



Gusto & sapore



→ PIZZERIA ←

TRADIZIONALE



Tel: 02 3329 1228

Via Giuseppe Govone 19, 20154 Milano

Two Doughs, One Passion.

Starters

TAGLIERE (1. 7) 12.00€

Assorted cold cuts: prosciutto crudo, salami, cooked ham, olives and cheese

BRUSCHETTA POMODORO (1) 4.00€

Yellow and red cherry tomatoes, oregano

BRUSCHETTA ZUCCHINE (1. 7) 4.00€

Stracciatella, sautéed zucchini and mint

BRUSCHETTA ALICI (1. 4. 7) 4.00€

Stracciatella, anchovies and lemon zest

BRUSCHETTA GUACAMOLE (1. 7) 5.00€

Guacamole sauce, crumbled feta and red cherry tomatoes

BRUSCHETTA CRUDO (1. 7) 5.00€

Prosciutto crudo, buffalo mozzarella and basil

BRUSCHETTA CAPOCOLLO (1. 7. 8) 5.00€

Stracciatella, capocollo and crumbled tarallo

Pizzas – Traditional

VEGAN MOOD (1. 8. 15) 10.00€

Yellow tomato sauce, vegan mozzarella, olives, capers, artichokes, basil, EVO oil

MARGHERITA (1. 7) 7.00€

Peeled tomatoes, fior di latte, basil, EVO oil

NAPOLI (1. 7) 8.50€

Peeled tomatoes, fior di latte, anchovy fillets, basil, EVO oil

MARINARA ANTICA (1. 4) 8.00€

Peeled tomatoes, capers, olives, Cetara anchovies, garlic, oregano, basil, EVO oil

GENUINA (1. 7) 11.00€

Buffalo mozzarella D.O.P., red datterini tomatoes, Parma ham, arugula, Grana cheese, basil, EVO oil

CARBONARA (1. 3. 7) 10.00€

Fior di latte, guanciale, egg yolk, Pecorino, black pepper, basil, EVO oil

AMATRICIANA (1. 7) 10.00€

Peeled tomatoes, fior di latte, guanciale, Pecorino D.O.P., black pepper, basil, EVO oil

TONNO E CIPOLLA (1. 4. 7) 9.00€

Peeled tomatoes, fior di latte, tuna fillets, red onion, olives, basil, EVO oil

AMERICANA (1. 7) 8.00€

Peeled tomatoes, fior di latte, würstel, roasted potatoes, basil, EVO oil

SALSICCIA E PATATE (1. 7) 9.00€

Smoked provola, sausage, roasted potatoes, nduja, basil, EVO oil

PUGLIESE (1. 7. 8) 11.00€

Yellow tomato sauce, capocollo, black olives, burrata, crumbled almond tarallo, basil, EVO oil

QUATTRO FORMAGGI (1. 7) 10.00€

Fior di latte, Gorgonzola, provola, Grana cheese, basil, EVO oil

PROFUMO DI NONNA (1. 7) 10.00€

Peeled tomatoes, fried eggplant, beef meatballs, Pecorino fondue, basil, EVO oil

GUSTO E SAPORE (1. 7) 11.00€

Ricotta-filled crust, peeled tomatoes, fried eggplant, buffalo mozzarella D.O.P., truffle oil, basil, EVO oil

Pizzas – Traditional

NERANO (1. 7) 9.00€

*Zucchini cream, smoked provola,
sautéed zucchini, Grana cheese, basil, EVO oil*

DIAVOLA (1. 7) 9.00€

*Peeled tomatoes, fior di latte, spicy ventricina,
basil, EVO oil*

CAPRICCIOSA (1. 7) 10.00€

*Peeled tomatoes, fior di latte, cooked ham,
mushrooms, artichokes, olives, basil, EVO oil*

BUFALINA SENZA LATTOSIO (1.16) 9.00€

*Peeled tomatoes, lactose-free mozzarella,
basil, EVO oil*

CALABRESE (1. 7) 9.50€

*Fior di latte, nduja, stracciatella, arugula,
basil, EVO oil*

CUORE DI BOLOGNA (1. 7. 8) 11.00€

*Fior di latte, mortadella I.G.P., burrata,
pistachio crumbs, basil, EVO oil*

GENOVESE (1. 7. 8) 9.50€

*Basil pesto, fior di latte, red and yellow cherry
tomatoes, basil, EVO oil*

BUFALINA (1. 3. 7) 9.00€

*Peeled tomatoes, buffalo mozzarella D.O.P.,
EVO oil, basil*

Traditional Dough Only

BACIATA POLLO (1. 3) 6.00€

Crisp mixed greens, grilled chicken strips, red cherry tomatoes, mayonnaise, EVO oil

BACIATA POLPETTE (1. 7) 7.00€

Meatballs in tomato sauce, provola, Grana cheese, EVO oil*

BACIATA PARMIGIANA (1. 7) 6.00€

Eggplant Parmigiana, Grana cheese, EVO oil*

BACIATA MORTADELLA (1. 7. 8) 7.00€

Mortadella I.G.P., stracciatella, pistachio crumbs, EVO oil

Classic Dough Only

SCROCCHIARELLA BOLOGNESE (1. 7. 8) 11.00€

Mortadella I.G.P., stracciatella, pistachio crumbs, EVO oil

SCROCCHIARELLA EMILIA (1. 7) 11.00€

Parma ham, red cherry tomatoes, fior di latte, arugula, Grana cheese, EVO oil

SCROCCHIARELLA LOMBARDA (1. 7) 10.00€

Gorgonzola, spicy ventricina, EVO oil

Calzones

CLASSICO (1. 7)	9.00€
<i>Peeled tomatoes, fior di latte, cooked ham, button mushrooms</i>	
NAPOLETANO (1. 7)	9.00€
<i>Cow's milk ricotta, smoked provola, peeled tomatoes, Napoli salami</i>	
VEGETARIANO (1. 7)	8.00€
<i>Fior di latte, cow's milk ricotta, eggplant, zucchini</i>	

Salads

GRECA (7)	8.00€
<i>Crisp mixed greens, red cherry tomatoes, avocado, feta, cucumber, green olives</i>	
CESARE (3. 7)	8.00€
<i>Crisp mixed greens, grilled chicken, red cherry tomatoes, Grana cheese and Caesar dressing</i>	
TONNO (4)	8.00€
<i>Crisp mixed greens, tuna, black olives, red cherry tomatoes, onion and lemon zest</i>	

First Courses

RISOTTO* (7. 9)	10.00€	LASAGNA* (1. 7)	10.00€
<i>Saffron, Taleggio and asparagus</i>		<i>Tomato, fior di latte, meat ragù, Grana cheese</i>	
GNOCCHI ALLA SORRENTINA (1. 7)	8.00€	MEZZE MANICHE* (1. 6. 7)	9.00€
<i>Tomato, fior di latte, Grana cheese, basil</i>		<i>Cacio e pepe sauce</i>	
ESTIVA* (1. 7)	8.00€	TAGLIATELLE* (1. 3. 7. 9)	9.00€
<i>Cold pasta, fior di latte, seasonal vegetables</i>		<i>Porcini mushrooms and Grana cheese</i>	

Main Courses

MEATBALLS IN TOMATO SAUCE* (1. 7)	8.00€
EGGPLANT PARMIGIANA* (1. 7)	8.00€
SEASONED CHICKEN STRIPS* (1. 9)	9.00€

Desserts

TIRAMISÙ (1. 3. 7) 5.00€
Tiramisù with dark chocolate chips

DELIZIA AL LIMONE* (1. 3. 7) 5.00€
Sponge cake dome with lemon cream

CANNOLO SICILIANO* (1. 7. 8) 5.00€
Sheep's milk ricotta and pistachio crumbs

NUTELLINO (1. 6. 7. 8) 6.00€
Pizza with Nutella

SORBETTO* (16) 4.00€
Lemon

GELATO* (7) 4.00€
Three scoops of ice cream

Water & Soft Drinks

STILL WATER 50 cl 2.00€

SPARKLING WATER 50 cl 2.00€

COCA COLA ZERO 33 cl 3.00€

COCA COLA 33 cl 3.00€

ESTATHÈ LEMON 25 cl 3.00€

ESTATHÈ PEACH 25 cl 3.00€

FANTA 33 cl 3.00€

SPRITE 33 cl 3.00€

Beers

MORETTI BAFFO ORO 33 cl 3.50€
Bottled (1)

MORETTI ROSSA 33 cl 3.50€
Bottled (1)

MORETTI ROSSA 20 cl 4.00€
Draft (1)

MORETTI BIONDA 20 cl 4.00€
Draft (1)

MORETTI BIONDA 40 cl 6.00€
Draft (1)

MORETTI ROSSA 40 cl 6.00€
Draft (1)

Cocktails

SPRITZ 5.00€

MI-TO (MILANO-TORINO) 7.00€

NEGRONI SBAGLIATO 7.00€

ST. GERMAIN HUGO 7.00€

AMERICANO 7.00€

NEGRONI RISERVA 7.00€

Coffee & Digestifs

LAVAZZA COFFEE	1.50€	LIMONCELLO	3.50€
LAVAZZA DECAFFEINATED COFFEE	1.50€	AMARO DEL CAPO	3.50€
BARLEY COFFEE	1.50€	MONTENEGRO	3.50€
MOSCATO D'ASTI	3.50€	WHITE OR AGED GRAPPA	3.50€

White Wines

SPINELLI TRATTURO PECORINO IGT BOTTLE 75 CL	20.00€	VIGNA DEL LAURO RIBOLLA GIALLA DOC BOTTLE 75 cl	23.00€
GLASS	6.00€		
GEWÜRZTRAMINER BOTTLE 75 cl	25.00€	LUGANA DOC BOTTLE 75 cl	23.00€

Red Wines

SPINELLI TRATTURO MONTEPULCIANO DOC BOTTLE 75 cl	20.00€	GIANNI DOGLIA BARBERA D'ASTI BOSCO DONNE DOC BOTTLE 75 cl	24.00€
GLASS	6.00€		
BUCCIA NERA CHIANTI SASSOCUPO BOTTLE 75 cl	24.00€	LAMBRUSCO DI SORBARA DOC BOTTLE 75 cl	20.00€

Rosé Wines

AUDARYA ROSATO CANNONAU DI SARDEGNA BOTTLE 75 cl	24.00€
GLASS	6.00€
SAN SALVATORE VETERE BOTTLE 75 CL	30.00€

Sparkling Wines

MEROTTO PROSECCO VALDOBBIADENE DOCG BOTTLE 75 CL	24.00€
GLASS	6.00€
SAN CRISTOFORO FRANCIACORTA BRUT DOCG BOTTLE 75 CL	35.00€

Allergen Information

In accordance with Regulation (EU) No 1169/2011, as amended, the allergens present in each dish are indicated by the numbers shown on this menu.

These numbers correspond to the allergen list below.

A complete written allergen register is available from our staff upon request.

If you have a food allergy, intolerance or other dietary requirement, please inform a member of staff before ordering. Our food is prepared in areas where allergens are handled. Although appropriate precautions are taken, accidental cross-contact cannot be completely excluded. Please ask our staff for further information.

Allergens Present



1. CEREALS CONTAINING GLUTEN



2. CRUSTACEANS



3. EGGS



4. FISH



5. PEANUTS



6. SOY



7. MILK



8. NUTS



9. CELERY AND DERIVATIVES



10. MUSTARD



11. SESAME SEEDS



12. SULPHUR DIOXIDE AND SULPHITES



13. LUPINS



14. MOLLUSCS



15. VEGAN



16. LACTOSE-FREE



Cover Charge: 2.00€ (Dinner Only)

