, and basil - € 13.00

Riminense

With tomato, mozzarella, squacquerone, Parma ham, and rucola - € 12.00

Rio Mare

With tomato, mozzarella, tuna, onions, and black olives - € 12.00

Prosciutto e Funghi

With tomato, mozzarella, cooked ham, and champignon mushrooms - € 10.00

Calzone

With tomato, mozzarella, cooked ham, mushrooms, and artichokes - € 10.00

Panzona

With tomato, mozzarella, crispy pancetta, and egg - € 10.00

"Flour is a basic element. Thanks to my miller, I can have different types depending on the season and the conditions of temperature and humidity.

Why not try the latest addition, Kamut flour dough, particularly easy to digest and very rich in proteins, fibers, and antioxidants."

NEW
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An exceptional food, the only one that can be found
at any latitude in the world

Summer Pizzas

Margherita al San Marzano

With San Marzano tomatoes, buffalo mozzarella, and basil - € 12.00

Baghina 2.0

With tomato, fiordilatte mozzarella, mashed potatoes, sausage, and burrata - € 13.00

Estiva

With fiordilatte mozzarella, aubergine, goat cheese, Pachino cherry tomatoes, and basil - € 10.00

Italiana

With fiordilatte mozzarella, buffalo mozzarella, prosciutto crudo, tomato slices, fresh basil, and oregano - € 12.00

Gustosa

With fiordilatte mozzarella, capocollo, Genoese pesto, pistachio crumbs,
Pachino cherry tomatoes, and burrata - € 14.00

Principessa

With fiordilatte mozzarella, burrata, San Marzano tomatoes, Cantabrian anchovies,
and basil (all added after baking) - € 15.00

Gamberetti e Zucchine

With tomato, fiordilatte mozzarella, shrimp, grilled zucchini, and pink sauce - € 13.00

Pregiata

With fiordilatte mozzarella, prized steamed salmon, seasoned salad,
buffalo mozzarella, and Pachino cherry tomatoes - € 13.00

Pizzas by Master Nicola

Pizza al Pesto

With fiordilatte mozzarella, buffalo mozzarella, Genoese pesto, Pachino cherry tomatoes, and Parma ham - € 13.00

Midona

With fiordilatte mozzarella, tomato slices, cow's ricotta, basil, parmesan flakes, and Campanian buffalo mozzarella - € 13.00

Zdora

With fiordilatte mozzarella, tomato slices, aubergine, basil, cooked ham, and Campanian buffalo mozzarella - € 13.00

Sburoun

With fiordilatte mozzarella, salad, tomato slices, Parma ham, and buffalo mozzarella - € 13.00

Volpina

With fiordilatte mozzarella, Pachino cherry tomatoes, rucola, parmesan flakes, Parma ham, and buffalo mozzarella - € 13.00

Pistacchiosa

With fiordilatte mozzarella, mortadella, burrata, pesto, and pistachio crumbs - € 13.00

There is a whole new dignity to pizza: today it is no longer a substitute
for a complete meal, but a valid alternative to pasta and second courses

Please note that in case of low availability of our products, they may be frozen

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ic flours:
wheat,
meal
anut...
t forget
pizza
pizza!!!