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📍 @rionepizzeria 📱 rionepizzeria
Rua Casa dos Poveiros, 96, Póvoa de Varzim, Portugal

MENU

Tutte le strade
portano a Rione!

Find out more:



LIST OF ALLERGENS (EU)

- 1 – Cereals containing gluten and derived products (wheat, rye, barley, oats, spelt, and kamut)
- 2 – Crustaceans and products thereof.
- 3 – Eggs and egg-based products.
- 4 – Fish and Fish-based products.
- 5 – Peanuts and peanut-based products.
- 6 – Soybeans and soybean-based products.
- 7 – Milk and milk-based products.
- 8 – Tree nuts and their products (almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, and macadamia nuts)
- 9 – Celery and celery-based products.
- 10 – Mustard and mustard-based products.
- 11 – Sesame seeds and sesame-based products.
- 12 – Sulphites in concentrations above 10 mg/kg.
- 13 – Lupin and lupin-based products.
- 14 – Molluscs and mollusc-based products.

Prices shown in €, including VAT at the current legal rate. Bag fee:
€0.50 (DL152-D/2017 amended by DL 102-D/2020)

RIONE

PIZZERIA ROMANA

Rione is an ancient word used since the 14th century to designate the historic districts of Rome. We chose this name because it inspires everything in our pizzeria – the pizzas, the logo, the décor, and the whole experience – connecting our guests to the true spirit of Roman pizza.

At Rione Pizzeria Romana, we use Italian ingredients carefully selected for their quality and origin, ensuring pizzas that combine flavor and authenticity.

We create a product true to Italian culinary tradition, and we take pride in it – the result of years of dedication, training, and practice in both Madrid and Rome.

Celebrate the legacy of Roman food culture at Rione!

Rodrigo Padula
Pizza Chef

Our dough is soft and crispy! Made with long fermentation and 100% Italian technique. Served in a 30×20 cm rectangular format, it's perfect for one person.

ARTIGIANALE
ALLA
ROMANA

TEGLIA

30x20cm



A symbol of the Eternal City, pizza in teglia alla romana is crispy, light, and irresistible. Each slice is a journey. A Roman classic, reinvented just for you. Discover your new favorite pizza at Rione!

PIZZA ROMANA

RIONE

ENTRADAS

Burrata Caprese  7,5€
Italian burrata, semi-dried cherry tomatoes, arugula, olive oil, IGP balsamic glaze, DOP pecorino cheese, pizza crostini [1, 7]

Antipasto Al Forno  4,0€
Strips of pizza dough with tomato sauce, a hint of garlic, DOP pecorino cheese, fresh parsley, Calabrian oregano, and extra virgin olive oil. [1, 7]

Bruschetta Pomodoro  4,5€
Artisan sourdough bread, topped with fresh tomato seasoned with oregano, basil, olive oil, and IGP balsamic glaze (3 Un.) [1, 7]

Bruschetta Carciofi  5,0€
Artisan sourdough bread, topped with Italian artichokes, both grilled and cream – finished with a touch of olive oil and fresh basil (3 Un.) [1]

SANDES ROMANA

Our take on Roman Focaccia, filled with the finest Italian ingredients. Thin dough, soft on the inside and crispy on the outside!



Mortadella & Pistacchio 12€
Italian IGP mortadella, Italian ham, salted pistachio paste, stracciatella, and crushed pistachios (4 pcs) [1, 7, 8]

Ariccia 14.0€
Porchetta di Ariccia IGP (Italian roast suckling pig) arugula, lightly caramelized onions, smoked mozzarella, house sauce (4 pcs) [1, 7]

Caprese  8,5€
Fresh tomato, stracciatella (burrata cream) Genovese pesto, arugula, extra virgin olive oil, Pecorino DOP (4 pcs) [1,7]

PIZZAS IN TEGLIA CLÁSSICAS

MARGHERITA  8.5€
Basil, Italian mozzarella, Pecorino Romano, tomato sauce, olive oil [1,7]

DIAVOLA  10€
Spicy spianata salami, basil, Italian mozzarella, tomato sauce, Pecorino Romano, extra virgin olive oil [1,7]

FUNGHI  9€
Tomato sauce, Italian mozzarella, mushrooms, Pecorino Romano, extra virgin olive oil [1, 7]

MELANZANE  9.5€
Grilled eggplant, Italian mozzarella, tomato sauce, basil, Pecorino Romano, extra virgin olive oil [1, 7]

CARCIOFI  10€
Grilled artichokes, Italian mozzarella, Pecorino Romano, olive oil, basil [1, 7]

FIAMBRE 9.5€
Italian mozzarella, italian ham, tomato sauce [1, 7]

FIAMBRE & COGUMELOS 10.5€
Italian ham, mushrooms, Italian mozzarella, tomato sauce, basil, Pecorino Romano, extra virgin olive oil [1, 7]

CAPRICCIOSA 12€
Italian ham, mushrooms, olives, grilled artichokes, Italian mozzarella, tomato sauce, Pecorino Romano, extra virgin olive oil [1, 7]

PRESUNTO & RÚCULA 14€
Italian prosciutto, arugula, Italian mozzarella, tomato sauce, Modena balsamic cream, Pecorino Romano, extra virgin olive oil [1, 7]

TONNO & CIPOLLA  10€
Tuna, red onion, oregano, Italian mozzarella, tomato sauce, extra virgin olive oil [1, 4]



CARBONARA 13,5€
Pancetta, egg yolk cream with Pecorino Romano, black pepper, Italian mozzarella, Pecorino Romano [1, 3, 7]

CACIO & PEPE  10€
Pecorino Romano DOP cheese cream, black pepper, Italian mozzarella, grated Pecorino Romano [1, 7]

AMATRICIANA 11,0€
Pancetta, red onion, black pepper, smoked mozzarella, Italian mozzarella, tomato sauce, Pecorino Romano [1, 7]

GRICIA 10.5€
Pecorino Romano DOP cheese cream, pancetta, Italian mozzarella, black pepper, Pecorino Romano [1, 7]

CROSTINO ROMANO 10€
Italian ham, Italian mozzarella, fresh rosemary, Pecorino Romano, olive oil [1, 7]

4 FORMAGGI  11.0€
Gorgonzola DOP, smoked Italian mozzarella, Pecorino Romano DOP cream, Italian mozzarella [1, 7]



 vegetariano  picante  peixe

PIZZAS IN TEGLIA DI RIONE

Signature pizzas inspired by the neighborhoods, hills, and history of Rome



RIONE I MONTI  12€
Stracciatella, Genovese pesto, semi-dried tomato, olive crumble, Italian mozzarella, tomato sauce, Pecorino Romano, olive oil [1, 7, 8]

RIONE IV CAMPOMARZIO  12.5€
'Nduja, caramelized onion, dried parsley, Italian mozzarella, smoked mozzarella, tomato sauce, Pecorino Romano [1, 7]

RIONE II TREVI 13€
Italian ham, pistachio cream, stracciatella, crushed pistachios, Italian mozzarella [1, 7, 8]

RIONE XI S. ANGELO  12€
Anchovies, stracciatella, olive crumble, oregano, fresh parsley with garlic olive oil, tomato sauce [1, 4, 7]

RIONE X CAMPITELLI 14€
Pancetta, mushrooms, Parmigiano cream with truffles, smoked mozzarella, Italian mozzarella, basil [1, 7]

RIONE XX TESTACCIO  13.5€
Spicy spianata salami, stracciatella, honey, Italian mozzarella, smoked mozzarella, tomato sauce, Pecorino [1, 7]

RIONE XVI LUDOVISI  15€
Black truffle cream, mushrooms, truffled Parmigiano cream, dried parsley, Italian mozzarella, toasted hazelnuts [1, 7]

RIONE III COLONNA 12,5€
Red onion, Italian mozzarella, spicy spianata salami, Gorgonzola DOP, tomato sauce, fresh mint [1, 7]

RIONE V PONTE  11.5€
Portuguese Rocha Pear, Gorgonzola DOP, Italian mozzarella, walnuts, honey [1, 7, 8]

Beverages

soft drinks 2,5€
Coca-Cola | Coca-Cola 0
Fanta Laranja | Iced Tea |Sprite |

Limonata Bio Somersby 33cl (apple/blackberry)3€
Pedras Lemon Water 25cl 2€
Sparkling water 50cl 1,5€
San Pelegrino 25cl 1,5€
San Pelegrino 75cl 4€

BEER

Portuguese SuperBock
Small 1,8€
Medium 3,2€
Large 4,5€
Bottle 33cl 2,5€
Stout 33cl 2,5€
Panache 2,2€
Tango 2,5€

ITALIAN BEER

Nastro Azzuro 33cl 4€
Color: Bright golden | Bitterness: Mild |
Origin: Rome, Italy, 1846

Menabrea Ambrata 33cl 5€
Color: Amber | Bitterness: Moderate |
Origin: Piedmont, Italy, 1846

Gran Riserva Rossa 33cl 4.5€
Color: Red-amber | Bitterness: Moderate |
Origin: Rome, Italy, 1846

Ichnusa Non Filtrata 33cl 4.5€
Color: Hazy golden | Bitterness: Mild |
Origin: Sardinia, Italy, 1912 (UNFILTERED)

Messina Cristalli Di Sale 33cl 5€
Color: Light golden | Bitterness: Low |
Origin: Sicily, Italy, 1923 (UNFILTERED)



WINE

Italiano
Red - Primitivo della puglia IGT
White - Fiano di salento IGT



DRINKS

Spritz 6.5€
Aperol Spritz | Campari Spritz |
Limoncello Spritz | Bianco Spritz |
Blue Curaçao Spritz

Negroni 7€
Dry Gin, Campari, Vermute Rosso, gelo.

Sangria de Espumante 20€
Frutos vermelhos | Maracujá 1L

COFFE

Espresso 1€
(Cheio|Curto|Descafeinado)

DESSERT

Croccante Pistache 5.0€
Croccante Nutella 4.5€
Profiteroles 4.5€
Chocolate Cake w/ gelato 5.5€
Italian Gelato [flavors] 3.2€
Canoli Siciliano 4.0€



APERITIVO

Limoncello 3.0€
Meloncello 3.0€
Campari 4.5€
Vermute (rosso/bianco) 4.5€