

Restaurant Pizzeria

La Tradizione

Menu

In 2003, Massimo and Orietta left behind the city chaos to open a new venue in Mestrino, where they have been warmly welcomed with affection that has lasted for 20 years! Chef Massimo's passion, in constant search of innovation rooted in simplicity and genuineness, and Orietta's love in welcoming guests, have created a magical alchemy in both their profession and their lives. Massimo and Orietta welcome you with the hope of providing you with a unique experience through their dishes accompanied by an excellent wine list.

On Sunday for lunch

We propose rediscovering the ancient flavours of our tradition

Our mixed boiled meat cart

according to quantity

(you can compose it according to your taste)

- Cotechino, fresh and corned tongue, veal rib, beef muscle, head, ox tail, pork leg, hen

ACCOMPANIED BY OUR SAUCES:

- KREN (12)
- GREEN SAUCE
- MOSTARDA (12)
- RED TROPEA ONION JAM (12)

We suggest our sides of the day:

early potato mash, mixed vegetables cooked with pancetta and onion (7)

MEAT APPETIZERS

Mixed cold cuts platter with Maremma blue cheese, aged Piave cheese and Imbriago cheese, accompanied by acacia honey (7)	€13.00
Lard of Colonnata with croutons (1)	€9.00
Treviso radicchio with pancetta and balsamic vinegar (1,12)	€9.00
Parma ham and buffalo mozzarella (7)	€12.00
Fassona beef tartare with black truffle petals and semi-dry yellow cherry tomatoes (12)	€14.50
Trentino <i>carne salada</i> with dried cherry tomatoes and Parmigiano Reggiano (7,12)	€12.00
Smoked Black Angus with onion previously stewed with beer and curry(1,5)	€12.50

FISH APPETIZERS

Steam-cooked mantis shrimp (4)	€10.00
Spider crab (4)	€18.00
Brown crab (4)	€16.00
Raw scampi plateau (4,2)	€16.00
Raw salmon carpaccio, yellowfin tuna, Orbetello sea bass plateau (4)	€16.00
Imperial raw seafood platter: wild salmon, yellowfin tuna, Orbetello sea bass, scampi, red shrimp, purple shrimp, oyster, scallop, mantis shrimp (4,2,14)	€35.00
Fines de Claires oyster, Marennes, France (14)	€5.00
Sandalia oyster, Arbatax, Sardinia (14)	€5.00
Sea urchins, in season (14): Local €4.00 /French €9.00	
Mixed seafood appetizer: scallop with cognac, octopus, cuttlefish, smelts, sardines, shrimps <i>in saor</i> (with onions), marinated anchovies, sea cicadas (4,1,2,5,14)	€16.00
Gratinated or cognac scallop per piece (4,1,14)	€4.00
Pellestrina mussels and <i>marinara</i> clams with slightly spicy tomato, with croutons (4,1,14)	€13.00
Gratinated mixed seafood with queen scallops, scallop, razor clams, langoustines, prawns (4,2,7,1,14)	€18.00
Salmon and avocado tartare marinated in lime (4)	€16.00
Tuna and avocado tartare marinated in lime (4)	€16.00
Sardines and shrimps <i>in saor</i> (with onions) (4,1,5)	€11.00
Top-quality selection of Cantabrian Sea anchovy fillets with butter and warm crostini (4,1)	€12.00
Warm seafood salad (4)	€12.00
Musky octopus in stew with burrata (1,5)	€9.50
Smoked mixed seafood: swordfish, tuna, creamed cod with croutons and Asiago butter (4,1)	€14.00

FISH FIRST COURSES

Spaghetti La Tradizione (mussels, clams, shrimp, langoustine, scallop, tomato) (4,2,1)	€14.50
Fish soup with warm bread croutons (4,2,1)	€18.00
Paccheri pasta with clams, shrimp, cherry tomatoes, paprika (4,2,1)	€11.50
Mediterranean-style paccheri pasta (mixed shelled seafood) (4,2,1)	€11.50
Bigoli pasta with tuna carbonara and bottarga (4,2,1)	€11.00
Mediterranean-style paccheri pasta (mixed shelled seafood) (4,2,1)	€11.50
Bullet tuna with Homarus lobster sauce (1/2 lobster) (4,2,1)	€18.00
Bullet tuna <i>cacio e pepe</i> (cheese and pepper) with Aperol and limemarinated langoustine (4,2,1)	€14.00
Homemade gnocchi with shrimp tails and cherry tomatoes (4,2,1)	€11.00
Potato gnocchi with spider crab and scampi cream (4,2,1)	€14.00
Black tagliolini pasta with local cuttlefish and citrus aroma (4,2,1)	€14.00
Large Gragnano spaghetti with local clams (4,2,1)	€14.00
Risotto with cuttlefish ink* (4,2,1,7)	€12.00
Mixed Adriatic sea risotto* (4,2,1,7)	€13.00
Scallop and zucchini blossom risotto* (4,2,1,7)	€14.00
Langoustine and sea urchin risotto* (4,2,1,7)	€16.00

*Minimum two persons for risotto

MEAT FIRST COURSES

Potato gnocchi with cheeses, walnuts, truffle pâté (1,8,7)	€10.00
Potato gnocchi with cherry tomatoes, buffalo stracciatella, basil (1,7)	€10.00
Paccheri pasta with meat ragu (1,7)	€10.00
Paccheri pasta <i>pecoraia</i> style (1,7)	€10.00
Bigoli pasta <i>carbonara</i> (1,7,3)	€11.00
Bigoli pasta with duck ragu (1,7)	€11.00
Risotto with late radicchio, tastasale cheese and crescenza cheese* (1,7)	€11.00
Handmade ravioli with heart of eggplant and scamorza cheese, sautéed with tomato coulis, crispy speck, aroma of bell pepper (1,7)	€11.00

DISHES FROM OUR VENETIAN TRADITION

Creamed cod with croutons (1,2,4,7)	€10.00
Sarde <i>in saor</i> (with onions)	€9.00
Bigoli pasta with cod (1,4,7)	€10.00
Bean soup with maltagliati pasta (1)	€8.00
Venetian risotto with chicken livers and chicken gizzards (7)	€10.50
Donkey stew with polenta	€13.00
Vicentina-style cod (1,7)	€15.00

FISH MAIN COURSES

Tuna steak with sesame, on a bed of arugula and balsamic vinegar (1,2,4,11)	€15.00
Tuna in panko crust with avocado and wasabi (1,4)	€18.00
Grilled octopus with fresh tomato tartare and chickpea hummus (4)	€16.00
Salmon escalope with sliced tomato, smoked scamorza cheese, rosemary, poppy seeds (4,7)	€13.00
Prawns with grilled radicchio, balsamic vinegar (2,1)	€16.00
Salt-crusted sea bass (4) per 100g	€3.00
Oven-baked turbot with potatoes, Taggiasca olives, capers, cherry tomatoes - per 100g (4)	€3.50
Grand seafood grill with homarus lobster, langoustine, prawns, cuttlefish, scallops (4,2) each €30.00 (minimum 2 portions)	
Black cuttlefish with polenta (1,4)	€14.00
Grand Catalan-style seafood platter with homarus lobster, spider crab, brown crab, prawns, langoustine, sea cicadas, mixed boiled seafood, fresh seasonal vegetables (1,4,2) each €60.00 (minimum 2 portions, *reservation recommended)	
Oven-baked sea bream with sweet peppers and soave wine black olives (4)	€16.00
Mixed fried fish (calamari, prawns, small cuttlefish, eels, sardines) (2,4,1)	€12.50
Monkfish in a crust of grilled vegetables, gratinated (1,4)	€16.00
Mixed grilled fish each	€19.00
Catch of the day per 100g	€3.50

MEAT MAIN COURSES

Sliced chicken fillet with baby spinach, diced cherry tomatoes, and Greek yogurt (7) €12.00

Beef fillet carpaccio with mixed salad and Parmigiano Reggiano shavings (7) €17.00

Milanese-style veal cutlet (1,3) €10.50

BLACK ANGUS ROAST BEEF SLICES (1,5,7,10) €16.50

Our sliced meats are offered in various variations:

- With rosemary
- Arugula and balsamic vinegar from Modena IGP
- Treviso red radicchio and walnuts

BEEF FILLET (1,5,7,10) €21.00
(Origin: France, Limousine selection)

Our fillets can be prepared in various ways:

- With green peppercorn sauce
- With grilled Treviso red radicchio, gorgonzola DOP, and crispy speck
- With truffle pâté
- Grilled

RIB-EYE STEAK €17.00

Gold and White Ribeye, aged for a minimum of 40 days in a ventilated cell with significant marbling, which makes the meat tender and flavorful once cooked

FLORENTINE STEAK per 100g €4.50

LARGE SALADS

LA TRADIZIONE (4,7,14) Mixed salad, cherry tomatoes, €10.00
mozzarella, tuna, maize, shrimps

MEDITERRANEAN (3,7) Mixed salad, tomatoes, mozzarella, €10.00
maize, shaved Grana cheese, hard-boiled eggs

GREEK (7) Mixed salad, black olives, onion, cherry tomatoes, €11.00
peppers, Greek feta cheese

NEPTUNE (2,4,14) Mixed salad, shrimps, octopus, cuttlefish, €12.00
cherry tomatoes

AZTEC (1,4,7) Mixed salad, artichokes, tuna, mozzarella, maize, €10.00
arugula

PIZZAIOLA (4,7) Mixed salad, cherry tomatoes, mozzarella, €10.00
olives, capers, anchovies, oregano

SIDES €4.50

Mixed fried vegetables (1,3,5)

Grilled vegetables

French fries (5)

Mixed salad

Side of the day

NEW SUGGESTED PIZZAS

NORCINA (1,7) Mozzarella, truffle cream, sausage, boletus, €13.00
truffle petals

DELICATA (1,4,7) Mozzarella, zucchini flowers, anchovies, €11.00
burrata

MEDITERRANEA (1,4,7) Mozzarella, Philadelphia cream cheese, €12.50
caramelized red Tropea onions, tuna, smoked swordfish, black
pepper, lime zest

SFIZIOSA (1,7,8) Mozzarella, mortadella, pistachio pesto, €11.00
burrata

CALABRESE (1,7) Tomato, mozzarella, dried tomatoes, €10.50
Calabrian spicy salami, red Tropea onions, anchovies

SPAGNOLA (1,4,7) Mozzarella, confit cherry tomatoes, ricotta €12.00
cheese, arugula, *carne salada* (cured beef)

SOFISTICATA (1,7) Mozzarella, red cabbage salad, *carne salada* €11.00
(cured beef), shaved Grana cheese

FRIARIELLI (1,7) Tomato, mozzarella, sausage, friarielli €10.00
(broccoli rabe), gorgonzola cheese

AUDACE (1,7) White pizza with mozzarella, confit cherry €12.00
tomatoes, beer
and curry stewed onions, smoked Black Angus speck, arugula

SAPPORITA (1,7) Mozzarella, confit cherry tomatoes, gorgonzola €12.00
cheese, arugula, *carne salada* (cured beef)

LEO (1,7) Mozzarella, purple cabbage, sausage, brie cheese €11.50

TRADITIONAL PIZZAS

MARINARA (1,7) Tomato, garlic, oregano	€5.50
MARGHERITA (1,7) Tomato, mozzarella	€6.00
PUGLIESE (1,7) Tomato, mozzarella, onion	€7.00
ROMANA Tomato, mozzarella, anchovies (1,4,7)	€7.00
NAPOLETANA Tomato, mozzarella, anchovies, capers (1,4,7)	€7.50
PROSCIUTTO Tomato, mozzarella, cooked ham (1,7)	€8.00
SICILIANA Tomato, mozzarella, olives, capers, anchovies (1,4,7)	€8.00
FUNGHI Tomato, mozzarella, mushrooms (1,7)	€7.50
PROSCIUTTO E FUNGHI Tomato, mozzarella, cooked ham, mushrooms (1,7)	€8.00
CAPRICCIOSA Tomato, mozzarella, cooked ham, mushrooms, artichokes (1,7)	€8.50
4 STAGIONI Tomato, mozzarella, cooked ham, mushrooms, artichokes, spicy salami (1,7)	€9.00
TONNO E CIPOLLA Tomato, mozzarella, tuna, onion (1,4,7)	€7.50
4 FORMAGGI Tomato, mozzarella, mixed cheeses (1,7)	€8.50

TRADITIONAL PIZZAS

INGLESINA Tomato, mozzarella, cured ham (1,7)	€9.50
FRANCESINA Tomato, mozzarella, speck (1,7)	€9.50
ORTOLANA Tomato, mozzarella, seasonal vegetables (1,7)	€7.50
MELANZANE Tomato, mozzarella, grilled eggplant (1,7)	€7.50
CALZONE Tomato, mozzarella, cooked ham, mushrooms (1,7)	€8.00
BASSANESE Tomato, mozzarella, asparagus, eggs (1,3,7)	€9.00
DIAVOLA Tomato, mozzarella, spicy salami (1,7)	€7.50
CAPRESE Tomato, mozzarella, sliced tomato, basil (1,7)	€7.50
RADICCHIO E GRANA Tomato, mozzarella, radicchio, Grana cheese (1,7)	€9.00
VIENNESE Tomato, mozzarella, wiener (1,7)	€7.00
TIROLESE Tomato, mozzarella, speck, wiener (1,7)	€8.50
BOSCAIOLA Tomato, mozzarella, mixed mushrooms (1,7)	€8.50
PARMIGIANA Tomato, mozzarella, eggplant, Grana cheese (baked) (1,7)	€8.50

SPECIAL PIZZAS

DUCHESSA Tomato, mozzarella, boletus, brie, asparagus (1,7)	€9.50
CARBONARA Tomato, mozzarella, eggs, pancetta, Grana cheese (1,3,7)	€9.50
PROVENZALE Tomato, mozzarella, sliced tomato, scamorza cheese (1,7)	€9.00
ESPLOSIVA Tomato, mozzarella, ham, mushrooms, asparagus, spicy salami, olives (1,7)	€10.00
DINAMICA Tomato, mozzarella, porchetta (roast pork), bell peppers, stracchino cheese (1,7)	€10.00
TREVIGIANA Tomato, mozzarella, radicchio, sausage (1,7)	€10.00
CAMPAGNOLA Tomato, mozzarella, sausage, onion, honey mushrooms (1,7)	€10.00
ADRIATICA Tomato, mozzarella, fresh seafood (1,2,4,7,14)	€12.00
EMILIANA Tomato, mozzarella, sliced tomato, ricotta cheese, olives, mortadella (1,7)	€9.50
LA TRADIZIONE Tomato, mozzarella, speck (in cooking), eggs, mixed mushrooms, peas, gorgonzola cheese (1,3,7)	€9.00
PIZZA BUFALA Tomato, mozzarella, buffalo mozzarella (1,7)	€8.50
VENETA Tomato, mozzarella, sopressa salami, black olives, onion (1,7)	€9.50
PORCINI E GRANA Tomato, mozzarella, porcini mushrooms, Parmesan cheese shavings (1,7)	€10.00

SPECIAL PIZZAS

PORCELLINA Tomato, mozzarella, porchetta, boletus (1,7)	€10.00
FIORE Tomato, mozzarella, mixed mushrooms, spicy salami, speck, Grana cheese (1,7)	€10.00
VALTELLINA Tomato, mozzarella, bresaola, arugula, Grana cheese (1,7)	€10.00
ESTATE Tomato, mozzarella, cherry tomatoes, arugula, Parmesan cheese shavings (1,7)	€9.00
TRICOLORE Tomato, mozzarella, stracchino cheese, arugula, rolled pancetta (1,7)	€9.50
PATATOSA Tomato, mozzarella, French fries (1,7)	€7.50
CASALINGA Tomato, mozzarella, sausage, bell peppers, artichokes, olives (1,7)	€10.00
GHIOTTA Tomato, mozzarella, mushrooms, olives, wiener, spicy salami (1,7)	€10.00
CALZONE DEL PIZZAIOLO Tomato, mozzarella, gorgonzola cheese, cherry tomatoes, porchetta (1,7)	€9.50
GUSTOSA Tomato, mozzarella, Asiago cheese, honey mushrooms, speck (1,7)	€10.00
LEGGERA Tomato, mozzarella, ricotta cheese, artichokes, grated carrots, bresaola (1,7)	€10.00
FUME' Tomato, mozzarella, smoked pancetta, sliced tomato, scamorza cheese, rosemary, garlic-infused oil at the end of cooking (1,7)	€10.00

WHITE PIZZAS (without tomato sauce)

GAMBERETTI Mozzarella, shrimp, parsley, pink sauce (1,2,7)	€10.00
MONTEBIANCO Mozzarella, truffle cream, sausage, boletus (1,7)	€10.00
DOLCE LATTE Mozzarella, walnuts, gorgonzola cheese, arugula (1,7,13)	€9.50
NORDICA Mozzarella, smoked salmon, shrimp, cherry tomatoes, pink sauce (1,2,4,7)	€10.50
TARTUFONA Mozzarella, truffle cream, mixed mushrooms, speck, ricotta cheese (1,7)	€10.50
MARE E MONTI Mozzarella, shrimp, zucchini, mushrooms (1,2,7)	€10.00

BAGUETTES

PRIMAVERA Mozzarella, brie cheese, speck added at the end of cooking, arugula, Grana cheese (1,7)	€9.50
AUTUNNO Mozzarella, brie cheese, ricotta cheese, cured ham added at the end of cooking (1,7)	€9.50
DOMENICO Mozzarella, stracchino cheese, cherry tomatoes, onions stewed with curry and beer; arugula and <i>carne salada</i> added at the end of cooking (1,4,7)	€10.50
ESTATE Mozzarella, Philadelphia cream cheese, caramelized Tropea red onion; smoked Black Angus speck and tomato added at the end of cooking (1,4,7)	€10.50

ALLERGENS CHART

GLUTEN - 1 (cereals, wheat, rye, barley, oats, spelt, kamut, including hybrids and derivatives)

CRUSTACEANS AND DERIVATIVES - 2 (marine and freshwater: shrimp, prawns, crabs, and similar)

EGGS - 3 (eggs and products containing them: mayonnaise, emulsifiers, egg pasta)

FISH AND DERIVATIVES - 4 (food products containing fish, even in small percentages)

PEANUTS AND DERIVATIVES - 5 (creams and dressings containing even small doses)

SOY AND DERIVATIVES - 6 (derived products such as soy milk, tofu, soy noodles, and similar)

MILK AND DERIVATIVES - 7 (any product containing milk: yogurt, cookies, cakes, ice cream, and various creams)

NUTS AND DERIVATIVES - 8 (almonds, hazelnuts, walnuts, cashews, pecans, pistachios)

CELERY AND DERIVATIVES - 9 (both in pieces and within preparations for soups, sauces, and vegetable concentrates)

MUSTARD AND DERIVATIVES - 10 (can be found in sauces and dressings, especially in mostarda)

SESAME SEEDS AND DERIVATIVES - 11 (whole seeds used for bread, flours containing them in minimal percentage)

SULPHUR DIOXIDE AND SULPHITES - 12 (sulphur dioxide and sulphites concentration exceeding 10 mg/kg or 10 mg/l expressed as SO₂ - used as preservatives, they can be found in: preserved fish products, pickled foods, foods preserved in oil or brine, jams, vinegar, dried mushrooms, non-alcoholic beverages, and fruit juices)

LUPIN AND DERIVATIVES - 13 (present in vegan foods in the form of: roasts, sausages, flours, and similar)

MOLLUSCS AND DERIVATIVES - 14 (scallop, razor clam, mussel, oyster, limpet, clam, tellin, etc...)