





## Le Classiche

	MARINARA.....	119
	tomato sauce, oregano mount saro, garlic from Nubia and olive oil	
	REGINA MARGHERITA.....	129
	tomato sauce, fior di latte, basil, olive oil and parmesan DOP	
	SPIANATA CALABRA.....	189
	fior di latte, fresh piccadilly tomatoes, buffalo mozzarella DOP, spicy salami spianata calabra, topped with olive oil and fresh basil	
	BUFALINA CON FIOCCHI DI PARMA.....	209
	fior di latte and buffalo mozzarella DOP, topped with parma ham DOP, basil, fresh piccadilly tomatoes and olive oil	
	PROSCIUTTO.....	189
	tomato sauce, fior di latte, prosciutto, basil, olive oil and parmesan DOP	
	PARMA.....	189
	fior di latte, topped with parma ham DOP, rocket salad, piccadilly tomatoes, parmesan DOP and olive oil	
	DIAVOLA.....	159
	tomato sauce, fior di latte, spicy salami salamella toscana, basil, parmesan flakes DOP and olive oil	
	RIPIENO SALAME.....	179
	baked with smoked fior di latte, wild boar salame, ricotta and basil, topped with tomato sauce, fior di latte, basil and olive oil, served with a mixed salad	
	NAPOLETANA.....	169
	tomato sauce, fior di latte, anchovies, capers, oregano mount saro, basil and olive oil	
	SALSICCIA E FRIARIELLI.....	189
	fior di latte, friarielli from napoli, salsiccia and parmesan DOP	
	SALSICCIA E FUNGHI.....	169
	tomato sauce, fior di latte, mushrooms, salsiccia, olive oil and parmesan DOP	
	BRESAOLA.....	187
	tomato sauce and fior di latte, topped with bresaola, parmesan flakes DOP and olive oil	
	BOSCAIOLA E SALSICCIA.....	207
	fior di latte, salsiccia, mixed mushrooms, parmesan and olive falkes oil, topped with scamorza cheese and fresh parsley	

## Le Vegetariane

	BOSCAIOLA.....	187
	fior di latte, mixed mushrooms, parmesan DOP and olive oil, topped with scamorza cheese and fresh parsley	
	VEGETARIANA.....	179
	fior di latte, mushrooms, aubergines in the napolitan way, fresh piccadilly tomatoes, pan fried peppers with olives and capers, parmesan and olive oil	
	MELANZANE.....	159
	tomato sauce, fior di latte, aubergines in the napolitan way, parmesan DOP and olive oil	
	4 FORMAGGI.....	159
	fior di latte, smoked fior di latte and sweet gorgonzola. topped with parmesan flakes DOP and olive oil	
	BUFALINA.....	179
	fior di latte and buffalo mozzarella DOP. topped with basil, fresh piccadilly tomatoes and olive oil	
	MARGHERITA SAN MARZANO.....	159
	san marzano DOP tomato sauce, fior di latte, buffalo mozzarella DOP, parmesan DOP and olive oil	

## Le Speciali

	PORCINI E TARTUFO.....	189
	porcini cream, fior di latte and fresh piccadilly tomatoes and wild boar salami. topped with parmesan DOP, basil and truffle oil	
	IL CAPRICCIO DI GIRO.....	209
	artichoke cream, fior di latte, mushrooms, prosciutto, parmesan flakes DOP and caiazzo olives	
	PIENNOLO DOP.....	187
	fior di latte, yellow tomatoes from vesuvio, basil, piennolo tomatoes DOP and provolone monaco DOP cheese. topped with fresh basil and olive oil	
	MENAICA.....	179
	fior di latte, buffalo mozzarella, menaica anchovies, capers, fresh piccadilly tomatoes and oregano mount saro. topped with parmesan DOP	

\*Changes can not be made on our pizza "Le speciali"

*Love pizza, hate gluten?* Our pizzas can be made on a gluten free base (contains traces of gluten) +20SEK

## Sides

OLIVES.....	39
SALAD.....	49

## Bambini

FOR KIDS 0-12 YEARS.....	100
pizza is for everyone! for our younger guests, all pizzas can be made in a smaller size	
*Not possible with our pizza "Le speciali"	

## *Dessert*

GELATO.....	52
giros home made ice cream	
AFFOGATO AL CAFE.....	48
vanilla ice cream topped with espresso	
SORBETTO.....	52
giros home made sorbet	
RIPIENO NUTELLA.....	75
ripieno with nutella, raspberry and banana	
TARTUFO DOLCE DI ALBA NERO.....	35
TARTUFO DOLCE DI ALBA BIANCO.....	35

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## *Prosecco*

Romio Prosecco, Caviro, Toscana .....	105 / 545
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## *Vini Bianchi*

Pinot Grigio, Da Luca, Sicilia .....	90 / 395
Tini Trebbiano Chardonnay Organic, Caviro, Toscana .....	105 / 455
Soave, Allegrini, Veneto .....	125 / 555
Riesling Renano, Endrizzi, Trentino .....	135 / 595
Occhi di Ciuni, Al-Cantara, Etna, Sicilia .....	145 / 645
Sauvignon Winkl, Cantina Terlan, Alto Adige .....	145 / 645
Studio, Ca'Rugate, Veneto .....	895
Jermann Vintage Tunina, Villanova di Farra, Friuli .....	1400

## *Vini Rossi*

Primitivo, Da Luca, Puglia .....	90 / 395
Tini Syrah Organic, Caviro, Toscana .....	105 / 455
Falerno di Massico Rosso, Campania .....	115 / 495
Ripasso, Alpha Zeta, Valpolicella, Veneto .....	125 / 545
Barbera d'Alba, Giuseppe Cortese, Piemonte .....	135 / 595
Terre di Corzano Chianti, Carzano e Paterno, Toscana .....	140 / 615
Mangrana, Querciabella, Toscana .....	140 / 615
Lu veru Piaciri, Etna Rosso, Al-Cantara, Sicilia .....	145 / 635
Nebbiolo d'Alba, Luciano Sandrone, Piemonte .....	765
Barbaresco, Luigi Voghera, Piemonte .....	860
Brunello di Montalcino, Leonardo da Vinci, Toscana .....	1065
Amarone, Ca'Rugate, Veneto .....	1095
Oddero Barolo Classico -13, Piemonte .....	1200

## *Vini Dolci*

Casarito, Moscato d'Asti, Acquesi, Piemonte .....	75 / 295
Leonardo Vin Santo .....	95 / 795

## *Birra e Cider*

Birra Poretti, Lager .....	74
Birra Poretti, Bottle .....	69
Ambar, Gluten Free .....	76
Kronenbourg 1664 .....	75
Kronenbourg 1664 Blanc .....	75
Luma Lager .....	73
Fridens Ale .....	76
100W IPA .....	76
Brewfist La Bassa, Real Lager .....	76
Brewfist Caterpillar, American Pale Ale .....	80
Hard Lemonade "Garage" Ginger .....	67
Hard Lemonade "Garage" Lemon .....	67
Apple Cart Cider .....	68

## *Bibite*

Stenkulla mineral water (33cl/75cl).....	35 / 75
Apple Cart Cider Non Alcoholic .....	38
Carlsberg Non Alcoholic .....	35
Polara; Limonata, Chinotto, Arancia Rossa.....	40
Soda.....	38
Juice .....	35

## *Caffe*

Espresso .....	33
Double Espresso .....	35
Cappuccino .....	37
Latte .....	39
Macchiato .....	35
Double macchiato .....	37
Americano .....	34

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\* All our pizzas are baked on organic flour and with organic tomato sauce (with the exception of pizza margherita san marzano with san marzano DOP tomato sauce).

\*\* Our pizzas can be made on gluten free dough but contain traces of gluten. If you have any allergies please talk to the members of the staff and we will help you!

GIRO PIZZERIA IS A CASH FREE RESTAURANT

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