

MENU

Our starters

TRADITIONAL BRUSCHETTA €5,00

Made with our pizza bread, garlic oil and fresh cherry tomatoes

PIZZA CHEF'S SCHIACCIATA €3,50

With olive oil, coarse salt and rosemary

CHICKEN NUGGETS €5,00

ASCOLANE OLIVES €5,00

POTATO CROQUETTES €5,00

BATTERED VEGETABLES €5,00

MIXED FRIED FOOD (QUATRIS) €9,00

Traditional Pizzas

MARINARA €5,00

Tomato sauce and garlic

MARGHERITA €7,00

Tomato sauce and mozzarella

PATATOSA €9,00

Tomato sauce, mozzarella and French fries

PROSCIUTTO E FUNGHI €9,00

Tomato sauce, mozzarella, baked ham and Montello mushrooms

DIAVOLA €8,00

Tomato sauce, mozzarella and pepperoni

CAPRICCIOSA €9,50

Tomato sauce, mozzarella, ham, mushrooms and artichokes

QUATTRO FORMAGGI €9,50

Tomato sauce, mozzarella, emmenthal, fontina, provola and gorgonzola cheese

QUATTRO STAGIONI €9,50

Tomato sauce, mozzarella, ham, mushrooms and artichokes

ROMANA €8,50

Tomato sauce, mozzarella and anchovies

SICILIANA €8,00

Tomato sauce, no mozzarella, olives and capers

VIENNESE €8,00

Tomato sauce, mozzarella and frankfurters

TONNO E CIPOLLA €9,50

Tomato sauce, mozzarella, tuna and onion

VERDURE €9,50

Tomato sauce, mozzarella, mushrooms, aubergines, peppers, artichokes and asparagus

VIGNOLA €10,00

Tomato sauce, mozzarella, frankfurters, pepperoni and aubergines

B.R.G. €11,00

Tomato sauce, mozzarella, bresaola, rocket and grana flakes

PARMIGIANA €9,50

Tomato sauce, mozzarella, aubergines and grana cheese

AMALFITANA €10,00

Tomato sauce, mozzarella, mushrooms, aubergines and pepperoni

Special Pizzas

IVONE €12,00

Tomato sauce, mozzarella, spinach, gorgonzola cheese and pepperoni

PAESANA €11,00

Tomato sauce, mozzarella, fried aubergines, burrata strips

ALPINA €12,00

Tomato sauce, mozzarella, sausage, grana cheese and wild mushrooms

BIRICCHINA €11,00

Tomato sauce, mozzarella, honey mushroom, brie cheese and rocket

COCCOLINA €10,00

Tomato sauce, mozzarella, cherry tomatoes, brie cheese and rocket

DELIZIA €11,00

Tomato sauce, mozzarella, honey mushroom and speck

INVERNO €12,00

Tomato sauce, mozzarella, wild mushrooms, walnuts and porchetta

MAIALINA €11,00

Tomato sauce, mozzarella, porcino mushrooms and porchetta

MEDITERRANEA €13,00

The pizza chef's speciality in Mediterranean flavours

O' SOLE MIO €12,00

Tomato sauce, mozzarella, stracciatella cheese, courgettes and sun-dried tomatoes

PESCATORA €17,00

Tomato sauce, mozzarella, octopus, shrimps, mussels, clams and king prawn (fresh fish)

GAMBERETTI €12,00

Tomato sauce, mozzarella and shrimps

PIZZICHINA €12,00

Tomato sauce, mozzarella, gorgonzola cheese, tuna and pepperoni

DUCK €13,00

Tomato sauce, mozzarella, goose breast and artichokes

RUSTICA €10,00

Tomato sauce, mozzarella, sausage and wild mushrooms

SALERNITANA €11,00

Mozzarella, sausage and friarielli (speciality from the Campania region)

SFIZIOSA €12,00

Tomato sauce, mozzarella, wild mushrooms, provola cheese, pepperoni and pancetta coppata (Italian flavoured bacon)

SORRENTINA €11,00

Tomato sauce, mozzarella, provola cheese, capers, black olives and sun-dried tomatoes

SPECIALITÀ €12,00

Tomato sauce, mozzarella, ham, mushrooms, aubergines, peppers, artichokes, frankfurters, pepperoni and asparagus

TAVERNA €12,00

Tomato sauce, mozzarella, capers, tuna and pancetta coppata (Italian flavoured bacon)

FRESCA €13,00

Tomato sauce, mozzarella, rocket, dry cured ham d.o.p. and buffalo stracciatella cheese

GIOIOSA €10,00

Tomato sauce, mozzarella, baked ham, mushrooms and cream

Calzone

CALZONE TRADIZIONALE €9,50

Mozzarella, ham and mushrooms

CALZONE ALLE VERDURE €9,50

Mozzarella and seasonal vegetables

CALZONE FARCITO €12,00

Mozzarella, gorgonzola cheese, tuna and pepperoni

CALZONE TOPOLINO €9,50

Four-cheese

CALZONE FRITTO €10,50

Tomato sauce and mozzarella

ARROTOLATA €12,00

Mozzarella, wild mushrooms, speck and grana cheese

White Pizzas

CASERECCIA €12,00

Mozzarella, grana cheese in cooking, fresh tomatoes, sausage and garlic oil

SOCA €12,00

Mozzarella, taleggio cheese, honey mushroom and speck

BIANCANEVE €12,00

Mozzarella, brie cheese, walnuts and porchetta

GHIOTTA €13,00

Mozzarella, porchetta Trevigiana, caramelised onions and provola cheese

CLAUDIO €13,00

Mozzarella, truffle cream, mushrooms and smoked bacon

Pizzas by the meter

½ METRE OF PIZZA MARGHERITA €16,00

½ METRE OF PIZZA WITH TRADITIONAL FLAVOURS (maximum 3 flavours) €26,00

½ METRE OF PIZZA WITH FLAVOURS OBTAINED (maximum 3 flavours) €30,00

EXTRA ADDITIONS: Depending on ingredients from 1,50 to 3,00 €

PIZZAS WITH MOZZARELLA DI BUFALA CAMPANA D.O.P. surcharge €2,50

PIZZAS WITH WHOLE-WHEAT DOUGH surcharge €2,00

EACH OF OUR PIZZAS CAN BE MADE WITH STUFFING INGREDIENTS UPON REQUEST with 55% surcharge

Cover charge €2,50

Our pizzas are made with top-quality ingredients and baked rigorously in a wood oven

SEAFOOD MENU

Our starters

LARGE BOILED SEAFOOD €22,00

GRILLED PRAWNS SPRINKLED WITH CHILLI PEPPER €10,00

MUSSELS AND CLAMS "ALLA VENEZIANA" OR "ALLA TARANTINA" €14,00

KING PRAWNS TAVERNA "DA IVONE" STYLE €12,00

(for 2 people)

King prawns (mazzancolle) on a bed of soft polenta and cream of sweet onions

SOFT POLENTA WITH SHRIMPS €11,00

(for 2 people)

WHIPPED CODFISH WITH POLENTA €10,00

SCALLOP WITH PROSECCO €10,00

RAW SCAMPI (slim, coral coloured lobster) €15,00

RAW PRAWNS FROM MARZARA DEL VALLO €15,00

APPETISER TASTING €50,00

First courses

SPAGHETTI WITH LOBSTER €25,00

SPAGHETTI WITH CLAMS €13,50

SPAGHETTI "ALLA SCOGLIERA" IN WHITE OR RED SAUCE €16,50

SPAGHETTI "ALLA BUSARA" €14,00

Main courses

GRILLED SEABASS €18,00

SEABASS "LUCIFER" STYLE €23,00
with slightly spicy con t tomatoes

GRILLED GILTHEAD BREAM €18,00

GRILLED KING PRAWNS €15,00

FRIED SQUIDS WITH POLENTA €16,00

MIXED FISH-FRY WITH POLENTA €18,00

MEAT MENU

Our starters

LARGE PLATTER TAVERN "DA IVONE" STYLE €18,00
(for 2 persons)

Cold cuts, grana Padano d.o.p., olives, ar chokes and sun-dried tomatoes

PLATTER OF DRY CURED HAM D.O.P. €12,00

POLENTA, MUSHROOMS IN TECIA AND SOPRESSA VENETA (Italian salami) €12,00

B.R.G. €12,00

Bresaola, rocket and grana cheese

First courses

PASTA WITH TOMATO SAUCE €8,00

PASTA ALLA SORRENTINA €8,50

with tomato and fresh mozzarella added at the end of cooking

PASTA ALL'ARRABBIATA €8,50

PASTA BOLOGNESE €10,00

Our carpaccio

BEEF CARPACCIO WITH BURRATINA CHEESE, DRIED TOMATOES AND BLACK OLIVES €15,00

BEEF CARPACCIO WITH ROCKET AND GRANA D.O.P. CHEESE €15,00

Main courses

GRILLED RIB-EYE STEAK €30,00

GRILLED SLICED BEEF STEAK €18,00

GRILLED BEEF TENDERLOIN €22,00

BEEF TENDERLOIN WITH PORCINI MUSHROOMS AND TRUFFLE OIL €26,00

HOMEMADE MILANESE-STYLE CUTLET €10,00

BOTTLED DRINKS

COCA-COLA €3,00

COCA-COLA ZERO €3,00

CHINOTTO €3,00

LEMON SODA €3,00

FANTA €3,00

SPRITE €3,00

PEACH TEA €3,50

LEMON TEA €3,50

MINERAL WATER (0.75 L BOTTLE) €2,50

DRAFT OR BOTTLED BEERS

LARGE LIGHT BEER €5,00

SMALL LIGHT BEER €3,50

LARGE RED BEER €6,00

SMALL RED BEER €4,00

FELSENKELLER LARGE €6,00

FELSENKELLER SMALL €4,00

LIGHT CERES BOTTLE 33CC €5,00

FRANZISKANER BOTTLE 50CC €6,00

BECKS 33CC €5,00

FORST 66CC €5,00

COFFEE

COFFEE €2,00

COFFEE MACCHIATO €2,00

SPIKED COFFEE €2,50

CAPPUCCINO €2,50

GINSENG COFFEE €2,00

BARLEY COFFEE €2,00

DECAFFEINATED COFFEE €2,00

SPECIAL COFFEE WITH AMARETTO DI SARONNO €3,50

LIST 14 FOOD ALLERGENS

- PEANUT AND PRODUCTS THEREOF: packaged snacks, creams, and condiments in which there is even in small doses.
- CRUSTACEANS: marine and freshwater: shrimps, prawns, lobsters, crabs and alike.
- NUTS: almonds, hazelnuts, cashews, pecan nuts, and pistachios.
- GLUTEN: cereals, wheat, rye, barley, oats, spelt, Kamut, including hybridised products thereof.
- MILK AND PRODUCTS THEREOF: every product in which milk is used: yoghurt, biscuits, cakes, ice cream and various creams.

- LUPIN BEAN: present in vegan foods in the form of roasts, sausages, buns and alike.
- MOLLUSK: queen scallop, razor clam, scallop, mussel, oyster, limpet, clam, tellina etc.
- MUSTARD: can be found in sauces and condiments, especially in mustard.
- FISH: food products in which fish is present, even in small percentages.
- CELERY: both in pieces and in preparations for soups, sauces and vegetable concentrates.
- SESAME: whole seeds used for bread, buns even if they contain it in a small percentage.
- SULPHUR DIOXIDE AND SULPHITES: foods in vinegar, oil and brine, jams, dried mushrooms, preserves.
- SOYA: products thereof as soya milk, tofu, soya spaghetti and alike.
- EGGS AND PRODUCTS THEREOF: eggs and foods containing them as mayonnaise, emulsifier, egg pasta.

Dear customer, if you have allergies or intolerances, please ask our staff for information about the ingredients in the food and drinks served in this restaurant before ordering the meal or drinks. We are prepared to assist you in the greatest way possible.