

MARINETTA MIA

• PIZZA E CUCINA •

CARTA

FRITTI

Chicken & Rosmary croquette ●●● 3€/ud

La Montanara (fried pizza with mozzarella di bufala and tomato sauce. 3 uds) ●● 10€

Fried Zucchini flowers with Pumpkin ●● 9€ cream

Tempura vegetables with honey and ●● 9€ dill mostarda.

ANTIPASTI

Sicilian Olives. 5€

Sicilian Caponata. ●● 7€

Mixed salad with grilled eggplant, ● 12€ cherry tomatoes and pine nuts.

Arugula salad with balsamic vinegar 12€ onions, sundried tomatoes and parmigiano.●

BBurrata with valencian tomato and 12€ yellow sundried tomatoes ●●

Vitello tonnato.●●● 12€

Bresaola carpaccio with lemon, 14€ arugula and parmigiano.●

Antipasto misto: Mozzarella di bufala, 20€ grilled aubergine, sicilian olives, sundried tomatoes, mortadella and coppa di Parma. ●●

STUFFED FOCACCIA

VEGAN ●● 12€
Grilled zucchini, grilled eggplant, valencian tomato, arugula.

PRIMAVERA ●● 12€
Taleggio, asparagus cream, York ham.

CINQUE TERRE ●●● 12€
Valencian tomato, mozzarella di bufala, pesto genovese.

NEBBIA ●● 12€
Mushrooms, white truffle cream, coppa di Parma, parmigiano.

BOLOGNA ●● 12€
Mortadella, smoked scamorza, arugula.

Posibles alérgenos

● Fish

● Crustaceans

● Dried fruits

● Celery

● Gluten

● Dairy

● Egg

● Spicy



Vegan

MARINETTA MIA

• PIZZA E CUCINA •

LE PIZZE CLASSICHE

MARGHERITA ●● 10€
Tomato, Mozzarella, Basil

SOPHIA ●● 11€
Mushrooms, York Ham.

SIMONA ●●●●● 11€
Pepperoni, Onion

LUCÍA ●●●●● 11€
Tuna, Capers, Onion

MARÍA ●●● 11€
Aubergine, Zucchini, cherry
Tomatoes, Parmesan

VERA ●●● 12€
Cherry Tomatoes, Mozzarella
di Bufala, Basil

CARLOTTA ●●●●● 12€
Gorgonzola, Pesto genovese

SANDRA ●●●●● 12€
Cherry tomatoes, Black olives,
Capers, Anchovies

CHIARA ●●●●● 12€
Cheeses.

STEPHANIA ●●●●● 12€
Mascarpone, Mushrooms,
Pumkin cream

DANIELA ●●●●● 12€
NCalabrian Nduja, Broccoli,
Cherry tomatoes, Pecorino

GIULIA ●●●●● 12€
Sausage, Mushrooms,
Pepperoni

ISABELLA ●●●●● 12€
Onion, Taleggio, Coppa
di Parma

VALENTINA ●●●●● 12€
ausage, Onion, Truffle cream

ALICE ●●●●● 12€
Mushrooms, Speck, Egg,
Parmesan.

ALESSANDRA ●●●●● 12€
Sausage, Mushrooms, Gorgonzola,
Pumpkin cream.

MARINA ●●●●● 12€
Mozzarella di Bufala, Anchovies,
Rocket.

ANNA ●●●●● 12€
Huevo, taleggio, crema
de trufa negra.

ANGELA ●●●●● 13€
Coppa di parma, crema de
trufa negra, parmigiano.

MONICA ●●●●● 14€
Mascarpone, salmón
ahumado.

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)

SEASONAL PIZZA

GINEVRA ●●● 15€
mozzarella, white truffle cream,
mortadella (no tomato).

GIORGIA ●●●●● 12€
grilled eggplant, grilled zucchini,
yellow cherry tomatoes, basil
(no mozzarella).

LUDOVICA ●●●●● 14€
mozzarella, smoked scamorza,
mushrooms, speck (no tomato)

AURORA ●●●●● 12€
mozzarella, pesto genovese,
sundried tomatoes, ricotta.

ELENA ●●●●● 12€
mozzarella, asparagus cream,
York ham, parmigiano.

Posibles alérgenos

● Fish

● Crustaceans

● Dried fruits

● Celery

● Gluten

● Dairy

● Egg

 Spicy

 Vegan

MARINETTA MIA

• PIZZA E CUCINA •

LA TAGLIATA (Stone grilled BEEFSTEAK. 250 gr.)

Rib-eye steak 250 gr
with salt flakes, olive oil and rosemary 19€

Rib-eye steak 250 gr
with arugula and parmesan ● 20€

Rib-eye steak de ternera 250gr con 22€
with mushrooms, truffle cream and origan

Optional Side with “La Tagliata”:

French fries. 3€

Salad. 3€

LA PASTA

Spaghetti alla bolognese. ●● 15€

Potato gnocchi with cod, ●●●●● 18€
saffron and yellow tomatoes.

Pear Fiocchi with gorgonzola cream 16€
and amaretti. ●●●●

Eggplant and scamorza panciotti 17€
with amatriciana sauce and pecorino
romano. ●●●●

Seasonal vegetable lasagna 15€
●●●●

Bolognese meat lasagna GLUTEN FREE 18€
●●●●

ONLY AVAILABLE AT LUNCH

Spaghetti alla carbonara. ●●●● 15€

Busiata with squid ink and fresh arugula. 20€
●●●●

Orecchiete with sausage, mushrooms 20€
and white truffle cream. ●

Red prawn bottoni with ●●●● 22€
zucchini cream and lemon zest.

Posibles alérgenos

● Fish

● Crustaceans

● Dried fruits

● Celery

● Gluten

● Dairy

● Egg

| ● Spicy



Vegan

MARINETTA MIA

• PIZZA E CUCINA •

Extra ingredients

GROUP 1- 1€

Black olives	Zucchini
Basil	Onion
Capers	Mushrooms
Grilled aubergine	Cherry tomatoes
Broccoli	

GROUP 3- 3 €

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

GROUP 2- 2€

Anchovies	Parmigiano
Tuna	Pine nuts
Pumpkin cream	Ricotta
Gorgonzola	Salame piccante 🌶️
Egg	Sausage
Smoked scamorza	Sundried tomatoes
Mascarpone	Taleggio
Mushrooms	
Nduja calabrese 🌶️	

GROUP 4- 4€

Coppa di Parma

Smoked salmon

White truffle cream

Posibles alérgenos

● Fish

● Crustaceans

● Dried fruits

● Celery

● Gluten

● Dairy

● Egg

| 🌶️ Spicy

🌱 Vegan