

# STARTERS

## TUNA TARTARE\* 23€

Fresh tuna tartare with a touch of seasonal fruit

## CANTABRIAN ANCHOVIES 18€

Warm crostini, premium anchovies, and stracciatella

## EGGPLANT MILLEFOGLIE 12€

Eggplant, mozzarella, Neapolitan ragù, basil. Well-built layers

## ⊗ CURED HAM & BUFFALO MOZZARELLA 19€

Culatta di Zibello PDO and buffalo mozzarella PDO. Few ingredients, zero distractions

## ⊗ CURED MEAT BOARD 22€

Culatta di Zibello PDO, mortadella PDO, salami, provolone, and stracciatella. Made to share, no rush

## BRUSCHETTA 3,5€

Tomato, buffalo mozzarella, good olive oil, oregano, and basil. Crunchy bread

## CROQUETTE\* 3,5€

Potatoes and mozzarella. Soft inside, golden outside

## ARANCINO\* 3,5€

Ragù, peas, and mozzarella. Serious comfort food

## PASTA FRITTER\* 3,5€

Provola, cooked ham, and peas. Extra creamy

## SEAWEED FRITTERS\* 6,5€

Hot and light: one leads to another!

## FRENCH FRIES\* 6,5€

Crispy, simple, just the way they should be

# FRESH & TASTY

## ⊗ COUNTRYSIDE SALAD 15€

Mixed greens, grilled chicken, corn, cherry tomatoes, and buffalo mozzarella PDO. Fresh, complete, and truly satisfying

## ⊗ MEDITERRANEAN SALAD 15€

Mixed greens, tuna, arugula, cherry tomatoes, and Grana flakes. Light, savory, summer vibes all year round

## ⊗ ROASTED POTATOES 7€

Golden outside, soft inside. Always a good idea

## ⊗ SIDE SALAD 5€

Fresh, crunchy iceberg lettuce. To reset the palate



# FOR THE LITTLE ONES

## GNOCCHI WITH TOMATO SAUCE 9€

Soft, simple, always a winner

## HOT DOG\* 10€

Chicken sausage and French fries. Instant happiness

# PASTA TIME

## SPAGHETTI ALLO SCARPARIELLO 14€

Cherry tomatoes, garlic, chili pepper, Grana Padano, and basil. Just the right heat, fragrant and straightforward

## ZITI ALLA GENOVESE 16,5€

Slow-cooked beef, stewed onions, Grana Padano, pepper, and basil. Slow to make, quick to love

## PASTA, POTATOES & PROVOLA 16€

Mixed pasta, potatoes, pancetta, provola, and Grana Padano. Creamy, comforting, true comfort food

## LINGUINE WITH CLAMS 16,5€

Lupini clams, garlic, olive oil, chili pepper, and parsley. Pure sea flavor, fragrant, no noise

## JUST FOR A WHILE

### CIAK DI MARE GNOCCHI\* 18€

Soft gnocchi with spring-inspired asparagus and juicy cherry tomatoes. Shrimp bring the sea to the plate with balance and freshness. An elegant, creamy first course without heaviness. Designed to welcome March the right way.



Ciak di Mare Gnocchi paired with a Verdicchio DOC Quota 311 are even better. Try this perfect combo!

# MAIN COURSES

## GRILLED SALMON FILLET\* 24€

Fresh grilled salmon served with a side salad. Light, juicy, well-balanced

## GRILLED PRAWNS\* 22€

Argentine prawns, Catalan-style. Simple, tasty, no frills

## ⊗ PETTO AI POLLI AI FERRI\* 15€

Grilled chicken breast with basmati rice and seasonal greens. Simple and well done

## SLICED BEEF STEAK 24€

280 g beef steak served with roasted potatoes. Tender and bold, no beating around the bush

## N'AMBURGER\* 17€

250 g Scottona beef, pancetta, cheddar, stewed onion, lettuce, and tomato in our homemade bun. Served with French fries, for pure comfort

## PREMIUM TOMAHAWK 6,5€/hg

An iconic long-bone cut, about 1.5 kg. High-temperature cooking for a golden crust and a tender, juicy, flavor-packed center. Made to be placed in the middle of the table, sliced together, and enjoyed to the very last bite

It's true: pizza and good food don't solve problems. But they definitely help a lot!



# THE BEST COMES AT THE END

Scan the QR code and discover our indulgent desserts, including gluten-free options, and our selection of amari for a perfect finale. You deserve it! →



# NA PIZZ

## ⊗ NA PIZZ 12,5€

Sausage, lightly spicy friarielli, smoked provola, and extra virgin olive oil. The one that says who we are

## ⊗ NA MARGHERITA 8,5€

Tomato, fior di latte, extra virgin olive oil, and basil. Always the right first answer

## ⊗ NA BUFALINA 12,5€

Tomato, buffalo mozzarella PDO, extra virgin olive oil, and basil. Soft, fresh, no compromises

## ⊗ NA DIAVOLA 12,5€

Tomato, fior di latte, and spicy salami. Simple, but with character

## NA PARMIGIANA 12,5€

Tomato, fior di latte, eggplant parmigiana, and Grana Padano. A classic done right

## ⊗ N'ORTOLANA INVERNALE 12€

Sautéed Swiss chard, cauliflower, mushrooms, and fior di latte. Seasonal vegetables, full flavor

## ⊗ NA MARINARA 7,5€

Tomato, cherry tomatoes, garlic, extra virgin olive oil, oregano, and basil. Few ingredients, done well

# NA PIZZ CHIC

CRISPY ON THE OUTSIDE, IRRESISTIBLY SOFT INSIDE. LIGHT, EASY TO DIGEST, MADE TO MAKE YOU WANT ANOTHER BITE.

## ⊗ WE LOVE ZIBELLO 17,5€

Stracciatella, Culatta di Zibello PDO, and basil. Soft, elegant, straightforward

## MAR DI SICILIA 16,5€

Stracciatella, cherry tomatoes, anchovies, and oregano. Sea flavors, no frills

## BULÀGGNA 16,5€

Stracciatella, mortadella PDO, and pistachio. Sweetness, savoriness, and crunch

## TONNO INNAMORATO\* 19€

Stracciatella, tuna tartare, yellow and red cherry tomatoes, pistachio, and chili pepper. Fresh, intense, well-balanced

## EXTRAS

Buffalo mozzarella +3,5€ / Lactos-free mozzarella +1,5€  
Calabrian 'nduja +2,5€ / Culatta di Zibello PDO +3,5€ / Cantabrian anchovies +8€

## LIMITED EDITION

### CIAK DI GUSTO\* 16,5€

Velvety asparagus cream, perfectly melted fior di latte, and stracciatella added at the end for a creamy close-up. Crispy bacon delivers the final plot twist, finished with black pepper for a bold ending. An elegant, intense pizza—worthy of a standing ovation



Pair Ciak di Gusto with a Franciacorta DOCG Brut Contadi Castaldi. You won't regret it!

Information on allergens present in our dishes is available from our service staff and can be consulted in the allergen register available to customers, in accordance with EU Regulation 1169/2011.

In case of food allergies or intolerances, please always inform the staff before ordering, so that you can receive the necessary guidance and allow proper handling of your request.

Dish designated for gluten-free preparations



\* Dishes containing ingredients frozen at origin or blast-chilled and frozen on site.

✓ Vegetarian dishes (without meat or fish).

⊗ Dishes prepared with gluten-free ingredients.

Want to try them Roman-style? High-hydration dough, crispy outside, light inside

## NA NAPOLI 11,5€

Tomato, fior di latte, anchovies, capers, and oregano. Bold, briny, straightforward

## ⊗ NA TONNARA 12€

Tomato, fior di latte, tuna, onion, black olives, and basil. Mediterranean, no nostalgia

## NA NERANO 12€

Velvety zucchini cream, fried zucchini, provola, and provolone flakes. Creamy and elegant

## ⊗ NA CAPRICCIOSA 12€

Tomato, fior di latte, cooked ham, black olives, artichokes, and fresh mushrooms. Everything in its place

## NA FRITTA 14,5€

Creamy ricotta, melting provola, cicoli and black pepper: fried pizza at its most authentic

## NU CALZONE 13,5€

Ricotta, mild salami, provola, tomato, and basil. Closed on the outside, rich on the inside

## NU PANUOZZO 17€

Freshly baked warm bread. Culatta di Zibello PDO, cherry tomatoes, and buffalo mozzarella PDO. Much more than a sandwich

# NA PIZZ POP

NEAPOLITAN DOUGH, STUFFED CRUST, AND A DESIRE TO GO ALL IN. SOFT, INDULGENT, MADE TO MAKE YOU SMILE

## MARADONA 16€

Ricotta-stuffed crust with mild salami and smoked provola. At the center: buffalo mozzarella PDO, tomato, cherry tomatoes, pepper, and basil. Rich, intense, worthy of applause

## CROCCHETTONA\* 16€

Smoked provola and pancetta stuffed crust. At the center: potato croquette, cooked ham, smoked provola, and basil. Crispy outside, pure comfort inside

## DONNA ROSA 16€

Ricotta-stuffed crust. At the center: zucchini cream, fior di latte, mortadella PDO, and sun-dried tomatoes. Soft, fragrant, elegant, and indulgent



03\_2026

# WHAT ARE WE DRINKING?

## BEERS THAT MAKE YOU HAPPY

### On tap

Na Birr in Tank 5,5€/30cl; 7,5€/50cl; 22€/1,5lt  
Amarcord, Rimini, 5,4%

### Bottled

Weiss Weihenstephaner (5,4% vol 50cl) 7,5€  
Soft and aromatic. Always a good idea

Amarcord Gradisca (5,4% vol 33cl) 6€

Pale, easy-drinking, proudly Romagna-style

Bad Brewer Blanche (4,9% vol 33cl) 6€

Light, citrusy, refreshing

Amarcord Volpina Rossa (6% vol 33cl) 6€

Malty and smooth

Bad Brewer IPA (6% vol 33cl) 6€

Citrus, tropical notes, and resin: a refined IPA

Amarcord Tabachéra (9% vol 33cl) 6,5€

Powerful. Sip slowly

Bianca Viola (4,8% vol 75cl) 18€

Bionda Viola (5,6% vol 75cl) 18€

Rossa Viola (6,6% vol 75cl) 18€

Numerotre Viola (6,9% vol 75cl) 18€

Four souls, one Napizz spirit

Theresianer Senza Glutine (5,2% vol 33cl) 7€

Balanced, no compromises

Forst Analcolica (0% vol 33cl) 6€

Full flavor, zero alcohol

## ZERO & REFRESHING

Lurisia Water 3,5€

Still or sparkling, 75 cl

Coca Cola, Coca Cola Zero, Fanta,

Sprite, The al limone, The alla pesca,

Acqua Tonica 3,5€

Chinotto or Lemonsoda 4,5€

Scan the QR code and discover our wines. Take your dinner to the next level!



Cover charge and service 2,5€