

NEAPOLITAN PIZZA

Ø 32 CM

With plump, aromatic and crispy crust, thin and moist in the middle. Neapolitan pizza isn't cut into slices, it's best to eat it with knife and fork from the middle to the edges or cut it into pieces yourself, fold it like a sandwich and eat with your hands.

CAPRICIOSA	PROMO 28
pelati tomato sauce / fior di latte mozzarella / prosciutto cotto / mushrooms / olives	
MARGHERITA	24
pelati tomato sauce / fior di latte mozzarella / fresh basil	
MARINARA	29
CLASSICO pelati tomato sauce / anchovies / capers / black olives / garlic / basil	
VEGE 🌿	
pelati tomato sauce / artichokes / capers / black olives / garlic / basil	
TARTUFO	31
pelati tomato sauce / fior di latte mozzarella / gorgonzola / truffle cream / aubergine	
VERDURA	29
pelati tomato sauce / fior di latte mozzarella / artichokes / zucchini / onion / capers	
ORO WHITE PIZZA	37
fior di latte mozzarella / honey shrimps / mint / garlic / onion / butter	
SICILIANA	28
pelati tomato sauce / fior di latte mozzarella / crispy pancetta / raisins	
PARMA	35
pelati tomato sauce / fior di latte mozzarella / parma ham / artichokes / grana padano	
BRESAOLA	35
pelati tomato sauce / fior di latte mozzarella / bresaola / rocket / pecorino romano / lemon	
SPILINGA	32
pelati tomato sauce / fior di latte mozzarella / spicy nduja sausage / caramelized onion	

SCROCCHIARELLA

SLICE 10 / WHOLE 70

Pronounced: scroquia-rella. It's a kind of Roman pizza, gently plump and crunchy. The pastry preparation process is unlike the Neapolitan pizza - the pastry rises for longer and it's prepared earlier.

PROSCIUTTO
pelati tomato sauce / fior di latte mozzarella / prosciutto cotto / ricotta
PEPERONI
pelati tomato sauce / fior di latte mozzarella / spianata calabrese / salamino piccante
QUATTRO FORMAGGI
pelati tomato sauce / fior di latte mozzarella / gorgonzola / grana padano / goat cheese

FOCACCIA

SLICE 8 / WHOLE 55

In Italy, it's different in every region. W Orbicie Słońca, taste its plump and soft variant with various ingredients. Perfect to take the edge off your appetite. Best with oil.

FOCACCIA CON OLIVE 🌿
green olives / red onion / thyme / oregano / salt / oil
FOCACCIA CON POMODORI SECCHI 🌿
dried tomatoes / fresh basil / sea salt / oil

The account above 6 people waiter service we charge 10%.