

FERMENTO

[PIZZA-AND-BEER-MENÚ]

- .1 Fermentazione, lievitazione
- .2 Stato di agitazione, eccitazione, movimento inusuale o anche soltanto stato d'inquietudine per volontà d'innovazione



INSIDE YOU WILL FIND SOME OF OUR ADVICE FOR
PAIRING YOUR FAVOURITE PIZZA WITH THE BEST GLASS
OF WINE!
IF YOU PREFER A GOOD BEER, CONSULT THE DEDICATED
MENU OR ASK THE WAITING STAFF!

FERMENTO PIZZA-AND-BEER

SIGNATURE

variazioni [da E 1.5]

base senza glutine [E 4.]
servizio [E 2.]

mozzarella senza lattosio [E 2.]
servizio torta, a persona [E 1.]

Benvenuto al nord 🌿🍄🥵🥚🥛🔥

white base with buffalo mozzarella and mozzarella, Gorgonzola italian blue cheese, Pedrazzoli spicy salami, slightly spicy friarielli, dried pears, basil and E.V.O. oil [E 14.]

➤ *Prosecco, venetian sparkling white*

Bologna mia 🌿🍄🥵🥚🥛🔥🥚

white base with mozzarella, best sauce 'the Bolognese ragù', Parmesan fondue, basil and E.V.O. oil [E 13.]

➤ *Barbera, bolognese sparkling red wine*

OHperò 🌿🍄🥵🥚🥛🔥

white base with pecorino cream, mozzarella, smoked mozzarella, Gorgonzola italian blue cheese, dried pears, honey, basil and E.V.O. oil [E 15.]

➤ *Falanghina, neapolitan flat white wine*

Portobello road 🌿🍄🥵🥚🥛🔥🥚

Base with Jerusalem artichoke cream, mozzarella, Portobello mushrooms, sausage, toasted walnuts, basil and E.V.O. oil [E 15.]

➤ *Montepulciano d'Abruzzo, flat red wine*

Red hot chilly peppers 🌿🍄🥵🥚🥛🔥

base with pepper cream, mozzarella, taggiasca olives, Pedrazzoli spicy salami, sweet chilli threads, basil and E.V.O. oil [E 13.]

➤ *Trento doc, sparkling white wine*

🌿 glutine

🥚 uova

🥵 sesamo

🥚 solfiti

*surgelato all'origine

🍄 soia

🥚 frutta a guscio

🥛 latticini

🌿 senape

🍄 pepe

🔥 aglio

allergie e intolleranze vanno SEMPRE segnalati al personale di sala, così da limitare la contaminazione; gli allergeni possono variare in base alla reperibilità dei prodotti.

PIZZE [SIGNATURE]

Carezza 🍄🍄🍄😄🍷🍷

white base with mozzarella and smoked mozzarella, glazed radicchio, charcoal-cooked speck, dried pears, honey, basil and E.V.O. oil [E 11.]

Gran Sasso 🍄🍄🍄😄🍷🍷🍷

white base with mozzarella, Portobello mushrooms, rocket, Parmesan fondue, E.V.O. oil with truffle and basil [E 11.]

Nebbia 🍄🍄🍄😄🍷🍷🍷BEST
SELLER

white base with mozzarella, sautéed porcini mushrooms*, crispy bacon, potatoes, pecorino with truffle, truffle oil and basil [E 14.]

Parmiggggiana 🍄🍄🍄😄🍷🍷🍷🍷

base with roasted red tomato cream, smoked mozzarella, mozzarella, aubergine, Parmesan fondue, basil and E.V.O. oil [E 14.]

Pizzica 🍄🍄🍄😄🍷🍷🍷

white base with buffalo mozzarella and mozzarella, yellow cherry tomato, Pedrazzoli spicy salami, capers, oregano, basil and E.V.O. oil [E 13.]

Porci-ni 🍄🍄🍄😄🍷🍷🍷BEST
SELLER

white base with buffalo and mozzarella, sautéed porcini mushrooms, Pedrazzoli guanciale (cured pork cheek), basil and E.V.O. oil [E 13.]

Ratatouille 🍄🍄🍄😄🍷🍷

base with pepper cream, mozzarella, aubergine, potatoes, slightly spicy friarielli, cacioricotta cheese, basil and E.V.O. oil [E 9.5]

Rosso di sera 🍄🍄🍄😄🍷🍷🍷

base spotted tomato, mozzarella, glazed radicchio, crispy bacon, grated cacioricotta cheese, basil and E.V.O. oil [E 11.]

Sal in zucca 🍄🍄🍄😄🍷🍷🍷BEST
SELLER

butternut pumpkin cream base, mozzarella, Gorgonzola italian blue cheese, sausage, pecorino with truffle, truffle oil and basil [E 14.]

Tutti al maso 🍄🍄🍄😄🍷🍷🍷

white base with mozzarella and pecorino cream, charcoal-cooked speck, rocket, crispy onion, basil and E.V.O. oil [E 14.]

Veganuary 🍄🍄🍄😄🍷

base with Jerusalem artichoke cream, Portobello mushrooms, rocket, soy sauce reduction, toasted walnuts, basil and E.V.O. oil [E 11.]



Flat bread o Garlic flat bread 🍷🍷🍷🍷🍷

salt, herbs and E.V.O. oil or garlic oil [E 4.5]

SCARPETTA?! Chiedi sua maestà 'il ragù bolognese', wow! [E+ 3.]

Cetara 🍷🍷🍷🍷🍷🍷

red base tomato sauce, mozzarella, yellow cherry tomato, Cetara anchovies, Taggiasca olives, basil, oregano and E.V.O. oil [E 13.]

Marinara 🍷🍷🍷🍷🍷

red base with abundant tomato sauce, E.V.O. oil with garlic, oregano and basil [E 5.5]

BEST
SELLER**Marechiaro** 🍷🍷🍷🍷🍷🍷

white base with mozzarella and smoked mozzarella, sausage, slightly spicy friarielli, basil and spicy oil [E 10.]

Mantovana 🍷🍷🍷🍷🍷🍷

butternut pumpkin cream base, mozzarella, crispy bacon, rocket, grated caciocotta cheese, basil and E.V.O. oil [E 11.5]

Napoli 🍷🍷🍷🍷🍷

red base with abundant tomato sauce, Cetara anchovies, caper and its fruit, basil and E.V.O. oil [E 7.5]

if you prefer this pizza with mozzarella cheese, just ask! [E +1.5]

P.S. 🍷🍷🍷🍷🍷🍷

white base with fior di latte mozzarella, potatoes, sausage, crispy onion, basil and E.V.O. oil [E 9.5]

BEST
SELLER**Quattro P** 🍷🍷🍷🍷🍷🍷

white base with mozzarella and smoked mozzarella, potatoes, crispy bacon, Parmesan, basil and E.V.O. oil [E 10.5]

BEST
SELLER**DOP** 🍷🍷🍷🍷🍷

red base with tomato sauce, buffalao mozzarella., mozzarella, basil and E.V.O. oil [E 9.]

SNOW 🍷🍷🍷🍷🍷🍷

red base with abundant tomato sauce, sprinkle of Parmesan, Parmesan fondue, 'snowfall' of crispy Parmesan and E.V.O. oil [E 8.]

Margherita 🍷🍷🍷🍷🍷 [E 7.]

Acqua del popolo 75cl

Microfiltered water, natural, cold or sparkling cold [E 1.5]

Acqua 'San Bernardo' 75cl

Mineral water, natural or sparkling [E 2.5]

Coca-cola 33cl

Coca-cola or Coca-cola Zero, in glass bottle

Coca-cola 1lt

Coca-cola, in glass bottle[E 8.]

Fanta 33cl

Orange flavour Fanta, in glass bottle[E 3.]

Fuze tea 33cl

Lemon or peach tea, in can [E 3.]

Artesan dessert

Artisan desserts of our production and single-serving pastries from all over Italy.

Ask the waiter for the selection [**da** E 5.]

Sorbets

Artisan sorbets of our production with fresh fruit, water and sugar [E 4.]

Caffè espresso o decaffeinato

Espresso, americano or decaffeinated coffee [E 2.]

Barley coffee

small or large cup [E 2.]

Liqueurs [E 3.5]

amaretto di Saronno

borschi San Marzano

grappa tipica 903

grappa barrique 903

jefferson

jegermeister

limoncello di Capri

liquerICE

nocino

sambuca extra Molinari

vecchio amaro del capo


Janare | falanghina 13.6°
LA GUARDIENSE

Entirely from falanghina vines in the Beneventano area.

A still white wine with a fruity aroma and remarkable intensity; particularly appreciated and awarded.

The ideal accompaniment for delicate pizzas without overpowering them

[E 5. 19.]


Prosecco superiore | extra dry 11°
JACOPO MAESTRI

from prosecco and verdigio vines in the Treviso hills.

The famous Venetian sparkling wine with a pleasant and fruity aroma, known and appreciated all over the world.

Perfect to accompany simple pizzas like the Margherita or important ones with a decisive taste, to balance their savouriness and spiciness.

[E 5. 15.]


Trento DOC | brut millesimato 12.5°
ENDRIZZI

From chardonnay and pinot nero vines in Val di Cembra.

A prized vintage **sparkling wine**, pleasant and fresh, with a crust of bread aroma.

Perfect to accompany your entire evening: from appetizer up to pizzas with a decisive taste and rich in cheeses.

[only bottle E 27.]


Barbanera | barbera 12.5°
LA MANCINA

from Barbera vines in the Bolognese hills.

A ruby red and fizzy wine, fine and fragrant.

Perfect as a pairing for cured meats and slow-cooked meats like his majesty 'the Bolognese ragù.

[only bottle E 19.]


Villa Diana | montepulciano 12.5°
TOLLO

From montepulciano vines in the Abruzzo hills.

A still, medium-bodied red wine with a red fruit aroma and delicately spiced.

Perfect to accompany a flavourful pizza and enhance its nuances.

[E 5. 13.]

