

# LO STIVALE d'ORO

## LE NOSTRE PIZZE

		€
<b>Marinara</b>	Tomato sauce, Garlic, Origan, Olive Oil, Basil	8,75
<b>Margherita</b>	Tomato sauce , Fiordilatte Mozzarella, Basil	11,00
<b>Italia</b>	Tomato sauce, Buffalo Mozzarella, Basil	13,50
<b>Ionio</b>	Tomato sauce, Fiordilatte Mozzarella, Anchovies, Garlic, Origan	13,50
<b>Lucifero</b>	Tomato sauce, Fiordilatte Mozzarella, Spicy Salami	13,75
<b>Poseidone</b>	Tomato sauce, Fiordilatte Mozzarella, Tuna, Red Onion, Olives	14,50
<b>Genuina</b>	Tomato sauce, Fiordilatte Mozzarella, Mix of Vegetables	14,50
<b>Chic</b>	Tomato sauce, Fiordilatte Mozzarella, Parma Raw Ham, Cherry Tomatoes, Rocket, Parmesan cheese	17,00
<b>Etra</b>	Tomato sauce, Fiordilatte Mozzarella, Ham, Spicy Salami, Artichokes, Olives, Mushrooms	17,75
<b>Bufalina</b>	Buffalo Mozzarella, Ham, Cherry Tomatoes, Basil	15,50
<b>Biancaneve</b>	Fiordilatte Mozzarella, Blue cheese, Smoked Scamorza cheese, Parmesan cheese	14,50
<b>Tarantella</b>	Tomato sauce, 'Nduja-spread of spicy sausage, Stracciatella-creamy cheese, Fiordilatte Mozzarella, Cherry Tomatoes, Rocket	18,00
<b>Delicata</b>	Tomato sauce, Fiordilatte Mozzarella, Coppa-Italian cured pork shoulder, Rocket, Cherry Tomatoes, Parmesan cheese	17,00
<b>Golosa</b>	Fiordilatte Mozzarella, Smoked Scamorza cheese, Fresh Sausage, Mushrooms, Black Pepper	17,00
<b>Gustosa</b>	Tomato sauce, Fiordilatte Mozzarella, Ham, Mushrooms	14,50
<b>Sparta</b>	Tomato sauce, Fiordilatte Mozzarella, 'Nduja-spread of spicy sausage, Sicilian Eggplants, Basil, Parmesan cheese	18,50
<b>Stivale d'Oro</b>	Fiordilatte Mozzarella, Parmesan cheese, Fresh Truffle, Black Pepper	20,00

## TOPPINGS

Cheeses | Cured Meats €2,50

Vegetables €1,75

Burrata €7,00

Fresh Truffle €9,00

\*In case of allergies, please inform our staff

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## ANTIPASTI

	€
<b>Caprese di Bufala O Burrata</b> Rocket salad with Burrata or Buffalo cheese and Datterino cherry tomatoes	12,75
<b>Caprese di Bufala O Burrata con Prosciutto di Parma stagionato 16 mesi</b> Rocket salad, Burrata or Buffalo cheese, Datterino cherry tomatoes with cured raw ham 16 months aged	17,75
<b>Bruschetta Pugliese</b> 2 pieces roasted bread with Datterino cherry tomatoes salad and 2 pieces roasted bread with Stracciatella cheese from Puglia	11,50
<b>Focaccia con Origano</b> 6 pieces of homemade Focaccia bread with Origan	6,00
<b>Prosciutto di Parma 16 mesi stagionato con insalata di pomodorini Datterino</b> Parma cured raw ham 16 months aged with Datterino cherry tomatoes salad	9,75
<b>Carpaccio di Bresaola Punta d'Anca</b> Dried salt beef carpaccio with rocket salad, almonds, parmesan cheese and balsamic vinegar glaze	13,95
<b>Tagliere di Salumi</b> Selection of deli cured meats from our showcase	9,75
<b>Tagliere di Formaggi</b> Selection of deli cheeses from our showcase	9,75
<b>Tagliere Misto Lo Stivale d'Oro</b> Mix platter of deli cured meats and cheeses	18,25

## PRIMI PIATTI

<b>Lasagna Bolognese</b> Layers of egg pasta, dressed with the classic traditional beef ragù, béchamel, buffalo mozzarella and grated parmesan cheese	13,75
<b>Parmigiana di Melanzane Siciliane</b> Sicilian eggplants filled with buffalo mozzarella cheese and parmesan in a rich and flavourful tomato sauce	13,50

## DOLCI

<b>Tiramisú</b> ladyfingers dipped in coffee topped with mascarpone cream	8,50
<b>Tiramisú con Nutella</b> ladyfingers dipped in coffee topped with mascarpone cream and nutella chocolate	9,50
<b>Affogato Corretto al Borsci San Marzano</b> vanilla ice cream, espresso, liqueur borsci san marzano	9,50
<b>Sgroppino</b> lemon sorbet, vodka, prosecco	9,50

\*Bij allergieën doorgeven aan bedienend personeel