

ARIA

COCKTAIL BAR

Pizza

AL TEGAMINO

BY

EXÉ RESTAURANT

LA PIZZA AL TEGAMINO

It is the Piemontese variant of the traditional
Neapolitan pizza, prepared with a high dough,
soft and digestible that, like the classic,
requires a double rest: the first “in massa”,
once the ingredients have been mixed together,
secondly after dividing the mixture
in many loaves of the same weight.
Unlike the Neapolitan pizza, however, the pan,
as the name itself suggests, is spread
inside a special 14 cm diameter mould.

MARINARA

grilled tomato sauce, Voghera garlic, oregano,
EVO oil of the Sorrento peninsula PDO, basil

6 €

MARGHERITA

San Marzano PDO tomatoes, fior di latte mozzarella, fresh basil

8 €

FOCACCIA SAUSAGE AND MASCARPONE

oven-baked focaccia filled with
freshly roasted black pork sausage and mascarpone cheese

14 €

SALSICCIA E FRIARIELLI

smoked provola, browned sausages of Massimo Zivieri,
cream of friarielli, toasted pine nuts

8 €

FIORI DI ZUCCA

fior di latte mozzarella, pumpkin flowers, anchovy casting

10 €

AFFUMICATA

mozzarella cheese with organic milk,
smoked cooked bacon "La Giovanna" by Capitelli, sauted mushrooms

12 €

EMILIANA

"Cuore di Bue" tomatoes, arugula cream,
Parmigiano Reggiano 30 months "Quattro Madonne",
Prosciutto Crudo S. Ilario

10 €

NAPOLI

Piennolo del Vesuvio PDO tomato, fior di latte mozzarella,
anchovies of the cooperative fishermen Cinque Terre-Portofino, oregano

12 €

DOLCE

stuffed with Nutella.

6 €

ALLERGEN LIST

- GLUTEN
- MILK
- EGGS
- FISH
- CRUSTACEANS
- CLAMS
- CELERY
- SESAME
- SOY
- LUPINS
- DRIED FRUIT
- NUTS
- MUSTARD
- SULFUR DIOXIDE AND SULFITES

Some of our ingredients can be chilled products or subjected to fast temperature blast chilling, to guarantee the quality and the security of all the materials, as described in the procedures of the Manual of Food Safety Management System HACCP in accordance with the EC Reg. 852/04 and EC Reg. 853/04.
For the safety and the health of the consumer, raw or almost raw fishing products aresubjected to fast temperature blast chilling due to sanitary purposes, in accordance with the EC Reg. 853/04.

ARIA
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