

WELCOME TO



IF HE GOES OUT OF HIS WAY TO MAKE YOU HAPPY, HE'S A
PIZZA!

 GET INSPIRED BY THE PIZZA OF THE DAY FOR €12.00

 CHOOSE YOUR DOUGH

Customize your pizza with one of our special doughs:

- Organic charcoal flour
- Organic hemp seed flour
- Whole wheat flour
- Organic Kamut flour made from Khorasan or Saragolla wheat

 *Supplement for choosing special dough: €2.50*

Information for our health

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PIZZAS

CLASSIC PIZZAS

With tomato and mozzarella

- **Margherita – € 8,50**
Tomato, mozzarella, oregano
- **Four Seasons – €11.00**
Tomato, mozzarella, mushrooms, artichokes, cooked ham, olives, oregano
- **Capricciosa – €10.00**
Tomato, mozzarella, cooked ham, mushrooms, olives, oregano
- **Parma Ham DOP – €11.50**
Tomato, mozzarella, Parma ham DOP, oregano
- **Lorenese – € 9,50**
Tomato, mozzarella, arugula, Chioggia salad, cherry tomatoes, parmesan shavings, oregano
- **Speck and Rucola – €9.00**
Tomato, mozzarella, speck, arugula, oregano
- **Raw Ham and Rocket – €12.00**
Tomato, mozzarella, raw ham, arugula, oregano
- **Del Dany (fior di latte) – €10.00**
Tomato, mozzarella, fresh tomato, local anchovies, Taggiasca olives, chopped aromatic herbs, oregano
- **Cooked Ham – €9.50**
Tomato, mozzarella, cooked ham (Ferrarini / Barabino / Parma), oregano

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- **Neapolitan – €9.50**
Tomato, mozzarella, anchovies, olives, oregano
- **Romana – €10.00**
Tomato, mozzarella, anchovies, olives, capers, oregano
- **With Arugula – €9.00**
Tomato, mozzarella, arugula, oregano
- **Spicy Salami – €8.50**
Tomato, mozzarella, spicy salami, oregano

PIZZAS WITH TOMATO AND STRACCHINO CHEESE

- **With Arugula – €9.00**
Tomato, stracchino cheese, rocket at the end of cooking, oregano
- **Parma Ham DOP – €11.00**
Tomato, stracchino cheese, Parma DOP raw ham at the end of cooking, oregano
- **Margherita – € 9,00**
Tomato, stracchino, oregano
- **Stefano Style – €13.00**
Parma ham, stracchino cheese, tomato, Chioggia salad, arugula, Parmesan cheese, fresh tomato, oregano
- **Parma Ham DOP and Rocket – €12.00**
Tomato, stracchino cheese, Parma ham DOP, rocket, oregano
- **Speck and Rucola – €9.50**
Tomato, stracchino cheese, speck, rocket, oregano
- **Spring – €12.00**
Tomato, stracchino cheese, arugula, cherry tomatoes, shaved Parmesan cheese, oregano

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PIZZAS WITH TOMATO AND PARMESAN CHEESE

- Queen Margaret – €9.00
- Parma Ham DOP – €11.00
- Speck di Vipiteno IGP – € 10.00

(all with a tomato base and Parmigiano Reggiano)

PIZZAS WITH ONLY TOMATO

- Marinara – € 6,50
Tomato, garlic, oregano
- Ponzese – €8.00
Tomato, capers, garlic, anchovies, olives, cherry tomatoes, oregano

WHITE PIZZAS

- Al Gorgonzola – € 9,00
Gorgonzola, stracchino
- With Cheeses – €11.00
Brie, gorgonzola, mozzarella, stracchino
- Gorgonzola and Spring Onion – €9.50
Gorgonzola, stracchino, spring onion
- Speck e Brie – € 9,90
Speck, brie, stracchino
- Claudio from Biella – €9.50
Stracchino, gorgonzola, speck

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- **White – €8.90**
Stracchino
- **Gigia – € 9,50**
Stracchino, gorgonzola, apples
- **Cordani from Menton – €9.90**
Brie, cooked ham, stracchino cheese
- **Arianna's Pizza – €10.00**
Fresh cherry tomatoes, stracchino cheese, anchovies, basil

YEAST-FREE DOUGH

Pizzas made with soft wheat flour without yeast

- **Margherita – € 9,00**
- **White – €9.00**
- **Neapolitan – €10.00**
- **With Arugula – €9.00**
- **Romana – €10.00**

(same fillings as the classic versions)

PIZZAS WITH BUFFALO MOZZARELLA DOP

With tomato and buffalo mozzarella DOP

- **Margherita with Buffalo Mozzarella DOP – €9.00**
Basil, Pachino or Somma Vesuviana tomatoes, DOP buffalo mozzarella, oregano
- **Del Dany with Buffalo DOP – €10.50**
Tomato, DOP buffalo mozzarella, fresh tomato, anchovies, olives,

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chopped aromatic herbs, oregano

- **Romana alla Bufala DOP – €10.50**
Tomato, DOP buffalo mozzarella, anchovies, olives, capers, oregano
- **Neapolitan Buffalo Mozzarella DOP – €10.00**
Tomato, DOP buffalo mozzarella, anchovies, olives



CHEESE FOCACCIA

Family recipe

- **Traditional Focaccia (min. for 2) – €22.00**
- **Focaccia Pizzata (min. for 2) – €24.00**
- **Focaccia with Vipiteno Speck (min. for 2) – €24.00**
- **Lactose-Free Focaccia (min. for 2) – €24.00**
- **Parma Ham Focaccia (min. for 2) – €26.00**

Single portions:

- **Traditional Focaccia (single portion) – €12.00**
- **Focaccia Pizzata (single portion) – €13.00**



PANTS

- **Calzone – €8.90**
Mozzarella, cooked ham, tomato
- **Theatre Calzone – €12.00**
Tomato, mozzarella, egg yolk, cooked ham, Parma DOP raw ham, chili pepper

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- **Camogli Calzone – €8.50**
Stracchino, cooked ham, tomato
- **Deconstructed Calzone – €12.00**
Tomato, mozzarella, egg yolk, cooked ham, Parma DOP raw ham, chili pepper



DESSERT

- **Cake / Dessert of the day – €7.00**
- **Standing milk – €7.00**
- **Seasonal fruit – €6.00**
- **Tiramisu – €7.00**



COVERAGE AND SUPPLEMENTS

- **Cover charge – €3.00**
(The cover charge includes bread and/or focaccia, service, and a carefully curated table setting with tablecloths, cutlery, and restaurant glasses, to offer you a complete experience in Camogli, even at a pizzeria.)
- **Burrata supplement – €3.00**
- **Lactose-free pizza supplement – €1.50**
- **Special dough supplement – €2.50**

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WINE LIST



WHITE WINES – ITALY

Monticello | Vermentino DOC Colli di Luni “Groppolo”

Fresh, citrusy Vermentino.

 Glass: €9.00 · Bottle: €35.00

 **Pairing:**traditional cheese focaccia / white pizzas with stracchino.

Federici Farm | Vermentino DOC Colli di Luni “Oro d’Isee”

Elegant, savoury.

 Glass: €9.00 · Bottle: €35.00

 **Pairing:**Margherita with burrata / pizzas with burrata and cherry tomatoes.

La Cappelletta Agricultural Company | Vermentino DOC Golfo del Tigullio (75 cl)

Fragrant and delicate.

 Glass: €12.00 · Bottle: €75.00

 **Pairing:**pizzas with grilled vegetables.

La Cappelletta Winery | Vermentino DOC Golfo del Tigullio (1.5 l – Magnum)

Perfect for large tables.

 Bottle: €150.00

 **Pairing:**classic pizzas to share.

Cantine Levante | Bianchetta Genovese DOC, Tigullio Gulf, Portofino

Fresh, floral.

 Glass: €7.00 · Bottle: €30.00

 **Pairing:**cheese focaccias / light pizzas.

Ruffino Agricultural Company | Pigato DOC Riviera Ligure di Ponente “Punta Crena”

Rich, salty.

 Glass: €9.00 · Bottle: €35.00

 **Pairing:**pizzas with anchovies and seafood ingredients.



ROSE WINES – ITALY

Bio Vio | Rosé “4C”

Elegant and fresh rosé.

 Glass: €7.50 · Bottle: €38.00

 **Pairing:**pizzas with raw ham and figs / fresh cheeses.

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RED WINES – ITALY

Mesuetto Farm | Vermentino Nero IGT


Spicy red.

 Glass: €9.00 · Bottle: €40.00

 **Pairing:** pizzas with cured meats, sausage or porcini mushrooms.

Levante Winery | Ciliegiole DOC, Tigullio Gulf, Portofino

Fruity and soft.


 Glass: €7.50 · Bottle: €34.00

 **Pairing:** pizzas with raw ham or red onion.

Feipu dei Massaretti Winery | Rossese DOC Riviera Ligure di Ponente

Delicate, very versatile.

 Glass: €10.00 · Bottle: €45.00

 **Pairing:** Margherita / pizzas with light pesto.

Monticello | “Rupestro” IGT Rosso

Young, lively.

 Glass: €7.00 · Bottle: €35.00

 **Pairing:** Spicy salami / pizzas with Taggiasca olives.

BUBBLES – ITALY

Foss Marai | Prosecco Extra Dry “Strada di Guia” DOC Valdobbiadene

Lively and aromatic.

 Glass: €8.00 · Bottle: €38.00

 **Pairing:** aperitif with stuffed focaccia or pizza.

Riccafana Winery | “Fratus” Satèn DOCG Franciacorta

Creamy and refined.

 Glass: €15.00 · Bottle: €80.00

 **Pairing:** gourmet pizzas with truffle or buffalo PDO.

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GIANNI GAGLIARDO FARMS – PIEDMONT

White wines

“Fallegro” – Langhe Favorita DOC

Fresh, citrusy and savoury.

  Glass: €7.50 · Bottle: €34.00

 *Pairing:* Lorenese / pizzas with rocket / cheese focaccia.

Roero Arneis DOCG

Elegant, mineral.

  Glass: €8.50 · Bottle: €38.00


 *Pairing:* Margherita with buffalo mozzarella DOP / Del Dany / Ponzese.

Red wines

“Dabatiè” – Langhe Nebbiolo DOC

Fine, very drinkable.

  Glass: €10.00 · Bottle: €50.00

 *Pairing:* Quattro Stagioni, Capricciosa, Speck and Arugula, and raw ham pizzas.

“San Ponzio” – Nebbiolo d’Alba Superiore DOC

Structured and complex.

  Glass: €11.00 · Bottle: €55.00

 *Pairing:* Spicy Salami, Cheese, Gorgonzola and Onion, Claudio from Biella, Calzone del Teatro.

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AOSTA VALLEY WINES

As. Vitivinicola LO TRIOLET – Coteau Barrage

Annata 2022 · 14% vol. · Bot. 0.75  Glass €8.00 · Bottle €38.00

Crispy red fruits, black pepper, and a fresh Alpine finish.  Pairings: Peccato di Gola Pizza · Mixed platter · Fuoco Bianco Pizza

LO TRIOLET Winery – Fumin

Annata 2022 · 13.5% vol. · Bot. 0.75  Glass €9.00 · Bottle €42.00

A powerful and spicy Aosta Valley grape, with notes of undergrowth and light smoke.  Pairings: Truffle & Zola Pizza · Pumpkin Lasagna · Red meats

LO TRIOLET Winery – Torrette

Annata 2023 · 13.5% vol. · Bot. 0.75  Glass €7.00 · Bottle €34.00

Soft, velvety, floral: the valley's most beloved red.  Pairings: Pizza with pesto sauce and egg · Young cheeses · Pizza San Giorgio

ROTTENSTEINER WINERY – SOUTH TYROL

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White wines

Gewürztraminer “Canzenai” | Alto Adige DOC

Aromatic and spicy.

 Glass: €9.00 · Bottle: €40.00

 *Pairing:* white pizzas with speck, gorgonzola, and honey.

Müller Thurgau | Alto Adige DOC

Light and floral.


 Glass: €7.50 · Bottle: €34.00

 *Pairing:* pizzas with zucchini, pesto, or tuna and onion.

Rosé wines

Lagrein Rosé | Alto Adige DOC

Fresh and mineral.

 Glass: €8.00 · Bottle: €35.00

 *Pairing:* pizzas with grilled vegetables, tuna or salmon.

Red wines

St. Magdalener “Premstallerhof” | Alto Adige DOC

Fruity and gentle.

 Glass: €8.50 · Bottle: €38.00

 *Pairing:* prosciutto and arugula, sausage and mushrooms, cherry tomatoes and burrata.

Lagrein “Select” | Alto Adige DOC

Full-bodied and spicy.


 Glass: €9.50 · Bottle: €42.00

 *Pairing:* sausage and broccoli rabe, spicy salami, pizzas with minced meat.

Schiava “Krist” | Alto Adige DOC

Light and drinkable.

 Glass: €8.00 · Bottle: €35.00

 *Pairing:* bresaola and parmesan, buffalo mozzarella and aubergines, vegetarian pizzas.

Selected Caldaro Lake | Alto Adige DOC

Elegant and fruity.

 Glass: €8.00 · Bottle: €36.00

 *Pairing:* raw ham pizzas, sweet cheeses, white meats.

Lagrein Riserva | Alto Adige DOC

Structured and intense.

 Glass: €10.00 · Bottle: €45.00

 *Pairing:* hearty pizzas with sausage, speck or mature cheeses.

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FRENCH WINES

CHAMPAGNE TELMONT – FRANCE

Gross Reserve

Fresh, balanced, very drinkable.  Glass: €11.00 · Bottle: €65.00

 *Pairing:*Cheese focaccia, Margherita, Cooked ham.

Blanc de Blancs 2014 – 100% Chardonnay, 8 years old

Elegant, mineral, with notes of peach and brioche.  Glass: €15.00 · Bottle: €95.00

 *Pairing:*cheese focaccia, Lorenese, Spring.

REDS OF FRANCE

Pinot Noir AOC Alsace – Hugel & Sons Family

Fresh and crisp, cherry and raspberry.  Glass: €8.00 · Bottle: €42.00

 *Pairing:*Capricious, Four Seasons.

Bourgogne Pinot Noir Côte d'Or AOC – François Carillon

Fine and velvety.  Glass: €10.00 · Bottle: €58.00

 *Pairing:*With cheeses, Gorgonzola and spring onion.

★ SPECIAL WINES – GREAT PAIRINGS

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Ruinart – Brut Champagne

The acidity and bubbles cleanse the palate, perfect with smoked salmon, stracciatella, lemon zest and dill.  Glass: €16.00 · Bottle: €95.00

Ruinart Rosé – Rosé Champagne

A fine and fruity rosé, ideal with Parma ham, fresh figs, and burrata.

 Glass: €18.00 · Bottle: €110.00

Garfagnino Pinot Noir – Bravi

Earthy notes and finesse, perfect with porcini mushrooms and Taleggio cheese.  Glass:


€10.00 · Bottle: €50.00

San Lorenzo Ciliegiolo – Sassotondo

Rustic and spicy, perfect with sausage and broccoli rabe.

 Glass: €9.00 · Bottle: €45.00

Wolf's Black – COS

Intense natural wine, ideal with pizza alla Norma (fried aubergines, tomato, salted ricotta).  Glass: €8.00 · Bottle: €42.00

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SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

1. Molluscs and mollusc products.
2. Milk and milk products including LACTOSE.
3. Fish and fish products (except gelatine or isinglass used as a carrier for vitamin preparations or as a fining agent in beer and wine).
4. Crustaceans and crustacean products.
5. Eggs and egg products.
6. Cereals containing GLUTEN (wheat, rye, barley, oats, spelt, kamut or their hybridized strains and products thereof, with some exceptions) and products thereof.
7. Nuts.
8. Peanuts and peanut products.
9. Sesame seeds and sesame products.
10. Mustard and mustard-based products.
11. Soy and soy products.
12. Lupins and lupin-based products.
13. Sulfur dioxide and sulphites in concentrations greater than 10 mg per kg or per litre.
14. Celery and celery products.

Guests are asked to inform the staff of any allergies or intolerances. We will be happy to help you choose the right dishes.

Regulation (EU) 1169/2011 of the European Parliament and of the Council of 25 October 2011

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1. Molluscs and products made from molluscs.
2. Milk and milk-based products including **LACTOSE**.
3. Fish and fish-based products (except gelatine or isinglass used as carriers for vitamin preparations or as clarifying agents in beer and wine).
4. Crustaceans and crustacean-based products.
5. Eggs and egg-based products.
6. Cereals containing **GLUTEN** (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and derived products, with certain exceptions) and derived products.
7. Nuts.
8. Peanuts and peanut-based products.
9. Sesame seeds and sesame-based products.
10. Mustard and mustard-based products.
11. Soybeans and soybean-based products.
12. Lupins and lupin-based products.
13. Sulphur dioxide and sulphites in concentrations higher than 10 mg per kilogram or litre.
14. Celery and celery-based products.

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