

...Gourmet

Our pizza's yeast borns by genuine fermentation of biological flours and natural waters, it comes kneaded for 36 hours before to come baked, making therefore a product light and easy to digest

Flatbreads

With a dough made by 8 kinds of cereals: high and soft, served and garnished cut in pieces with a base of mousse of buffalo mozzarella p.d.o.

Anchovies from Cantabrico sea
Oregano from Pantelleria, mozzarella cheese
16 €

Buffalo mozzarella
Fresh cherry tomato, basil
14 €

Grilled vegetables and scamorza cheese
15 €

Prosciutto ham, rocket and soft cheese
16 €

Mortadella meat, pistachios and mozzarella cheese
16 €

Tuna crudites, herring's eggs, red onion, olives from Taggia
25 €

Patanegra ham, straciatella (kind of mozzarella cheese),
sour vegetables
22 €

Buffalo mozzarella cheese, eggplants and sheep cheese,
tomato crushed
16 €

Smoked salmon and its eggs,
fennel and oranges
20 €

Sweet pepper, marinated anchovies and goat cheese
16 €

Pizzas "don't forget me"

Vegetables
10 €

Margherita
10 €

Prosciutto ham pdo
13 €

Buffalo mozzarella cheese
12 €

Roman pizza
10 €

Traditional pizzas

But always with our doughs by natural fermentation

Capricious
12 €

4 Seasons
12 €

Calzone
12 €

Filled calzone
12 €

4 Cheeses
12 €

The pizzas

...From the sea

Tails of prawns, mussels and courgettes
Fresh cherry tomatoes, rocket, mozzarella cheese
15 €

Seafood
Mozzarella cheese, tomato Saint Marzano
16 €

Octopus and potatoes, olives from Taggia
Mozzarella cheese, fresh cherry tomatoes
14 €

Scotland
Salmon and its eggs, mozzarella cheese, fennels, fresh
cherry tomatoes
15 €

Tuna
Tomato sauce Saint Marzano, mozzarella cheese, tuna in oil, red
onions and olives
13 €

Mediterranean
Marinated anchovies, mozzarella cheese, smoked swordfish and
tomato crushed
20 €

North sea
Carpaccio (raw meat) of salted codfish, dry tomato and paté of
olives, mozzarella cheese
22 €

Scampi fish
Mozzarella cheese, stew onion and foie gras
25 €

...From the land

Loro&Co
Cherry tomatoes, oregano from Pantelleria, olives, capers,
anchovy from Cantabrico, nodino (kind of mozzarella cheese)
13 €

Burrata from Andria
Filled mozzarella and tomato sauce Saint Marzano
12 €

Patanegra ham
Parmesan cheese, mozzarella cheese
20 €

Porcini mushrooms
Tomato sauce Saint Marzano, mozzarella cheese, fontina from
Val d'Aosta (italian cheese), salad
15 €

Sweet pepper and zola cheese
Tomato sauce Saint Marzano, mozzarella cheese
12 €

Prosciutto ham and mushrooms
Tomato sauce Saint Marzano, mozzarella cheese
12 €

Valtellinese
Tomato sauce Saint Marzano, mozzarella cheese, bresaola ham,
rocket, goat cheese, tomato crushed
14 €

Trevisano
Tomato sauce Saint Marzano, stracciatella (kind of mozzarella
cheese), crescenza cheese and speck ham
13 €

Parmigiana
Tomato sauce Saint Marzano, mozzarella cheese, fried eggplant
and mozzarella ice cream
13 €

Zibello ham pdo
Tomato sauce Saint Marzano, stracciatella (kind of mozzarella
cheese), sour vegetables
22 €

Romagnola
Squacquerone cheese, eggs of quail, crunchy bacon and black
truffle, mozzarella cheese
20 €

Cover charge 3 €