La
canTineTTa
RISTORANTE
PIZZERIA

“Cooking is a love story;
you have to fall in love
with the ingredients
and then with the people
who cook them...”

La
canTinetta
RISTORANTE
PIZZERIA

ALLERGENS

To ensure the highest quality, all our dishes may
contain ingredients that have been frozen at source or blast-chilled by us.

The allergenic substances or products listed below may
be present in our dishes.

Our staff are on hand
to provide further information.

1	**CEREALS CONTAINING GLUTEN** (wheat, rye, barley, oats, spelt, kamut and products derived from them).
2	**CRUSTACEANS** and related products.
3	**EGGS** and related products.
4	**FISH** and related products.
5	**PEANUTS** and related products.
6	**SOYA** and related products.
7	**MILK** and derived products (including lactose).
8	**NUTS** (almonds, hazelnuts, walnuts, peanuts, pecans, Brazil nuts, pistachios, Queensland nuts and products derived from them).
9	**CELERY** and related products.
10	**MUSTARD** and related products.
11	**SESAME SEEDS** and related products.
12	**SULPHUR DIOXIDE AND SULPHITES** in concentrations exceeding 10 mg/kg or mg/l, expressed as SO2 (foods preserved in vinegar, oil or brine, jams, dried mushrooms, tinned foods, etc.).
13	**LUPIN** and related products.
14	**MOLLUSCS** and related products.

Starters

Deep-fried king prawns in a panko crust with lime mayonnaise	12.00€
Pumpkin flan, pecorino fondue and black truffle	10.00€
Beef tartare, Cantabrian anchovies, burrata and sun-dried tomatoes	16.00€
A selection of cured meats and cheeses	12.00€
Iberian ham	12.00€
Grilled squid on a bed of rosemary-infused Zolfino bean purée	16.00€

First Courses

Chestnut tagliatelle with white rabbit ragù, Taggiasca olives and pecorino	16.00€
Risotto with pumpkin, Gorgonzola and duck speck	16.00€
Paccheri with lobster and datterino tomato sauce	26.00€
Purple potato gnocchi with butter and sage, burrata, raw red prawns and walnuts	18.00€

Main Courses

Duck breast on a cream of celeriac, brown stock and sautéed baby spinach	20.00€
Beef fillet, caramelised onions and green pepper sauce	22.00€
Tender beef on a bed of paprika-flavoured mashed potatoes	20.00€
Milanese-style tuna and Russian salad	20.00€
Octopus and prawn soup	20.00€
Fiorentina steak	60.00€/kg

Desserts

Cheesecake, chocolate and passion fruit	7.00€
Pure black	7.00€
Cannolomisù	7.00€
Dai dai	7.00€
Homemade almond cantucci and Vin Santo	7.00€
Mango and coconut semifreddo	7.00€

Classic Pizzas

Margherita 7.50€
tomato, mozzarella, basil, oil.

Marinara 5.50€
tomato, oregano, garlic, basil, oil.

4 stagioni 9.50€
tomato, mozzarella, cooked ham, mushrooms, spicy salami, artichokes, oil.

Capricciosa sbagliata 10.00€
tomato, mozzarella, cooked ham, courgettes, spicy salami, Taggiasca olives.

Prosciutto cotto 8.50€
tomato, mozzarella, cooked ham, oil.

Prosciutto cotto e funghi 9.00€
tomato, mozzarella, cooked ham, mushrooms, basil, oil.

Salame piccante 8.50€
tomato, mozzarella, chilli, basil, oil.

4 formaggi 9.00€
white pizza with mozzarella, Grana, scamorza, Gorgonzola and olive oil.

Cipollina 8.00€
tomato, mozzarella, onion, basil, oil.

Saporita 11.50€
tomato, mozzarella, tinned tuna, onion, basil, Taggiasca olives, olive oil.

Piccantina 11.00€
mozzarella, pepper, cooked ham, mushrooms, spicy salt, 'nduja, basil, oil.

Napoli 8.50€
tomato, mozzarella, anchovies, capers, oregano, pepper, basil, oil.

Ortolana 8.50€
white pizza with mozzarella, provola, courgettes, sun-dried tomatoes, radicchio, walnuts and rocket.

Calzone farcito 10.00€
tomato, mozzarella, cooked ham, mushrooms, baby artichokes, spicy salami, olives.

Calzone semplice 8.50€
tomato, mozzarella, cooked ham, mushrooms, basil, oil.

La Brennero 9.00€
white pizza with speck, Gorgonzola, radicchio, mozzarella and olive oil.

Bufalino 9.50€
tomatoes, cherry tomatoes, buffalo mozzarella, olive oil, basil.

For an extra **2 euros**, you can have pizzas made with a **seven-grain dough**.

Speciality Pizzas

La Hit 12.00€
seasonal cream, mozzarella, sausage, pecorino, crispy onion and sweet paprika.

Massese 10.00€
tomato, buffalo mozzarella, cherry tomatoes, 'nduja, basil, olive oil.

Felì 11.00€
tomato, Taggiasca olives, sun-dried tomatoes, oregano, buffalo mozzarella, raw baby spinach.

Procidana 9.00€
white pizza with mozzarella, sun-dried tomatoes, provola, black olives and almonds.

Griccia 9.50€
white pizza with mozzarella, provola, pancetta, rocket, cherry tomatoes and olive oil.

Mergellina 10.50€
white pizza with buffalo mozzarella, prosciutto, rocket, Parmesan and olive oil.

Salsiccia e friarielli 9.50€
plain pizza with mozzarella, sausage, broccoli rabe and smoked provola.

La Chiatta 11.00€
plain pizza with mozzarella, sausage, cooked ham, mushrooms, onion, basil and olive oil.

Burratina 9.50€
tomato, pesto, cherry tomatoes, burrata, olive oil.

Pizza Gourmet. 11.00€
white pizza with mozzarella, almonds, sun-dried tomatoes, rocket, and a crust filled with robiola.

O' quadr 16.00€
4 pizza crusts, filled according to the pizza chef's choice.

Cantabrico 7 cereali 12.00€
mozzarella, Cantabrian anchovies, yellow datterino tomatoes and stracciatella.

Pizza 7 cereali 11.50€
fresh burrata, mozzarella, speck, salad and cherry tomatoes.

Risalita 7 cereali 13.00€
mozzarella, smoked salmon, pistachios, burrata, mixed salad leaves.

La Cantinetta 14.00€
bufala, pistachio, prawns fried in panko, lemon, Iberian ham.

Italiberica 11.50€
mozzarella, basil pesto, cherry tomatoes, raw buffalo mozzarella and Iberian ham.

La Giappo 22.00€
seasonal cream, mozzarella, herb-flavoured almonds, Japanese A5 Wagyu carpaccio, crispy onion, cherry tomatoes and brown stock.

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Soft Drinks

Acqua 0,75 cl	2.50€
Coca Cola 0,33 cl	3.50€
Coca Cola Zero 0,33 cl	3.50€
Fanta 0,33 cl	3.50€
Sprite 0,33 cl	3.50€
Chinotto 0,33 cl	3.50€
Lemonsoda 0,33 cl	3.50€

Cocktails

Spritz	7.00€
Gin Tonic	7.00€
Americano	7.00€
Negroni	7.00€

Vini Dolci Dessert

Recioto Valpolicella	8.00€
Moscato Rosa	6.00€
Passito	8.00€

Amari & Liquori

Amari Classici	4.00€
Amari Premium	6.00€
Limoncello	4.00€

Distillati

Cognac alle Pere	8.00€
Grappe Classiche	5.00€
Grappe Premium	8.00€
Whisky	9.00€
Rum Barcelo	7.00€
Rum Zacapa	8.00€
Rum agricolo J. Bally	10.00€

Caffè 2.00€

Coperto 2.50€