

Pizze

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

Piemontese 25.50

Tomato, mozzarella, ham, mushrooms, and taleggio cheese

Calabrese 25.50

Tomato, mozzarella, salami soppressa, red pepper and olives

Valdostana 25.50

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

Emiliana 29.00

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

Lombarda 24.50

Tomato, mozzarella, pumpkin, spinach, walnuts and gorgonzola

Campania 24.50

Tomato, mozzarella, smoked bocconcini, cherry tomato and oregano

Pizza with **ham and cheese** 17.50/ 20.00

Pizza **Margherita** 16.50 / 19.00

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 Appetito

To indulge in the Ligurian cuisine we recommend

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