RISTORANTE

IL POZZO®

1970

PIZZE

APPETIZERS

Tomato Bruschetta – 2 pcs	3.5
“Dipper” Fries	7
Large Croquettes – 3 pcs	7
Eggplant Parmigiana	12
Cheese Fondue with Croutons	18

FRIED PLATTER X2

2 panzerotti, 2 mini arancini, 2 onion rings, 2 mozzarella sticks, battered vegetables 12

FRIED PLATTER X4

4 panzerotti, 4 mini arancini, 4 onion rings, 4 mozzarella sticks, battered vegetables 24

Grilled Tomino Cheese with Radicchio	12
Prosciutto Crudo and Burrata	15
Caprese with Burrata and Pesto	12
Crispy Pastry Parcel with Asparagus and Smoked Scamorza	12

WHITE PIZZA

Il Pozzo 19.00
burrata d'Andria, Parma ham (24 months) and valerian

Tartufata 15.00
truffle cream, porcini mushrooms *, fior di latte mozzarella, rocket,
flakes of parmesan and extra virgin olive oil

Limonaia 15.00
(all raw) buffalo mozzarella, smoked swordfish, rocket,flakes of parmesan,
black pepper and lemon zest

Noci 14.00
mozzarella fior di latte, radicchio, walnuts, gorgonzola,
bresaola and extra virgin olive oil

Pistacchiosa 15.00
pistachio cream, fior di latte mozzarella, Bologna mortadella, pistachio powder

Carciofina 15.00
cartichoke cream, fior di latte mozzarella, cooked ham, artichokes, parmesan flakes

Tonnara 14.00
fior di latte mozzarella, tuna, fresh Calabrian onion, white olives,
extra virgin olive oil and oregano, red and yellow tomatoes

Calzone verde 14.00
fior di latte mozzarella, fresh spinach, black olives and extra virgin olive oil

Mare e Monti 15.00
pistachio cream, fior di latte mozzarella, Norwegian salmon, rocket,
pistachio powder, black pepper, parmesan flakes and extra virgin olive oil

4 Formaggi 14.00
fior di latte mozzarella, gorgonzola, emmenthal, parmesan flakes and extra virgin olive oil

Biancaneve 10.00
mozzarella fior di latte, scaglie infornate di grana, origano e olio evo

Provolona 16.00
pistachio cream, raw smoked provolone, fior di latte mozzarella, porcini mushrooms, raw speck and pistachio powder

Genovese 13.00
basil pesto, fior di latte mozzarella, cream, parmesan flakes and extra virgin olive oil

San Martino 15.00
cherry tomatoes, buffalo mozzarella, porcini mushrooms *, sausage, extra virgin olive oil

RED PIZZAS

Margherita 9.00
tomato sauce, fior di latte mozzarella, extra virgin olive oil and oregano

Norma 12.00
tomato sauce, mozzarella fior di latte, extra virgin olive oil and organic tomato sauce, fried aubergines, salted ricotta, extra virgin olive oil

Zucchina 12.00
cherry tomatoes, fior di latte mozzarella, fried zucchini and salted ricotta

4 Stagioni 12.00
tomato sauce, mozzarella, radicchio, fresh mushrooms, artichokes *, spinach *, peas * and extra virgin olive oil

Capricciosa 14.00
tomato sauce, fior di latte mozzarella, fresh mushrooms, cooked ham, egg, extra virgin olive oil and oregano

Salmone 15.00
cherry tomato, fior di latte mozzarella, salmon, rocket, philadelphia and extra virgin olive oil

Trevigiana 14.00
tomato sauce, fior di latte mozzarella, radicchio, gorgonzola, artichokes * and extra virgin olive oil

Parmigiana 14.00
tomato sauce, mozzarella fior di latte, fried aubergines, cooked ham, egg, parmesan and extra virgin olive oil

Spedicchio 14.00
tomato sauce, mozzarella fior di latte, radicchio, speck, flakes of parmesan and extra virgin olive oil

Campagnola 14.00
fior di latte mozzarella, tomato sauce, anchovies, olives, fresh onion, oil and evo and oregano

Ritamar 12.00
buffalo mozzarella, cherry tomatoes, oregano and EVO oil

Calzone 12.00
tomato sauce, fior di latte mozzarella, cooked ham and extra virgin olive oil

Philadelphia 15.00
fior di latte mozzarella, philadelphia, Vesuvian tomato, speck, rocket and pistachio powder

Romana 14.00
tomato sauce, fior di latte mozzarella, anchovies, extra virgin olive oil and oregano

Patatina 14.00
tomato sauce, fior di latte mozzarella, wustel, chips and extra virgin olive oil

Patatosa 14.00
fior di latte mozzarella, cherry tomato, baked potatoes, peppered

Porcina 14.00
tomato sauce, buffalo mozzarella, porcini mushrooms, flakes of parmesan and extra virgin olive oil

Diavola 14.00
tomato sauce, mozzarella fior di latte, 'nduja, spicy salami, olives, onions and extra virgin olive oil

Bresaola 15.00
cherry tomatoes, buffalo mozzarella, porcini mushrooms, yellow datterino tomatoes, bresaola, parmesan flakes, extra virgin olive oil

San Daniele 15.00
Vesuvian tomato *, fior di latte mozzarella, "San Daniele" raw ham, rocket, parmesan flakes and extra virgin olive oil

Muschio 15.00
tomato sauce, buffalo mozzarella, roasted mushrooms, sausage, flakes of parmesan, extra virgin olive oil

Vegetariana 15.00
cherry tomatoes, buffalo mozzarella, grilled courgettes and aubergines, radicchio, roasted mushrooms, oregano and extra virgin olive oil

Bufalina 15.00
buffalo mozzarella, cherry tomatoes, rocket, raw ham, flakes of parmesan, extra virgin olive oil

Bacon 14.00
cherry tomatoes, mozzarella fior di latte, asparagus *, bacon, flakes of parmesan, extra virgin olive oil

Amalfitana 15.00
fior di latte mozzarella, buffalo mozzarella, red datterino, yellow datterino, green olives, anchovy fillets, chives, oil

Coppa e Stracciatella 16.00
fior di latte mozzarella, baked bacon, stracciatella, datterino tomatoes, pistachio powder, extra virgin olive oil

Tacè 15.00
buffalo mozzarella, porcini mushrooms, goat taleggio cheese, 18-month cured ham

Bufala e Cicoria 15.00
Buffalo mozzarella, chicory, datterino tomatoes, black olives, oil

Mortadella 15.00
(all raw) milk cream, mortadella, pistachio cream, burrata

Pistacchio e Pancetta 15.00
fior di latte mozzarella, milk cream, crispy bacon, pistachio cream, pistachio powder

Vegana 15.00
buffalo mozzarella, mix of grilled vegetables, roasted mushrooms, oil, chilli

SPECIAL PIZZAS

Trentina 15.00
tenerumi, mozzarella fior di latte, boiled potatoes, spring onion, tomato sauce, Primo Sale flakes and extra virgin olive oil

Vesuvio 14.00
buffalo mozzarella, datterino tomatoes, dried tomatoes, Vesuvian tomatoes, flakes of, basil and extra virgin olive oil

Tropea 14.00
fior di latte mozzarella, red onion, datterino tomatoes, baked potatoes and extra virgin olive oil

Spinaciotta 14.00
buffalo mozzarella, spinach, almonds, dried tomatoes, Primo Sale flakes, olives and extra virgin olive oil

Angiova 15.00
buffalo mozzarella, olives, anchovies from the Cantabrian Sea, Vesuvian tomatoes, fennel pesto and extra virgin olive oil

Ciocco 15.00
tenerumi, Vesuvian tomatoes, stracciatella, bottarga and extra virgin olive oil

Stracciatella 15.00
stracciatella, Norwegian smoked salmon, avocado, chives and extra virgin olive oil

Nostromo 15.00
buffalo mozzarella, sautéed artichokes *, fried eggs, bacon and Primo Sale flakes

Brianza 15.00
buffalo mozzarella from Campania, roasted Pleurotus mushrooms, fresh rocket, flakes of parmesan, extra virgin olive oil

Catanese 14.00
buffalo mozzarella from Campania, black pepper, anchovy fillets, asparagus tips *, Andria burrata (raw), lemon zest and extra virgin olive oil

Treccina 14.00
artichoke cream, fior di latte mozzarella, sautéed artichokes, smoked pigtail (raw), parsley (raw)

Venere 14.00
fior di latte mozzarella, gorgonzola, raw smoked scamorza cheese, of parmesan, emmenthal, pistachio powder and extra virgin olive oil

Marinara 17.00
tomato sauce, octopus, squid, shrimp, mussels, parsley and garlic

Zucca 15.00
fior di latte mozzarella, pumpkin cream, speck, zucchini flowers, parmesan flakes, walnuts and extra virgin olive oil

Etna 17.00
250g burrata cheese, baked speck, porcini mushrooms *, baked Parmesan flakes, gorgonzola, parsley and extra virgin olive oil

DOUGH FOR PINSA

SUPPLEMENT OF 3.5

CHOOSE YOUR FLOURS

Whole wheat 2.5

Kamut 2.5

Timilia 2.5

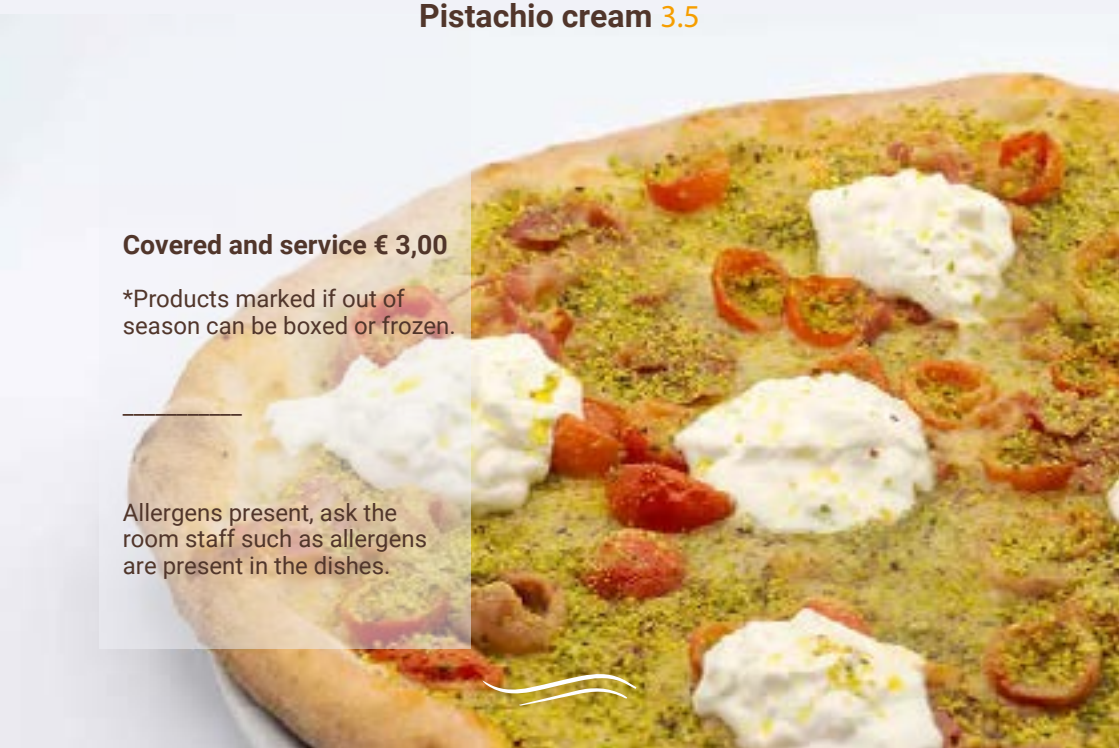
5 CerealS 2.5

Gluten free 3.5

STUFFED EDGE

Philadelphia 3.5

Pistachio cream 3.5



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 braid, 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

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1970

Via Musumeci, 124 | Catania
www.ristoranteilpozzo.net