

Pantagruele

Ristorante Pizzeria

Pizzas

	normal	gigantic
	€	€
Pantagruele (cherry tomatoes, tasty mozzarella, basil)
Gargantuà (mozzarella, fontina soft cheese, sausages, spicy salami, basil)
Panurge (tomato, butter cheese, sausages, garden rocket)
Margherita (tomato, mozzarella, basil)
San Marzano (peeled tomatoes San Marzano, mozzarella, thickbutter milk in a mozzarella coating, olives, basil)
Napoletana (tomato, mozzarella, anchovies, capers, origan)
Marinara (tomato, garlic, basil, origan)
Prosciutto (tomato, mozzarella, ham)
Funghi (tomato, mozzarella, champignon mushrooms)
Cipolle (tomato, mozzarella, onions)
Greca (tomato, mozzarella, olives, origan)
Calzone (pomodoro, mozzarella, ham)
Formaggi (tomato, mozzarella, gorgonzola, fontina soft cheese)
4 Stagioni (tomato, mozzarella, ham, artichokes, olives, champignons mushrooms)
Vegetariana (tomato, parmesan cheese, aubergines, peppers, courgettes, spinach, olives, basil)
Tedesca (tomato, mozzarella, wurstel sausage, fried potatoes)
Melanzane (tomato, mozzarella, aubergines, parmesan cheese, basil)
Genovese (tomato, mozzarella, gorgonzola, onions, ham)
Grigliata (fresh tomato, mozzarella, wurstel sausage, bacon, spicy salami)
Viziosa (tomato, mozzarella, fontina soft cheese, wurstel sausage, bacon)
Golosa (mozzarella, bacon, spicy salami, boiled potatoes)
Italia (tomato, mozzarella, stracchino cheese, garden rocket)
Gorgo e pere (mozzarella, gorgonzola, pears)



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Diavola (tomato, mozzarella, spicy salami)		
Rustica (tomato, mozzarella, onion, bacon, sausage)		
Trevisana (mozzarella, crisp red lettuce, olives, sausage, gorgonzola)		
Certosina (cherry tomatoes, mozzarella, stracchino cheese, smoked ham)		
Parma (tomato, mozzarella, cured Parma ham)		
Salsiccia e Friarelli (mozzarella, sausage, green broccoli-type vegetable tips)		
Carciofi (only in season) (mozzarella, fresh artichokes, parmesan cheese slices)		
Porcini (only in season) (mozzarella, mushrooms, garlic, parsley)		
Valtellinese (tomato, mozzarella, cured beef slices, garden rocket)		

Focacce

(plain pizza with added toppings)

Con burrata e ciliegino (thick butter milk in a mozzarella coating and cherry tomatoes)		
Con lardo (porkbelly)		
Con speck (smoked ham)		
Della casa (House speciality)(cherry tomatoes, garden rocket, spicy salami, certosino soft cheese)		
With prosciutto crudo di Parma (with cured Parma ham)		
Pere e cioccolato (Pears and Chocolate) (served cut into pieces) - 2-4 people		
	4-8 people	
	8-10 people	

Supplements

Extra helpings of mozzarella.

with extra:

- cherry tomatoes • peeled tomatoes San Marzano • garden rocket • spicy salami • olives
- sausages • cooked ham
- mozzarella di bufala cheese • cream • fresh artichokes • smoked ham
- prosciutto crudo di Parma (Cured Parma ham)

Table service included

WE SEASON OUR FOOD EXCLUSIVELY WITH OLIVA ISNARDI EXTRA VIRGIN



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Appetizers

€

- Bruschetta* (toasted bread, garlic, cherry tomato)
- Caprese* (sliced tomato and mozzarella)
- Burrata e pomodoro ciliegino* (Soft creamy cheese and cherry tomatoes)
- Bresaola con mozzarella, pomodoro ciliegino, Sarset*
(Smoked beef with mozzarella cheese, cherry tomatoes and small tender lettuce)
- Prosciutto crudo di Parma* (cured for 20 months) *con melone*
(Cured Parma ham with melon)
- Prosciutto crudo di Parma* (cured for 20 months) *con mozzarella di Bufala*
(Cured Parma ham with tasty mozzarella cheese)
- Carne Albese con porcini* (silverside beef and finely sliced mushrooms)
- Carne Albese con Castelmagno* (silverside beef and finely sliced Castelmagno cheese)
- Cocktail di gamberetti* (shrimps in sauce)
- **Polipo con pomodoro fresco e rucola* (Octopus with fresh tomato and garden rocket)
- Cozze alla marinara* (mussels with garlic, parsley, white wine, lemon)

First Courses

- *Spaghetti Pantagruele*
(tomato, basil, smoked bacon, chilli pepper)
- *Fusilli panna pomodoro pesto*
(Pasta twirls with cream, tomato and pesto sauce)
- Penne all'arrabbiata*
(Pasta quills with tomato, chilli pepper, parsley, garlic)
- Tagliolini pomodoro ciliegino e basilico*
(Fine pasta ribbons with cherry tomatoes and basil)
- Tagliolini con porcini e Castelmagno*
(Fine pasta ribbons with mushrooms and Castelmagno cheese)
- Gnocchi salsiccia porcini*
(Potato and flour dumplings with sausage and mushrooms)
- Gnocchi alla sorrentina*
(Potato and flour dumplings with tomato, mozzarella, basil)
- Risotto con porcini*
(Rice with mushrooms)
- *Vesuvio gamberetti e zucchini*
(Shrimps and courgettes)
- Penne vodka e salmone*
(Pasta quills with tomato, cream, salmon, vodka, parsley)
- *Spaghetti alle vongole veraci*
(Spaghetti with clams, garlic and parsley)
- GRAGNANO PASTA CUT USING BRONZE BLADES



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Main Courses

€

- Misto carne ai ferri con verdure (Veal, chicken, pork sausage, wurstel sausage, aubergines, courgettes, lettuce)*
- Stracciata di vitello con Castelmagno - Sarset
(Shredded Veal with Castelmagno cheese and small tender lettuce)*
- Fritto di porcini (Fried mushrooms)*
- Finissima rucola e pomodoro ciliegino
(Finely sliced meat with garden rocket and cherry tomatoes)*
- Tagliata rucola e pomodoro ciliegino
(Thickly sliced meat with garden rocket and cherry tomatoes)*
- Paillard di vitello (Fried Veal steak)*
- Scaloppine di vitello - Veal escalope steaks in white wine, lemon, marsala sweet wine, garlic tomato and origan sauce, mushrooms (+ € 2,00)*
- Filetto ai ferri (Grilled fillet)*
- Filetto con porcini (Grilled fillet with mushrooms)*
- *Filetto di branzino alla mugnaia (Fillet of bass sprinkled with flour and fried)*
- Calamari freschi (Fresh squid grilled or fried)*

Side Dishes

- Spinaci lessi o al burro (Spinach: lightly boiled or with butter)*
- Verdure ai ferri (Grilled vegetables: aubergines, courgettes, lettuce, peppers, tomatoes)*
- *Patatine fritte (Chips)*
- Insalata mista (Mixed salad: green lettuce, garden rocket, crisp red lettuce, tomatoes, carrots, small tender lettuce)*
- Fagiolini, pomodori, patate lesse (Green beans, tomatoes, boiled potatoes)*
- Niçoise (green lettuce, small tender lettuce, crisp red lettuce, tomatoes, carrots, tuna, mais, mozzarella cheese, black olives)*

Cheeses

- Burrata (Thick butter milk in a mozzarella coating)*
- Formaggi misti (Gorgonzola, fontina soft cheese, parmesan, scamorza)*
- Mozzarella di bufala DOP. (Tasty mozzarella cheese from Buffalo cow's milk)*

*FROZEN

