

MARINETTA MIA

• PIZZA E CUCINA •

CARTA

FRITTI

Chicken & rosemary croquettes	●●●●	3€/ud	Zucchini flowers with pumpkin cream	9 €
Olive ascolane	●●●●●●●●	9 €	Tempura vegetables with honey-dill mostarda	9 €
			●●●●●●●●	

PIATTI

Sicilian olives.	✓	5€	Vitello tonnato.	●●●●	12€
Sicilian eggplant caponata.	●●●✓	7€	Bresaola carpaccio with arugula, lemon & parmigiano.	●	14€
Mixed salad with broad beans, balsamic onions, speck & parmigiano.	●●●✓	12€	Sicilian-style spicy Squid with couscous.	●●●●●	16€
Bufala caprese with winter raf tomatoes & semi-dried yellow tomatoes.		12€	Antipasto Misto (burrata, olive ascolane, grilled artichokes, sundried tomatoes, coppa di parma, pancetta).	●●	20€
Burrata with pear, artichokes & black truffle carpaccio	●	12€			

LA FOCACCIA RIPIENA

VEGAN ●●✓	12 €	GENOVESE ●●●●	12 €
zucchini, eggplant, tomato, mushrooms, oregano.		tomato, sun-dried tomato, bufala mozzarella, pesto.	
PIEMONTESE ●●	12 €	TIROLESE ●●	12 €
mushrooms, black truffle cream, taleggio.		tomato, scamorza, speck .	
ROMAGNOLA ●●	12€		
mozzarella, pancetta, arugula			

Posibles alérgenos y trazas

● Pescado ● Crustáceos ● Frutos secos ● Apio ● Gluten ● Lácteos ● Huevo | ● Picante ● Vegano
● Sulfitos ● Moluscos ● Soja ● Mostaza

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LE PIZZE CLASSICHE

MARGHERITA ●●	10€	SANDRA ●●●	12€	ALICE ●●●	12€
tomato, mozzarella, basil.		cherry tomatoes, Black olives, capers, anchovies.		mushrooms, speck, egg, parmesan.	
SOFIA ●●	11€	CHIARA ●●●	12€	ALESSANDRA ●●●●●	12€
mushrooms, york ham.		cheeses.		sausage, mushrooms, gorgonzola, pumpkin cream	
SIMONA ●●●●	11€	STEFANIA ●●●●●	12€	MARINA ●●●●	12€
pepperoni, onion.		mascarpone, mushrooms, pumpkin cream.		mozzarella di bufala, anchovies, rocket	
LUCÍA ●●●●	11€	DANIELA ●●●●●	12€	ANNA ●●●●	12€
tuna, capers, onion.		calabrian nduja, broccoli, cherry tomatoes, pecorino.		egg, taleggio, black truffle cream.	
MARÍA ●●●	11€	GIULIA ●●●●●	12€	ANGELA ●●●	13€
aubergine, zucchini, cherry tomatoes, parmesan.		sausage, mushrooms, pepperoni.		truffle cream, coppa di parma, parmesan.	
VERA ●●●	12€	ISABELLA ●●●	12€	MONICA ●●●●	14€
cherry tomatoes, mozzarella di bufala, basil		onion, taleggio, coppa di parma.		mascarpone, smoked salmon	
CARLOTTA ●●●●●	12€	VALENTINA ●●●●●	12€		
gorgonzola, pesto genovese		sausage, onion, truffle cream			

All with tomato, fiordilatte mozzarella and organ.

All pizzas available without gluten and with vegan cheese (+1€). 

All pizzas can be made with a gluten-free base +1€.

EXTRA INGREDIENTS (SEE PRICE LIST)

LE PIZZE DI STAGIONE

ANTONELLA ●●	16€	LUCREZIA ●●	14€	EMMA ●●●●	12€
piennolo cherry tomatoes, pecorino romano, basil (no mozzarella).		mozzarella, smoked scamorza, mushrooms, pancetta.		mozzarella, tuna, artichoke cream, parmigiano.	
BIANCA ●●●●	15€	CAMILLA ●●	12€		
taleggio, gorgonzola, pepperoni (no tomato).		gorgonzola, artichoke cream, pancetta (no tomato).			

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 Pescado
  Crustaceos
  Frutos secos
  Apio
  Gluten
  Lácteos
  Huevo
  Picante
  Vegano
  Sulfitos
  Moluscos
  Soja
  Mostaza

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LA TAGLIATA (Stone grilled BEEFSTEAK. 250 gr.)

Beef Ribeye 250g
with salt, rosemary & olive oil.

19€

Optional sides:

Fries.

3€

Beef Ribeye 250g
with arugula & parmigiano. ●

20€

Salad.

3€

Beef Ribeye 250g
with mushrooms & black truffle
cream.

22€

LA PASTA

Spaghetti with beef cheek sauce ●● 15€

Panciotti with eggplant & scamorza,
amatriciana sauce. ●●● 17€

Spaghetti with piennolo tomato
& basil. ●  14€

Seasonal vegetable lasagna. ●●●● 15€

Mushroom panzerotti with ●●● 16€
truffle cream.

Gluten-free meat Lasagna. ●●●●● 18€

Pear fiocchi with gorgonzola ●●● 16€
cream & amaretti.

ONLY AVAILABLE AT LUNCH

Spaghetti Carbonara. ●●● 15€

Gnocchi with sausage, mushrooms &
parmigiano. ●●● 16€

Scialatelli with clams & rockfish. ●●● 18 €

Red shrimp bottoni with ●●●
zucchini cream and lemon. 22€

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● Crustaceos

● Frutos secos

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 Picante

 Vegano

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Extra ingredients

GROUP 1- 1€

Black olives	Zucchini
Basil	Onion
Capers	Mushrooms
Grilled Eggplant	Cherry tomatoes
Broccoli	Tomato slices

GROUP 3- 3 €

Black truffle cream	Pesto genovese ●●
Cooked ham	Speck
Mortadella	Mozzarella di bufala

GROUP 2- 2€

Anchovies	Parmigiano
Tuna	Piñones
Pumpkin cream	Salame piccante 🌶️
Artichoke cream	Sausage
Gorgonzola	Mushrooms
Egg	Taleggio
Smoked scamorza	Sundried tomatoes
Mascarpone	Nduja calabrese 🌶️
Piennolo tomatoes	Pecorino romano

GROUP 4- 4€

Coppa di Parma
Smoked salmon
Pancetta

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