**Pizze**

**Piemontese** 24.00

Tomato, mozzarella, ham, mushrooms, and taleggio cheese

Calabrese 23.00

Tomato, mozzarella, salami soppressa, red pepper and olives

Valdostana 24.00

Tomato, mozzarella, fontina cheese, speck, finished with marinated wild mushrooms

Lombarda 23.00

Tomato, mozzarella, gorgonzola, asparagus and mushroom

Campana 22.00

Tomato, mozzarella, bocconcini, cherry tomatoes and fresh oregano

Umbra 23.00

Tomato, mozzarella, cacciatore sausage, zucchini and scarmorza cheese

Emiliana 26.00

Tomato, mozzarella, finished with prosciutto, rocket and shaved Grana Padano parmesan

Pizza with ham and cheese 15.50/ 19.00

Pizza Margherita 14.50 **/** 18.00

We can do any pizza in a smaller size

We do not offer gluten free bases as we do traditional pizzas and can’t guarantee non contamination for celiac sufferers

**Regional Identity - Italian Simplicity**

Massimiliano our owner and chef comes from the region of Liguria, a thin strip of land in Northern Italy where the mountains meet the sea, a cuisine based on fish from the small villages and taggiasche olives and olive oil, herbs and vegetables from the hills. We aim to deliver the simplicity of Northern Italian cuisine using the best of local and Italian produce.

**Buon Appitito**

To indulge in the Ligurian cuisine we recommend

Focaccia col formaggio - Mussels - Anchovies - Pesto - Pansotti - Zuppa di pesce