

# Pizze

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

**Piemontese** 26.50

Tomato, mozzarella, ham, mushrooms, and taleggio cheese

**Calabrese** 26.50

Tomato, mozzarella, salami soppressa, red pepper and olives

**Valdostana** 26.50

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

**Emiliana** 29.50

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

**Lombarda** 25.50

Tomato, mozzarella, pumpkin, spinach, walnuts and gorgonzola

**Campania** 25.50

Tomato, mozzarella, smoked bocconcini, cherry tomato and oregano

**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