



RISTORANTE
IL POZZO®

1970



PIZZE

APPETIZERS

Bruschetta with tomato	5
Battered vegetables*	5
“Dipper” Chips	5
Onion rings	5
Toasted croutons with datterino tomatoes and buffalo mozzarella	5
Potato croquettes	5
Panelle	5
Mozzastick	5
Platter of salami	20

WHITE PIZZA

Il Pozzo	18.00
burrata d’Andria, Parma ham (24 months) and valerian	
Tartufata	14.00
truffle cream, porcini mushrooms *, fior di latte mozzarella, rocket, flakes of parmesan and extra virgin olive oil	
Limonaia	14.00
(all raw) buffalo mozzarella, smoked swordfish, rocket, flakes of parmesan, black pepper and lemon zest	
Noci	13.00
mozzarella fior di latte, radicchio, walnuts, gorgonzola, bresaola and extra virgin olive oil	
Pistacchiosa	14.00
pistachio cream, fior di latte mozzarella, Bologna mortadella, pistachio powder	
Carciofina	14.00
artichoke cream, fior di latte mozzarella, cooked ham, artichokes, parmesan flakes	
Tonnara	13.00
fior di latte mozzarella, tuna, fresh Calabrian onion, white olives, extra virgin olive oil and oregano, red and yellow tomatoes	
Calzone verde	13.00
fior di latte mozzarella, fresh spinach, black olives and extra virgin olive oil	
Mare e Monti	14.00
pistachio cream, fior di latte mozzarella, Norwegian salmon, rocket, pistachio powder, black pepper, parmesan flakes and extra virgin olive oil	
4 Formaggi	13.00
fior di latte mozzarella, gorgonzola, emmenthal, parmesan flakes and extra virgin olive oil	
Biancaneve	9.00
mozzarella fior di latte, scaglie infornate di grana, origano e olio evo	



Provolona	15.00
pistachio cream, raw smoked provolone, fior di latte mozzarella, porcini mushrooms, raw speck and pistachio powder	
Genovese	12.00
basil pesto, fior di latte mozzarella, cream, parmesan flakes and extra virgin olive oil	
San Martino	14.00
cherry tomatoes, buffalo mozzarella, porcini mushrooms *, sausage, extra virgin olive oil	

RED PIZZAS

Margherita	8.00
tomato sauce, fior di latte mozzarella, extra virgin olive oil and oregano	
Norma	11.00
tomato sauce, mozzarella fior di latte, extra virgin olive oil and organic tomato sauce, fried aubergines, salted ricotta, extra virgin olive oil	
Zucchina	11.00
cherry tomatoes, fior di latte mozzarella, fried zucchinis and salted ricotta	
4 Stagioni	13.00
tomato sauce, mozzarella, radicchio, fresh mushrooms, artichokes *, spinach *, peas * and extra virgin olive oil	
Capricciosa	13.00
tomato sauce, fior di latte mozzarella, fresh mushrooms, cooked ham, egg, extra virgin olive oil and oregano	
Salmone	14.00
cherry tomato, fior di latte mozzarella, salmon, rocket, philadelphia and extra virgin olive oil	
Trevigiana	13.00
tomato sauce, fior di latte mozzarella, radicchio, gorgonzola, artichokes * and extra virgin olive oil	
Parmigiana	13.00
tomato sauce, mozzarella fior di latte, fried aubergines, cooked ham, egg, parmesan and extra virgin olive oil	
Spedicchio	13.00
tomato sauce, mozzarella fior di latte, radicchio, speck, flakes of parmesan and extra virgin olive oil	
Campagnola	13.00
fior di latte mozzarella, tomato sauce, anchovies, olives, fresh onion, oil and evo and oregano	
Ritamar	11.00
buffalo mozzarella, cherry tomatoes, oregano and EVO oil	
Calzone	11.00
tomato sauce, fior di latte mozzarella, cooked ham and extra virgin olive oil	
Philadelphia	14.00
fior di latte mozzarella, philadelphia, Vesuvian tomato, speck, rocket and pistachio powder	



Romana	13.00
tomato sauce, fior di latte mozzarella, anchovies, extra virgin olive oil and oregano	
Patatina	13.00
tomato sauce, fior di latte mozzarella, wustel, chips and extra virgin olive oil	
Patatosa	13.00
fior di latte mozzarella, cherry tomato, baked potatoes, peppered	
Porcina	13.00
tomato sauce, buffalo mozzarella, porcini mushrooms, flakes of parmesan and extra virgin olive oil	
Diavola	13.00
tomato sauce, mozzarella fior di latte, 'nduja, spicy salami, olives, onions and extra virgin olive oil	
Bresaola	14.00
cherry tomatoes, buffalo mozzarella, porcini mushrooms, yellow datterino tomatoes, bresaola, parmesan flakes, extra virgin olive oil	
San Daniele	14.00
Vesuvian tomato *, fior di latte mozzarella, "San Daniele" raw ham, rocket, parmesan flakes and extra virgin olive oil	
Muschio	14.00
tomato sauce, buffalo mozzarella, roasted mushrooms, sausage, flakes of parmesan, extra virgin olive oil	
Vegetariana	14.00
cherry tomatoes, buffalo mozzarella, grilled courgettes and aubergines, radicchio, roasted mushrooms, oregano and extra virgin olive oil	
Bufalina	14.00
buffalo mozzarella, cherry tomatoes, rocket, raw ham, flakes of parmesan, extra virgin olive oil	
Bacon	13.00
cherry tomatoes, mozzarella fior di latte, asparagus *, bacon, flakes of parmesan, extra virgin olive oil	
Amalfitana	14.00
fior di latte mozzarella, buffalo mozzarella, red datterino, yellow datterino, green olives, anchovy fillets, chives, oil	
Coppa e Stracciatella	15.00
fior di latte mozzarella, baked bacon, stracciatella, datterino tomatoes, pistachio powder, extra virgin olive oil	
Tacè	14.00
buffalo mozzarella, porcini mushrooms, goat taleggio cheese, 18-month cured ham	
Bufala e Cicoria	14.00
Buffalo mozzarella, chicory, datterino tomatoes, black olives, oil	
Mortadella	14.00
(all raw) milk cream, mortadella, pistachio cream, burrata	
Pistacchio e Pancetta	14.00
fior di latte mozzarella, milk cream, crispy bacon, pistachio cream, pistachio powder	
Vegana	14.00
buffalo mozzarella, mix of grilled vegetables, roasted mushrooms, oil, chilli	



SPECIAL PIZZAS

Trentina	14.00
tenerumi, mozzarella fior di latte, boiled potatoes, spring onion, tomato sauce, Primo Sale flakes and extra virgin olive oil	
Vesuvio	13.00
buffalo mozzarella, datterino tomatoes, dried tomatoes, Vesuvian tomatoes, flakes of, basil and extra virgin olive oil	
Tropea	13.00
fior di latte mozzarella, red onion, datterino tomatoes, baked potatoes and extra virgin olive oil	
Spinaciotta	13.00
buffalo mozzarella, spinach, almonds, dried tomatoes, Primo Sale flakes, olives and extra virgin olive oil	
Angiova	14.00
buffalo mozzarella, olives, anchovies from the Cantabrian Sea, Vesuvian tomatoes, fennel pesto and extra virgin olive oil	
Ciocco	14.00
tenerumi, Vesuvian tomatoes, stracciatella, bottarga and extra virgin olive oil	
Stracciatella	14.00
stracciatella, Norwegian smoked salmon, avocado, chives and extra virgin olive oil	
Nostromo	14.00
buffalo mozzarella, sautéed artichokes *, fried eggs, bacon and Primo Sale flakes	
Brianza	14.00
buffalo mozzarella from Campania, roasted Pleurotus mushrooms, fresh rocket, flakes of parmesan, extra virgin olive oil	
Catanese	13.00
buffalo mozzarella from Campania, black pepper, anchovy fillets, asparagus tips *, Andria burrata (raw), lemon zest and extra virgin olive oil	
Treccina	13.00
artichoke cream, fior di latte mozzarella, sautéed artichokes, smoked pigtail (raw), parsley (raw)	
Venere	13.00
fior di latte mozzarella, gorgonzola, raw smoked scamorza cheese, of parmesan, emmenthal, pistachio powder and extra virgin olive oil	
Marinara	16.00
tomato sauce, octopus, squid, shrimp, mussels, parsley and garlic	
Zucca	14.00
fior di latte mozzarella, pumpkin cream, speck, zucchini flowers, parmesan flakes, walnuts and extra virgin olive oil	
Etna	16.00
250g burrata cheese, baked speck, porcini mushrooms *, baked Parmesan flakes, gorgonzola, parsley and extra virgin olive oil	



DOUGH FOR PINSA

SUPPLEMENT OF +2.5

CHOOSE YOUR FLOURS

Whole wheat 2.5

Kamut 2.5

Timilia 2.5

5 Cereals 2.5

Gluten free 3

STUFFED EDGE

Philadelphia 3

Covered and service € 3,00

*Products marked if out of season can be boxed or frozen.

Allergens present, ask the room staff such as allergens are present in the dishes.



SALADS

- | | |
|---|-------|
| 1) Lettuce, chips, grilled chicken, green olives, Caesar dressing | 15.00 |
| 2) Rocket, soncino, smoked salmon, avocado, stracciatella | 15.00 |
| 3) Rocket, mango, walnuts, almonds, soy sauce, chicken, dressing | 15.00 |
| 4) Valerian, rocket, cherry tomatoes, buffalo mozzarella,
flakes of parmesan, ham, walnuts, balsamic vinegar glaze | 15.00 |
| 5) Rocket, lamb's lettuce, eggs, corn, artichokes, potatoes with parsley,
smoked bread, smoked sauce | 15.00 |

ALLERGEN LIST

Cereals and derived products

Crustaceans and derived products

Eggs and derived products

Fish and derived products

Peanuts and derived products

Soy and derived products

Milk and derived products (including lactose)

Nuts and their products

Celery e derivative products

Mustard and derivatives

Sesame seeds and derived products

**Sulfur dioxide and sulphites in concentrations above
10 mg / kg or mg / l expressed as SO₂**

Lupine and lupine-based products

Molluscs and mollusc-based products





RISTORANTE

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1970

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