

## **...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 €