

PIZZA BERTOLDI

PLEASE
ORDER
INSIDE

C O F F E E

ESPRESSO	50,-
DOPPIO	60,-
CAPPUCCINO	70,-
FLAT WHITE	70,-
OAT MILK	+20,-

S O F T D R I N K S

SAN PELLEGRINO - SPARKLING WATER	0,75l	75,-
SAN PELLEGRINO - SPARKLING WATER	0,25l	40,-
ACQUA PANNA - STILL WATER	0,75l	75,-
ACQUA PANNA - STILL WATER	0,25l	40,-
SAN PELLEGRINO - LEMONADE CAN	0,33l	45,-
LEMON / ORANGE SODA - LEMONADE CAN	0,2l	45,-
ROYAL CROWN COKE / SLIM	0,33l	45,-
CRODINO	0,1l	45,-
HOMEMADE LEMONADE WITH ITALIAN SPARKLING WATER	0,3l	65,-
MIO MIO MATE - CLASSIC / BANANA / GINGER	0,5l	69,-
TAP WATER WITH CITRUS	1l	40,-
ORANGE / GRAPEFRUIT JUICE	0,1l	35,-

B E E R

PILSNER URQUELL BOTTLE	0,33l	60,-
PILSNER URQUELL DRAFT	0,3l	60,-
BIRRA MORETTI GLASS	0,33l	60,-
NON - ALCOHOLIC BEER CLAUSTHALER	0,33l	50,-

C O C K T A I L S

APEROL SPRITZ - PROSECCO, APEROL, SPARKLING WATER & ORANGE	120,-
HUGO SPRITZ - PROSECCO, ELDERFLOWER SYRUP, LIME, SPARKLING WATER & FRESH MINT	120,-
GIN TONIC - GIN, TONIC WATER & LIME	120,-

H O T D R I N K S

FRESH MINT / GINGER TEA	65,-
LOOSE LEAF TEA OF YOUR CHOICE	60,-

P I Z Z A

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| 1 | MARGHERITA CLASSICA
san marzano tomatoes, mozzarella, olive oil, basil leaves | 195,- |
| 2 | MARGHERITA DI BUFALA
san marzano tomatoes, mozzarella di bufala, olive oil, basil leaves | 265,- |
| 3 | PROSCIUTTO COTTO
san marzano tomatoes, mozzarella, italian organic ham | 239,- |
| 4 | PROSCIUTTO A FUNGHI
san marzano tomatoes, mozzarella, italian organic ham, mushrooms, olive oil, basil leaves | 239,- |
| 5 | CAPRICCIOSA
san marzano tomatoes, mozzarella, italian organic ham, artichokes, mushrooms, olives | 265,- |
| 6 | DIAVOLA
san marzano tomatoes, mozzarella, spicy salami, grana padano | 265,- |
| 7 | TROPICANA
san marzano tomatoes, mozzarella, italian organic ham, pineapple | 239,- |
| 8 | PANCETTA
san marzano tomatoes, mozzarella, smoked pancetta | 249,- |
| 9 | MEXICANA
san marzano tomatoes with chipotles, mozzarella, spicy salami, jalapeño | 275,- |
| 10 | SALUMI ITALIANI
san marzano tomatoes, mozzarella, ventricina sausage, spicy salami, pancetta | 275,- |
| 11 | QUATTRO FORMAGGI
cream, mozzarella, gorgonzola, grana padano, scamorza | 275,- |
| 12 | POLLO
cream, mozzarella, chicken, garlic, spinach, grana padano | 275,- |
| 13 | CARABINIERA
san marzano tomatoes, mozzarella, ventricina sausage, garlic, black olives | 275,- |
| 14 | PROSCIUTTO CRUDO
san marzano tomatoes, mozzarella, prosciutto crudo, rucola, grana padano | 309,- |
| 15 | SALSICCIA
san marzano tomatoes, mozzarella, Veneta fresca sausage | 249,- |
| 16 | AFFUMICATA
cream, mozzarella, smoked pancetta, smoked scamorza cheese | 265,- |

17 NAPOLI	san marzano tomatoes, mozzarella, anchovies, capers, oregano	239,-
18 TONNO E CIPOLLA	san marzano tomatoes, mozzarella, tuna, red onion	265,-
19 VEGETARIANA	san marzano tomatoes, mozzarella, grilled eggplant, zucchini, peppers, mushrooms	265,-

V E G A N

20 VEGAN MARGHERITA	san marzano tomatoes, vegan cheese, olive oil, basil leaves	185,-
21 VEGAN FUNGHI	san marzano tomatoes, vegan cheese, mushrooms	239,-
22 VEGAN CHORIZO	san marzano tomatoes, vegan cheese, vegan chorizo (seitán)	249,-
23 VEGAN CAPRICCIOSA	san marzano tomatoes, vegan cheese, mushrooms, artichokes, olives, olive oil, basil leaves	249,-
24 VEGAN SPINACI	vegetable cream, spinach, vegan cheese, red onion, mushrooms	249,-
25 VEGAN SALUMI	san marzano tomatoes, vegan cheese, vegan salami, jalapeños, red onion	265,-
26 VEGAN VEGETARIANA	san marzano tomatoes, vegan cheese, grilled eggplant, zucchini, peppers, mushrooms	265,-

E X T R A I N G R E D I E N T S

GARLIC WITH OLIVE OIL, RED ONION, RUCOLA, BASIL LEAVES	20,-
MOZZARELLA, OLIVES, PINEAPPLE, ARTICHOKE, MUSHROOMS, SPINACH, JALAPEÑOS, TRUFFLE OIL	30,-
CAPERS, DRIED TOMATOES, ITALIAN ORGANIC HAM, SPICY SALAMI, VENTRICINA SAUSAGE, NOSTRANO SALAMI, SALSICCIA, GORGONZOLA CHEESE, GRANA PADANO CHEESE, SCAMORZA CHEESE, PANCETTA, CHICKEN, TUNA, ANCHOVIES, VEGAN SALAMI, VEGAN CHEESE	60,-
PROSCIUTTO CRUDO, MOZZARELLA DI BUFALA, BURRATA	80,-

A P P E T I Z E R S

TOMATO SOUP grana padano cheese, olive oil, basil leaves and pastry	95,-
TOMATO SOUP (VEGAN) vegan parmesan, olive oil, basil leaves and pastry	95,-

S P E C I A L I T I E S

MARGHERITA BURRATA san marzano tomatoes, sun - dried tomatoes, fresh burrata	239,-
CRUDO BURRATA san marzano tomatoes, crudo, rucola, fresh burrata	279,-

D E S S E R T S

TIRAMISU (VEGAN) traditional Italian dessert, supple, drizzled with coffee and alcohol, combined with a fine cream and a layer of quality cocoa	130,-
OTHER DESSERTS ACCORDING TO THE DAILY OFFER, ASK THE STAFF	

W I N E L I S T
BERTOLDI'S OWN VINEYARD WINE

CUSTOZA DOC white light wine of 5 varieties, typical local wine Verona, fruity, dry	0,75l	350,-	0,15l	80,-
PINOT GRIGIO GARDA DOC white wine, medium style, more pronounced, rounder, fruity and mineral tones, dry	0,75l	380,-	0,15l	85,-
PINOT GRIGIO GARDA DOC BIOLOGICO white organic wine, mineral, fresh, with a pleasant acidity	0,75l	390,-		
BARDOLINO CHIARETTO DOC 2020 fresh pink and fruity wine from 4 varieties with aromatic fullness, dry	0,75l	350,-	0,15l	80,-
“PROSECCO“ - SPUMANTE BIANCO BRUT “MARIA AMALIA” sparkling wine with a fruity aroma with proper sparkling, dry	0,75l	420,-	0,1l	90,-
FRIZZANTE CAMPO PRAIRA BRUT soft sparkling wine from pinot and chardonnay, dry	0,75l	390,-		
ROSSO VERONA IGT red light wine, simple taste, great for pizza :)	0,75l	350,-	0,15l	80,-
BARDOLINO SUPERIORE CLASSICO DOCG red wine with a more marmalade taste, concentrated and drinkable, matures in barrels for up to 14 months	0,75l	450,-	0,15l	100,-
CASALE VENETO IGT red wine, aroma of red fruit mainly cherries, matures in barrels for up to 5 years	0,75l	650,-		
VALPOLICELLA CLASSICO DOC red wine, typical variety of the region, juicy and light style	0,75l	390,-		
VALPOLICELLA RIPASSO CLASSICO SUPERIORE DOC red wine, dried grapes, full, layered	0,75l	550,-		
AMARONE DELLA VALPOLICELLA CLASSICO DOCG 2017 red wine, typical amarone, high concentration of stone fruit, jam, strong	0,75l	1.130,-		
EMILIO 1899 AMARONE DELLA VALPOLICELLA CLASSICO DOCG 2016 red wine, based on amarone with a longer maturation time, the pinnacle of viticulture	0,75l	1.360,-		