

FORNO FILOSOFALE

ENGLISH MENU



CHOOSE YOUR PHILOSOPHY

S. Roman Thin & Crispy Round | N. Neapolitan High Border Round | P. Pinsa

LE PIÙ RICHIESTE (MOST POPULAR)

- 1. Bufalina** € 10,00
Tomato sauce, PDO Buffalo Mozzarella, Basil, Confit cherry tomatoes, EVO oil [1, 7]
- 2. Duchessa Bianca** € 12,00
Artisanal mozzarella, Artisanal stracciatella, Tasty baked potatoes, Crispy guanciale (cured pork cheek), Rosemary, EVO oil [1, 7, 12]
- 3. Margherita Sbagliata** € 12,00
Yellow tomato sauce, Artisanal mozzarella, Basil pesto, Confit cherry tomatoes, Artisanal black olive powder [1, 7, 8]
- 4. Napoli di Papà Ulisse** € 9,00
Tomato sauce, Artisanal mozzarella, Occhiello capers, Anchovies, Basil, EVO oil [1, 4, 7]
- 5. Parmigiana Sbagliata** € 10,00
Tomato sauce, Artisanal stracciatella, Eggplants, PDO Pecorino Romano, Basil, EVO oil [1, 7]
- 6. Würstel e Patate** € 10,00
Tomato sauce, Artisanal mozzarella, Tasty baked potatoes, Chicken and turkey frankfurters, EVO oil [1, 7, 12]

LE ROSSE (RED BASES)

Red bases prepared with selected tomato sauce

- 7. Boscaiola** € 11,00
Tomato sauce, Artisanal mozzarella, Champignon mushrooms, Crispy guanciale, Tasty baked potatoes, EVO oil [1, 7, 12]
- 8. Canadese** € 12,00
Tomato sauce, Artisanal mozzarella, Prague cooked ham, Champignon mushrooms, Chicken and turkey frankfurters, EVO oil [1, 7, 12]
- 9. Guanciale e Gorgonzola** € 10,00
Tomato sauce, Artisanal mozzarella, Crispy guanciale, PDO Gorgonzola, EVO oil [1, 7, 12]
- 10. La Regina Margherita** € 6,50
Tomato sauce, Artisanal mozzarella, Basil, EVO oil [1, 7]
- 11. Marinara 2.0** € 6,00

Double tomato sauce, Confit cherry tomatoes, Garlic, Oregano, Basil, EVO oil [1]

12. Tonno e Cipolle

€ 12,00

Tomato sauce, Artisanal mozzarella, Tuna fillets, Caramelized red onions, EVO oil [1, 4, 7]

13. Vegetariana

€ 10,00

Tomato sauce, Artisanal mozzarella, Caramelized red onions, Eggplants, Champignon mushrooms, Zucchini, EVO oil [1, 7]

14. Würstel e Cipolle

€ 10,00

Tomato sauce, Artisanal mozzarella, Caramelized red onions, Chicken and turkey frankfurters, EVO oil [1, 7, 12]



LE BIANCHE (WHITE BASES)

Precious white bases with extra mozzarella

15. Cotto di Praga e Funghi € 10,00

Artisanal mozzarella, Prague cooked ham, Champignon mushrooms, EVO oil [1, 7, 12]

16. Funghi e Guanciale croccante € 10,00

Artisanal mozzarella, Champignon mushrooms, Crispy guanciale, EVO oil [1, 7, 12]

17. Margherita Malcontenta € 6,50

Artisanal mozzarella, Basil, EVO oil [1, 7]

18. Panna, Funghi e Patate € 10,00

Artisanal mozzarella, Cream, Champignon mushrooms, Tasty baked potatoes, EVO oil [1, 7]

19. Pistacchiosa € 12,00

Artisanal mozzarella, Artisanal stracciatella, Mortadella with pistachios, Pistachio powder, EVO oil [1, 7, 8, 12]

20. Purpuzza Friarielli e Provola € 13,00

Artisanal mozzarella, Seasoned pork mince (Purpuzza), Broccoli rabe (Friarielli), Smoked artisanal provola cheese, EVO oil [1, 7, 12]

21. Saporita € 12,00

Artisanal mozzarella, PDO Gorgonzola, Champignon mushrooms, Seasoned pork mince (Purpuzza), EVO oil [1, 7, 12]

22. Trionfo di Formaggi € 12,00

Artisanal mozzarella, PDO Pecorino Romano, Artisanal stracciatella, Smoked artisanal provola, PDO Gorgonzola, EVO oil [1, 7]

14 MALANDRINI CONSIGLIANO (RECOMMENDED)

23. L'Inferno Secondo Fulvio € 13,00

Tomato sauce, Artisanal mozzarella, Calabrian 'Nduja, Artisanal stracciatella, Cured dry sausage, Black olives, EVO oil [1, 7, 12]

24. La Rustica Secondo Marco € 10,00

Artisanal mozzarella, Champignon mushrooms, Occhiello capers, EVO oil [1, 7]

25. La Solita Secondo Mari € 10,00

Artisanal mozzarella, Rocket / Arugula, PDO Grana Padano, EVO oil [1, 7]

26. L'Italiana Secondo Laura € 12,00

Artisanal mozzarella, Confit cherry tomatoes, Artisanal garlic-free pesto with pine nuts, Artisanal stracciatella, EVO oil [1, 7, 8]

LE SPECIALI (SPECIAL COMBINATIONS)

Gourmet combinations with excellence ingredients and unique pairings

27. Amatrice € 12,00

Tomato sauce, Artisanal stracciatella, Crispy guanciale, PDO Pecorino Romano, EVO oil [1, 7, 12]

28. Assoluto di Zucchine Terra € 15,00

Artisanal mozzarella, Crispy guanciale, Zucchini, Zucchini flowers, Artisanal stracciatella [1, 7, 12]

29. Carbon Alley € 12,00

Artisanal mozzarella, Egg, Crispy guanciale, PDO Pecorino Romano, Ground black pepper, EVO oil [1, 3, 7, 12]

30. Carrettiera € 12,00

Artisanal mozzarella, Artisanal stracciatella, Cherry tomatoes, Oregano, EVO oil [1, 7]

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31. Fior di Cotto di Praga

€ 15,00

Artisanal mozzarella, Artisanal stracciatella, Zucchini flowers, Zucchini, Prague cooked ham, EVO oil [1, 7, 12]

32. Fuori Norma

€ 12,00

Tomato sauce, Artisanal mozzarella, Ricotta cheese, Eggplants, Confit cherry tomatoes, EVO oil [1, 7]

33. Gran Premio

€ 14,00

Artisanal mozzarella, Eggplants, Shredded horse meat, Smoked artisanal provola, EVO oil [1, 7]

34. La Carlo Felice

€ 13,00

Tomato sauce, Artisanal mozzarella, Tuna fillets, Pesto, Confit cherry tomatoes, EVO oil [1, 4, 7, 8]

35. La Ciociara

€ 12,00

Artisanal mozzarella, Ricotta cheese, Crispy guanciale, Smoked artisanal provola, Pepper, EVO oil [1, 7, 12]

36. Straordinariamente Vegana

€ 14,00

Yellow tomato sauce, Vegan mozzarella, Caramelized onion, Zucchini, Pumpkin seeds, EVO oil [1]

37. Tartufina

€ 13,00

Artisanal mozzarella, Artisanal stracciatella, Mortadella with pistachios, Champignon mushrooms, Truffle oil, EVO oil [1, 7, 8, 12]

LE BABY PIZZA (KIDS PIZZAS)

Reduced size Neapolitan pizzas

Baby Margherita

Baby Napoli

Baby Special

*Subject to availability of special and off-menu pizzas

AGGIUNTE (ADD-ONS)

Sauces (2€), Fish (2€), Cheeses (2€)

Cured Meats & Fresh Meats (2€), Vegetables (2€)

Oils & Spices (0,50€ - 2€)

€ 4,00

€ 6,00

€ 7,50

GLI ORDINI DELLA FENICE

Produced only upon request at least 24 hours in advance

INCANTESIMI GOLOSI (SWEET TREATS)

Sweet Luna Piena

Sweet LunaStorta

Jam Tart (per pc)

Nutella Tart (per pc)

Filosofale Cream Tart (per pc)

€ 6,00

€ 3,00

€ 3,00

€ 3,00

€ 3,50

BIBITE (DRINKS)

Water

Canned Carbonated Drinks 0.33cl

Glass Bottled Carbonated Drinks
0.33cl

Ichnusa Beer (Glass) 0.33cl

Special Beers (Glass) 0.33cl

€ 1,00

€ 2,00

€ 3,00

€ 2,50

€ 3,00

Slice Pizza Margherita [mult. 8]	€ 2,50	Bottled Beers 0.50cl	€ 4,00
Slice Pizza Mushroom [mult. 8]	€ 3,00	Philosophical Baguettes (per pc)	€ 1,50
Slice Pizza Napoli [mult. 8]	€ 3,00	Pan Bauletto (Loaf, per pc)	€ 3,50
Ricotta Bread (per pc)	€ 4,00	Bread Loaf / Pagnotta (per pc)	€ 3,50
Burger Bun [min 5 pcs, per pc]	€ 2,00	Filosofale Cream Tart (Whole)	€ 30,00
Brioche Bun [mult. 5 pcs, per pc]	€ 2,00	Jam Tart (Whole)	€ 25,00
		Triple Chocolate Tart (Whole)	€ 28,00

ALLERGEN LEGEND (REG. UE 1169/2011)

[1] Gluten [2] Crustaceans [3] Eggs [4] Fish [5] Peanuts [6] Soy [7] Milk/Lactose [8] Nuts [9] Celery [10] Mustard [11] Sesame [12] Sulphites [13] Lupins [14] Molluscs