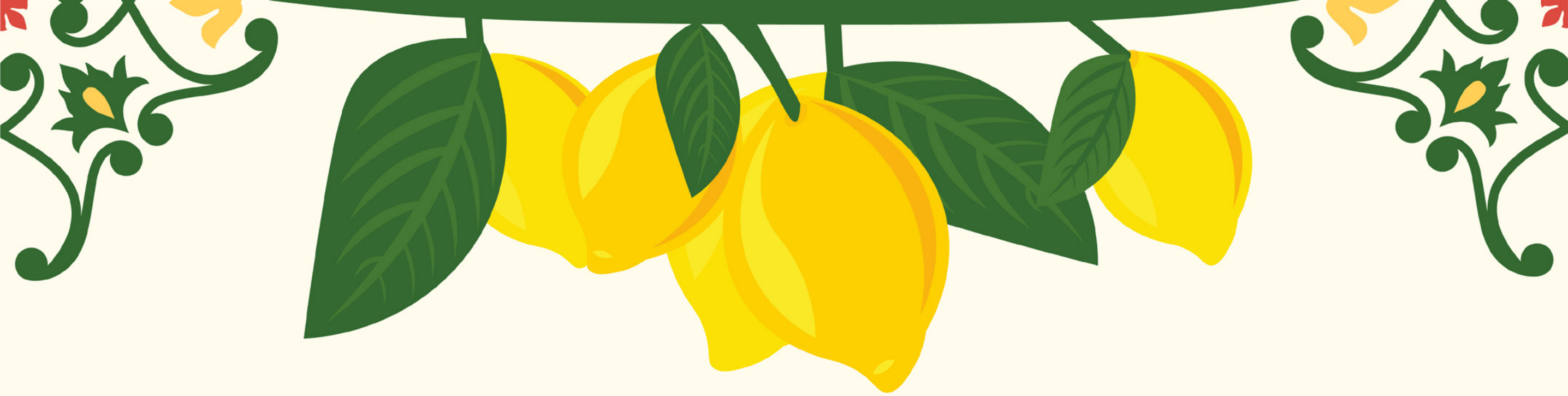




PIZZIUM

CE METTIM' O COR' IN OGNI PIZZA



HI GUYS,
PLEASE CHOOSE THE SECTION YOU ARE
INTERESTED IN AND ENJOY OUR MENU!



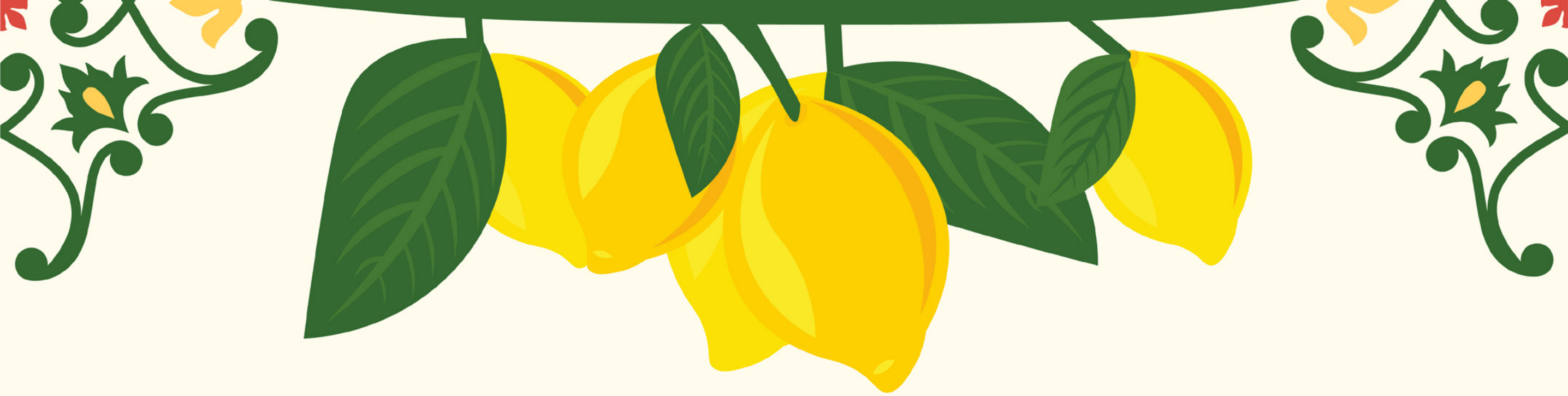
MENU



LUNCH MENU



BEVERAGE



MENU

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PIZZIUM

BRUSCHETTE

OUR BRUSCHETTE ARE MADE WITH OUR HOMEMADE BREAD

* YOU CAN DRESS THEM WITH GRATED TRUFFLE ADDING €5,00

BRUSCHETTA WITH STRACCIATELLA CHEESE FROM PUGLIA WITH CHERRY TOMATO CONFIT	€3,00
BRUSCHETTA WITH 'NDUJA FROM SPILINGA (SOFT AND SPICY SALAMI FROM CALABRIA)	€3,50
BRUSCHETTA WITH STRACCIATELLA CHEESE FROM PUGLIA, CETARA ANCHOVIES AND EVO OLIVE OIL	€4,00
BRUSCHETTA WITH PROSCIUTTO SAN DANIELE AND BUFFALO MOZZARELLA	€4,00
BRUSCHETTA WITH PGI MORTADELLA, SMOKED PROVOLA CHEESE FROM AGEROLA AND ZUCCHINI FLOWERS	€4,00
BRUSCHETTA WITH RAW FASSONA BEEF SAUSAGE FROM PIEDMONT	€4,00

PANUOZZUM

OUR PANUOZZUM ARE MADE WITH OUR PIZZA DOUGH

MORTADELLA PGI AND STRACCIATELLA CHEESE FROM PUGLIA	€8,00
PROSCIUTTO SAN DANIELE AND BUFFALO MOZZARELLA	€7,00
PGI PORCHETTA (SPIT-ROASTED PORK) FROM ARICCIA AND MUSHROOM-STYLE EGGPLANTS	€7,00
ARTISANAL SAUSAGE AND FRIARIELLI (LEAFY GREEN VEGETABLES TYPICAL FROM SOUTH OF ITALY)	€8,00
BEEF MEATBALLS WITH TOMATO SAUCE, BASIL AND GRANA PADANO CHEESE	€8,00

“SEMPLICI E BUONI” RECIPES

WITH, ON REQUEST, WARM FOCACCIA MADE WITH OUR PIZZA DOUGH

HOMEMADE LASAGNE	€10,00
POTATO GATEAU	€10,00
CRISPY CHICKEN CUTLET WITH ROCKET AND CHERRY TOMATOES CONFIT	€12,00
BEEF MEATBALLS WITH TOMATO SAUCE AND BASIL	€9,00
ARTISANAL SAUSAGE AND FRIARIELLI (LEAFY GREEN VEGETABLES TYPICAL FROM SOUTH OF ITALY)	€10,00
POLIPETTI* ALLA LUCIANA (SANTA LUCIA STEWED OCTOPUS) WITH CROUTON	€15,00
CRISPY OCTOPUS TENTACLE* WITH ROCKET, DATTERINI TOMATOES CONFIT AND PITTED OLIVES	€18,00
PARMIGIANA (EGGPLANTS, TOMATO SAUCE AND MOZZARELLA FROM AGEROLA)	€9,00
MIXED COLD CUTS	€10,00

SALADS

SONGINO SALAD, STRACCIATELLA FROM PUGLIA, DRIED TOMATOES, YELLOW DATTERINI TOMATOES CONFIT, PITTED OLIVES, CRUMBLED TARALLO	€10,00
SONGINO SALAD, RED TUNA IN OIL, DRIED TOMATOES, YELLOW DATTERINI TOMATOES CONFIT AND LEMON ZEST	€10,00
SONGINO SALAD, HALF BURRATA FROM PUGLIA PITTED OLIVES AND FRESH CHAMPIGNON MUSHROOMS	€10,00

REGULAR PIZZAS

MARGHERITA	€7,00
TOMATO SAUCE AND MOZZARELLA FROM AGEROLA	
NAPOLI	€9,00
TOMATO SAUCE, MOZZARELLA FROM AGEROLA AND ANCHOVIES FROM CETARA	
BUFALINA	€10,00
TOMATO SAUCE AND BUFFALO MOZZARELLA	
BUFALINA SENZA LATTOSIO	€11,00
TOMATO SAUCE AND LACTOSE-FREE BUFFALO MOZZARELLA	
MARINARA	€6,00
TOMATO SAUCE, OREGANO AND GARLIC	

REGIONAL PIZZAS

VALLE D'AOSTA TOMATO SAUCE, MOZZARELLA FROM AGEROLA, ROASTED HAM AND FAMIGLIOLA MUSHROOMS	€10,00
PIEMONTE MOZZARELLA FROM AGEROLA, RAW FASSONA BEEF SAUSAGE FROM PIEDMONT, FRESH CHAMPIGNON MUSHROOMS, BLACK PEPPER AND PIZZA CRUST FILLED WITH BUFFALO MILK RICOTTA	€12,00
LOMBARDIA SMOKED PROVOLA CHEESE FROM AGEROLA, OSSOBUCO (SLICED VEAL SHANK) AND ITS SAUCE	€11,00
TRENTINO ALTO ADIGE MOZZARELLA FROM AGEROLA, SPECK PGI, BUFFALO MILK RICOTTA AND ZUCCHINI FLOWERS	€11,00
VENETO MOZZARELLA FROM AGEROLA, GORGONZOLA, WALNUTS AND RADICCHIO CREAM	€9,00
FRIULI VENEZIA GIULIA TOMATO SAUCE, MOZZARELLA FROM AGEROLA, PROSCIUTTO SAN DANIELE AND MONTASIO CHEESE FLAKES	€11,00
LIGURIA MOZZARELLA FROM AGEROLA, YELLOW AND RED DATTERINI TOMATOES CONFIT AND BASIL PESTO	€10,00
EMILIA ROMAGNA MOZZARELLA FROM AGEROLA, MORTADELLA PGI, AND CHOPPED PISTACHIO TOPPING	€11,00
TOSCANA STRACCIATELLA CHEESE AND WILD BOAR RAGÙ	€12,00
MARCHE TOMATO SAUCE, MOZZARELLA FROM AGEROLA, MUSHROOM-STYLE EGGPLANTS AND CACIOCAVALLO CHEESE	€10,00
UMBRIA SMOKED PROVOLA CHEESE FROM AGEROLA, ROLLED BACON, FRESH GRATED TRUFFLE AND TRUFFLE OIL	€18,00
LAZIO MOZZARELLA FROM AGEROLA, CHEEK LARD, PDO PECORINO ROMANO CHEESE, EGG YOLK AND BLACK PEPPER	€9,00
ABRUZZO TOMATO SAUCE, MOZZARELLA FROM AGEROLA, CHEEK LARD, PDO PECORINO CHEESE AND BLACK PEPPER	€10,00
MOLISE TOMATO SAUCE, MOZZARELLA FROM AGEROLA, PGI SPICY VENTRICINA SALAMI	€9,00
CAMPANIA SMOKED PROVOLA FROM AGEROLA, ARTISANAL SAUSAGES AND FRIARIELLI (LEAFY GREEN VEGETABLE TYPICAL FROM SOUTH OF ITALY)	€10,00
PUGLIA YELLOW DATTERINI TOMATOES, CAPOCOLLO, BURRATA FROM PUGLIA, PITTED OLIVES, CRUMBLIED TARALLO	€12,00
BASILICATA MOZZARELLA FROM AGEROLA, ARTISANAL SAUSAGE AND CRUSCO PEPPER	€10,00
CALABRIA TOMATO SAUCE, MOZZARELLA FROM AGEROLA, SPILINGA 'Nduja (SOFT AND SPICY SALAMI FROM CALABRIA) AND CACIOCAVALLO CHEESE	€10,00
SICILIA MOZZARELLA FROM AGEROLA, RED TUNA IN OIL, RED TOMATOES CONFIT, PITTED OLIVES	€11,00
SARDEGNA SMOKED PROVOLA CHEESE FROM AGEROLA, PGI PORCHETTA FROM ARICCIA AND CREAMY POTATO MASH FLAVORED WITH PECORINO CHEESE	€12,00

DOLCI

HOMEMADE TIRAMISÙ	€6,00	CAPRESE CAKE WITH NUTELLA®	€6,00
BABÀ (TYPICAL DESSERT FROM NAPLES)	€5,00	SICILIAN CANNOLO	€5,00
LEMON AND MILK CREAM CAKE	€5,00	BAKED CASSATA (SWEET PASTRY AND RICOTTA CREAM PIE)	€6,00
PISTACCHIO CHEESECAKE	€6,00	ICE CREAM*	€1,50
NUTELLA® CHEESECAKE	€6,00	* ADD IT TO THE DESSERT YOU PREFER	

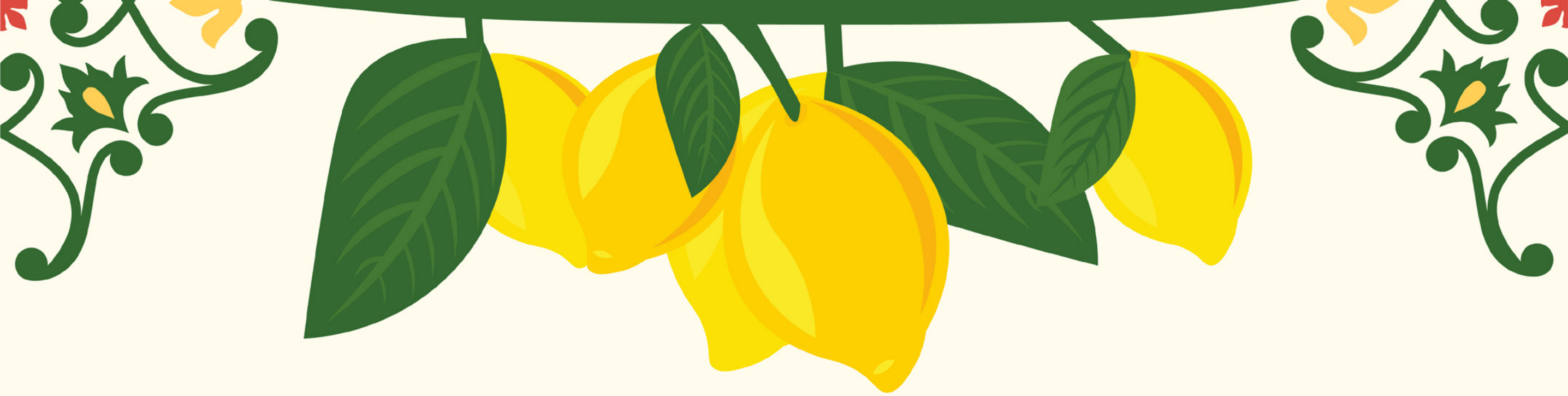
WE PREPARE OUR PIZZAS WITH HIGH QUALITY REGIONAL INGREDIENTS PROVIDED BY A SELECTION OF LOCAL SUPPLIERS SUCH AS FRANTOIO GUGLIELMI, SALUMIFICIO VILLANI, SALUMIFICIO LEONI, CASEIFICIO LATTELIER, POMODORI SELEZIONATI LA CARMELA FRATELLI D'ACUNZI, CONSERVE ARMATORE DI CETARA, PEPERONE CRUSCO TERRA LUCANA, TEAM TARTUFI.

WE GUARANTEE QUALITY, GENUINENESS AND UNIQUE FLAVOR OF OUR DISHES THANKS TO OUR HIGHLY-QUALIFIED STAFF FROM THE PIZZIU LAB

OUR LONG LEAVENING DOUGH IS MADE WITH MOLINO COLOMBO FLOUR.
ALL OUR PIZZAS ARE SERVED WITH FRESH BASIL AND GUGLIELMI EXTRA VIRGIN OLIVE OIL.

OUR PLATES ARE HANDMADE, FOR THIS REASON YOU COULD FIND FEW FLAWS OR IMPERFECTIONS.

*ACCORDING TO THE AVAILABILITY OF THE MARKETPLACE, SOME PRODUCTS COULD BE FROZEN.
THE WHOLE ALLERGEN INGREDIENTS LIST OF OUR MENU IS AVAILABLE, TO CONSULT ASK IT TO OUR STAFF OR AT OUR CASH REGISTER.



LUNCH MENU

BYE BYE SCHISCHETTA

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PIZZIUM

PIZZA A PORTAFOGLIO

(TYPICAL BENT PIZZA FROM NAPLES)

STILL / SPARKLING WATER 50 CL, COFFEE INCLUDED

€7

PANUOZZUM

CHOOSE YOUR FAVOURITE PANUOZZUM FROM OUR SELECTION

STILL / SPARKLING WATER 50 CL, COFFEE INCLUDED

€7

PIZZA OF THE DAY OR MAIN DISH

HOMEMADE LASAGNE

CRISPY CHICKEN CUTLET WITH ROCKET AND CHERRY
TOMATOES CONFIT

ARTISANAL SAUSAGE AND FRESH FRIARIELLI
(LEAFY GREEN VEGETABLE TYPICAL FROM SOUTH ITALY)

POTATO GATEAU

SONGINO SALAD, STRACCIATELLA FROM PUGLIA, DRIED
TOMATOES, YELLOW DATTERINI TOMATOES CONFIT,
PITTED OLIVES, CRUMBLed TARALLO

SONGINO SALAD, RED TUNA IN OIL, DRIED TOMATOES,
YELLOW DATTERINI TOMATOES CONFIT AND LEMON ZEST

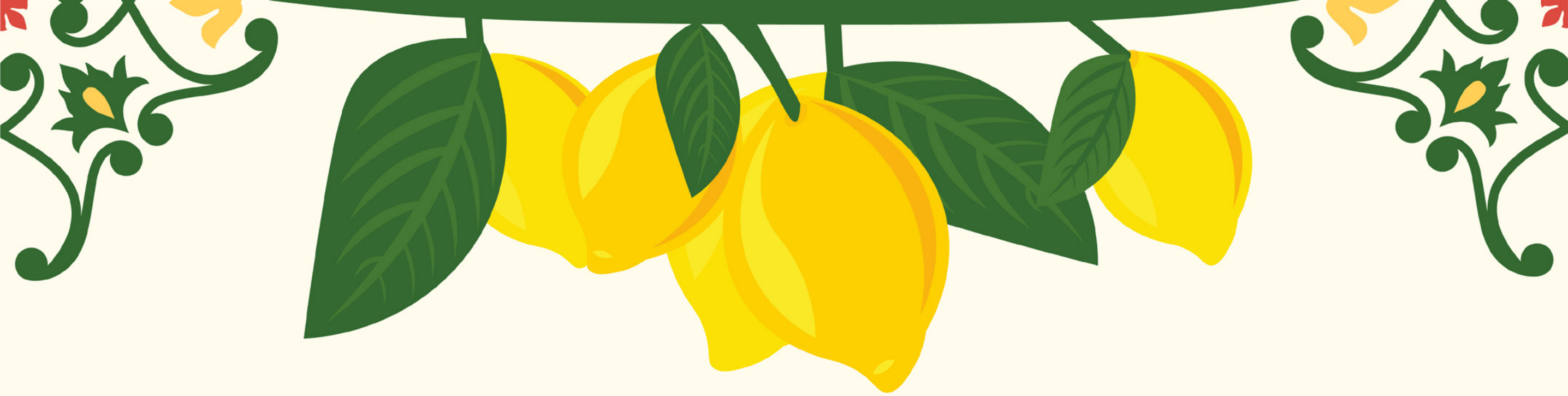
SONGINO SALAD, HALF BURRATA FROM PUGLIA
PITTED OLIVES AND FRESH CHAMPIGNON MUSHROOMS

STILL / SPARKLING WATER 50 CL, COFFEE INCLUDED

€10

MENU AVAILABLE FROM MONDAY TO FRIDAY AT LUNCH
SERVICE CHARGE INCLUDED





BEVERAGE

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PIZZIUM

BIRRIUM

PIZZIUM'S
CRAFT BEER.

PIZZIUM'S CRAFT BEER IS AN
UNFILTERED AND UNPASTEURIZED
TOP-FERMENTED BLONDE.
MADE IN COLLABORATION WITH
BALABIÒTT BREWERY.

33 CL – €6,00

DRAFT BEER

MORETTI BAFFO ORO
28,5 CL €3,00 – 38,5 CL €5,00

MORETTI LA ROSSA
28,5 CL €3,50 – 38,5 CL €5,50

MORETTI LA BIANCA
28,5 CL €3,50 – 38,5 CL €5,50

SOFT DRINKS

STILL WATER (ACQUA PANNA)
50 CL €2,00 – 75 CL €3,00

SPARKLING WATER (SAN PELLEGRINO)
50 CL €2,00 – 75 CL €3,00

COCA COLA, COCA COLA ZERO, SPRITE,
FANTA, ESTATHÈ
33 CL €3,00

AMARO €3,00

CAFFÈ €1,50

COCKTAIL

MOSCOW MULE €7,00

BOMBAY TONIC €7,00

SPRITZ €6,00

NEGRONI RISERVA €7,00

ST. GERMAIN HUGO €7,00

PALOMA €7,00

FIERO TONIC €7,00

VINI BIANCHI

ROVEGLIA LUGANA WIGHEL DOC
BOTTLE €24,00

PINOT GRIGIO VAL D'ADIGE DOC
BOTTLE €25,00

CARRICO 68.8
BOTTLE €32,00

VIGNA DEL LAURO RIBOLLA GIALLA DOP
BOTTLE €26,00

VALLONE VERSANTE CHARDONNAY
GLASS €5,00 – BOTTLE €18,00

FALANGHINA DEL BENEVENTANO IGT
DE FALCO VINI

BOTTLE €21,00

VERMENTINO DI SARDEGNA DOC AUDARYA
BOTTLE €22,00

VINI ROSSI

TRATTURO MONTEPULCIANO D'ABRUZZO DOC
BOTTLE €22,00

LANGHE NEBBIOLO DOC
BOTTLE €25,00

FORNACELLE ZIZZOLO BOLGHERI DOC
BOTTLE €28,00

BUCCIANERA CHIANTI SUPERIORE
DOCG SASSOCUPO

BOTTLE €21,00

SPADAFORA DON PIETRO ROSSO IGP
BOTTLE €28,00

AUDARYA MONICA DI SARDEGNA DOC
BOTTLE €23,00

VALLONE VERSANTE NEGROAMARO
GLASS €5,00 – BOTTLE €18,00

VINI ROSÈ

A MANO PRIMITIVO ROSATO
BOTTLE €23,00

BOLLICINE

PROSECCO DOC TREVISO MILLESIMATO
EXTRADRY
BOTTLE €20,00

LE VEDUTE FRANCIACORTA
BRUT DOCG
BOTTLE €40,00