> **A dish is not judged only by its goodness but also by the story it tells us. And we've been telling stories with the same commitment since 1987**

The Pasotto Family

Visit the Sapori di Sale Website!

Look at ours online menu!

THE PLATES IN THE MENU ARE PREPARED WITH SALTS FLAVORED BY **SAPORI DI SALE**

OUR FOOD DOES NOT CONTAIN PRESERVATIVES, WE PURCHASE ONLY 6 PRODUCTS FROM THE CANNING FOOD INDUSTRY: TOMATOES OF ITALIAN ORIGIN, CAPERS, ANCHOVIES, ARTICHOKES, OLIVES, TUNA IN OIL, ITALIAN DAIRY MOZZARELLA, CHEESES AND CURED MEATS.

EVERYTHING ELSE IS DONE BY US

FOOD ALLERGIES OR INTOLERANCES? WE ARE HERE TO HELP YOU! WITH OUR MENU THE DINING STAFF AND CHEF STEFANO ARE AT YOUR DISPOSAL TO DISBILL ANY DOUBTS

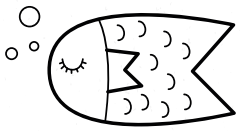
THE NUMBERS IN BRACKETS SHOW YOU EXACTLY OF ALL ALLERGENS ON EACH DISH, CONSULT THE LIST AT THE END OF THE MENU

*THE RAW MATERIALS CAN BE FRESH OR FROZEN DEPENDING ON THE SEASON. IN SOME PREPARATIONS, EXTRA VIRGIN OLIVE OIL, GARLIC, ONION AND PARSLEY, VARIOUS AROMAS ARE USED
ALL THE PASTA IS FRESH AND EGG-BASED

**FOR ALLERGY SUFFERERS AND INTOLERANTS, OUR PREMISES MAY BE CONTAMINATED

"ENJOY OUR ATMOSPHERE" ~ CHEF STEFANO

Children's menu



First Plate

01A Pennette al pomodoro (1, 3) — **€ 5,00**
Pasta sautéed in tomato sauce

02A Tortellini 2P (1, 3, 7, 9, 12) — **€ 7,00**
Meat tortellini with cream and ham

03A Pennette della Nonna (1, 3, 7, 9, 12) — **€ 5,00**
Pasta sautéed in meat sauce

Second Plate

04A Cotoletta e patatine (1, 2, 3) — **€ 7,70**
Baby chicken cutlet and french fries

05A Prosciutto e patatine (1, 2, 3) — **€ 5,70**
Cooked baby ham and french fries

06A Würstel e patatine (1, 2, 3) — **€ 5,70**
Baby pork sausage and french fries

08A Scottata e patatine (1, 2, 3) — **€ 7,00**
Grilled steak and french fries

09A Pollo e patatine (1, 2, 3) — **€ 6,70**
Grilled chicken breast and chips

10A Paillard di maiale bimbo (1, 2, 3) — **€ 5,70**
Pork paillard with chips



Pizzeria trattoria da Giorgio



Seafood appetizers

01 Gran Antipasto (1, 2, 3, 4, 7, 12, 14)
Seafood salad, prawns in pink sauce, smoked tuna, smoked salmon, smoked swordfish carpaccio.

Served later: Crostini of smoked swordfish and tuna tartare, crispy polenta with sea bass in sauce, shrimp shell with parmesan flakes and balsamic vinegar glaze on a bed of fresh rocket

GRANDE € 39,50
BABY € 24,00
MINI € 17,70

02 Antipasto Fumé (1, 2, 3, 4, 7, 12, 14)
Swordfish carpaccio, smoked salmon and tuna, handcrafted by the chef with cold smoking with natural flavors and beech and cherry wood,
vegetable salad accompanied by marinated and smoked ricotta handcrafted by the chef with cold smoking and blueberry compote

GRANDE € 18,50
BABY € 14,20

03 Tela dello Chef (1, 2, 3, 4, 7, 12, 14)
Salmon carpaccio, swordfish carpaccio, tuna carpaccio all cold smoked. Scallops wrapped in 18-month Parma raw ham, parmesan cream soup, oven-seared bacon prawns on pumpkin cream soup

GRANDE € 19,20
BABY € 16,20

04 Insalata di mare (2, 14)
mussels, octopus, prawns, cuttlefish

€ 17,70

05 Gamberetti in salsa rosa (2, 3, 12)

€ 10,20

07 Pepata di cozze (14)
mussels marinara (presence of garlic) with croutons

€ 14,20

04.1 Insalata di mare e gamberetti in salsa rosa (1, 2, 3, 12, 14, *)
mussels, octopus, prawns, cuttlefish and prawns in pink sauce

€ 17,70

09 Capesante gratinate (1, 7, 12, 14, *)
5 pieces

€ 13,20



Starters and main courses

10 Crudo e burrata (7, 12) **€ 15,70**

11 Crudo e bufala (7, 12) **€ 15,70**

12 Antipasto della casa (7, 12) **GRANDE € 17,20**
18 month Parma ham, vegetable salad and Grana Padano Dop **BABY € 11,70**

13 Antipasto dello chef (1, 7, 12) **GRANDE € 12,70**
Smoked Parma ham 18 months, smoked marinated ricotta with blueberry compote and vegetable salad and croutons **BABY € 9,70**

14 Antipasto del casale (7, 12) **GRANDE € 17,20**
18 month old Parma ham, buffalo mozzarella from Campania, peasant style artichokes **BABY € 11,70**

15 Affettato misto **€ 12,20**
Parma ham aged 18 months, Alto Adige speck, bacon, Punta d'Anca IGP bresaola, raw Parma smoked for 18 months

16 Affettato di crudo di Parma 18 mesi **€ 12,20**

17 Bresaola rucola e grana **€ 11,20**

19 Crudo e melone (2, 14) **GRANDE € 16,20**
Parma ham 18 months and melon (in season) **BABY € 10,70**

20 Caprese (7) **€ 10,00**
Buffalo mozzarella from Campania, sliced tomatoes and oregano

22 Carcio alla contadina (12) **€ 5,20**

23 Verdure golose alla contadina (7) **GRANDE € 8,00**
grilled courgettes and aubergines with scamorza or brié **BABY € 6,00**

Pizzeria trattoria da Giorgio



Fish first courses

25 Paccheri regina (1, 2, 3, 7, 12) **€ 16,30**
Tomatoes, Argentinian prawn tail and burrata

26 Tagliatella terra mare (1, 2, 3, 7, 12) **€ 12,20**
Homemade egg tagliatelle sautéed with prawns and crunchy courgettes

28 Spagheti allo scoglio (1, 2, 3, 4, 7, 12, 14) **€ 17,60**
Spaghetti alla guitar sautéed with a mix of mussels, clams, prawns, cherry tomatoes, cuttlefish and octopus

30 Spaghetti Capesante e asparagi (1, 3, 7, 12, 14) **€ 14,20**
Spaghetti alla guitar sautéed with scallops and asparagus cream

31 Maccheroncini estate (1, 2, 3, 7, 12) **€ 10,60**
Homemade egg macaroni sautéed with shrimp, cherry tomatoes, flavored with fresh rocket

32 Maccheroncini al salmone (1, 3, 7, 12) **€ 10,80**
Homemade egg macaroni sautéed with smoked salmon and cream

33 Gnocchetti al granchio (1, 3, 4, 7, 12) **€ 11,80**
Pan-fried dumplings with crab meat cream and cream

36 Orecchiette genova (1, 2, 3, 7, 12, 14) **€ 10,60**
Orecchiette with Genoese pesto and sautéed prawns



Second courses of fish

42 Gamberoni al bacon (1, 2, 3, 7) **€ 20,80**
Baked prawns wrapped in bacon with a side dish of sautéed courgette potatoes and gratin tomato

44 Gamberoni alla griglia (1, 2, 3, 7) **€ 20,80**
5 grilled prawns with a side of potatoes, sautéed courgettes and gratin tomatoes

45 Branzino alla griglia (1, 3, 4, 7) **€ 20,80**
Grilled sea bass already boned, approximately 500/600 g, with crunchy vegetables and the chef's potato case

46 Branzino primavera (1, 3, 4, 7) **€ 21,50**
Baked sea bass with spring vegetables and a side dish of sautéed potatoes and courgettes and gratin tomato

47 Branzino tartufato (1, 3, 4, 7) **€ 21,50**
Baked sea bass with truffle cream and Parma ham with a side dish of sautéed potatoes and courgettes and au gratin tomatoes

48 Branzino gratinato (1, 3, 4, 7) **€ 21,50**
Sea bass au gratin with cherry tomatoes and olives with a side dish of potatoes and sautéed courgettes

49 Spiedini calamari e gamberi (1, 2, 3, 7, 14) **€ 17,50**
Grilled calamari and prawns skewers with crunchy vegetables and chef's potato cup

50 Tagliata di tonno (1, 3, 4, 7) **€ 17,80**
Sliced tuna fillet on a bed of fresh rocket and cherry tomatoes sautéed in basil with crunchy vegetables and the chef's potato case

51 Fritto misto (1, 2, 3, 4) **€ 17,80**
Fried calamari and prawns **BABY € 15,80**



First courses of meat

54 Truffled t gliatelle (1, 3, 7, 12) **€ 12,20**
Homemade egg tagliatelle sautéed with speck, mixed mushrooms and truffle cream

55 Forest tagliatelle (1, 3, 7, 12) **€ 10,90**
Homemade tagliatelle sautéed with mixed porcini mushrooms, chanterelles, honey mushrooms

56 Tagliatelle with meat sauce (1, 3, 7, 9, 12) **€ 9,30**
Homemade tagliatelle sautéed with homemade meat sauce

58 Spaghetti carbonara (1, 3, 7, 12) **€ 9,80**
Homemade egg spaghetti sautéed with smoked bacon, egg, a spoonful of cream and parmesan cheese

59 Tortellini con la panna e crema tartufata (1, 3, 7, 12) **€ 12,30**
Meat-filled tortellini sautéed with cream and truffle cream

60 Radicchio ravioli with gorgonzola cream and pears (1, 3, 7, 12) **€ 11,70**
Ravioli filled with radicchio sautéed with gorgonzola cream and pears

61 Pumpkin tortelli with butter and sage (1, 3, 7, 8, 10) **€ 10,80**
Tortelli stuffed with pumpkin sautéed with butter and sage

62 Meat tortellini with cream (1, 3, 7, 9, 12) **€ 10,80**
Tortellini filled with meat sautéed with cream

63 Tortellini with meat, butter and sage (1, 3, 7, 9, 12) **€ 10,30**
Tortellini filled with meat sautéed with butter and sage

64 Gorgonzola and walnut macaroni (1, 3, 7, 12) **€ 10,30**
Homemade egg macaroni sautéed in gorgonzola cream with walnuts and rocket

65 Macaroni delight (1, 3, 7, 12) **€ 10,80**
Homemade egg macaroni sautéed with speck, asparagus cream and brie

66 Rustic maccheroncini (1, 3, 7, 12) **€ 10,60**
Homemade egg macaroni sautéed with pistachio cream, bacon and honey

67 Macaroni with tomato (1, 3, 7, 12) **€ 7,80**
Homemade egg macaroni sautéed with homemade tomato sauce

68 Orecchiette with artichokes (1, 3, 7, 12) **€ 10,30**
Orecchiette sautéed with artichoke cream, bacon and scamorza

69 Gnocchetti tirolesi (1, 3, 7, 12) **€ 10,30**
Homemade spaetzle-style gnocchetti sautéed with speck and cream

69 Gnocchetti gorgonzola e crema tartufata (1, 7, 12) **€ 11,80**
Potato gnocchi sautéed with gorgonzola cream and truffle cream



Main courses of meat

73 Filetto di scottona alla griglia (1, 7)
Grilled beef fillet with crunchy vegetables and chef's potato case
€ 25,70

74 Filetto di scottona al pepe (1, 7, 10, 12)
Grilled beef fillet with green pepper, crunchy vegetables and chef's potato cup
€ 26,70

75 Filetto di scottona misto bosco (1, 7, 12)
Beef fillet with mixed mushrooms with crunchy vegetables and chef's potato case
€ 26,70

76 Filetto di scottona gorgonzola e tartufo (1, 7, 12)
Beef fillet on gorgonzola cream and truffle cream with crunchy vegetables and the chef's potato case
€ 26,70

77 Filetto di scottona pere e gorgonzola (1, 7, 12)
Beef fillet in gorgonzola and pear cream with crunchy vegetables and chef's potato case
€ 26,70

78 Filetto di scottona in agrodolce (1, 7, 12)
Grilled beef fillet and then covered with parmesan flakes and balsamic vinegar glaze with crunchy vegetables and the chef's potato case
€ 26,70

79 Filetto di scottona (speck and blueberries) (1, 7)
Baked beef fillet wrapped in crispy speck and blueberry compote (single cooking) with crunchy vegetables and chef's potato case
€ 26,70

80 Tagliata di scottona (1, 7)
Grilled sliced beef with crunchy vegetables and the chef's potato case
€ 19,70

81 Tagliata di scottona radicchio e champignon (1, 7)
Grilled sliced beef on a bed of raw radicchio and sautéed champignons with crunchy vegetables and the chef's potato case
€ 21,20

82 Tagliata di scottona rucola e grana (1, 7)
Grilled sliced beef on a bed of fresh rocket and parmesan flakes with crunchy vegetables and the chef's potato case
€ 21,20

83 Costata di scottona alla griglia (1, 7)
Grilled Scottona beef rib obtained from the 5 ribs (about 500/600 g) with crunchy vegetables and the chef's potato case
€ 24,90



Rustic menu

104 Gran grigliata (1, 3) **€ 19,50**
Chicken leg, long steaks, ribs, seared beef and pork paillard

105 Scottata alla griglia (1, 3) **€ 13,00**
Grilled seared beef

106 Scottata rucole e grana (1, 3) **€ 14,80**
Seared beef, rocket and parmesan

107 Roastbeef **€ 12,50**
Roast beef cooked at low temperature

108 Tonnato (3, 4, 12) **€ 10,50**
Pork loin cooked at low temperature with tuna sauce

109 Polletto alla griglia (1, 3) **€ 12,30**
Half a grilled chicken

110 Petto di pollo alla griglia (1, 3) **€ 10,00**

111 Cotoletta alla milanese (1, 2, 3) **€ 11,00**
Breaded and fried chicken cutlet

112 Luganeghe alla griglia (1, 3) **€ 10,00**
Grilled Luganega

113 Costine ribs alla griglia (1, 3) **€ 15,30**
Grilled pork ribs

114 Paillard di maiale alla griglia (1, 3) **€ 9,50**
Grilled pork paillard

115 Paillard di maiale ai funghi (1, 7, 12) **€ 10,50**

116 Scaloppine ai carciofi (1, 7, 12) **€ 10,50**
Pork escalopes with artichokes

116 Scaloppine Gorgonzola e crema tartufata (1, 7, 12) **€ 12,00**
Pork escalopes with gorgonzola and truffle cream

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Side Dishes

86 Contorno dello chef (recommended for two people) (1, 3, 7) — **€ 12,00**
Seven types of different baked vegetables

87 Patate al forno (1, 2, 3) — **€ 5,00**

88 Patatine fritte (1, 2, 3) — **€ 5,00**

89 Verdure pastellate (1, 2, 3) — **€ 5,00**

90 Verdure lessate (of the day) (1, 3) — **€ 5,00**

91 Verdure grigliate (courgettes and fresh aubergines) — **€ 5,00**

92 Insalata mista — **€ 4,00**
(green salad, carrots and tomato)



Our cheeses

95 Grana Padano DOP (20/22 months) (7) — **€ 5,00**
Served with mustard, honey and compotes

96 Monte Veronese (7) — **€ 3,50**

97 Brié (7) — **€ 3,50**

98 Gorgonzola dolce DOP (7) — **€ 3,50**

99 Mozzarella di bufala campana (7) — **€ 3,50**

100 Fantasia di formaggi (7, 10, 12) — **€ 15,00**
Grana padano, brié, emmental, gorgonzola, mustard, lightly smoked marinated ricotta with blueberry compote



Our salads

120 Mediterranea (7) **€ 9,90**
Green salad, tomatoes, buffalo mozzarella from Campania, black olives

121 Sfiziosa (2) **€ 11,20**
green salad, carrots, courgettes, shrimp, crab meat (surimi), fresh rocket

122 Del Pastore (7) **€ 9,90**
Insalata verde, radicchio rosso, patate al forno, scamorza e speck

123 Capricciosa (4) **€ 9,90**
Green salad, tuna, onions, tomatoes and capers

124 Chicken (4) **€ 12,00**
Green salad, tomatoes, carrots, sliced grilled chicken breast

You can also add

127 Crab meat (surimi) (1, 2) **€ 2,30**

128 Shrimps (2) **€ 2,80**

129 Speck, tonno **€ 2,00**

130 Mozzarella di bufala Campana (7) **€ 3,50**

131 Other additions **€ 2,00**



Signature pizza

THE SELECTION OF PIZZAS PRESENTED HERE IS THE RESULT OF RESEARCH AND COLLABORATION WITH THREE GREAT INTERNATIONAL CHEFS:
GRAGORY NALON, UGO PRADELLA AND DENIS CROCE.
IT IS NOT POSSIBLE TO MAKE ANY VARIATIONS ON THESE PIZZAS IN ORDER TO PRESERVE THEIR NATURE AND THE TASTE RESEARCH THAT HAS BEEN DONE.

01 Nettuno (1 , 7, 14) — **€ 18,50**
Mozzarella, cream of asparagus, scallops and at the end of cooking raw Parma cheese aged 18/20 months

02 Tonno affumicato (1 , 4 , 7) — **€ 17,20**
Mozzarella, sliced tomato, basil, Taggiasca olives and at the end of cooking smoked tuna carpaccio prepared by hand by the chef with cold smoking with natural flavors and beech and cherry wood.

03 Mari e monti (1, 4, 7) — **€ 17,80**
Mozzarella, sliced tomato, sautéed courgettes, smoked ricotta and at the end of cooking smoked swordfish carpaccio prepared by hand by the chef with cold smoking with natural flavors and beech and cherry wood

04 Graziosa (1 , 4 , 7) — **€ 16,80**
Mozzarella, mascarpone and at the end of cooking smoked salmon prepared by hand by the chef with cold smoking with natural flavors and beech and cherry wood

06 Ugo (1, 7) — **€ 14,30**
Mozzarella, zucchine trifolate, pomodoro a fette, ricotta affumicata preparato artigianalmente dallo chef con affumicatura a freddo con aromi naturali e legno di faggio e ciliegio, a fine cottura fettine di Lardo.

07 Yoghi (1 , 7 , 12) — **€ 11,30**
Mozzarella, radicchio cream, bacon and honey

08 Mirtilla (1 , 7 , 12) — **€ 12,60**
Mozzarella, smoked ricotta handcrafted by the chef with cold smoking with natural flavors and beech and cherry wood and at the end of cooking blueberry and speck compote

New proposals on pizza

OUR MISSION IS TO ALWAYS OFFER YOU NEW AND REFINED COMBINATIONS

14 Valtellina (1, 7) — **€ 18,30**
Tomato, mozzarella, porcini mushrooms and at the end of cooking bresaola and flaked parmesan

15 Regina (1, 7) — **€ 16,50**
Mozzarella, datterini tomatoes and, at the end of cooking, burrata and 18-month raw Parma ham

16 Rubino (1, 7) — **€ 18,00**
Mozzarella, datterini tomatoes, Argentinian prawn tail and burrata

17 Genovese (1, 2, 7) — **€ 12,90**
Mozzarella, sliced tomato, shrimp and Genoese pesto

19 Halloween (1, 7) — **€ 11,70**
Mozzarella, pumpkin cream and sausage

20 Inglesina (1, 7, 12) — **€ 16,50**
Mozzarella, roast beef, fresh rocket, parmesan flakes and balsamic vinegar glaze

21 Leggerina (1, 7) — **€ 12,20**
Mozzarella, smoked ricotta, peppers and sausage

22 Delizia (1, 7) — **€ 13,30**
Mozzarella and mascarpone and at the end of cooking Parma ham aged 18/20 months

24 Pere e gorgonzola (1 ,7) — **€ 11,30**
Mozzarella, pears and DOP gorgonzola

25 Tartufata (1, 7) — **€ 12,10**
Mozzarella, truffle cream and DOP gorgonzola

26 Olandese (1, 7) — **€ 12,00**
Mozzarella, sautéed courgettes, sliced tomatoes, graten and brié

27 Fresca (1, 7) — **€ 11,00**
Mozzarella and at the end of cooking carrots, julienne salad and sliced fresh tomato



Our traditional pizzas

31 Praga
Tomato, mozzarella and cooked Prague ham at the end of cooking **€ 10,50**

34 Messicana (1, 7)
Tomato, mozzarella, sautéed champignon mushrooms, frankfurters, DOP gorgonzola, spicy salami and roll bacon at the end of cooking **€ 13,20**

35 Buongustaio (1, 7)
Tomato, mozzarella, DOP gorgonzola, Parma ham (18/20 months) **€ 13,60**

36 Buongustaio allo speck (1, 7)
Tomato, mozzarella, DOP gorgonzola; speck from Alto Adige **€ 12,90**

37 Grana e speck (1, 7)
Tomato, mozzarella, cooked Grana Padano and Alto Adige speck. **€ 12,90**

39 Imperiale (1, 7)
Tomato mozzarella, sautéed porcini mushrooms, cream and Prague ham at the end of cooking **€ 14,20**

40 Fantasia (1, 7)
Tomato, mozzarella, peppers, smoked bacon and parmesan **€ 11,70**

42 Trentina (1, 7)
Tomato, mozzarella, baked potatoes, Philadelphia cheese and Alto Adige speck **€ 13,50**

43 Gigia (1, 7)
Tomato, mozzarella, emmenthal, grana padano, DOP gorgonzola, peppers, oregano and Alto Adige speck at the end of cooking **€ 13,90**

44 Delicata (1, 7)
Tomato, mozzarella, briè and bresaola Punta d'Anca PGI **€ 13,30**

45 Tirolese (1, 7)
Tomato, mozzarella, Grana Padano, frankfurters, Alto Adige speck **€ 13,50**

46 Inferno (1, 4, 7)
Tomato, mozzarella, peppers, anchovies, olives, capers and spicy salami **€ 11,70**



Our traditional pizzas

50 Vegetariana (1, 7) — **€ 12,00**
Tomato, mozzarella, asparagus, grilled aubergines, spinach, red radicchio

51 Fornaia (1, 7) — **€ 10,80**
Tomato, mozzarella, baked potatoes, a little onion and Grana Padano

52 Primavera (1, 7) — **€ 11,80**
Tomato, mozzarella, sliced tomatoes and fresh rocket

53 Stracchino e rucola (1, 7) — **€ 11,00**
Tomato, mozzarella, stracchino and fresh rocket

54 Bufala (1, 7) — **€ 10,20**
Tomato and buffalo mozzarella from Campania

55 Partenopea (1, 7) — **€ 11,20**
Tomato, mozzarella, grilled aubergines and Grana Padano

56 Zucchine e Grana (1, 7) — **€ 11,20**
Tomato, mozzarella, courgettes and Grana Padano

57 Spinaci e grana (1, 7) — **€ 10,70**
Tomato, mozzarella, spinach and Grana Padano

59 Funghi porcini (1, 7) — **€ 11,30**
Tomato, mozzarella and sautéed porcini mushrooms

60 Radicchio rosso ed emmenthal (2, 14) — **€ 10,80**
Red radicchio tomato, mozzarella and Emmental

61 Radicchio rosso e grana — **€ 10,80**
Tomato, mozzarella, red radicchio and Grana Padano

62 Radicchio rosso e gorgonzola (1, 7) — **€ 10,80**
Tomato, mozzarella, red radicchio and DOP gorgonzola

63 Dorata (1, 7) — **€ 11,50**
Tomato, mozzarella, stracchino and grated courgettes

65 Margherita con Crudo di Parma (1, 7) — **€ 12,00**
Tomato, mozzarella and at the end of cooking raw Parma

66 Mantovana (1, 7) — **€ 11,20**
Tomato, mozzarella, sweet sausage and Grana Padano

pizzeria trattoria da Giorgio



Our classic pizzas

68 Stria (1, 7) — **€ 2,80**
Pizza dough with garlic

69 Marinara (1, 7) — **€ 6,50**
Tomato, garlic and basil

70 Margherita (1, 7) — **€ 7,20**
Tomato and mozzarella

71 Romana (1, 4, 7) — **€ 9,50**
Tomato, mozzarella, anchovy fillets and oregano

72 Napoli (1, 4, 7) — **€ 9,80**
Tomato, mozzarella, anchovy fillets, capers and oregano

73 Prosciutto e funghi (1, 7) — **€ 10,70**
Tomato, mozzarella, cooked ham and sautéed champignon mushrooms

74 La quattro stagioni (1, 7, 12) — **€ 11,80**
Tomato, mozzarella, sautéed champignon mushrooms, artichokes and cooked ham

75 La capricciosa (1, 7, 12) — **€ 12,40**
Tomato, mozzarella, cooked ham, sautéed champignon mushrooms, artichokes, black olives, capers and spicy salami

76 Pizza della casa (1, 7, 12) — **€ 13,80**
Tomato, mozzarella, cooked ham, sautéed champignon mushrooms, artichokes, black olives, capers, frankfurters, spicy sauce and smoked bacon

77 Tonno (1, 4, 7) — **€ 9,80**
Tomato, mozzarella and tuna

78 Funghi (1, 7) — **€ 9,50**
Tomato, mozzarella and sautéed champignon mushrooms

79 Quattro formaggi (1, 7) — **€ 12,40**
Tomato, mozzarella, grana padano, emmental and gorgonzola DOP

80 Prosciutto (1, 7) — **€ 9,50**
Tomato, mozzarella, cooked ham

81 Salamino piccante (1, 7) — **€ 9,50**
Tomato, mozzarella and spicy salami

82 Wiennese (1, 7) — **€ 9,50**
Tomato, mozzarella and frankfurters

83 Tonno e cipolla (1, 4, 7) — **€ 11,20**
Tomato, mozzarella and tuna with onion

Con base pomodoro e mozzarella con un ingrediente — **€ 9,00**
(brié, zucchine, spinaci, philadelphia, asparagi, melanzane, peperoni, cipolla, stracchino, rucola, radicchio, salsicce dolci e grana)

Pizzeria trattoria da Giorgio



Our pizzas with a seafood flavour

85 Frutti di mare (1, 4, 7) — **€ 15,50**
Tomato, mozzarella and seafood (octopus, cuttlefish, mussels and surimi)

86 Polpa di granchio (1, 2, 7) — **€ 10,70**
Tomato, mozzarella and crab meat (surimi)

87 Gamberetti (1, 2, 7) — **€ 11,50**
Tomato, mozzarella and shrimp

88 Gamberetti e polpa di granchio (1, 2, 7) — **€ 13,60**
Tomato, mozzarella, shrimp and crab meat

89 Cocktail di gamberi (1, 2, 3, 12) — **€ 12,70**
Tomato and at the end of cooking julienne salad, prawns and pink sauce

And if that's not enough for you

BABY PIZZA minus 10% of the price list

Additions

+ € 5,00
Smoked salmon, smoked swordfish, smoked tuna, peasant-style artichokes

+ € 4,50
Raw Parma ham 18/20 months, Bresaola Punta d·Anca PGI, shrimps (2)

+ € 3,50
Sautéed porcini mushrooms, buffalo mozzarella and burrata (7), Speck Alto Adige (7)

+ € 2,50
Rolled bacon, cooked Prague ham

+ € 2,00
Any other additions such as mushrooms, peasant-style artichokes etc

+ € 1,00
Lactose-free mozzarella (in place of normal mozzarella)

COVER CHARGE € 2,20

Fresh seasonal ingredients may be supplemented with greenhouse produce according to market availability. For any products not listed, please enquire about pricing in advance.

Wine on tap & soft drinks

Wine on tap

	1 Litro	½ Litro	¼ Litro
Bianco Fermo White table wine from the Gambellara winery 10.5°	€ 9,60	€ 4,80	€ 2,40
Rosso Fermo Red table wine from the Gambellara winery 10.5°	€ 9,60	€ 4,80	€ 2,40
Bianco frizzante Glera semi-sparkling, Foscaro winery 10.5°	€ 11,60	€ 5,80	€ 2,90
Rosé frizzante Rabosello, Serena winery 10.5°	€ 11,60	€ 5,80	€ 2,90

Drinks on tap

	0,3 Litro	½ Litro	¼ Litro
Pepsi Cola	€ 2,80	€ 4,20	€ 8,40
Aranciata	€ 2,80	€ 4,20	€ 8,40

Soft drinks

Canned drinks da 0,33l	€ 2,70
Bottle of water da 0,75l	€ 2,70

Our beers

Draft beers

Paulaner Original STYLE: HELL GRADE: 4.9% COLOR: BLONDE
German beer that has a bright gold color and is particularly shiny. In the glass it is crowned with an opalescent foam, it is a decidedly drinkable beer, delicate and finely malted. A light sweet note and a slight hint of hops complete its character. Here is the typically Bavarian joie de vivre!

0.20 LT € 3,00
0.40 LT € 5,00
1 LT € 10,00

Paulaner Marzen STYLE: MARZEN DEGREE: 5.8% COLOR: AMBER
Special German red beer characterized by a pleasant contrast between the sweetness of the caramel malt and the bitterness of the hops; toasted, spicy and peaty notes are perceptible

0.20 LT € 3,30
0.40 LT € 5,60
1 LT € 11,00

Radler (Sprite, Lemonsoda)

0,40 LT € 4,80

Bottled beers

Paulaner Hefe Weisse STYLE: WEIZEN DEGREE: 5.5% COLOR: BLONDE
Natural cloudy German wheat beer with a golden color and a delicate yeast flavor, top fermented. The hints of ripe fruit such as banana and a light spiciness of cloves are evident.

0.50 LT € 5,00

Hacker-pshorr kellerbier STYLE: KELLER GRADE: 5.5% COLOR: BLONDE
It is an unfiltered, golden-coloured German specialty, produced according to the ancient tradition according to which the beer was slowly matured in the cellars (Keller). The scent recalls the aroma of freshly baked bread and the taste is soft, velvety which fully satisfies and accompanies meals perfectly.

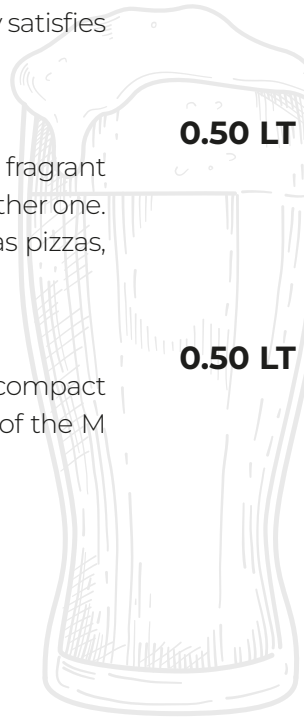
0.50 LT € 5,00

Hacker-pshorr gold STYLE: EXPORT GRADE: 5.5% COLOR: BLONDE
This German beer has a deep yellow color, an important malt aroma and a fragrant malty taste that ends in a slightly hoppy finish that encourages you to drink another one. Excellent beer both as an aperitif and accompanied with typical dishes such as pizzas, grilled meats or meats in general.

0.50 LT € 5,00

Augustiner Helles STYLE: HELL GRADE: 5.2% COLOR: BLONDE
German beer with a pale yellow colour, delicate, fragrant, well malted, with a compact and persistent foam. Its flavor is unmistakable thanks to the classic character of the M style

0.50 LT € 5,00



Pizzeria trattoria da Giorgio

in collaboration with BEVANDE VERONA

Our beers

Bottled beers

Paulaner Analcolic NON-ALCOHOLIC 0.5% ABV **0.50 LT € 3,80**

Bottom-fermented Munich beer, produced with pure barley malt.

light and vegetarian dishes in general.

San Gabriel Bionda STYLE: HELL GRADE: 5.0% COLOR: BLONDE **0.50 LT € 7,00**

Italian beer Bright golden yellow color with fine foam, fresh scent of cereal and hay, malty body in harmony with the bitterness of fine hops. Moderately sparkling, balanced and rounded aftertaste.

San Gabriel Rossa di Verona STYLE: RADICCHIO GRADE: 5.5% COLOUR: RED **0.50 LT € 7,00**

Italian beer with a bright golden yellow color with fine foam, fresh scent of cereal and hay, malty body in harmony with the bitterness of fine hops. Moderately sparkling, balanced and rounded aftertaste.

Dolomiti Speciale STYLE: BOCK GRADE: 5.9% COLOR: BLONDE **0.75 LT € 12,00**

Special Italian beer of light color, with intense gold reflections. The long fermentation and maturation times enhance the aromatic component of the raw materials. Its full and slightly fruity taste makes it appreciated even by the most demanding palates and suitable for multiple gastronomic combinations

Menabrea Bionda Premium STYLE: PILS GRADE: 4.8% COLOR: BLONDE **0.66 LT € 8,00**

Bottom fermentation beer, Lager Pilsner type. Produced respecting the Menabrea tradition with water, barley malt, corn and fine hops. Beer with compact foam.

Blanche de Namur

Italian beer with a soft taste thanks to a small per
bières blanche have been rediscovered recently, but their recipe is about four centuries old and includes suspended yeasts which make the beer almost white. Very drinkable, rich in olfactory suggestions of the bitter orange peel from the Antilles (Curaçao), coriander and with cumin.

La Chouffe STYLE: BELGIAN GOLDEN ALE ABV: 8.0% COLOR: GOLDEN BLONDE **0.33 LT € 4,80**
0.75 LT € 12,50

Golden colored beer with a thick and persistent foam. The aroma is malty and floral, with fruity and slightly spicy notes. The soft, complex body and its harmonious, dry finish make it distinctive and easy to remember.



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Our cellar

"A MEAL WITHOUT WINE IS LIKE A DAY WITHOUT SUN".
Anthelme Brillat-Savarin

White and rosé

Custozza Doc — **0,75l € 16,00**
Cantina Zenato (lombardia)

Verde Piona — **0,75l € 18,00**
Frizzante, cantina A. Piona (veneto)

Lugana Santa Cristina Doc — **0,75l € 23,00** / **0,375l € 13,50**
Cantina Zenato (veneto)

Lugana I Frati Doc — **0,75l € 22,00** / **0,375l € 12,00**
Cantina Cà dei Frati (lombardia)

Ghewustraminer Doc — **0,75l € 22,00**
Cantina San Paolo (alto adige)

Rosa dei Frati Rosè — **0,75l € 22,00** / **0,375l € 12,00**
Cantina Cà dei Frati (lombardia)

Sparkling wines

Bellavista Curvèe — **0,75l € 47,00**
Franciacorta, cantina Bellavista (lombardia)

Vigneto Giardino — **0,75l € 24,00**
Prosecco Valdobbiadene Doc, cantina Adami (veneto)

Bosco de Gica — **0,75l € 22,00** / **0,375l € 12,50**
Prosecco Brut, cantina Adami (veneto)

Prosecco Millesimato — **0,75l € 25,00**
cantina Andreola (veneto)

Moscato Lebovitz — **0,75l € 16,00**
leggermente frizzante, cantina lebovitz

Prosecco doc Garbel — **0,75 l € 21,00**
cantina Colli Adami (veneto)

Passito di Pantelleria Dop — **0,5l € 17,00** / **glass € 3,30**
cantina Pellegrino (sicilia)

Our cellar

"A MEAL WITHOUT WINE IS LIKE A DAY WITHOUT SUN".
Anthelme Brillat-Savarin

Red wine

Valpolicella Doc — **0,75l € 21,00**
Classico Superiore , cantina Zenato (veneto) — **0,375l € 11,50**

Valpolicella — **0,75l € 26,00**
Ripasso Doc, cantina Le Salette (veneto)

Rosso dei Concari — **0,75l € 15,00**
lambrusco Doc, cantina Lebovitz (lombardia)

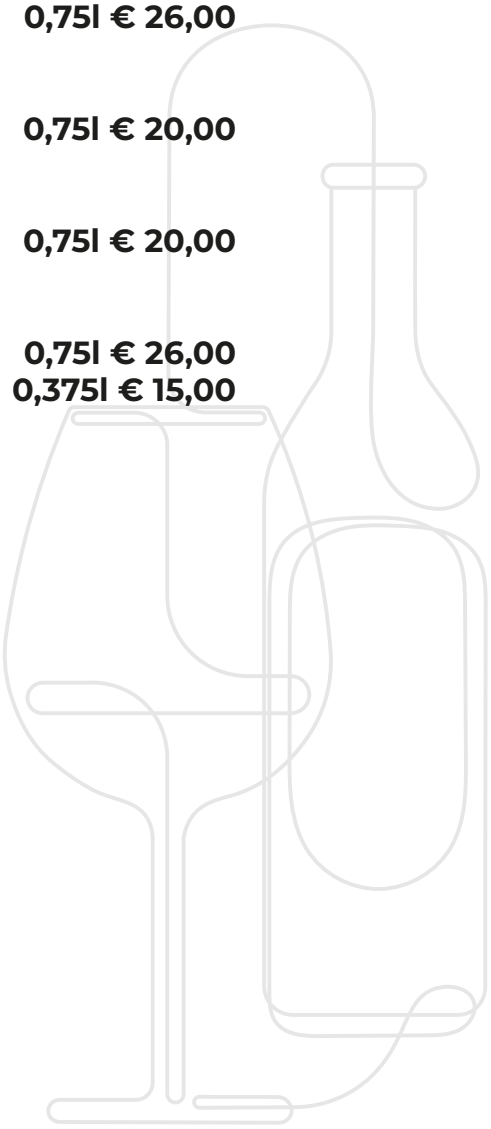
Poggio al Tufo — **0,75l € 20,00**
Cabernet, cantina Tommasi (toscana)

Pinot Nero Doc — **0,75l € 26,00**
cantina Tommasi (toscana)

Merlot — **0,75l € 20,00**
cantina Bulgarini (lombardia)

Chianti — **0,75l € 20,00**
Classico Docg, cantina Bonacchi (toscana)

Ronchedone — **0,75l € 26,00**
cantina Cà dei Frati (lombardia) — **0,375l € 15,00**



To conclude

Caffetteria

Caffè	**€ 1,50**
Caffè corretto	**€ 1,90**
Caffè decaffeinato	**€ 1,60**
Caffè d'orzo	**€ 1,70**
Caffè ginseng	**€ 1,80**

Alcolici e superalcolici

Limoncino	**€ 2,80**
Amaro	**€ 3,00**
Grand mariner	**€ 3,50**
Cointreau	**€ 3,50**
Wodka	**€ 3,00**
Ron Havana Club 7 anni	**€ 5,00**
Vecchia Romagna etichetta nera	**€ 3,00**
Stravecchio branca	**€ 3,00**
Carlos I brandy gran riserva	**€ 4,00**
Cardenal mendoza brandy	**€ 5,50**
Martell cognac	**€ 5,00**
Courvoisier cognac	**€ 5,00**

Grappe

Moscata **€ 4,00**
Aromatic white crystalline grappa of clear origin

Cabernet **€ 4,00**
grappa with ample aroma and taste, herbaceous bouquet

Merlot **€ 4,00**
warm and inviting white grappa, excellent after meats and cheeses

Prosecca **€ 4,00**
grappa with a delicate and harmonious aroma, aged 3 years

Frambolo **€ 4,00**
Typical homemade grappa, with great flavour, slightly fruity

Clinton **€ 4,00**
exceptional grappa, intense taste, slightly vinous smell

Müller thurgau **€ 4,50**
grappa with a fruity bouquet, white color and dry flavour

GRAPPA barricata 3 annate **€ 4,50**
Distilled in copper boilers from Cabernete and Rabose Merlot grapes

GRAPPA extra secca **€ 4,00**

GRAPPA alla frutta **€ 3,00**

Desserts

Semifreddo agli amaretti.
Macaroons, dark chocolate flakes — **€ 5,00**

Tiramisù al caffè — **€ 5,00**

Panna cotta
Choice between; chocolate, berries or caramel — **€ 5,00**

Tortino di mele
Apple tart with raspberry sauce and vanilla cream — **€ 5,00**

Semifreddo noci o zabajone
Semifreddo with walnuts and zabajone, very similar to meringue — **€ 5,00**

Semifreddo allo yogurt
Yoghurt semifreddo with berries — **€ 5,00**

Delizia dello chef cioccolato e fragola
Biscuit with chocolate cream and strawberry gelee — **€ 5,00**

Delizia dello chef cioccolato e arancia
Bisqui with chocolate cream and orange jelly — **€ 5,00**

Delizia dello chef cioccolato e nocciola
Bisqui with white chocolate cream, crunchy chocolate puff, hazelnut cream and imperial rum icing — **€ 5,00**

Delizia dello chef alla mandorla
Bisquì, almond cream and chocolate genachue — **€ 5,00**

Meringata dello chef — **€ 5,00**

Meringata dello chef alla fragola in season
with lightly scented lemon cream and strawberry gelee — **€ 5,00**



Dolci

Tartufo bianco o nero — **€ 4,00**
Profi terol — **€ 4,00**
Coppa gelato (3 palline) — **€ 4,00**
Sorbetto — **€ 2,60**
Fresh fruit salad / Strawberries — **€ 5,00**

Other additions — **+ € 1,00 / 1,50**

Pizzeria trattoria da Giorgio



Pizzeria da Giorgio

SOSTANZE O PRODOTTI CHE PROVOCANO ALLERGIE O INTOLLERANZE

(Annex II of EU Regulation n.1169/2011)

1. cereals containing gluten, namely: wheat (spelt and khorasan wheat), rye, barley, oats or their hybridized strains and derived products, except:

to. wheat-based glucose syrups, including dextrose (1);

b. wheat-based maltodextrins (1);

c. barley-based glucose syrups;

d. cereals used for the manufacture of alcoholic distillates, including ethyl alcohol agricultural origin.

2. shellfish and shellfish products

3. eggs and egg products

4. fish and fish products, except:

to. fish gelatin used as a support for vitamin preparations or carotenoids;

b. gelatin or isinglass used as a clarifying agent in beer or wine

5. peanuts and peanut products

6. Soya and soy products, except:

to. refined soybean oil and fat (1);

b. natural mixed tocopherols (E306), natural D-alpha tocopherol, natural Dalfa tocopherol acetate, natural D-alpha tocopherol succinate based on soya;

c. vegetable oils derived from soy-based phytosterols and phytosterol esters;

d. Vegetable stanol ester produced from soy-based vegetable oil sterols

7. milk and milk-based products (including lactose), except for:

to. whey used for the manufacture of alcoholic distillates, including alcohol ethyl of agricultural origin;

b. lactiol

8. nuts, namely: almonds (amygdalus communis l.), hazelnuts (corylus avellana), walnuts (juglans regia), cashew nuts (anacardium occidental), walnuts pecan [carya illinoinensis (wangenh.) k. koch], brazil nuts (bergholletia excelsa), pistachios (pistacia vera), macadamia nuts or queensland nuts (macadmia ternifolia), and their products, except nuts used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.

9. celery to celery-based products

10. mustard and mustard-based products

11. sesame seeds and sesame seed products

12. sulfur dioxide and sulphites in concentrations exceeding 10 mg/kg or 10 km/litre in terms of total SO 2 to be calculated for the products as proposed ready to consumed or reconstituted in accordance with the manufacturers' instructions.

13. lupins and lupine products

14.molluscs and shellfish products

(1) and derived products, to the extent that the processing they have undergone has not is likely to increase the level of allergenicity assessed by the Authority for basic product from which they are derived