INFORMATIVA Allergens

Information for our guests regarding the presence in the food and beverages served of ingredients and/or technological processing aids considered allergens, or products derived from them.

In accordance with the applicable Italian national legislation (Legislative Decrees 109/92, 114/06, 178/07, Law 88/09 – list of allergens subject to mandatory indication and labelling) and European legislation (Regulation (EU) No. 1169/2011)..

WE KINDLY ASK OUR GUESTS
to inform our restaurant staff of any allergies, food intolerances and/or food-related medical conditions, so that we can provide you with the best possible service and offer appropriate advice.

The ingredients used in our preparations may include products that cause allergies and/or intolerances, as listed below:

1	Gluten-containing cereals: wheat, rye, barley, oats, spelt, kamut, or their hybridised strains and derived products
2	Crustaceans and products thereof
3	Eggs and products thereof
4	Fish and products thereof
5	Peanuts and products thereof
6	Soybeans and products thereof
7	Milk and products thereof
8	Tree nuts: cashews, almonds, hazelnuts, walnuts and pistachio
9	Celery and products thereof
10	Mustard and products thereof
11	Sesame seeds
12	Sulphur dioxide and sulphites: at concentrations above 10 mg/kg or 10 mg/l
13	Lupin and products thereof
14	Molluscs and products thereof

081 STORIE DI PIZZA

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Scan here for the English menù

drinks & appetizers

drinks & appetizers

TO START
Drinks

Zero81

“Malafemmina” Tonic Water, Amara liqueur made from Sicilian IGP oranges, mint, chilli pepper.

€ 6,50

Lemon Spritz

Prosecco DOCG, BIO lemonade, artisanal Limoncello from the Amalfi Coast IGP.

€ 6

Ginetto

Soxhlet Dry Gin, “Malafemmina” Tonic Water.

€ 6

Virgin Sorrento (Alcohol Free)

Orange juice, “Malafemmina” Tonic Water, lime, mint and cane sugar.

€ 5

Gamondi Spritz

Prosecco DOCG, sparkling water, Gamondi (Orange Mediterraneo or Bitter).

€ 5

Americano

Gamondi red Vermouth, Bitter, Soda.

€ 7

* Product subjected to blast chilling in compliance with EC Regulation 852/2004 to ensure quality and food safety.

Grandma Potatoes*

Allergens: 5

Hand-cut potatoes, fried according to traditional family recipes: crispy and genuine.

€ 6,5

Giorgio’s special cream (Homemade cheese cream).
€ 2,50

scopri come le facciamo

Pasta Cacio e Pepe “Frittatina”*

Allergens: 1-5-7-8

Gragnano Bucatini, béchamel sauce (milk, flour and butter), 24-month Parmigiano Reggiano DOP, Pecorino cheese, pepper, breadcrumbs.
Served with lettuce cream.

€ 4,5

Potato Croquettes*

Allergens: 1-5-7-8-12

Potatoes, Fiordilatte, Cotto San Giovanni, 24-month Parmigiano Reggiano DOP, parsley, pepper, breadcrumbs.
Served with lettuce cream.

€ 4,5

TO START
Appetizers

Montanarine Tris *

Allergens: 1-5

A selection of three gourmet creations by our chef.

€ 8

Pasta and Potatoes “Frittatina” *

Allergens: 1-5-7-9

Mixed pasta, potatoes, Provola cheese, béchamel sauce, 24-month Parmigiano Reggiano DOP, pepper, breadcrumbs, basil.
Served with lettuce cream and crispy pancetta.

€ 4,5

Neapolitan Ragù Supplì *

Allergens: 1-5-7-8-9-12

Acquerello rice, Neapolitan ragù, Fiordilatte, 24-month Parmigiano Reggiano DOP, peas, breadcrumbs.
Served with lettuce cream.

€ 4,5

Potato Chips

Allergens: 5

With rosemary-flavoured salt.

€ 2,5