

# Al iardinetto

Pizza e cucina dal 1978



Our doughs are the result of a careful selection of top quality flours, produced in old mills, stone-ground and mixed to get a unique recipe. You can choose the **Traditional** dough or the **Five Cereals**.

The ingredients of our pizzas are all DOP, IGP and certified.

## TRADITIONAL PIZZAS

MARINARA (tomato sauce, garlic, oil, oregano)	5,00 €
MARGHERITA (tomato sauce, mozzarella fior di latte, basil)	6,00 €
REGINA (tomato sauce, buffalo mozzarella fior di latte, basil)	8,00 €
PUGLIESE (tomato sauce, mozzarella fior di latte, red onion)	7,00 €
NAPOLETANA (tomato sauce, mozzarella fior di latte, anchovies, oregano)	7,00 €
ROMANA (tomato sauce, mozzarella fior di latte, anchovies, capers, oregano)	7,50 €
SICILIANA (tomato sauce, mozzarella fior di latte, anchovies, capers, taggiasca olives, oregano)	8,00 €
SARDA (tomato sauce, mozzarella fior di latte, sausage, grated Pecorino)	8,00 €
TIROLESE (tomato sauce, mozzarella fior di latte, speck)	8,00 €
ZINGARA (tomato sauce, mozzarella fior di latte, mushrooms, olives, peppers)	8,00 €
CAPRICCIOSA (tomato sauce, mozzarella fior di latte, ham, mushrooms, artichokes)	8,00 €
4 STAGIONI (tomato sauce, mozzarella fior di latte, ham, mushrooms, artichokes, anchovies)	8,00 €
CALZONE (folded pizza with tomato sauce, mozzarella fior di latte, ham, mushrooms)	9,00 €
PARMA (tomato sauce, mozzarella fior di latte, Parmaham)	9,00 €
CALABRA (tomato sauce, mozzarella fior di latte, n'duja, taggiasca olives, garlic, oregano)	8,50 €
GRECA (tomato sauce, mozzarella fior di latte, feta, capers, black olives)	9,00 €
DIAVOLA (tomato sauce, mozzarella fior di latte, spicy salami)	8,00 €
VIENNESE (tomato sauce, mozzarella fior di latte, wurstel)	7,00 €
PARMIGIANA (tomato sauce, mozzarella fior di latte, aubergines, Parmesan)	8,00 €
SAPORITA (tomato sauce, mozzarella fior di latte, courgettes, brie, smoked ricotta)	9,00 €
CARCIO BRIE (tomato sauce, mozzarella fior di latte, artichoke cream, brie)	8,50 €

\*Some products, if not available fresh, may be frozen at the origin.

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## OUR ICE CREAMS

I Fruttini di Sorrento fruit emptied and filled with ice cream made from their own pulp tasting dish for 4 people	16,00 €
Tartufo classico, bianco e al cioccolato Classic, white, or chocolate truffle	4,00 €
Tartufo affogato al caffè - Truffledrowned in coffee	5,00 €
Tartufo affogato al liquore - Truffledrowned in liqueur (DiSaronno Amaretto, Bayleys, Grand Marnier)	6,00 €
I pupazzetti dei bambini - The puppets (with strawberry ice cream, fiordilatte ice-cream, or chocolate ice-cream)	3,50 €
Sgroppino al limone - Lemon Sgroppino	3,00 €

## OUR DESSERTS

Tiramisù*	5,00 €
Crema mascarpone e lamponi* - Mascarpone & raspberriescream*	5,00 €
Meringata* con le fragole - Meringata* with strawberries	6,00 €

To discover our new desserts,  
please ask to your waiter.

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### CLASSIC PAIRINGS

RICOTTA E FRIARIELLI*(tomato sauce, mozzarella fior di latte, ricotta & friarielli*)	9,00 €
TONNO E CIPOLLA (tomato sauce, mozzarella fior di latte, tuna&onion)	8,00 €
QUATTRO FORMAGGI(tomato sauce, mozzarella fior di latte, fourcheeses)	8,00 €
GORGONZOLA E NOCI(tomato sauce, mozzarella fior di latte, gorgonzola &nuts)	8,50 €
POMODORINI RUCOLA E GRANA(tomato sauce, mozzarella fior di latte, cherry tomatoes, rocket&Parmesan)	9,00 €
SPECK E BRIE (tomato sauce, mozzarella fior di latte, speck & brie)	9,00 €
BRESAOLA RUCOLA E GRANA(tomato sauce, mozzarella fior di latte, bresaola, rocket&Parmesan)	10,00 €

### PIZZAS OF THE SEASON

CARCIOFI FRESCHI (tomato sauce, mozzarella fior di latte, artichokes)	10,00 €
NINETTA (tomato sauce, mozzarella fior di latte, artichokes&spicy salami)	10,00 €
ROMANESCA (tomato sauce, mozzarella fior di latte,sautéedRomanesco cauliflower, crispyspeck& Pecorino)	11,00 €
ORTOLANA (tomato sauce, mozzarella fior di latte, grilledvegetables)	9,00 €
BASILICO (tomato sauce, mozzarella fior di latte, burrata, datterinotomatoes&pesto)	11,00 €
ESTIVA (tomato sauce, mozzarella fior di latte, datterinotomatoes, taggiasca olives&fresh ricotta)	10,00 €

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### GIARDINETTO'S PIZZAS

REGINA DI CUORI (tomato sauce, buffalo mozzarella, datterinotomatoesconfit)	9,00 €
CROCE DEL SUD (tomato sauce, mozzarella fior di latte from Agerola &basil)	8,00 €
CAMELIA (tomato sauce, mozzarella fior di latte, baked smoked ham after cooking, Cren)	9,00 €
AZALEA (tomato sauce, mozzarella fior di latte, Parma ham, burrata)	12,00 €
CORBEZZOLO (tomato sauce, buffalo mozzarella, datterinotomatoesconfit, tuna&Parmesanshavings)	12,00 €
ORTENSIA (tomato sauce, mozzarella fior di latte, friarielli*, fresh ricotta &crispy speck)	12,00 €
CATALPA (tomato sauce, buffalo mozzarella, Cantabriananchovies)	14,00 €

### WHITE PIZZAS...OF THE SEASON TOO

VACANZE ROMANE (buffalo mozzarella, Roman-style artichoke, sun-driedtomatoespatè)	13,00 €
ROSA DI PRIMAVERA (buffalo mozzarella, squash blossoms, Cantabriananchovies)	14,50 €
GIARDINETTO (mozzarella fior di latte, Porchetta, boiledpotatoes, peppers, friarielli*)	11,00 €
SORRENTINA (mozzarella fior di latte, Parma ham, smoked scamorzacheese)	9,00 €
CARRETTIERA (mozzarella fior di latte, sausage, friarielli*, grated Pecorino)	9,00 €
VALDOSTANA (mozzarella fior di latte, ham, fontina cheese)	8,00€

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### OUR DRAFT BEER *ANGELO PORETTI*

BIONDA 4 Luppoli - <i>Lager</i>	0,20 l	2,50 €
	0,40 l	5,00 €
ROSSA 6 Luppoli - <i>Bock</i>	0,20 l	3,00 €
	0,40 l	5,00 €
AMERICAN IPA 9 Luppoli	0,20 l	3,00 €
	0,40 l	5,50 €
UNFILTERED 7 Luppoli	0,20 l	3,00 €
	0,40 l	5,50 €

### FROM THE KITCHEN...

#### STARTERS

SUPPLI	1 pc.	3,00 €
BRUSCHETTA		3,50 €
Grilled bread with datterino tomatoes		
CARCIOFI ALLA ROMANA		5,00 €
Roman-style artichokes		
PARMIGIANA DI MELANZANE		9,00 €
Sliced aubergine layered with tomato sauce and mozzarella		

PANE PIZZA AL ROSMARINO, CRUDO DI PARMA E BUFALA CAMPANA	10,00 €
Pizza bread with rosemary, Parma ham & buffalo mozzarella	
BURRATA AFFUMICATA, CARCIOFI ALLA ROMANA, CRUDO DI PARMA	13,00 €
Smoked burrata, Roman-style artichokes, Parma ham & pizza bread	
PIATTO ERSILIO -fresh burrata, arrosticini, artichokes alla romana & fried squash blossoms	14,00 €
SAUTE' DI VONGOLE -Sautéed clams	10,00 €
TAGLIERE DI SALUMI con GIARDINIERA DELLA CASA	12,00 €
Mixed cured meats with home-made Giardiniera (marinated vegetables)	
INSALATA MISTA CON GAMBERONI* -mixed salad with king prawns*	10,00 €
INSALATA DI PIOVRA -octopus salad	13,00 €

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#### FIRST COURSES

SPAGHETTI CACIO E PEPE	9,00 €
Spaghetti with Pecorino cheese and blackpepper	
LINGUINE PRIMAVERA	12,00 €
PENNE ALLA GRICIA	9,00 €
Penne with Guanciale (cured pork jowl) and Pecorino	
GNOCCHI ALLA ROMANA	9,00 €
Semolina gnocchi (Giardinetto's historical dish)	

TAGLIOLINI ALL'UOVO CON GAMBERI* E... Tagliolini with prawns* and...	12,00 €
LINGUINE ALLE VONGOLE* (peverasse della laguna di Caorle) Linguine with clams	12,00 €

TONNO* SALTATO–Tunawith white & black sesame	16,00 €
STRACCETTI DI POLLO*–Chicken strips with cherry tomatoes & rustic French fries*	10,00 €
WURSTEL ARTIGIANALI – Artisanal wurstelwith homemade chips*	8,00 €

## SIDE DISHES

PATATINE RUSTICHE*- Rustic French fries*	3,50 €
CHIPS*CASERECCE –Homemade chips*	3,50 €
INSALATA MISTA – Mixed salad	4,00 €
VERDURE ALLA GRIGLIA –Grilledvegetables	4,50 €

SERVICE CHARGE	2,00 €
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## MAIN COURSES

SALTIMBOCCA ALLA ROMANA - Veal topped with Parma ham & sage	13,00 €
TAGLIATA rucola e grana–Sliced beef with rocket & Parmesan shavings	16,00 €
FILETTO ALLA GRIGLIA–Grilled fillet with side dish of the day	19,00 €
CODE DI GAMBERO* – Prawn tails*with...	14,00 €
SALMONE* ALLA GRIGLIA -Grilled salmon*with vegetables	16,00 €

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