Pizzikotto

TO START



MORSIKOTTI - Fried pizza dough triangles

COTTO
topped with Italian cooked ham, bite-sized Mozzarella di Bufala Campana PDO (organic), and artichokes

CRUDO
topped with Prosciutto di Parma PDO (aged 20 months), stracciatella (creamy fresh cheese), and basil

MORTADELLA
topped with mortadella (Italian cured pork sausage) and stracciatella (creamy fresh cheese)

CONFIT
topped with stracciatella (creamy fresh cheese) and slow-roasted cherry tomatoes

MORSIKOTTI MISTI
4 pieces, 1 of each kind

DORATI - Crispy and delicious

SUPPLÌ
Supplì* (fried rice croquettes) with tomato, mozzarella, and basil (2 pcs)

FILETTI DI POLLO CROCCANTI
Crispy Italian chicken strips served with mayonnaise

CROCCHETTE DI PATATE E COTTO
Potato croquettes* with mozzarella (2 pcs), garnished with mortadella (Italian cured pork sausage) and crushed pistachios

CROCCHETTE DI PATATE E MORTADELLA
Potato croquettes* with mozzarella (2 pcs), garnished with mortadella (Italian cured pork sausage) and crushed pistachios

PATATE LIFFE
Crispy potato chips flavoured with rosemary and black pepper

PANELLE DI CECI
Panelle* (chickpea fritters) served with sweet and spicy tomato sauce and lemon

MISTO DORATO
Supplì (2pcs), potato croquettes (2pcs), crispy chicken fillets (2pcs), panelle (chickpea fritters), potato chips, served with sweet and spicy tomato sauce

PIZZAS



LE ALTE

MARA
Pumpkin cream, stracciatella (creamy fresh cheese), sausage pesto
OoO(1): Pecorino Romano PDO, slow-roasted cherry tomatoes

BELLA NAPOLI
Organic tomato, organic mozzarella, bite-sized
Mozzarella di Bufala Campana PDO (organic)
OoO(1): anchovies, oregano, basil, organic extra virgin olive oil

FUFI
Organic tomato, organic mozzarella, bite-sized Mozzarella di Bufala Campana PDO (organic), sausage pesto, spianata piccante (spicy Italian salami) - **OoO(1)**: seasoned datterino cherry tomatoes(2), oregano

LUDO
Organic tomato, organic mozzarella, stracciatella (creamy fresh cheese)
OoO(1): Prosciutto di Parma PDO (aged 20 months), seasoned datterino cherry tomatoes(2), oregano

REGINA
Organic tomato, organic mozzarella, bite-sized Mozzarella di Bufala Campana PDO (organic) - **OoO(1):** oregano, basil, organic extra virgin olive oil

LE DI MEZZO

ZIO
Organic tomato, bite-sized Mozzarella di Bufala Campana PDO (organic), Taggiasca olives, basil - **OoO(1)**: Prosciutto di Parma PDO (aged 20 months)

ARRABBIATISSIMA
Organic mozzarella, spianata piccante (spicy Italian salami), caramelized onion
OoO(1): Sfizietto Calabro(4)

PARMA
Organic tomato dollops, organic mozzarella, bite-sized Mozzarella di Bufala Campana PDO (organic) - **OoO(1):** Prosciutto di Parma PDO (aged 20 months), oregano

MORTADELLA E STRACCIATELLA
Organic mozzarella, stracciatella (creamy fresh cheese) - **OoO(1):** mortadella (Italian cured pork sausage), crushed pistachios

MARGHERITONA
Organic tomato, organic mozzarella, basil

LEGEND SPICY WHITE RED VEGAN

OoO(1): Out of Oven. (2) Seasoned datterino cherry tomatoes: fresh basil, organic extravergin olive oil, sunflower seeds oil, salt. (3) Basil Oil: fresh basil, organic extravergin olive oil, sunflower seeds oil, salt. (4) Sfizietto calabro: chopped hot peppers, sunflower seeds oil, vinegar, salt
*** Defrosted product**

LE BASSE - LE SPECIALI

ACCENTO *New*
Organic mozzarella, stracciatella (creamy fresh cheese), braised leek, baked Prosciutto di Parma PDO (aged 20 months) - **OoO(1):** sweet and spicy tomato sauce

BLUES
Organic tomato, organic mozzarella, sautéed mushrooms, datterino cherry tomatoes, baked Prosciutto di Parma PDO (aged 20 months)
OoO(1): Parmigiano Reggiano PDO (aged 24 months)

CUCCIOLO
Organic tomato, organic mozzarella, smoked scamorza (smoked Italian cheese), sautéed mushrooms, Italian cooked ham, datterino cherry tomatoes
OoO(1): organic "Aceto Balsamico di Modena" PGI cream

CONTRASTO *New*
Tomato and N'duja (spicy spreadable Calabrian salami) sauce, organic mozzarella, Gorgonzola PDO, yellowfin tuna in olive oil, caramelized onion
OoO(1): organic clementine jam

GORGOLO
Organic tomato, organic mozzarella, Gorgonzola (Italian blue cheese) PDO, smoked pancetta (Italian cured pork belly)

'O SOLE MIO
Organic tomato, organic mozzarella, Taggiasca olives - **OoO(1):** slow-roasted cherry tomatoes, basil oil(3)

PARMIGIANA
Organic tomato, organic mozzarella, basil, oven-baked eggplant, datterino cherry tomatoes, Parmigiano Reggiano PDO (aged 24 months)

PAT BON
Organic tomato, organic mozzarella, oven-baked potatoes, Italian cooked ham - **OoO(1):** Parmigiano Reggiano PDO (aged 24 months)

ROCK
Organic tomato, organic mozzarella, smoked pancetta (Italian cured pork belly), Gorgonzola (Italian blue cheese) PDO, spinach, spianata piccante (spicy Italian salami)

SISSY
Organic tomato, organic lactose-free mozzarella, oven-baked zucchini, Italian cooked ham - **OoO(1):** seasoned datterino cherry tomatoes(2), oregano

SPECIALE
Organic tomato, organic mozzarella, bite-sized Mozzarella di Bufala Campana PDO (organic), datterino cherry tomatoes, basil

TRUDY
Organic tomato, organic mozzarella - **OoO(1):** Prosciutto di Parma PDO (aged 20 months), arugula, Parmigiano Reggiano PDO (aged 24 months)

MEDITERRANEA
Organic tomato, oven-baked eggplant, Taggiasca olives, capers
OoO(1): seasoned datterino cherry tomatoes(2), oregano

LE BASSE - LE CLASSICHE

4 STAGIONI
Organic tomato, organic mozzarella, Italian cooked ham, sausage pesto, sautéed mushrooms, artichokes

BUFALA
Organic tomato, organic mozzarella, bite-sized Mozzarella di Bufala Campana PDO (organic)

CAPRICCIOSA SBAGLIATA
Organic tomato, organic mozzarella, Italian cooked ham, sausage pesto, sautéed mushrooms

DIAVOLA
Organic tomato, organic mozzarella, spianata piccante (spicy Italian salami)

MARGHERITA
Organic tomato, organic mozzarella

TONNO E CIPOLLA
Organic tomato, organic mozzarella, yellowfin tuna in olive oil, caramelized onion

VEGETARIANA
Organic tomato, organic mozzarella, mixed vegetables

WURSTEL
Organic tomato, organic mozzarella, artisan Italian pork frankfurters

LEGEND SPICY WHITE RED VEGAN

OoO(1): Out of Oven. (2) Seasoned cherry tomatoes: fresh basil, organic extravergin olive oil, sunflower seeds oil, salt. (3) Basil Oil: fresh basil, organic extravergin olive oil, sunflower seeds oil, salt. (4) Calabrian sfizietto: chopped hot peppers, sunflower seeds oil, vinegar, salt
*** Defrosted product**

CUCINA



PRIMI

TRICOLORE
Rigatoni made with Italian wheat, with tomato sauce, stracciatella (creamy fresh cheese), and basil

CARBONARA
Spaghetti made with Italian wheat, with smoked pancetta, eggs, Pecorino Romano PDO, Parmigiano Reggiano PDO (aged 24 months), and black pepper

MIGLIO AL POMODORO, N'DUJA E TONNO *New*
Organic millet with tomato and N'duja (spicy spreadable Calabrian salami) sauce and yellowfin tuna in olive oil

GNOCCHI ALLA SORRENTINA *New*
Potato gnocchi baked au gratin with tomato sauce, bite-sized Mozzarella di Bufala Campana PDO (organic), and caciocavallo (Italian stretched-curd cheese)

SECONDI

TAGLIATA DI POLLO
Low-temperature cooked Italian chicken breast served with mixed salad greens, organic basmati rice, and organic black rice

SOVRACOSCIA AI PEPERONI *New*
Low-temperature cooked Italian chicken thigh with oven-baked bell peppers, roasted celeriac, and homemade cream°, served with organic millet cake and sweet and spicy tomato sauce

TAGLIATA DI MANZO
Sliced Italian Fassona beef (tagliata) served with oven-baked potatoes and organic extra virgin olive oil

ARROSTO DI SEDANO RAPA *New*
Roasted celeriac flavored with rosemary, served with vegetable jus and oven-baked potatoes

GRATINATO DI MERLUZZO *New*
South African cod fillet*, breaded and golden-fried, with homemade cream° and sautéed black kale

INSALATONE

HABANERO
Mixed salad with low-temperature cooked Italian chicken thigh, datterino cherry tomatoes, and carrots

CALIMERO
Mixed salad with hard-boiled eggs, bite-sized Mozzarella di Bufala Campana PDO (organic), datterino cherry tomatoes, carrots, and Taggiasca olives

PIZZIKOTTO
Mixed salad with yellowfin tuna in olive oil, datterino cherry tomatoes, Taggiasca olives, Parmigiano Reggiano PDO (aged 24 months) shavings, and oregano

CROCCANTE
Mixed salad with crispy Italian chicken strips, datterino cherry tomatoes, and Parmigiano Reggiano PDO (aged 24 months)

* Defrosted product | °°Homemade cream: tomato sauce and oven baked peppers

DESSERT



CREMA AL MASCARPONE
Mascarpone cream with cocoa shortbread crumbs

COCOTTE DI CREMA CATALANA
custard with cane sugar

TIRAMISÙ
with mascarpone cream, egg biscuit* soaked
in decaffeinated coffee, and cocoa powder

TORTINO* AL FONDENTE
Dark chocolate cake* with orange and ginger aroma,
served with organic clementine jam

SALAME* AL CIOCCOLATO
Chocolate salami* made with biscuits and dark chocolate,
with mascarpone cream and cocoa powder

COPPA GOLOSA
Custard, mascarpone cream, cocoa shortbread crumbs,
crunchy chocolate, and cocoa powder

COPPA FIOR DI LOTO
Fiordilatte gelato, Biscoff® cookie crumble, organic clementine jam,
and crunchy chocolate

COFFEE CREAM
LEMON SORBET
ORGANIC SEASONAL SORBET
FIORDILATTE ICECREAM

LUNCH MENU



PRIMI 8,50

RIGATONI PORRO E CRUDO 643 G 27 C 75 P 25

Rigatoni made with Italian wheat, with braised leek, Prosciutto di Parma PDO (aged 20 months), and Parmigiano Reggiano PDO (aged 24 months)

SPAGHETTI CAVOLO NERO E PANCETTA 658 G 26 C 81 P 25

Spaghetti made with Italian wheat, with sautéed black kale and pancetta

FUSILLI DI LENTICCHIE AL SUGO DI VERDURE 565 G 8,1 C 95 P 28

Organic red lentil fusilli with vegetable jus



NOTE D'ESTATE

TONNO, PORRO, ZUCCHINE E CAROTE 360 G 20 C 28 P 17

Yellowfin tuna in olive oil, oven-baked zucchini, carrots, and braised leek

ZUPPA AL POMODORO E PEPERONI CON CAVOLO NERO, UOVO SODO E CROSTINI 412 G 24 C 32 P 17

Homemade cream° with cavolo nero (black kale), rosemary-flavored bread croutons, and hard-boiled egg

CREMA DI CAROTE, MIGLIO E MERLUZZO 379 G 8,3 C 51 P 25

South African cod fillets* with organic millet in carrot cream and vegetables



SECONDI 10,90

CACIOCAVALLO DORATO AL POMODORO 869 G 61 C 32 P 48

Oven-baked caciocavallo (Italian stretched-curd cheese) with tomato sauce, served with oven-baked mixed vegetables

MERLUZZO, CAROTE E ZUCCHINE 226 G 7,3 C 17 P 23

Oven-baked South African cod fillet* served on carrot cream, with oven-baked zucchini and flavored with basil

FRITTATA DI PATATE E PORRI 435 G 23 C 27 P 30

Oven-baked frittata (Italian omelet) with potatoes, leek, and caciocavallo (Italian stretched-curd cheese), served with roasted celeriac and homemade cream°



PIZZE

COCA-COLA INCLUDED

SALSICCIA 1044 G 48 C 109 P 44

Organic tomato, organic mozzarella, sausage pesto

ORTOLANA 643 G 19 C 97 P 21

Organic tomato, mixed vegetables

FIOR D'ACCIUGA 475 G 8,8 C 83 P 16

Organic tomato, anchovies, capers
OoO(1): oregan

SELECT YOU OPTION:

Coca-Cola on tap 0,30lt

Coca-Cola Zero Zuccheri on tap 0,30lt

Offer valid Monday to Friday for lunch, excluding public holidays. Cannot be combined with other ongoing offers or promotions. Choice of still or sparkling 0.5-liter water included. Service charge per person not included: €2.00. The dishes offered may contain substances that cause allergies or intolerances. For any information regarding ingredients and allergens present in our dishes, please ask our staff for the ingredient and allergen list or consult it on our website www.pizzikotto.it. For vegan dishes, cross-contamination with allergenic substances of animal origin cannot be excluded. Images are for illustrative purposes only.