



TAVERNA
DEL PITTORE



OUR DOUGHS

Dough made with selected flours with distinctive organoleptic characteristics, processed using the autolysis technique and subjected to slow maturation for between 48 and 72 hours. The result? A crispy, light and highly digestible base.

CONTEMPORARY DOUGH IN NEAPOLITAN STYLE

High edge with 65-75% hydration

NEW!

MULTIGRAIN WHOLEMEAL FLOUR MIX

NEW!

Covered	3,00 €
Gluten-free pizza <i>Pre-cooked and chilled artisan base</i>	+ 3,00 €
Pizza Tirata	+ 2,50 €
Ingredient added	+ 1,50 €
Addition of 24-month aged Parma ham / Bresaola Punta d'Anca	+ 3,00 €
Add other cold cuts	+ 2,50 €
Addition of Bufala PDO	+ 2,00 €
Addition of Stracciatella	+ 2,50 €
Lactose-free mozzarella	+ 1,50 €



FRYER

FRENCH FRIES	6,00 €
SPICY JALAPENO STUFFED WITH PHILADELPHIA 5-piece portion	6,00 €
ASCOLA OLIVES Serving size: 8 pieces	6,00 €
FRIED MOZZARELLINE Serving size: 8 pieces	6,00 €
BATTERED VEGETABLES	7,50 €
MIX OF FRIED FOODS Recommended for 2 people	10,00 €
KINDER MENU` Breaded chicken fillets with chips	9,00 €



DISPENSA

All dishes from our pantry are served with warm flatbread.

RAW HAM Selected by the house	13,50 €
CUTTING BOARD FOR COLD CUTS Mixed selection of the house	16,00 €
CARPACCIO OF SALADA MEAT On a bed of rocket, with balsamic reduction and Grana Padano cheese from Veneto	16,50 €
DELICIOUS SAVOURY Raw ham, fresh burrata cheese from Campania PDO, grilled courgettes	16,00 €
TAVOLA DEL PITTORE Mixed grilled vegetables with melted scamorza cheese (served on lava stone)	14,00 €
ANGUS STEAK Served plain with baked potatoes and grilled vegetables	22,00 €
TAGLIERE EMILIANO Fried pinzini, mixed cold cuts and matching jams	18,00 €

INSALADONE

HAWAIANA Green salad, cherry tomatoes, rocket, julienne carrots, buffalo mozzarella and tuna	8,50 €
LA SAPORITA Green salad, radicchio, fresh burrata cheese, Taggiasca olives	9,50 €





TRADITIONAL PIZZAS

MARINARA Tomato, garlic oil and oregano	6,00 €
MARGHERITA Tomato and mozzarella (oregano on request)	7,00 €
HAM Tomato, mozzarella, cooked ham	8,00 €
HAM AND MUSHROOMS Tomato, mozzarella, cooked ham, sautéed mushrooms	8,50 €
CAPRICCIOSA Tomato, mozzarella, cooked ham, sautéed mushrooms and artichokes	9,00 €
FOUR SEASONS Tomato, mozzarella, cooked ham, sautéed mushrooms, artichokes and mixed olives	9,00 €
FOUR CHEESES Tomato, mozzarella, gorgonzola, brie and parmesan cheese	9,00 €
DIAVOLA Tomato, mozzarella, spicy Calabrian salami	8,00 €
SAUSAGE Tomato, mozzarella, tastasale (mild sausage)	8,00 €
ROMANA Tomato, mozzarella, anchovy fillets, capers and oregano	9,00 €
PUGLIESE Tomato, mozzarella, red onion from Tropea	8,00 €

NAPOLETANA	8,50 €
Tomato, mozzarella, anchovy fillets and oregano	
SICILIANA	9,00 €
Tomato, mozzarella, anchovy fillets, capers, olives and oregano	
PARMIGIANA	8,50 €
Tomato, mozzarella, grilled aubergine and shaved Parmesan cheese	
VIENNESE	8,00 €
Tomato, mozzarella, frankfurter	
VERDURE	9,50 €
Tomato, mozzarella, mixed grilled vegetables	
PATATOSA	8,00 €
Tomato, mozzarella, chips	
BUFALA	8,50 €
Tomato, buffalo mozzarella, fresh basil	
CAPRESE	9,00 €
Tomato, buffalo mozzarella, cherry tomatoes, fresh basil and oregano	
PORCINI	10,00 €
Tomato, mozzarella, porcini mushrooms	
MISTO BOSCO	9,50 €
Tomato, mozzarella, mixed wild mushrooms	
INGLESINA	9,00 €
Tomato, mozzarella, prosciutto	
SPECK	8,00 €
Tomato, mozzarella, speck	
PORCHETTA	8,00 €
Tomato, mozzarella, porchetta	
RUCOLA E GRANA	8,50 €
Tomato, mozzarella, rocket, grated Parmesan cheese	
RUCOLA E POMODORINI	8,00 €
Tomato, mozzarella, rocket, cherry tomatoes	
TONNO E CIPOLLA	8,50 €
Tomato, mozzarella, tuna and red Tropea onion	
CARBONARA	10,00 €
Mozzarella, beaten egg, pepper, cooked guanciale, flaked Grana Padano cheese	
CALZONE	8,50 €
Mozzarella, cooked ham, mushrooms, tomato sauce on the side	
BAGUETTE	9,50 €
Mozzarella, brie, rocket, speck and tomato sauce on the way out	



SPECIAL PIZZAS

SALVADOR DALI' Mozzarella, pistachio cream, fresh burrata cheese, Bologna PDO mortadella and chopped pistachios	11,00 €
LEON BATTISTA ALBERTI Tomato, mozzarella, Taggiasca olives and Cantabrian anchovy fillets	13,00 €
CARLO ADEMOLLO Tomato, buffalo mozzarella, basil pesto, cherry tomatoes and mint	9,00 €
CIMABUE Mozzarella, yellow cherry tomato confit, bresaola, burrata and fresh basil	12,00 €
PICASSO Mozzarella, crispy prosciutto, mixed salad with walnut oil, artichoke and almond cream	14,00 €
CANALETTO Tomato, mozzarella, caramelised onion and crispy bacon	10,00 €
RAFFAELLO Tomato, mozzarella, Taggiasca olives, speck, burrata cheese and fresh basil	11,00 €

AUGUSTE RENOIR	11,00 €
Fried prizza with mozzarella, cooked ham, aubergines and Parmesan cheese	
DONATELLO	11,00 €
Mozzarella, walnut cream, grilled radicchio, porcini mushrooms and brie cheese	
MASACCIO	10,00 €
Tomato, mozzarella, caramelised onion, baked potatoes, natural porchetta	
MARC CHAGALL	10,00 €
Mozzarella, walnut cream, porcini mushrooms, speck	
CARAVAGGIO	13,00 €
Tomato, mozzarella, endive au gratin with Parmesan cheese, artichoke hearts, balsamic vinegar reduction	
KLIMT	12,00 €
Mozzarella, truffle cream, fresh mushrooms, bresaola and shavings of Grana Padano cheese	
BRUNELLESCHI	10,00 €
Mozzarella, pumpkin cream, fresh mushrooms, rocket, basket of Parmigiano Reggiano cheese	
LEONARDO DA VINCI	12,00 €
Neapolitan-style dough, tomato, buffalo mozzarella, grated cheese during cooking, crust filled with fresh ricotta cheese	
AJMONE	11,00 €
Tomato, mozzarella, anchovy fillets, caper berries, yellow cherry tomato confit, caramelised onion	
MODIGLIANI	10,00 €
Mozzarella, pumpkin cream, fresh mushrooms, peppered pancetta and scamorza cheese (all cooked)	



DESSERT

CHEESCAKE DELLA CASA 6,00 €
Berries / chocolate / caramel / caramelised pineapple

PANNA COTTA DELLA CASA 6,00 €
Berries / chocolate / caramel / caramelised pineapple

TIRAMISÙ DEL PITTORE DELLA CASA 6,00 €

MASCARPONE CUP DELLA CASA 6,00 €
with chocolate chips

SFOGLIATINA DELLA CASA 6,00 €
with vanilla cream, white chocolate chips and berries

ZUPPA INGLESE DELLA CASA 6,00 €





MERINGATA 5,00 €

CATALANA CREAM 5,00 €

SORBET 3,50 €

Lemon: non-alcoholic or with vodka
Liquorice: non-alcoholic or with liqueur

SEMIFREDDO AL TORRONCINO 5,00 €
Add Rum + €1.00

PROFITTEROL 5,00 €
Black



DRINKS

Still/sparkling water 0.75	3,00 €
Small Coca-Cola	3,50 €
Medium Coca-Cola	5,50 €
Coca-Cola litre in glass bottle	9,00 €
Coca-Cola / Coca-Cola Zero 0.33 can	3,80 €
Fanta can 0.33	3,80 €
Sprite can 0.33	3,80 €
Peach/lemon tea, 0.33 litre can	3,80 €

DRAFT BEERS

	<i>small</i>	<i>media</i>
Blonde beer	0,20cl 3,50 €	0,40cl 6,00 €
Double malt red beer	0,20cl 4,50 €	0,40cl 7,00 €
Blanche beer	0,30cl 4,50 €	0,50cl 7,00 €

BOTTLED BEERS FROM THE HIBU CRAFT BREWERY

Hibu "Dama bianca" white IPA bott. 0.33 lt	5,00 €
Hibu "Trhibù" american IPA bott. 0.33 lt	5,00 €
Hibu "Entropia" golden ale, bottled, 0.33 litre	5,00 €

VINI

1/4 litre sparkling white wine	3,50 €
1/2 litre bottle of sparkling white wine	6,00 €
1 litre bottle of sparkling white wine	11,00 €
Bottled wine 0.75 litres	see wine list
Bottled wine by the glass	see wine list

BITTERS AND SPIRITS

Amari	4,00 €
Lemon liqueur / liquorice	3,00 €
White grappas / barrique	6,00 €
Whisky (served with ice and sparkling water on the side)	7,00 €
Rum (served with chocolate and fresh orange)	8,00 €

CAFFÈ

Caffè	1,50 €
Decaffeinated coffee / barley coffee / macchiato	1,50 €
Coffee with a shot of spirits	2,50 €
Ginseng	1,50 €



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