



PIZZAS

Tastily
Inclusive

MENU



WWW.LALBARISTORAZIONE.COM



Here the Impossible becomes Possible...



APERITIFS & COCKTAILS

Our aperitifs are served with a small board of house appetizers.

euros 9,00

Aperol or Campari Spritz **7,00**

Aperol, prosecco, soda, orange slice

Valdobbiadene's Prosecco DOCG **3,50**

Fruit Alcohol-free Cocktail **5,00**

Mix of fresh seasonal juices

APPETIZERS



House Platter (1, 7)

14,00

Homemade focaccia with a selection of cheeses and cold cuts, accompanied by honey and jams.

Fried dough and raw ham (1)

9,00

French fries (1)

4,00

Chickpea pancake

3,00



OUR PAIRINGS



Pizza and Craft Beer, a taste experience for curious palates!

SPRING: Bronte & 22/04 6%

The Perfect Match: The Bronte & 22/04 Pizza is a symphony of flavors and textures: the sweet and unmistakable flavor of Mortadella, the intense crunch of Bronte Pistachio Crumbs, and the fresh, tangy embrace of Lemon. Balancing it all is the softness of Fiordilatte and the freshness of ricotta. To enhance freshness, we chose the 22/04 craft beer, a skillfully balanced amber lager. Its citrus and spicy notes not only pair perfectly with the lemon flavour of the pizza, creating an aromatic bridge, but also offer a refreshing contrast. Its light effervescence delicately cleanses the palate, preparing it for the next bite.

20€

SUMMER: Vesuvio & Gnu Skull IPA 6,3%

A powerful and bold pairing: This pairing is designed for those who love bold flavors and strong aromas, where the intensity of the pizza is balanced by the aromatic complexity of the beer. Pizza Vesuvio brings an explosive charge of heat and flavor from the combination of Spianata and Peperoni. Gnu Skull IPA is the ideal beer to handle this fire. The intense bitterness typical of IPAs, combined with the light peppery notes of rye, not only resists the power of the spiciness, but creates an aromatic bridge, leaving a refreshing and spicy sensation.

20€

OUR PAIRINGS



Pizza and Craft Beer, a taste experience for curious palates!

AUTUMN: Pumpkin & Paddy's Red Ale Red 5,5%

Autumnal Affinity: This pairing is a true treat for the palate, a combination based on the synergy of sweet and rich flavors. The Pizza Zucca has a sweet core (pumpkin) and a savory edge (gorgonzola and guanciale). Paddy's Red Ale Rossa, with its sweet and rounded body, is the perfect companion. Its ripe fruit notes blend wonderfully with the sweetness of the pumpkin, while its full-bodied structure resists the sharpness of the gorgonzola and the saltiness of the guanciale, creating a harmonious and enveloping finishing.

20 €

WINTER: Halfmoon & Cisan Ale Blonde 4,5%

Strength and Structure: A rich, robust, and uncompromising pairing. A perfect accompaniment for those seeking bold flavor. The complex richness of the Mezzaluna pizza, with the strength of the spicy spianata in the calzone and the umami notes of porcini mushrooms and sausage, finds its ideal balance in the Cisan Ale Bionda. Its low alcohol content makes it characterized by subtle notes and a lightness that provides a complete yet agile experience.

20 €

SPECIAL PIZZAS



Throughout the week, our staff will be happy to offer you a selection of doughs made with selected flours.

Bronte (1, 7, 8)	13,00
fiordilatte, mortadella, chopped Bronte pistachios, Apulian ricotta, lemon zest	
Bufala Plus (1, 7)	13,00
tomato, buffalo mozzarella, prosciutto, arugula and cherry tomatoes	
Capricciosa revisited (1, 7)	13,00
San Marzano DOP tomatoes, fiordilatte, roasted ham, porcini mushrooms, rustic artichokes, and Taggiasca olives	
Friggitella (1, 7)	13,00
Fried pizza filled with ricotta, spicy spianata and rocket	
Vesuvio (1, 7)	13,00
pepper cream, spicy spianata, mozzarella, provola, fiordilatte, Taggiasca olives	
Pumpkin (1, 7)	13,00
fiordilatte, yellow pumpkin cream, gorgonzola, crispy bacon	
Bacon and egg (1, 3, 7)	13,00
mozzarella, eggs, parmesan, crispy bacon and pepper	
Halfmoon (1, 7)	13,00
(half pizza and half calzone pizza)	
inside: fiordilatte, ricotta, spicy spianata	
outside: San Marzano DOP tomato, fiordilatte, porcini mushrooms and sausage	

CLASSIC PIZZAS



Sausage and broccoli (1)	12,00
fiordilatte, Sausage and broccoli	
Speck and mascarpone (1, 7)	12,00
San Marzano DOP tomatoes, fiordilatte, speck, and mascarpone	
4 cheese (1, 7)	12,00
fiordilatte, gorgonzola, parmesan, provola	
Cooked ham and mushrooms (1, 7)	11,00
San Marzano DOP tomatoes, mozzarella, cooked ham, and porcini mushrooms	
Vegan (1)	10,00
Pumpkin, cherry tomatoes and olives	
Vegetarian (1, 7)	10,00
tomato, mozzarella, seasonal vegetables, aubergines, sautéed courgettes and cherry tomatoes	
Devil (1, 7)	9,50
San Marzano DOP tomatoes, fiordilatte, spicy salami	
Naples (1, 4, 7)	9,50
San Marzano DOP tomatoes, fiordilatte, capers, anchovies, and oregano	
Pisan (1, 4, 7)	9,50
San Marzano DOP tomatoes, capers, anchovies, and Parmesan cheese	
Wurstel (1, 7)	9,50
san marzano dop tomatoes, wurstel	
Margherita (1, 7)	8,00
San Marzano DOP tomatoes, fiordilatte cheese, and basil	
Baby (bunny-shaped margherita) (1, 7)	7,00
San Marzano DOP tomatoes, fiordilatte cheese, and basil	

OUR CALZONES

DIY Calzone (1) **12,00**

San Marzano DOP tomatoes, fiordilatte, + 3 flavors of your choice

Tasty calzone (1, 7) **11,00**

San Marzano DOP tomatoes, mozzarella, aubergines, spicy spianata

Classic calzone (1, 7) **9,50**

San Marzano DOP tomatoes, fiordilatte cheese, cooked ham

A SLICE

60 cm pizza on a peel for two people - by reservation for events, birthday parties, pizza tours

Special (1) **28,00**

Classic (1) **25,00**

THE QUEEN OF HEARTS

Heart-shaped margherita (1) **8,00**

San Marzano DOP tomatoes, fiordilatte, basil

Throughout the week, our staff will be happy to offer you a selection of doughs made with selected flours.

Please note that some products may vary depending on the season.

Lactose-free mozzarella is available upon request for a €2 supplement.



BAR ROOM



Our selection of Beers and Wines could not be missed

OUR BEERS

Craft Beers	7,00
Large draft beer, blonde or red	4,50
Small draft beer, blonde or red	3,50

CLASSIC BEERS

Tennent's	4,50
Heineken	4,00
Moretti	4,00

OUR WINES

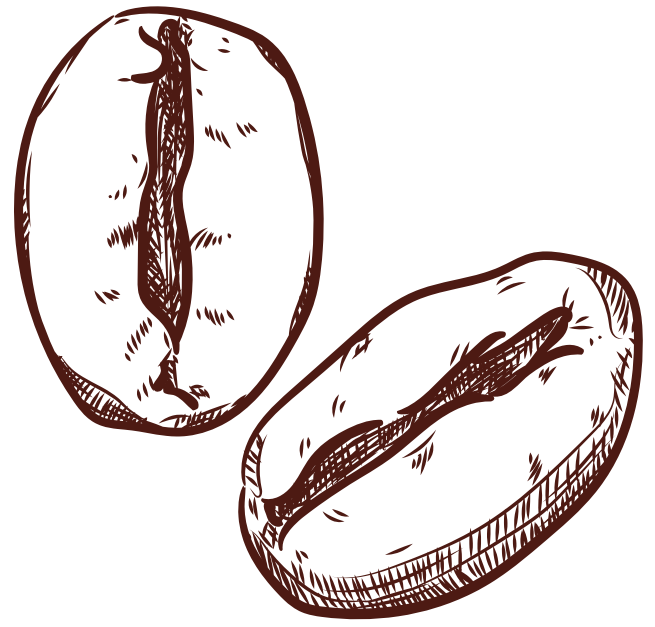
Glass of wine	4,00
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RED WINES

Scansano's Morellino	25,00
Tuscan red wine from Le Divine winery	22,00

WHITE WINES

Yellow Ribolla	18,00
Vermentino Pirovana Winery	18,00
Prosecco	16,00



DRINKS

Coca-Cola, Coca-Cola Zero. Fanta, Sprite, The Peach or Lemon	3,00
Still / Sparkling Water (50 cl / 1 Liter)	1,30 / 2,00

COFFEE

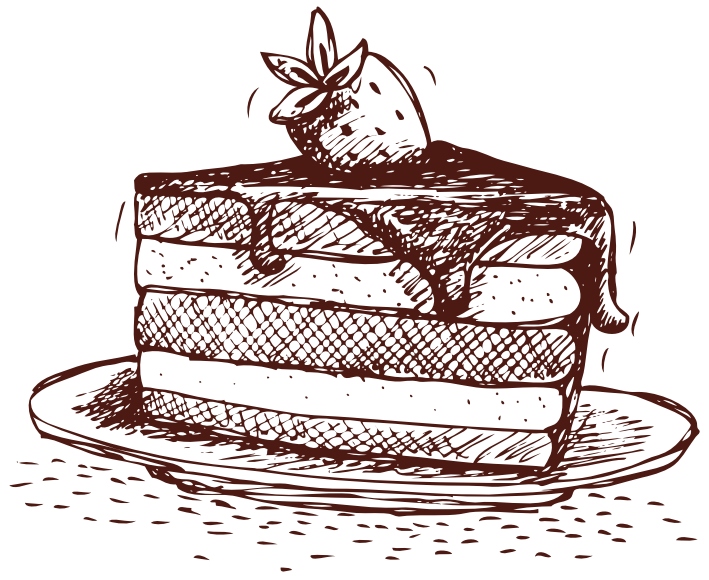
Espresso Coffee: The classic Italian espresso	1,30
Caffè Macchiato: Espresso with a cloud of milk	1,50
Decaffeinated Coffee:	
For those who love the taste without the caffeine	1,50
Corrected Coffee: For those who love strong flavours	1,80
Moroccan Coffee:	
For those who love the taste of chocolate	3,50

BITTERS, SPIRITS, AND DIGESTIVES

€4.00

Drinking isn't bad. It's drinking badly that isn't good.

DESSERT



**Every day a
new sweet surprise,**

**The sweetness of tradition
meets creativity,**

**Let yourself be won over by our
artisanal desserts,**

Ask the staff for current offers!

5,00

Reservations: 050.544211 / 340.3541897

LIST OF 14 FOOD ALLERGENS



GLUTEN - 1

(cereals, wheat, rye, barley, oats, spelt, kamut, including hybridized derivatives)



CRUSTACEANS AND DERIVATIVES - 2

(marine and freshwater: shrimp, prawns, crabs and similar)



EGGS - 3

(eggs and products containing them: mayonnaise, emulsifiers, egg pasta)



FISH AND DERIVATIVES - 4

(food products containing fish, even in small percentages)



PEANUTS AND DERIVATIVES - 5

(creams and dressings in which it is present even in small doses)



SOY AND DERIVATIVES - 6

(soy products such as soy milk, tofu, soy noodles and the like)



MILK AND DERIVATIVES - 7

(any product in which milk is used: yogurt, biscuits, cakes, ice cream and various creams)



NUTS AND DERIVATIVES - 8

(almonds, hazelnuts, walnuts, cashews, pecans, cashews, pistachios)



CELERY AND DERIVATIVES - 9

(both in pieces and in preparations for soups, sauces and vegetable concentrates)



MUSTARD AND DERIVATIVES - 10

(can be found in sauces and condiments, especially mustard)



SESAME SEEDS AND DERIVATIVES - 11

(whole seeds used for bread, flours that contain it in minimal percentages)



SULFUR DIOXIDE AND SULFITES - 12

(sulfur dioxide and sulfites in concentrations greater than 10 mg/kg or 10 mg/l expressed as SO₂ - used as preservatives, they can be found in: canned fish products, foods pickled, in oil, and in brine, in jams, vinegar, dried mushrooms, and in soft drinks and fruit juices)



LUPINE AND DERIVATIVES - 13

(present in vegan foods in the form of: roasts, salami, flours and similar)



MOLLUSCS AND DERIVATIVES - 14

(scallop, razor clam, scallop, mussel, oyster, limpet, clam, cockle, etc...)

CRAFT BEERS



LA
STECCIAIA

*You drink what you sow
La Stecciaia is the first certified
organic farm brewery in Italy, founded
on the Podere del Pereto farm in Riva
Isabella, which has been growing
grains organically since 1995.*



COCO'

Style: Blanche
Abv: 4.8% vol.
Aroma: Balanced with
spicy citrus notes
Size: 33 cl
Color: Yellow



GENTILROSSA

Style: DUBBEL
Abv: 7.2% vol.
Aroma: Sweet, rounded
with a mature note
Size: 33 cl
Color: Red



KO-META

Style: Blonde Ale
Abv: 4.6% ABV
Aroma: Balanced with
subtle fruity notes
Size: 33 cl
Color: Yellow



OUR CRAFT BEERS

6.00 €

CRAFT BEERS

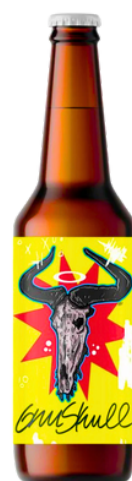


The recipes are primarily Anglo-American in inspiration, with some forays into the Belgian world. To date, there are several collaborative projects with other breweries and farms, such as Fattoria Le Prata di Gello (PISA), for the use of local organic Pilsner malt.



CISAN ALE

Style: BLANCHE
Abv: 4.5% ABV
Aroma: Golden British style, delicately drinkable
Size: 50 cl
Color: Yellow



GNU SKULL

Style: IPA
Abv: 6.5% ABV
Aroma: Bitter, tropical fruit flavor
Size: 50 cl
Color: Orange



22/04

Style: AMBER IPA
Abv: 6% ABV
Aroma: Typical American citrus scent
Size: 50 cl
Color: Light Orange



PADDY'S

Style: RED
Abv: 5.4% ABV
Aroma: Malty, with a light carbonation typical of the style
Size: 50 cl
Color: Red



OUR CRAFT BEERS 7.00 €