



RISTORANTE  
IL POZZO®

*1970*



PIZZE

## APPETIZERS

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

## WHITE PIZZA

<b>Il Pozzo</b>	19.00
burrata d’Andria, Parma ham (24 months) and valerian	
<b>Tartufata</b>	15.00
truffle cream, porcini mushrooms *, fior di latte mozzarella, rocket, flakes of parmesan and extra virgin olive oil	
<b>Limonaia</b>	15.00
(all raw) buffalo mozzarella, smoked swordfish, rocket, flakes of parmesan, black pepper and lemon zest	
<b>Noci</b>	14.00
mozzarella fior di latte, radicchio, walnuts, gorgonzola, bresaola and extra virgin olive oil	
<b>Pistacchiosa</b>	15.00
pistachio cream, fior di latte mozzarella, Bologna mortadella, pistachio powder	
<b>Carciofina</b>	15.00
artichoke cream, fior di latte mozzarella, cooked ham, artichokes, parmesan flakes	
<b>Tonnara</b>	14.00
fior di latte mozzarella, tuna, fresh Calabrian onion, white olives, extra virgin olive oil and oregano, red and yellow tomatoes	
<b>Calzone verde</b>	14.00
fior di latte mozzarella, fresh spinach, black olives and extra virgin olive oil	
<b>Mare e Monti</b>	15.00
pistachio cream, fior di latte mozzarella, Norwegian salmon, rocket, pistachio powder, black pepper, parmesan flakes and extra virgin olive oil	
<b>4 Formaggi</b>	14.00
fior di latte mozzarella, gorgonzola, emmenthal, parmesan flakes and extra virgin olive oil	
<b>Biancaneve</b>	10.00
mozzarella fior di latte, scaglie infornate di grana, origano e olio evo	



<b>Provolona</b>	16.00
pistachio cream, raw smoked provolone, fior di latte mozzarella, porcini mushrooms, raw speck and pistachio powder	
<b>Genovese</b>	13.00
basil pesto, fior di latte mozzarella, cream, parmesan flakes and extra virgin olive oil	
<b>San Martino</b>	15.00
cherry tomatoes, buffalo mozzarella, porcini mushrooms *, sausage, extra virgin olive oil	

## RED PIZZAS

<b>Margherita</b>	9.00
tomato sauce, fior di latte mozzarella, extra virgin olive oil and oregano	
<b>Norma</b>	12.00
tomato sauce, mozzarella fior di latte, extra virgin olive oil and organic tomato sauce, fried aubergines, salted ricotta, extra virgin olive oil	
<b>Zucchina</b>	12.00
cherry tomatoes, fior di latte mozzarella, fried zucchinis and salted ricotta	
<b>4 Stagioni</b>	12.00
tomato sauce, mozzarella, radicchio, fresh mushrooms, artichokes *, spinach *, peas * and extra virgin olive oil	
<b>Capricciosa</b>	14.00
tomato sauce, fior di latte mozzarella, fresh mushrooms, cooked ham, egg, extra virgin olive oil and oregano	
<b>Salmone</b>	15.00
cherry tomato, fior di latte mozzarella, salmon, rocket, philadelphia and extra virgin olive oil	
<b>Trevigiana</b>	14.00
tomato sauce, fior di latte mozzarella, radicchio, gorgonzola, artichokes * and extra virgin olive oil	
<b>Parmigiana</b>	14.00
tomato sauce, mozzarella fior di latte, fried aubergines, cooked ham, egg, parmesan and extra virgin olive oil	
<b>Spedicchio</b>	14.00
tomato sauce, mozzarella fior di latte, radicchio, speck, flakes of parmesan and extra virgin olive oil	
<b>Campagnola</b>	14.00
fior di latte mozzarella, tomato sauce, anchovies, olives, fresh onion, oil and evo and oregano	
<b>Ritamar</b>	12.00
buffalo mozzarella, cherry tomatoes, oregano and EVO oil	
<b>Calzone</b>	12.00
tomato sauce, fior di latte mozzarella, cooked ham and extra virgin olive oil	
<b>Philadelphia</b>	15.00
fior di latte mozzarella, philadelphia, Vesuvian tomato, speck, rocket and pistachio powder	



<b>Romana</b>	14.00
tomato sauce, fior di latte mozzarella, anchovies, extra virgin olive oil and oregano	
<b>Patatina</b>	14.00
tomato sauce, fior di latte mozzarella, wustel, chips and extra virgin olive oil	
<b>Patatosa</b>	14.00
fior di latte mozzarella, cherry tomato, baked potatoes, peppered	
<b>Porcina</b>	14.00
tomato sauce, buffalo mozzarella, porcini mushrooms, flakes of parmesan and extra virgin olive oil	
<b>Diavola</b>	14.00
tomato sauce, mozzarella fior di latte, 'nduja, spicy salami, olives, onions and extra virgin olive oil	
<b>Bresaola</b>	15.00
cherry tomatoes, buffalo mozzarella, porcini mushrooms, yellow datterino tomatoes, bresaola, parmesan flakes, extra virgin olive oil	
<b>San Daniele</b>	15.00
Vesuvian tomato *, fior di latte mozzarella, "San Daniele" raw ham, rocket, parmesan flakes and extra virgin olive oil	
<b>Muschio</b>	15.00
tomato sauce, buffalo mozzarella, roasted mushrooms, sausage, flakes of parmesan, extra virgin olive oil	
<b>Vegetariana</b>	15.00
cherry tomatoes, buffalo mozzarella, grilled courgettes and aubergines, radicchio, roasted mushrooms, oregano and extra virgin olive oil	
<b>Bufalina</b>	15.00
buffalo mozzarella, cherry tomatoes, rocket, raw ham, flakes of parmesan, extra virgin olive oil	
<b>Bacon</b>	14.00
cherry tomatoes, mozzarella fior di latte, asparagus *, bacon, flakes of parmesan, extra virgin olive oil	
<b>Amalfitana</b>	15.00
fior di latte mozzarella, buffalo mozzarella, red datterino, yellow datterino, green olives, anchovy fillets, chives, oil	
<b>Coppa e Stracciatella</b>	16.00
fior di latte mozzarella, baked bacon, stracciatella, datterino tomatoes, pistachio powder, extra virgin olive oil	
<b>Tacè</b>	15.00
buffalo mozzarella, porcini mushrooms, goat taleggio cheese, 18-month cured ham	
<b>Bufala e Cicoria</b>	15.00
Buffalo mozzarella, chicory, datterino tomatoes, black olives, oil	
<b>Mortadella</b>	15.00
(all raw) milk cream, mortadella, pistachio cream, burrata	
<b>Pistacchio e Pancetta</b>	15.00
fior di latte mozzarella, milk cream, crispy bacon, pistachio cream, pistachio powder	
<b>Vegana</b>	15.00
buffalo mozzarella, mix of grilled vegetables, roasted mushrooms, oil, chilli	



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## SPECIAL PIZZAS

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<b>Trentina</b>	15.00
tenerumi, mozzarella fior di latte, boiled potatoes, spring onion, tomato sauce, Primo Sale flakes and extra virgin olive oil	
<b>Vesuvio</b>	14.00
buffalo mozzarella, datterino tomatoes, dried tomatoes, Vesuvian tomatoes, flakes of, basil and extra virgin olive oil	
<b>Tropea</b>	14.00
fior di latte mozzarella, red onion, datterino tomatoes, baked potatoes and extra virgin olive oil	
<b>Spinaciotta</b>	14.00
buffalo mozzarella, spinach, almonds, dried tomatoes, Primo Sale flakes, olives and extra virgin olive oil	
<b>Angiova</b>	15.00
buffalo mozzarella, olives, anchovies from the Cantabrian Sea, Vesuvian tomatoes, fennel pesto and extra virgin olive oil	
<b>Ciocco</b>	15.00
tenerumi, Vesuvian tomatoes, stracciatella, bottarga and extra virgin olive oil	
<b>Stracciatella</b>	15.00
stracciatella, Norwegian smoked salmon, avocado, chives and extra virgin olive oil	
<b>Nostromo</b>	15.00
buffalo mozzarella, sautéed artichokes *, fried eggs, bacon and Primo Sale flakes	
<b>Brianza</b>	15.00
buffalo mozzarella from Campania, roasted Pleurotus mushrooms, fresh rocket, flakes of parmesan, extra virgin olive oil	
<b>Catanese</b>	14.00
buffalo mozzarella from Campania, black pepper, anchovy fillets, asparagus tips *, Andria burrata (raw), lemon zest and extra virgin olive oil	
<b>Treccina</b>	14.00
artichoke cream, fior di latte mozzarella, sautéed artichokes, smoked pigtail (raw), parsley (raw)	
<b>Venere</b>	14.00
fior di latte mozzarella, gorgonzola, raw smoked scamorza cheese, of parmesan, emmenthal, pistachio powder and extra virgin olive oil	
<b>Marinara</b>	17.00
tomato sauce, octopus, squid, shrimp, mussels, parsley and garlic	
<b>Zucca</b>	15.00
fior di latte mozzarella, pumpkin cream, speck, zucchini flowers, parmesan flakes, walnuts and extra virgin olive oil	
<b>Etna</b>	17.00
250g burrata cheese, baked speck, porcini mushrooms *, baked Parmesan flakes, gorgonzola, parsley and extra virgin olive oil	



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## DOUGH FOR PINSA

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SUPPLEMENT OF +2.5

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## CHOOSE YOUR FLOURS

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Whole wheat 2.5

Kamut 2.5

Timilia 2.5

5 Cereals 2.5

Gluten free 3

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## STUFFED EDGE

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Philadelphia 3

**Covered and service € 3,00**

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

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



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# SALADS

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| 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,<br>flakes of parmesan, ham, walnuts, balsamic vinegar glaze | 15.00 |
| 5) Rocket, lamb's lettuce, eggs, corn, artichokes, potatoes with parsley,<br>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 SO<sub>2</sub>**

**Lupine and lupine-based products**

**Molluscs and mollusc-based products**







RISTORANTE

IL POZZO®

1970

Via Musumeci, 124 | Catania  
[www.ristoranteilpozzo.net](http://www.ristoranteilpozzo.net)

