



by Puglia



A vertical, sepia-toned photograph with a textured, scratched surface. In the upper half, a pair of hands is shown sifting a fine, light-colored powder (likely sand or flour) from one palm into the other. A dense cloud of the powder is captured mid-fall, creating a dynamic sense of movement. Below the hands, a large, smooth, rounded mound of the same powder sits on a flat surface. At the very bottom of the frame, the word "MENU" is printed in a large, bold, gold-colored serif font, partially overlapping the base of the mound.

MENU

My name is

Devito Giandonato

I was born in 1977. I am from Martina Franca, but I have been living in Bergamo for 10 years now. Here I met my partner, Giulia. In 2014 we had two beautiful twins, Angela e Sofia. I have a special relationship with pizza. I am always looking for the best ingredients. I started making pizza in my family's pizza restaurant in Martina Franca, Apulia, in 2001. Since then, I have never stopped striving to better myself in my profession. What I love about my job is evaluating, changing and experimenting with different kneading techniques based on climate changes.

My idea is to offer a

pizza made with high-quality ingredients and special consideration for everything good we produce in Apulia. The dishes are presented with a personal touch! Together with my partner, we have decided to create an unconventional space. This place represents me, in a simple but unique way.

LE CLASSICHE

Tradizionali

MARINARA

€ 8,00

Tomato sauce, garlic, oregano, basil

Allergens: Gluten

MARGHERITA

€ 9,00

Tomato sauce, mozzarella

Allergens: Gluten, Milk and dairy products

AL COTTO

€ 10,00

Tomato sauce, mozzarella, baked ham

Allergens: Gluten, Milk and dairy products

COTTO E FUNGHI

€ 11,00

Tomato sauce, mozzarella, baked ham, champignon mushrooms

Allergens: Gluten, Sulphites, Milk and dairy products

CAPRICCIOSA

€ 13,00

Tomato sauce, mozzarella, artichokes,
champignon mushrooms, baked ham, olives

Allergens: Gluten, Sulphites, Milk and dairy products

DIABOLETTA

€ 11,00

Tomato sauce, mozzarella, spicy salami, bell peppers

Allergens: Gluten, Milk and dairy products

AI FUNGHI

€ 10,00

Tomato sauce, mozzarella, champignon mushrooms

Allergens: Gluten, Sulphites, Milk and dairy products

LA GOLOSA

€ 12,00

Tomato sauce, mozzarella, courgettes, shrimps

Allergens: Gluten, Sulphites, Milk and dairy products, Fish and derivatives

MEDITERRANEA

€ 13,00

Tomato sauce, mozzarella, olives, tuna, capers,
anchovies, Pachino tomatoes

Allergens: Gluten, Sulphites, Milk and dairy products, Fish and derivatives

NAPOLETANA

€ 10,00

Tomato sauce, mozzarella, anchovies, oregano

Allergens: Gluten, Sulphites, Milk and dairy products, Fish and derivatives

ORTOLANA

€ 13,00

Tomato sauce, mozzarella, seasonal vegetables,
Grana Padano cheese (added while cooking)

Allergens: Gluten, Sulphites, Milk and dairy products

PUGLIESE

€ 10,00

Tomato sauce, mozzarella, Tropea onions, oregano

Allergens: Gluten, Sulphites, Milk and dairy products

ROMANA

€ 10,00

Tomato sauce, mozzarella, anchovies, capers, olives, oregano

Allergens: Gluten, Sulphites, Milk and dairy products, Fish and derivatives

SALAMINO

€ 10,00

Tomato sauce, mozzarella, spicy salami

Allergens: Gluten, Sulphites, Milk and dairy products

4 STAGIONI

€ 13,00

Tomato sauce, mozzarella, champignon mushrooms, artichokes, baked ham, spicy salami

Allergens: Gluten, Sulphites, Milk and dairy products

TONNO E CIPOLLE

€ 10,00

Tomato sauce, mozzarella, tuna, Tropea onions

Allergens: Gluten, Sulphites, Milk and dairy products

WURSTEL

€ 10,00

Tomato sauce, mozzarella, frankfurter

Allergens: Gluten, Milk and dairy products

LECINQUE

Regime

REGINA MARGHERITA

€ 10,00

Tomato sauce, mozzarella, Grana Padano cheese (added while cooking), basil, organic oil

Allergens: Gluten, Milk and dairy products

REGINA BUFALA

€ 13,00

Tomato sauce, mozzarella, DOP buffalo mozzarella from Campania, Pachino tomatoes, basil,

Grana Padano cheese (added while cooking), organic oil

Allergens: Gluten, Sulphites, Milk and dairy products

REGINA ALICI

€ 13,00

Tomato sauce, mozzarella, anchovies, Grana Padano cheese (added while cooking), basil, organic oil

Allergens: Gluten, Sulphites, Milk and dairy products, Fish and derivatives

REGINA BURRATA

€ 13,00

Tomato sauce, mozzarella, burrata from Apulia, Pachino tomatoes, Grana Padano cheese

(added while cooking), basil, organic oil

Allergens: Gluten, Sulphites, Milk and dairy products

REGINA GAMBERI

€ 14,00

Tomato sauce, mozzarella, shrimp tails, Pachino tomatoes, Grana Padano cheese (added while cooking), basil, organic oil

Allergens: Gluten, Sulphites, Milk and dairy products, Fish and derivatives

LE Speciali

TIROLESE

€ 13,00

Tomato sauce, mozzarella, speck, rocket

Allergens: Gluten, Milk and dairy products

PARMA

€ 13,00

Tomato sauce, mozzarella, dry cured Parma ham

Allergens: Gluten, Milk and dairy products

VALTELLINA

€ 13,00

Tomato sauce, mozzarella, eye of round bresaola, rocket, Grana Padano cheese flakes

Allergens: Gluten, Milk and dairy products

CALABRESE

€ 13,00

Tomato sauce, mozzarella, spicy salami, nduja from Calabria, bell peppers

Allergens: Gluten, Milk and dairy products

CAMPANA

€ 13,00

Tomato sauce, mozzarella, fresh sausage, champignon mushrooms, olives

Allergens: Gluten, Sulphites, Milk and dairy products

LOMBARDA

€ 13,00

Tomato sauce, mozzarella, spicy salami, sweet gorgonzola cheese, Tropea onions

Allergens: Gluten, Milk and dairy products

PIACENTINA

€ 13,00

Tomato sauce, mozzarella, bacon, champignon mushrooms, Grana Padano cheese (added while cooking)

Allergens: Gluten, Milk and dairy products

RUSTICA

€ 13,00

Tomato sauce, mozzarella, speck, frankfurter, Tropea onions, Grana Padano cheese (added while cooking)

Allergens: Gluten, Milk and dairy products

CONTADINA

€ 13,00

Basil pesto sauce, mozzarella, courgettes, boiled potatoes, Grana Padano cheese (added while cooking)

Allergens: Gluten, Milk and dairy products

LIGURE

€ 13,00

Tapenade, mozzarella, baked ham

Allergens: Gluten, Milk and dairy products

MASCALZONE LATINO

€ 13,00

Crescenza cheese, eye of round bresaola, rocket, black pepper, organic oil

Allergens: Gluten, Milk and dairy products

PARTENOPEA

€ 13,00

Tomato sauce, mozzarella, DOP buffalo mozzarella from Campania, fresh sausage, broccoli rabes, organic oil
Allergens: Gluten, Milk and dairy products

TRULLETTO

€ 15,00

Tomato sauce, mozzarella, IGP capocollo from Martina Franca, Pachino tomatoes, burrata from Apulia, organic oil
Allergens: Gluten, Milk and dairy products

SAN CRISTOFORO

€ 15,00

Mozzarella, mortadella, burrata from Apulia, tapenade drops, Pachino tomatoes
Allergens: Gluten, Milk and dairy products

LE *Bianche*

BERGAMASCA

€ 12,00

Mozzarella, fresh sausage, Branzi cheese, rosemary
Allergens: Gluten, Milk and dairy products

CAPRESE

€ 10,00

Mozzarella, Pachino tomatoes, oregano, basil, extra virgin olive oil
Allergens: Gluten, Milk and dairy products

4 FORMAGGI

€ 12,00

Mozzarella, Branzi cheese, Grana Padano cheese (added while cooking), sweet gorgonzola cheese, smoked provola cheese
Allergens: Gluten, Milk and dairy products

MILANESE

€ 13,00

Mozzarella, baked ham, artichokes, smoked provola cheese
Allergens: Gluten, Sulphites, Milk and dairy products

Dipinti D'AUTORE

TAGLIERE DIPINTO

€ 15,00

Cured meat mix, focaccia

INSALATONA IN CROSTA

€ 15,00

Salad

Allergens: Gluten, Sulphites, Nuts, Milk and dairy products

LE DOC *Dipinte*

LA DONIZETTI

€ 15,00

Tomato sauce, mozzarella, Pachino tomatoes, burrata from Apulia, mortadella, basil, pistachios
Allergens: Gluten, Sulphites, Nuts, Milk and dairy products

LA COLLEONI

€ 15,00

Mozzarella, DOP buffalo mozzarella from Campania, dry cured Parma ham, Pachino tomatoes, basil drops, organic oil
Allergens: Gluten, Milk and dairy products



LE *novità Dipinte*

DOLCE VITA

€ 18,00

Crescenza cream, truffle cream, porcini mushrooms and parmesan flakes
Allergens: Gluten, Sulphites, Milk and dairy products

FOCACCIA DEL CANTABRICO

€ 18,00

Datterini tomatoes, caper flowers, olive pâté, anchovies from the Cantabrian Sea
Allergens: Gluten, Milk and dairy products, Fish and derivatives

ANTONIO LOCATELLI

€ 18,00

White base, porchetta, porcini mushrooms, caciocotta flakes and chia seeds
Allergens: Gluten, Sulphites, Milk and dairy products, Nuts



SERVICE AND COVER
€ 2,50

I NOSTRI *Calzoni*

CALZONE LISCIO

€ 11,00

Mozzarella, baked ham, ricotta

Allergens: Gluten, Milk and dairy products

CALZONE SALAMINO

€ 11,00

Mozzarella, spicy salami, ricotta

Allergens: Gluten, Milk and dairy products

CALZONE FARCITO

€ 13,00

Mozzarella, baked ham, champignon mushrooms, artichokes, ricotta

Allergens: Gluten, Sulphites, Milk and dairy products

CALZONE PARTENOPEO

€ 13,00

Mozzarella, fresh sausage, broccoli rabes, ricotta

Allergens: Gluten, Sulphites, Milk and dairy products

COVERED WITH TOMATO AND GRANA PADANO CHEESE
(ADDED WHILE COOKING)



LE⁴PORTE

*focaccine
Dipinte*



SANT'AGOSTINO

€ 16,00

Smoked salmon, stracciatella cheese from Apulia, guacamole, salad, sesame seeds, organic oil

Allergens: Gluten, Sulphites, Sesame, Milk and dairy products, Fish and derivatives

SAN GIACOMO

€ 15,00

Dry cured Parma ham, mozzarella,

Pachino tomatoes, rocket, organic oil

Allergens: Gluten, Milk and dairy products

SAN LORENZO

€ 15,00

IGP capocollo from Martina Franca, caciocavallo cheese,

Pachino tomatoes, rocket, organic rosemary oil

Allergens: Gluten, Milk and dairy products


SANT'ALESSANDRO

€ 15,00

Mortadella, Stracciatella cheese from Apulia,

pistachios, salad, organic oil

Allergens: Gluten, Nuts, Milk and dairy products



*making pizza
is not just a job,
it is a **passion!**
for me,
taste is **art...***





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