

Business Lunch 11€

Water, coffee and cover are included

OUR SALAD

La Bosco ^(4,14)

Salad, Taggiasca olives, roasted pumpkin, caramelised onion, roasted potatoes and toasted hazelnuts

ADD FOCACCIA ⁽¹⁾ +3,00

GLUTEN-FREE FOCACCIA AVAILABLE +3,50

PANUOZZI

Il Vegabondo ^(1,4,14)

Artichoke cream, roasted pumpkin, caramelised onion, Taggiasca olives, roasted potatoes, toasted hazelnuts



HOMEMADE DESSERTS

starting from 3,50

AND TO DRINK?

Coca Cola, Sprite, Fanta,
Lemon Estathè

3,50



Draft lager or panachè

3,00

5,00

Draft craft beer

4,00

6,00

OUR PIZZAS

Margherita ^(1,2)

San Marzano tomato sauce, mozzarella, Parmigiano Reggiano and Extra-Virgin Olive Oil



Napoletana a modo nostro ^(1,2,5,14)

San Marzano tomato sauce, mozzarella, Parmigiano Reggiano, Taggiasca olives
OUT OF THE OVEN: Cetara anchovies, caper berries, and extra-virgin olive oil

Cuor di diavola ^(1,2)

San Marzano tomato sauce, mozzarella, Parmigiano Reggiano, spicy salami
OUT OF THE OVEN: gorgonzola cream and extra-virgin olive oil

Bufala ^(1,14)

San Marzano tomato sauce, Parmigiano Reggiano
OUT OF THE OVEN: Buffalo mozzarella and extra-virgin olive oil

Provola e pepe ^(1,2)

San Marzano tomato sauce, smoked provola cheese, Parmigiano Reggiano, pepper and Extra-Virgin Olive Oil

**CAN'T FIND YOUR FAVORITE PIZZA?
CHECK OUT OUR EVENING MENU!**



GLUTEN FREE

**ALL PIZZAS ALSO AVAILABLE
IN GLUTEN-FREE VERSION +3,50**

Craft beer in 33cl bottles

6,00/6,50

Gluten-free craft beer in 33cl bottles

7,00

Glass of white, red, or sparkling wine starting from 5,00

Business Lunch 14€

Water, coffee and cover are included

NOT JUST PIZZA

Lasagne alla bolognese* (1,2,3,10)

The most classic and beloved...
needs no introduction



Pulled pork (3,6)



Pulled pork marinated in barbecue sauce, served with baked potatoes and coleslaw (a typical American salad made with cabbage and fresh carrots dressed with a creamy mayonnaise-based sauce). All served with fragrant artisan focaccia ⁽¹⁾.
GLUTEN-FREE FOCACCIA AVAILABLE +3,50

Polpette al sugo (2,3,4)



Soft homemade meatballs (with minced meat selected by Macelleria Nava), slowly cooked in a rich tomato sauce and served with a sprinkling of Parmigiano Reggiano. Served with a fragrant homemade focaccia ⁽¹⁾.
GLUTEN-FREE FOCACCIA AVAILABLE +3,50

PANUOZZI

Il Maialino (1,3,6)

Pulled pork marinated in barbecue sauce and coleslaw (a typical American salad made with cabbage and fresh carrots dressed with a creamy mayonnaise-based sauce)

HOMEMADE DESSERTS

starting from 3,50

AND TO DRINK?

Coca Cola, Sprite, Fanta,
Lemon Estathè

3,50



Draft lager or panachè

3,00

5,00

Draft craft beer

4,00

6,00

OUR PIZZAS

Sud ribelle (1,2)

Artichoke cream, mozzarella,
Parmigiano Reggiano

OUT OF THE OVEN: Spilinga 'nduja cream (contains ricotta cheese), grated pecorino cheese, chili pepper threads and extra-virgin olive oil

Carbonara mood (1,2,3)

Mozzarella, crispy guanciale, pepper

OUT OF THE OVEN: pasteurized egg yolk, grated pecorino cheese and extra-virgin olive oil

Orto dei sogni (1,14)



Artichoke cream, porcini mushrooms, mix of colorful cauliflowers (slightly spicy), baked pumpkin, radicchio, and Extra-Virgin Olive Oil



**CAN'T FIND YOUR FAVORITE PIZZA?
CHECK OUT OUR EVENING MENU!**



**ALL PIZZAS ALSO AVAILABLE
IN GLUTEN-FREE VERSION +3,50**

Craft beer in 33cl bottles

6,00/6,50

Gluten-free craft beer in 33cl bottles

7,00

Glass of white, red, or sparkling wine starting from 5,00