



PIZZERIA

AL PUNTO GIUSTO



OUR PIZZA DOUGH

We do three types of pizza dough:

- **Traditional:** flour of soft wheat type "00", enriched with flour of soy;
- **5 cereals:** flour of soft wheat type "00", with addition of flour of soft wheat type "0", flour of rye, flour of corn, flour of oat, flour of hulled wheat, flour of barley, flours of integral soft wheat.
 - **Low carb:** a blend of flours with a high protein and fiber content, with less than 5% carbohydrates and more than 30% protein, advantageous for those following a low-calorie diet and especially a reduced carbohydrate intake.

Duration of rising of the doughs is 48 hours, preexisted by (used for) a pre-dough (biga) additional 18 hours.

This for guarantee a superior digestibility and intensify the taste.



All pizza bases contain GLUTEN and other ALLERGENS indicated in the ingredients book

Any additions may vary from 1,00 to 4,00 €

Beaten pizza: - 1,50 €

Double pasta: + 1,00 €

Lactose-free mozzarella: + 2,00 €

Dough low carb: + 3,00 €

Dough 5 cereals: + 2,00 €

Gluten free pizza: + 5,00 €

N.B.: The product being processed in the same environment could contain GLUTEN, by cross contamination.

To remove an ingredient from the price list
don't reduce the price.

**IN ORDER TO INCREASE THE FLAVOR OF YOUR PIZZAS
WE USE MOZZARELLA FIORDILATTE**

Communicate us any food allergies,
We advise you best.

Inside our pizzeria there is ingredients book.

Cover charge 2,00 €

CLASSIC PIZZAS

| | |
|--|---------|
| BUFALINA | € 8,50 |
| Tomato, <u>mozzarella</u> , <u>bufala's mozzarella cheese</u> | |
| CAPRICCIOSA/CAPRICIOUS | € 9,50 |
| Tomato, <u>mozzarella</u> , baked ham, Champignon, artichokes* | |
| CAMPANA | € 10,00 |
| Tomato, <u>mozzarella di bufala campana</u> , sprig of basil | |
| DIAVOLA/DEVIL | € 7,00 |
| Tomato, <u>mozzarella</u> , spicy salami | |
| FUNGHI/CHAMPIGNON | € 7,50 |
| Tomato, <u>mozzarella</u> , Champignon | |
| INGLESINA | € 8,00 |
| Tomato, <u>mozzarella</u> , Parma ham | |
| MARGHERITA/DAISY | € 6,00 |
| Tomato, <u>mozzarella</u> | |
| MARINARA/MARITIME | € 5,50 |
| Tomato, garlic, oregano | |
| MISTO FUNGHI/MIXED MUSHROOMS | € 10,00 |
| Tomato, <u>mozzarella</u> , Champignon, jacks mushrooms, porcini mushrooms | |
| PARMIGIANA | € 8,50 |
| Tomato, <u>mozzarella</u> , aubergines, <u>Grana Padano</u> | |
| PATATOSA | € 8,00 |
| Tomato, <u>mozzarella</u> , french fries* | |
| PORCINI | € 9,00 |
| Tomato, <u>mozzarella</u> , porcini mushrooms | |
| PROSCIUTTO COTTO/BAKED HAM | € 7,50 |
| Tomato, <u>mozzarella</u> , baked ham | |
| PROSCIUTTO COTTO E FUNGHI/BAKED HAM E MUSHROOMS | € 9,00 |
| Tomato, <u>mozzarella</u> , baked ham, Champignon | |
| PROIBITA/PROHIBITED | € 6,50 |
| Tomato, <u>mozzarella</u> , porcini mushrooms, <u>shrimps</u> | |

CLASSIC PIZZAS

| | |
|--|---------|
| QUATTRO STAGIONI/FOUR SEASON | € 10,00 |
| Tomato, <u>mozzarella</u> , baked ham, Champignon, artichokes*, olives | |
| RICOTTA E SPINACI | € 8,00 |
| Tomato, <u>mozzarella</u> , spinach*, <u>ricotta cheese</u> | |
| ROMANA | € 7,00 |
| Tomato, <u>mozzarella</u> , <u>anchovies</u> , oregano | |
| SALSICCIA E RADICCHIO/SAUSAGE AND RADICCHIO | € 8,50 |
| Tomato, <u>mozzarella</u> , sausage, radicchio | |
| SALSICCIA E SCAMORZA/SAUSAGE AND SCAMORZA | € 8,00 |
| Tomato, <u>mozzarella</u> , sausage, <u>scamorza</u> | |
| TONNO E CIPOLLA/TUNA E ONION | € 8,50 |
| Tomato, <u>mozzarella</u> , <u>tuna</u> , onion | |
| TRITONE | € 10,00 |
| Tomato, <u>mozzarella</u> , courgettes, <u>shrimps</u> | |
| TOPOLINO | € 9,00 |
| Tomato, <u>mozzarella</u> , würstel, french fries* | |
| VERDURE/VEGETABLES | € 10,00 |
| Tomato, <u>mozzarella</u> , aubergines, peppers, courgettes, radicchio | |
| VIENNESE | € 7,00 |
| Tomato, <u>mozzarella</u> , würstel | |



SPECIAL PIZZAS

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|---|---------|
| BAITA | € 10,00 |
| Tomato, <u>mozzarella</u> , <u>Asiago</u> , Champignon, sopressa | |
| CARBONARA | € 9,50 |
| Tomato, <u>mozzarella</u> , <u>egg</u> , <u>bacon</u> , <u>Grana Padano</u> | |
| CONTESSA | € 11,00 |
| Tomato, <u>mozzarella</u> , <u>Asiago</u> , <u>spinach*</u> , Champignon, Cherry tomatoes, <u>Grana Padano</u> | |
| ESTATE/SUMMER | € 9,00 |
| Tomato, <u>mozzarella</u> , <u>rucola</u> , <u>Grana Padano</u> , Cherry tomatoes | |
| FRANCESE/FRENCH | € 10,00 |
| Tomato, <u>mozzarella</u> , <u>courgettes</u> , <u>Brie</u> , <u>speck</u> | |
| GIOCONDA | € 10,00 |
| Tomato, <u>mozzarella</u> , <u>Gorgonzola cheese</u> , <u>porcini mushrooms</u> , <u>bacon</u> | |
| GUSTOSA/TASTY | € 10,00 |
| Tomato, <u>mozzarella</u> , <u>porcini mushrooms</u> , <u>Parma ham</u> , <u>Grana Padano</u> | |
| FRIATA | € 10,00 |
| Tomato, <u>mozzarella</u> , <u>scamorza</u> , <u>friarielli*</u> , <u>sausage</u> | |
| MAGNIFICA/MAGNIFICENT | € 10,50 |
| Tomato, <u>mozzarella</u> , <u>Emmenthal</u> , <u>Champignon</u> , <u>coppa</u> , <u>Grana Padano</u> | |
| ORTOLANA | € 9,50 |
| Tomato, <u>mozzarella</u> , <u>peppers</u> , <u>onion</u> , <u>bacon</u> | |
| PICCANTE/SPICY | € 9,50 |
| Tomato, <u>mozzarella</u> , <u>anchovies</u> , <u>spicy salami</u> , <u>onion</u> | |
| PORCHETTA E PEPERONI | € 9,00 |
| Tomato, <u>mozzarella</u> , <u>peppers</u> , <u>porchetta</u> | |
| PRIMAVERA/SPRING | € 10,00 |
| Tomato, <u>mozzarella</u> , <u>bufala's mozzarella cheese</u> , Cherry tomatoes, <u>basilic oil</u> | |
| VERACE | € 10,00 |
| Tomato, <u>mozzarella</u> , <u>courgettes</u> , <u>Parma ham</u> , <u>Cherry tomatoes</u> , <u>burrata</u> | |

SPECIAL PIZZAS

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|---|---------|
| TROPPOBUONA | € 12,00 |
| Tomato, <u>mozzarella</u> , <u>sausage</u> , <u>baked potatoes*</u> , <u>Champignon</u> | |
| SANTORINI | € 10,00 |
| Tomato, <u>mozzarella</u> , <u>greek olives</u> , <u>feta</u> , <u>Cherry tomatoes</u> , <u>basilic oil</u> | |
| SAPORITA | € 10,00 |
| Tomato, <u>mozzarella</u> , <u>sausage</u> , <u>spicy salami</u> , <u>bacon</u> | |
| SFILACCINA | € 9,50 |
| Tomato, <u>mozzarella</u> , <u>Grana Padano</u> , <u>walnuts</u> , <u>sfilacci</u> | |
| SPIANATA | € 7,50 |
| Tomato, <u>mozzarella</u> , <u>spianata calabra</u> | |
| TREVIGIANA | € 9,00 |
| Tomato, <u>mozzarella</u> , <u>porchetta</u> , <u>radicchio</u> | |
| VALDOSTANA | € 10,00 |
| Tomato, <u>mozzarella</u> , <u>radicchio</u> , <u>Gorgonzola cheese</u> , <u>speck</u> | |
| VALTELLINA | € 9,50 |
| Tomato, <u>mozzarella</u> , <u>bresaola</u> , <u>rucola</u> , <u>Grana Padano</u> | |
| VENETA | € 10,00 |
| Tomato, <u>mozzarella</u> , <u>radicchio</u> , <u>Gorgonzola cheese</u> , <u>sopressa</u> , <u>Grana Padano</u> | |
| VITTORIA | € 10,00 |
| Tomato, <u>mozzarella</u> , <u>anchovies</u> , <u>caper bush</u> , <u>olives</u> , <u>tuna</u> | |
| FANTASIA DEL PIZZAIOLO | € 11,00 |
| Some of ingredients listed at pizza chef's discernment | |



WHITE PIZZAS

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|--|---------|
| CAMPAGNOLA | € 10,00 |
| <i>Mozzarella, peppers, sausage, porchetta</i> | |
| CAVALLINA | € 10,00 |
| <i>Mozzarella, porcini mushrooms, sfilacci, Grana Padano</i> | |
| PADANA | € 10,00 |
| <i>Mozzarella, Asiago, bresaola, Cherry tomatoes, Grana padano</i> | |
| RUSTICA | € 9,50 |
| <i>Mozzarella, Asiago, scamorza, bacon</i> | |
| VANITOSA | € 8,50 |
| <i>Mozzarella,</i> | |
| QUATTRO FORMAGGI/FOUR CHEESE | € 9,00 |
| <i>Mozzarella, Gorgonzola cheese, Asiago, scamorza, Brie</i> | |

CREAMY PIZZAS

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|---|---------|
| CREMA CARCIOFI | € 10,00 |
| <i>Mozzarella, artichoke cream*, baked ham</i> | |
| CREMA PEPERONI | € 11,00 |
| <i>Mozzarella, peppers cream, sausage, porchetta</i> | |
| CREMA PORCINI | € 11,00 |
| <i>Mozzarella, porcini cream, Parma ham, Grana Padano</i> | |
| CREMA ZUCCHINE | € 10,50 |
| <i>Mozzarella, zucchini cream, bresaola, rucola</i> | |



CALZONI-LOAFS

FORMAGGI MISTI/ MIX OF CHEESE € 10,00

Mozzarella, mix of cheese, Champignon, bacon end cooked, sauce of tomato

PROSCIUTTO COTTO, FUNGHI/BAKED HAM & MUSHROOMS € 9,00

Mozzarella, baked ham, Champignon, sauce of tomato

VERDURE MISTE/MIX OF GRILLED VEGETABLES € 10,00

Mozzarella, mixed of grilled vegetables, sauce of tomato

WHITE FLATBREAD PIZZA

SCHIACCIATA € 5,00

Dough of pizza, oil extravirgin of olives flavored rosemary

SCHIACCIATA CON PORCHETTA € 7,50

Dough of pizza, porchetta, oil extravirgin of olives flavored rosemary



PIZZA PALA ROMANA

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|--|---------|
| MARGHERITA | € 11,00 |
| Tomato, <u>mozzarella</u> | |
| FARCITA | € 13,00 |
| Tomato, <u>mozzarella</u> and stuffing as you like | |

OUR ALTERNATIVES

| | |
|--|---------|
| CAPRESE | € 8,00 |
| Tomato, <u>bufala's mozzarella cheese</u> , fresh basil | |
| BREADSTICKS | € 3,00 |
| Breadsticks in pizza dough | |
| MIXED SALAD | € 8,50 |
| Salad rucola, Cherry tomatoes, olives, Grana Padano, corn, <u>tuna</u> or <u>sfilacci</u> , <u>walnuts</u> | |
| PROSCIUTTO E MELONE /MELON AND PARMA HAM | € 8,00 |
| (only during summer season); Melon and Parma ham 4 slices | |
| VERDURE | € 8,00 |
| Mix of grilled vegetables | |
| MIX OF GRILLED VEGETABLES AND SLICED HAM | € 12,00 |
| Mix of grilled vegetables and sliced ham | |
| MIX OF CHEESE AND GRILLED VEGETABLES | € 10,00 |
| Mix of <u>cheese</u> and grilled vegetables | |
| MIX OF SLICED HAM | € 9,00 |
| Mix of sliced ham | |

MAXI PIZZA

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|--|---------|
| PIZZA FAMIGLIA MARGHERITA | € 15,00 |
| Tomato, <u>mozzarella</u> | |
| PIZZA FAMIGLIA FARCITA | € 20,00 |
| Tomato, <u>mozzarella</u> and stuffing as you like | |

FRIED

| | |
|--|--------|
| GNOCCO FRITTO/FRIED DUMPLING | € 4,00 |
| (1 serving); even to takeaway | |
| PATATINE FRITTE/FRIED POTATOES* | € 4,00 |
| 1 serving (with mayo or ketchup); even to takeaway | |

SOME OF INGREDIENTS COULD BE FROZEN; some vegetables may not be present or may be replaced
Highlight products are allergens (REG. U.E. 1169/2011)

WATER



Water

0,5 liters

0,75 liters

| | | |
|-----------------------|--------|--------|
| Sparkling water (GAS) | 1,50 € | 2,50 € |
| Still water (NAT) | 1,50 € | 2,50 € |

BEERS



Beers bottle/can

| | |
|---------------------------------------|--------|
| Alcohol free 33 cl / Radler 33cl | 3,00 € |
| Corona 33 cl / Gluten-free beer 33 cl | 4,00 € |
| Dolomiti Pils 33 cl | 3,50 € |
| Dolomiti Red 33 cl | 4,50 € |
| Dolomiti Double malt 33 cl | 4,50 € |
| Pedavena 33 cl | 3,50 € |
| Pedavena 66 cl | 6,00 € |
| Pedavena Amber 33 cl | 4,00 € |
| Heineken can 33 cl | 4,00 € |

SODAS



Canned drinks 33 cl

| | |
|-----------------------|--------|
| Aranciata Fanta | 2,50 € |
| Chinotto | 2,50 € |
| Coca Cola | 2,50 € |
| Coca cola Zero | 2,50 € |
| Lemonsoda | 2,50 € |
| Tea lemon | 2,50 € |
| Tea peach | 2,50 € |
| Sprite | 2,50 € |
| Tonic water/Schweppes | 2,50 € |

Sodas 1,5 liters

| | |
|----------------|--------|
| Coca Cola | 5,00 € |
| Coca cola Zero | 5,00 € |

Coca - cola on tap

| | |
|--------|--------|
| Small | 3,00 € |
| Medium | 4,00 € |

APERITIFS/SPRITZ



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|-------------------------|--------|
| Non-alcoholic aperitifs | 4,00 € |
| Alcoholic aperitifs | 4,50 € |

HOT DRINKS

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|---|---------------|
| Espresso/decaffeinated coffee | 1,20 € |
| Coffee with milk (Espresso/decaffeinated/Barley) | 1,30 € |
| Coffee flavored alcohol | 2,00 € |
| Cappuccino (Espresso/decaffeinated/Barley) | 1,80 € |
| Barley coffee | 1,30 € |
| Lemon tea (1 filter) | 2,50 € |
| Herbal teas (1 filter) | 3,00 € |
| Hot chocolate | 3,50 € |
| Hot chocolate with whipped cream | 4,00 € |



WINES



| Still wines/sparkling wines | one glass | half liter | one bottle |
|-----------------------------|-----------|------------|------------|
| Cabernet Sauvignon | 3,00 € | 8,00 € | / |
| Moscato | 4,00 € | 10,00 € | 17,00 € |
| Prosecco | 4,00 € | 10,00 € | 17,00 € |
| Rosato | 3,00 € | 8,00 € | / |
| Chardonnay | 3,00 € | 8,00 € | / |

SPIRITS/GRAPPA



Spirits/grappa one shot

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|--|--------|
| Bitter: (Averna, Del Capo, Baileys, Brancamenta, Fernet Branca, Luxardo Abano, Lucano, Montenegro, Ramazzotti, Jägermeister) | 3,50 € |
| Cynar | 3,50 € |
| Grappa Nonino/Barricata Piave | 3,50 € |
| Limoncello liqueur | 3,50 € |
| Licorice liqueur | 3,50 € |
| Sambuca | 3,50 € |
| Vodka | 3,50 € |



Draft Beers



|  | 0,20 cl | 0,40 cl |
|---|---------|---------|
| Pilsner lager beer | 3,00 € | 6,00 € |
| Red beer | 3,50 € | 7,00 € |

SILENE
COLLI EUGANEI FIOR D'ARANCIO
DOCG - VINO SECCO BIOLOGICO:

Aromatic on the nose and dry on the palate. Straw yellow in color with golden highlights. Dry on the palate, it evokes aromatic herbs, exotic fruit, fine spices and white flowers, especially orange blossom. Excellent with shellfish, vegetable risotto, white meats and blue cheeses.



€ 20,00

COLLI EUGANEI
FIOR D'ARANCIO DOCG
VINO PASSITO BIOLOGICO:

A wine with a bright golden color that develops amber hues over time. The aroma is intense and intoxicating: candied citrus, spices with notes of honey and vanilla. On the palate, it is sweet, smooth and persistent, yet not cloying. Excellent with dry pastries.



€ 38,00

MERLOT
I.G.T. VENETO
BIOLOGICO:

Ruby red wine. The bouquet is fruity, persistent, fine and elegant, with hints of red berries such as raspberry and blueberry. On the palate, it is soft, harmonious, velvety and slightly tannic. Excellent with grilled red meats, cured meats and roasts.



€ 19,00

CORNOLARO
COLLI EUGANEI ROSSO DOC
BIOLOGICO:

A Bordeaux blended wine aged in small oak barrels for 16 months. Intense ruby red color with garnet highlights. Fine, fruity aromas of ripe wild berries complemented by subtle spicy notes. Full-bodied, elegantly structured and persistent. Excellent with red meats, game, stews, aged cheeses, and chocolate.



€ 33,00

COLLI EUGANEI
CABERNET DOC
BIOLOGICO:

A deep ruby red wine with purple highlights. An intense aroma with hints of red fruit (when young) and fresh, herbaceous notes typical of the grape, sometimes spicy. The flavor is dry, full, balanced and perfectly tannic. Excellent with red meat, stews and aged cheeses.



€ 19,00

ROSSO di BACCO
VINO NATURALE
ROSSO I.G.T. VENETO BIOLOGICO:

A dry wine without added sulfites, obtained through spontaneous fermentation from a Bordeaux blend. Ruby red in color, it has a pronounced, fresh, intense aroma with notes of red fruit. Pleasantly vinous. Excellent with meats, cured meats and medium-aged cheeses.



€ 24,00



PROSECCO

DOC

VINO SPUMANTE SECCO BIOLOGICO:

A dry sparkling wine with a straw-yellow color with greenish highlights, a consistent foam, and a fine, persistent perlage. The bouquet is delicate, reminiscent of acacia blossoms and golden delicious apples. The palate is smooth, fresh and balanced. A perfect aperitif, it pairs well with fish, cheeses, or delicate dishes



€ 22,00

COLLI EUGANEI

SERPRINO DOC

VINO FRIZZANTE BIOLOGICO:

A sparkling, fresh and pleasantly aromatic wine. Straw yellow in color with greenish highlights. Soft and well-balanced in flavor. Ideal as an aperitif, with appetizers, or throughout a meal.



€ 20,00

PINOT BIANCO

I.G.T. VENETO

BIOLOGICO:

A still wine with a pale straw yellow color and greenish highlights and a floral and fruity aroma, reminiscent of green apple and elderflower. Savory, velvety and pleasantly dry. Excellent with pasta dishes, white meats, fish and fresh cheeses.



€ 19,00

ROSATO

I.G.T. VENETO

VINO FRIZZANTE BIOLOGICO:

Wine made from a blend of Glera and Merlot grapes. The latter imparts a pale purple color and a subtle smoothness, which combined with the bubbles, makes this wine light and lively. Excellent in the warm summer months, it pairs perfectly with cured meats, cheeses, grilled meats and pizza



€ 19,00

COLLI EUGANEI

FIOR D'ARANCIO DOCG

VINO SPUMANTE BIOLOGICO:

A sweet, fresh and velvety sparkling wine with a pale golden color, dense foam and a fine, persistent perlage. An intense yet delicate aroma with hints of wisteria, white flowers and citrus. Ideal with desserts and creamy desserts, it's also excellent as an aperitif.



€ 22,00


BACCO E ARIANNA

