

WINTER 2019

PIZZE



WE RECOMMEND SHARING TO TRY MORE FLAVORS!

Garlic, tomato, parsley	5,90
Black olives, sautéed red onion, tomato, oregano	7,00
Fiordilatte mozzarella from Puglia, tomato, basil	7,80
Mozzarella di bufala di Caserta, tomato, basil	9,80
Cetara anchovies, Salina capers, fiordilatte mozzarella, tomato, oregano	9,80
Salina capers, pureed Fiaschetto di Torre Guaceto tomatoes, basil, oregano, fiordilatte mozzarella, black pepper	10,50
Roast pumpkin, sautéed mixed mushrooms, taleggio, fiordilatte mozzarella, parsley	11,00
'Nduja di Spilinga, fiordilatte mozzarella, tomato, parsley	9,50
Cannellini beans in cream, roast pumpkin, arugula, chili-infused oil	8,50
Zivieri Mora Romagnola sausage, parmigiano reggiano 24 mos, tomato, fennel seeds	10,00
Sautéed escarole, taleggio, black olives, lemon zest, fiordilatte mozzarella	10,50
Kale, sharp provolone, mustard, stewed leeks, fiordilatte mozzarella	11,00

TOPPED WITH THE FINEST SALUMI AFTER BAKING

Podere Cadassa rolled pancetta, pecorino romano, tomato	9,50
Olive oil mashed potatoes, asiago, Zivieri mortadella, parsley	10,00
Speck from Trentino, natural gorgonzola, acacia honey, walnuts, fiordilatte mozzarella	12,50
Cooked Zivieri prosciutto di Mora Romagnola, mixed mushrooms, parmigiano reggiano 24 mos, parsley, fiordilatte mozzarella	12,80

At dinner, we offer special doughs (+1,50€), with various types of grains, in limited quantities

EXTRAS

Salina capers (baked on the pizza)	1,50
Black olives (baked on the pizza)	1,50
Cetara anchovies (8 filets)	3,50
Salumi (listed to the right)	

HEY GIRLS! HEY BOYS! Pizzas for the little ones

Fiordilatte, tomato seasoned with basil	4,50
Tomato, sausage, parmigiano reggiano 24 mos	5,50

CICCHETTI Enjoy while waiting for your pizza, satisfy a craving, or combine together to make a complete meal

Green Cerignola olives	3,80
Crostini with Cetara anchovies, butter, lemon zest (4 pcs)	4,00
Crostini with 'Nduja di Spilinga, smoked grated ricotta (4 pcs)	4,00
Warm Zivieri mortadella panino	4,50

SMALL PLATES

Cannellini beans, kale, toasted bread, red onion, black pepper	6,00
Pumpkin soup, mixed sauteed mushrooms, parmigiano reggiano, crispy pancetta, parsley	7,50
Escarole and arugula salad, orange, provolone <small>(Make it more indulgent by adding a plate of salumi)</small>	4,50/6,50

SALUMI Also excellent served alongside a pizza

Rolled pancetta/'Nduja di Spilinga	3,00
Mortadella/Prosciutto cotto di Mora Romagnola/ Speck from Trentino	3,50
Mixed salumi (cooked prosciutto, speck, mortadella)	9,00



MANIFESTO



Berberè was founded in 2010 with the mission of serving **artisanal, no-frills pizza** that is delicious and digestible, served in a welcoming atmosphere. We work with **organic ingredients** (including staples like flour, fiordilatte, tomatoes, mozzarella di bufala, and olive oil), and **our only creed is quality**. We don't want to bore you, so the menu is written very simply...but if you'd like more information, ask the wait staff who can answer your questions, or read more on the following page.

Table and service charge € 1,50 | Our dishes may contain traces of allergens not listed. Please let our staff know of any allergies and ask for more information where necessary | Some products have been flash frozen | All prices listed in euros.

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PIZZAORVINYL.IT
RADIO BERBERÈ

