

Menu
Take away



**Pizza
Do.C.**
Da Donatello

Doughs of all types

Classic dough: flour type 0, extra virgin olive oil, brewer's yeast, water, salt.

Special dough: flour type 1, extra virgin olive oil, brewer's yeast, water, salt.

Special Flours (*According to availability): Kamut, Hemp, Cereals, Ancient Grains, Amaranth, Pumpkin, Spelled, Nettle, Spirulina Algae, Wholemeal, Burnt Wheat, Corn, Senatore Cappelli, Tritordeum, Turmeric, Venere Rice, Artemide Rice.

***N.B.: FOR ALTERNATIVE DOUGHS +2€**

To start

POLPETTE 6

HOMEMADE FRIED MEATBALLS WITH MIXED MINCED BEEF AND PORK, EGGS, CHEESE AND PARSLEY.

CROCCHETTE 6

FINGER FOOD OF POTATOES, PANCAKES, CHEESE, EGGS AND PARSLEY PREPARED BY US.

FRITTELLE 8

FRIED PIZZA DOUGH ENRICHED WITH STRIPS OF PARMA HAM, LOCAL ARTISAN STRACCIATELLA AND ROCKET.

CHIPS 6

THIN SHEETS OF CRISPY FRIED POTATOES PREPARED BY US.



CROCCHETTONE VEG 6

TRIO OF COMPLETELY VEGAN CROQUETTES
SERVED WITH ARTISANAL VEGAN MAYONNAISE

CROCCHETTONI 7.5

RICE CROQUETTES WITH WHITE CHIANTINA RAGÙ,
MOZZARELLA AND PROVOLA

DIPPERS 6

CRISPY SLICED POTATOES IN THEIR SKINS,
SERVED WITH BACONNAISE SAUCE

MOZZARELLINE FRITTE 6

OLIVE ASCOLANE 6

PATATINE FRITTE 5

POLPETTE DI MELANZANE 6



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Gourmet Pizza

PIZZA DO.C.

15

ARTISANAL FIOR DI LATTE, TRUFFLE CREAM, CAPOCOLLO FROM MARTINA FRANCA, ARTISANAL STRACCIATELLA, TRUFFLE FLAKES AND WALNUTS.

LA GENOVESE

12,5

ARTISANAL FIOR DI LATTE, WILD BOAR RAGÙ, PORCINI MUSHROOMS AND TRUFFLE FLAKES.

MARGHERITA SBAGLIATA

9.5

BUFFALO MOZZARELLA FROM CAMPANIA, PEELED TOMATO STRIPS AND BASIL CREAM WITH EXTRA VIRGIN OLIVE OIL.

FRA CAPO E COLLO

14

BASIL CREAM, ARTISANAL FIOR DI LATTE, SEMI-DRIED CHERRY TOMATOES, CAPOCOLLO FROM MARTINA FRANCA, MEDITERRANEAN VALERIAN AND ARTISANAL STRACCIATELLA

***N.B.: OGNI AGGIUNTA HA UNA VARIAZIONE DI PREZZO.**



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Classic Pizza

MARGHERITA

5.5

TOMATO PULP, ARTISANAL FIOR DI LATTE AND FRESH BASIL

FUMÉ

7.5

TOMATO PULP, ARTISANAL FIOR DI LATTE, SMOKED APULIAN SCAMORZA AND SPECK FROM TRENITNO ALTO ADIGE

STAGIONI

8

TOMATO PULP, ARTISANAL FIOR DI LATTE, ARTICHOKE IN OIL, OLIVES, CHAMPIGNON MUSHROOMS AND COOKED HAM

FORMAGGI

7.5

TOMATO PULP, ARTISANAL FIOR DI LATTE, EMMENTAL, GORGONZOLA AND GRANA PADANO FLAKES

ORTOLANA

8

TOMATO PULP, ARTISANAL FIOR DI LATTE, COURGETTES, AUBERGINES, PEPPERS AND CHAMPIGNON MUSHROOMS.

*(All ingredients are cut, put raw on the pizza and baked)

REGINA

8.5

TOMATO PULP, BUFFALO MOZZARELLA FROM CAMPANIA AND FRESH BASIL

SPECK PIÙ

8.5

TOMATO PULP, ARTISANAL FIOR DI LATTE, TRENITNO ALTO ADIGE SPECK, FRESH ROCKET AND GRANA PADANO FLAKES

CRUDO PIÙ

9

TOMATO PULP, ARTISANAL FIOR DI LATTE, PARMA HAM, FRESH ROCKET AND GRANA PADANO FLAKES

CALABRESE

9

TOMATO PULP, ARTISANAL FIOR DI LATTE, SPICY SALAMI, CALABRIAN 'NDUJA, PORCINI MUSHROOMS AND GRANA PADANO

CETARA 7.5

TOMATO PULP, ARTISANAL FIOR DI LATTE, RED ONION,
AND TUNA FILLETS.

NAPOLI 2.0 8

TOMATO PULP, ARTISANAL FIOR DI LATTE, CETARA
ANCHOVY FILLETS, CAPERS AND BLACK OLIVES.

MARINARA 4.5

TOMATO PULP, OREGANO AND GARLIC FLAVORED OIL.

CAPRICCIOSA 8

ARTISANAL FIOR DI LATTE, TOMATO PULP, ARTICHOKE IN OIL,
OLIVES, CHAMPIGNON MUSHROOMS AND SPICY SALAMI.

DIAVOLA 7

ARTISANAL FIOR DI LATTE, TOMATO PULP, AND STRIPS OF
SPICY VENTRICINA.

WÜRSTEL E PATATINE 8

ARTISANAL FIOR DI LATTE, TOMATO PULP, FRANKFURTERS
AND FRENCH FRIES.

***N.B.: EACH ADDITION HAS A PRICE CHANGE.**



Vegan Pizza

SCAROLA

9

VEGETABLE MOZZARELLA MADE FROM COCONUT MILK, ESCAROLE IN OIL, BLACK OLIVES AND YELLOW DATTERINO TOMATOES.

CILIEGINO

7

VEGETABLE MOZZARELLA MADE FROM COCONUT MILK, FRIED CHERRY TOMATO AND RAW COURGETTES.

FRIARIELLI

7.5

VEGETABLE MOZZARELLA MADE FROM COCONUT MILK, CREAM OF DRIED TOMATOES AND BROCCOLI.

CARCIOFINA

8

VEGETABLE MOZZARELLA MADE FROM COCONUT MILK, YELLOW TOMATO PULP AND ARTICHOKE IN OIL.

ORTAGGI

8

VEGETABLE MOZZARELLA MADE FROM COCONUT MILK, TOMATO PULP, COURGETTES, PEPPERS AND AUBERGINES, ALL RAW

*N.B.: EACH ADDITION HAS A PRICE CHANGE.

Piadina Style

ERACLITO

8.5

ARTISANAL FIOR DI LATTE, PISTACHIO MORTADELLA,
PISTACHIO CREAM AND PROVOLA

TREVICIANA

8

ARTISANAL FIOR DI LATTE, RADICCHIO, GORGONZOLA AND
SPECK FROM TRENTO ALTO ADIGE

MAURIZIO

7

ARTISANAL FIOR DI LATTE, CREAM, WALNUTS AND FLAKES OF
GRANA PADANO

CAMPANA

8

ARTISANAL FIOR DI LATTE, SAUSAGE AND BROCCOLI

MERIDIONALE

8.5

ARTISANAL FIOR DI LATTE, CALABRIAN
GORGONZOLA, DRIED TOMATOES AND SAUSAGE

'NDUJA
7.5

CAPRESE

PIADA BASE WITH ARTISANAL FIOR DI LATTE, CHERRY
TOMATOES, EXTRA VIRGIN OLIVE OIL

CRUDAIOLA

9

PIADA BASE WITH FIOR DI LATTE, PARMA HAM, CHERRY
TOMATOES, ROCKET AND GRANA PADANO FLAKES

***N.B.: EACH ADDITION HAS A PRICE CHANGE.**

Water & Drinks















NATURAL WATER "ORSINI" 50 CL	1.5
SPARKLING WATER "ORSINI" 50 CL	1.5
COCA COLA	2.5
COCA COLA ZERO	2.5
FANTA	2.5
SPRITE	2.5



FOOD ALLERGIES OR INTOLERANCES? ASK ABOUT OUR MENU

INFORMATION TO CUSTOMERS REGARDING THE PRESENCE IN FOOD OF INGREDIENTS OR PROCESSING AIDS CONSIDERED ALLERGENS OR THEIR DERIVATIVES WE INFORM OUR CUSTOMERS THAT THE FOODS AND DRINKS PREPARED AND ADMINISTERED MAY CONTAIN INGREDIENTS OR ADJUVANTS CONSIDERED ALLERGENS.

LIST OF ALLERGENIC INGREDIENTS USED IN THIS EXERCISE AND PRESENT IN ANNEX II OF EU REG. NO. 1169/2001 "SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES"

Allergen	Description
 Celery This includes celery stalks, leaves and seeds and celeriac. It is often found in celery salt, salads, some meat products, soups and stock cubes.	 Cereals Containing gluten This includes wheat (such as spelt and Khorasan wheat/Kamut), rye, barley and oats. It is often found in foods containing flour, such as some baking powders, batter, breadcrumbs, bread, cakes, couscous, meat products, pasta, pastry, sauces, soups and foods dusted with flour.
 Crustaceans This includes crabs, lobster, prawns and scampi. It is often found in shrimp paste used in Thai curries or salads.	 Eggs This is often found in cakes, some meat products, mayonnaise, mousse, pasta, quiche, sauces and foods brushed or glazed with egg.
 Fish This is often found in some fish sauces, pizzas, relishes, salad dressings, stock cubes and in Worcestershire sauce.	 Lupin This includes lupin seeds and flour, and can be found in some types of bread, pastries and pasta.
 Milk This is found in butter, cheese, cream, milk powders and yoghurt. It is often used in foods glazed with milk, powdered soups and sauces.	 Mollusc This includes mussels, land snails, squid and whelks. It is often found in oyster sauce or as an ingredient in fish stews.
 Mustard This includes liquid mustard, mustard powder and mustard seeds. It is often found in breads, curries, marinades, meat products, salad dressing, sauces and soups.	 Nuts This includes almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts. These can be found in breads, biscuits, crackers, desserts, ice cream, marzipan (almond paste), nut oils and sauces. Ground, crushed or flaked almonds are often used in Asian dishes such as curries or stir fries.
 Peanuts This can be found in biscuits, cakes, curries, desserts and sauces such as for satay. It is also found in groundnut oil and peanut flour.	 Sesame Seeds This can be found in bread, breadsticks, houmous, sesame oil and tahini (sesame paste).
 Soya This can be found in beancurd, edamame beans, miso paste, textured soya protein, soya flour or tofu. It is often used in some desserts, ice cream, meat products, sauces and vegetarian products.	 Sulphur Dioxide This is often used as a preservative in dried fruit, meat products, soft drinks and vegetables.

Beer



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Beer in the bottle



AUGUSTINER WEISS 6

Weizen style blonde, white, compact and persistent foam. It smells of cereals, honey, citrus fruits with a light herbaceous note.

The taste is full and balanced.

germany/weisse style/alc. vol. 5.4%/cl 50



FRANZISKANER 5

Lively, slightly bitter and cloudy, it is characterized by its particular refreshing flavour. Taste: Sparkling, bitter, acidic, fruity.

germany / weisse style/alc. vol. 5%/cl 50



GRAN RISERVA PURO MALTO 5

Delicate aroma with a prevalence of malt notes and fine notes of aromatic hops, notes of toasted cereals and spices.

Italy/stile premium lager/alc. vol. 5.2%/cl 50



GRAN RISERVA ROSSA 5

Ruby red color. Aroma of malt and caramel.

The palate is full-bodied.

italy/stile vienna/alc, vo. 5.2%/cl 50



ICHNUSA UNFILTERED 3.50

Unfiltered blonde beer, herbaceous scents and notes of yellow fruit and apricot. Slight bitter note in the finish.

italy/stile lager unfiltered / alc. vol. 5% / cl 33

Beer in the bottle



LUPULUS BLONDE 5.50

Hops aromatic, spicy and citrus. Slight presence of yeast that contributes to roundness. A bitterness pronounced on the palate.
belgian/stile abbey triple / alc. vol. 8.5%/cl 33



MENABREA 3

Beer double malt clear of low fermentation, type Strong Lager. Body: round. Bitter: moderate. Balance of taste: remarkable.
italia/stile premium lager/alc. vol. 4,8%/cl 33



NASTRO AZZURRO 3.50

Pilsner style with a gradation of 5.1%. The taste of hops is pleasantly bitter, with a citrus note.



NASTRO ZERO 3.50

Non-alcoholic beer. Dry and refreshing taste, with a delicate bitter note given by finely aromatic hops.



TENNENT'S 3.50

Scottish beer strong lager, light color and strong taste. Determined and with a high degree of pleasure, well balanced in its components, it evokes quality and prestige thanks to the brand's history and product characteristics.

Scottish/stile lager/alc. vol. 9,0%/cl. 33