

INTRODUCING
PIZZA AL METRO

Truly authentic Roman
meter-long pizza!

CAFFÈ | PIZZERIA | PASTICCERIA

54
MINT
FORNO
ITALIANO

cena dinner

ANTIPASTI

OLIVE MISTE v	8	BURRATA vg	15
Sicilian olives in our house marinade		Creamy Burrata, roasted red peppers, basil	
BOMBE FRITTE vg	9	BRESAOLA	15
Olive oil-fried pizza dough puffs, sea salt, Parmigiano		Cured beef carpaccio, arugula, Parmigiano, lemon oil	
BROCCOLETTI vg	10	PARMIGIANA	13
Brussels sprouts, house dressing, Parmigiano		Eggplant, tomato sauce, mozzarella, basil, Parmigiano	
TAGLIERE DI SALUMI	20	PORCHETTA	13
Assorted artisanal salumi platter		Thinly-sliced, slow-roasted Roman-style pork belly & loin	
POLPETTE	12		
Grass-fed chuck meatballs in our tomato sauce			

INSALATE

MISTICANZA vg	12	AVOCADO vg	13
Organic greens, seasonal fruit, red onions, Parmigiano		Avocados, tomatoes, red onions, arugula, basil, Parmigiano	
		RUCOLA E FINOCCHI vg	13
		Arugula, fennel, oranges, walnuts, Gorgonzola Dolce	

PASTA single portion / to share

LASAGNA EMILIANA	17 / 30	CAVATELLI	17 / 30
Beef ragu', béchamel, mozzarella		Mild sausage, broccoli rabe, garlic oil, Pecorino	
FETTUCCINE AL RAGU'	17 / 30	CASERECCE ALLA ZUCCA	17 / 30
Classic Bolognese meat sauce		Roasted butternut squash cream, pancetta, leeks	
RAVIOLI TARTUFATI vg	19 / 35	PACCHERI ALLA NORMA	17 / 30
Filled with mushroom & truffles, butter, sage		Tomato sauce, fried eggplant, basil, Ricotta salata	

PIZZA ROSSA San Marzano tomato sauce + mozzarella

new PIZZA AL METRO (serves 3-5)	57	CALABRESE	18
Ask your server for details!		Spicy Calabrian 'Nduja'	
MARGHERITA vg	16	COTTO E FUNGHI	18
The classic tomato & mozzarella with basil		Italian ham, mushrooms	
DIAVOLA	18	CAPRICCIOSA	19
Black olives, spicy salamino		Olives, artichokes, Italian ham, mushrooms	
FINOCCHIONA	18	BISMARCK	18
Tuscan fennel salame		Pancetta, soft McFadenburg Farm egg	
LUCANA vg	18	TIROLESE	20
Roasted eggplant, basil, Parmigiano		Mozzarella, red onions, Gorgonzola, Speck	
SAN DANIELE	21	SICILIANA	18
San Daniele Prosciutto		Sicilian olives, Pantelleria capers, Sciacca anchovies, oregano, chili	
FUNGHI E SALSICCIA	18		
Mushrooms, sausage			

PIZZA BIANCA No tomato sauce

GENOVESE vg	18	CALIFORNIA vg	17
Mozzarella, pesto, toasted pine nuts, zucchini		Warm focaccia topped with our avocado salad	
NORCINA	21	EMILIANA	21
Mozzarella, Truffle Pecorino, mushrooms, sausage		Arugula, cherry tomatoes, Prosciutto, Parmigiano	
CARBONARA	18	VEGETARIANA vg	
Farm egg emulsion, pancetta, Pecorino, Parmigiano		Zucchini, artichokes, peppers, Crescenza & Mozzarella	

vg = vegetarian

v = vegan

DRINKS & MORE... 

ABOUT OUR PIZZA...

Our unique dough is produced from Italian winter wheat, rice & soy flours, a natural sourdough starter and no artificial ingredients, animal products, fillers or additives. We import Italian-certified, GMO-free flour directly from a small family-owned mill just outside of Rome. We even invite our gluten-sensitive guests to try our low gluten pizza. Our dough is prepared with the utmost care, according to old traditions & proofed for 72 hours before it's baked to order. This allows us to serve you a light, crispy, flavorful & easily digestible pizza, just like in Italy.

We invite you to taste the difference for yourself!

APERITIVI

APEROL SPRITZ Prosecco, Aperol, orange slice, Soda splash	13
MIMOSA Prosecco, orange juice	13

TORINESE Tamburnin Red Vermouth, soda, orange slice	13
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BOLLICINE E VINI DOLCI

BRUT ROSE Cantina di Magoro, Sardinia n/v	13 / 48
LAMBRUSCO DELL'EMILIA Manicardi, Emilia Romagna 2016	12 / 42
PROSECCO DI VALDOBBIADENE Drusian, Veneto n/v	12 / 42

MOSCATO D'ASTI DULCIS (sweet) Cantine San Silvestro, Piemonte 2013	11 / 42
VIN SANTO (aged sweet) Montellori, Toscana 2009	13 / 52

BIRRE

MENABREA Lager, Piemonte 4.6%	7
MENABREA Amber, Piemonte 4.8%	7

FLEA "BASTOLA" Imperial Red Ale, Umbria 6.4%	8
FLEA "MARGHERITA" Weiss, Umbria 5%	8

BIANCHI White Wines

HOUSE WHITE Glass 8 .5 Liter 19 1 Liter 38 Verdicchio Classico, Sartarelli Marche 2016	
VERMENTINO "Orriu" Quartomoro, Sardegna 2016	12 / 44
PINOT GRIGIO Fornas, Veneto 2017	10 / 39
INZOLIA Caruso Minini, Sicilia 2017	10 / 39

SATRICO (Chardonnay and Trebbiano) Casale Del Giglio, Lazio 2017	11 / 42
SAUVIGNON "LAHN" St. Michael Eppan, Alto Adige 2015	13 / 46
ROSE Mamefe Prevostini, Lombardia 2017	12 / 44

ROSSI Red Wines

HOUSE RED Glass 8 .5 Liter 19 1 Liter 38 Montepulciano, Abruzzo 2015	
CHIANTI D.O.C.G. I Sodi del Paretaio, Toscana, 2016	9 / 35
PRIMITIVO Tenute Rubino, Puglia 2016	12 / 46
BARBERA Boccanera, Piemonte 2016	10 / 39
KORONE (Cabernet, Aglianico, Merlot) Podere Marini, Calabria 2012	11 / 42
SANGIOVESE "CAMPO DI MEZZO" Tre Monti, Emilia Romagna 2017	10 / 38

LANGHE NEBBIOLO Giovanni Rosso, Piemonte 2015	48
CHIANTI CLASSICO RISERVA Tenuta Di Arceno, Toscana 2015	58
MONTEPULCIANO RISERVA Praesidium, Abbruzzo 2013	62
ROERO (100% Nebbiolo) Ermanno Costa, Piemonte 2013	64
SAGRANTINO DI MONTEFALCO Azienda Agricola Fongoli, Umbria 2010	75
BAROLO Giacomo Fenocchio, Piemonte 2013	90
BRUNELLO DI MONTALCINO Villa Le Prata, Toscana 2012	100

ZERO ALCOHOL

SAN PELLEGRINO SODA 3.50 Blood orange, lemon, orange or pomegranate	GAZZOSA 4.50 Italian lemon soda	CHINOTTO 4.50 Italian spiced cola	DOLOMIA ACQUA MINERALE 6 Mineral water, Dolomites, Italia 750ml
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BUON APPETITO & GRAZIE!