





Le Classiche

 Slow Food	MARINARA.....	119
	tomato sauce, oregano, 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, parmesan DOP and olive oil	
	DIAVOLA.....	159
	tomato sauce, fior di latte, spicy salami salamella toscana, basil, parmesan 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, basil and olive oil	
	SALSICCIA E FRIARIELLI.....	189
	fior di latte, friarielli from napoli, salsiccia and parmesan DOP	
	SALSICCIA E FUNGHI.....	169
	fior di latte, mushrooms, salsiccia, olive oil and parmesan DOP	
	BRESAOLA.....	187
	tomato sauce and fior di latte, topped with bresaola, parmesan DOP and olive oil	
	BOSCAIOLA E SALSICCIA.....	207
	fior di latte, salsiccia, mixed mushrooms, parmesan and olive oil, topped with scamorza cheese and fresh parsley	

Le Vegetariare

	BOSCAIOLA.....	187
	fior di latte, mixed mushrooms, parmesan DOP and olive oil, topped with scamorza cheese and fresh parsley	
	VEGETARIANA.....	179
	tomato sauce, 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 DOP, topped with parmesan 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, parmesan DOP and olive oil	

Le Speciali

	PORCINI E TARTUFO.....	189
	porcini cream, fior di latte and fresh piccadilly tomatoes, topped with wild boar salami, parmesan DOP, basil and truffle oil	
 Slow Food	IL CAPRICCIO DI GIRO.....	209
	artichoke cream, fior di latte, mushrooms, prosciutto 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	
 Slow Food	MENAICA.....	179
	fior di latte, buffalo mozzarella, menaica anchovies, capers, fresh pachino tomatoes and oregano, topped with parmesan DOP	

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

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	

Dessert

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

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, Sicilia	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

* 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