

# Field

*#Pizzafield is thin, crispy and leavened for a long time.  
Our basic dough is made with local Type 1 soft wheat flour.*

*In addition to this, every day you can also find these **Special Doughs**:*

**Farro** € 1,50  
*100% wholemeal spelt flour*

**7 Cereali** € 1,50  
*Re-milled durum wheat semolina, Spelt, Corn, Oats, Barley, Rye, Soft wheat bran*

**Gentilrosso** € 1,50  
*Stone-ground ancient Gentilrosso wheat flour*

**Gluten Free** € 3,00  
*Gluten-free and lactose-free base. Italian product, NOT of our production.*

*On our **blackboard** you will always find another Special dough off the menu!*

## OUR RECIPES

**Ta-Ta-Ta** <sup>[1,7]</sup> € 11,00  
*Tomato, mozzarella, caramelized onion, smoked scamorza cheese, rolled bacon*

**Alpeggio** <sup>[1,7]</sup> € 10,00  
*Tomato, mozzarella, Taleggio cheese and speck*

**Riky** <sup>[1,7]</sup> € 10,00  
*Mozzarella, gorgonzola, baked potatoes and bacon*

**Addio all'Inverno** <sup>[1,7,8]</sup> € 10,00  
*Tomato, mozzarella, spinach, bacon and almond flakes*

**Norcina** <sup>[1,7,8]</sup> € 10,00  
*Mozzarella, mortadella, squacquerone cheese and pistachios*

**La Field** <sup>[1,7]</sup> € 10,00  
*Mozzarella, potato chips\*, bacon and balsamic vinegar*

**La Seconda Field** <sup>[1,7,8]</sup> € 11,00

<i>Tomato, mozzarella, zucchini, crispy speck, fresh ricotta and almond flakes</i>	
<b>La Terza Field</b> <sup>[1,7]</sup>	€ 11,00
<i>Tomato, mozzarella, fiordilatte, fried eggplant, peppers, basil emulsion</i>	
<b>Freschezza</b> <sup>[1,7]</sup>	€ 10,00
<i>Mozzarella, buffalo mozzarella, cherry tomatoes, pepper and basil</i>	
<b>Matriciana</b> <sup>[1,7]</sup> €	€ 10,00
<i>Tomato, mozzarella, onion, lard and salted ricotta</i>	
<b>Profumo di Bosco</b> <sup>[1,7,8]</sup>	€ 11,00
<i>Tomato, mozzarella, porcini mushrooms*, speck and walnuts</i>	
<b>Carbonara</b> <sup>[1,3,7]</sup>	€ 10,00
<i>Mozzarella and eggs, parmesan cheese and bacon</i>	
<b>Greca</b> <sup>[1,7]</sup>	€ 10,00
<i>Tomato, mozzarella, onion, feta, olives and cherry tomatoes</i>	
<b>Nostra Terra</b> <sup>[1,7,8]</sup>	€ 11,00
<i>Tomato, mozzarella, prosciutto, pecorino cheese, honey and almond flakes</i>	
<b>La Delizia</b> <sup>[1,7]</sup>	€ 11,00
<i>Tomato, buffalo mozzarella, spicy salami, pomini, caper and anchovy pesto, garlic oil</i>	
<b>La Filli</b> <sup>[1,7]</sup>	€ 11,00
<i>Tomato, mozzarella, spicy salami, gorgonzola and caramelized onion</i>	
<b>La DiavolIvan</b> <sup>1,7]</sup>	€ 12,00
<i>Tomato, mozzarella, spicy salami, tuna, capers, garlic oil and oregano</i>	

### **#PIZZAFIELD WITH THE HOLE:**

*(pizza with the hole and its fried costs €15,00)*

*Every day the pizza recipe changes, so look on the **blackboard** or ask the staff in the dining room.*

### **OUR DISH WITHOUT PIZZA:**

*(our main course costs €18,00)*

*Variable single dish consisting of two main dishes, two side dishes of fresh and crunchy vegetables and an accompanying cream.*

### **BEFORE THE PIZZA:**

*(Or later, why not?)*

<i>Patate Chips</i>	€ 5,00
<i>Fried polenta</i>	€ 6,00
<i>Mixed Tempura Vegetables</i>	€ 8,00
<i>Fried Chicken with Potato Chips</i>	€ 9,00

## **WHAT TO DRINK?**

*A beer or a fresh Coke are always happy pairings with pizza.*

*Have you ever thought about making **Pizza&Cocktail**? Gin and Tonic or Moscow Mule?*

*And why not, **Pizza&Vino**? Maybe with a nice rosé!*

*Ask with the wait staff.*

## **AFTER PIZZA:**

*All our desserts are homemade, these are always available.*

*Every day, however, we have other proposals, ask the staff in the dining room.*

<i>Crema Catalana</i>	€ 6,00
<i>Latte Imperiale</i>	€ 6,00
<i>Cheesecake Berries/Chocolate</i>	€ 6,00
<i>Millefoglie Berries/Chocolate</i>	€ 6,00
<i>Espresso</i>	€ 1,50
<i>Bitters and Spirits</i>	from € 4.00 to € 10.00

## **THE CLASSIC MENU**

<i>Marinara</i> <sup>[1]</sup>	€ 6,00
<i>Tomato, garlic, oil and oregano</i>	

<b>Margherita</b> <sup>[1,7]</sup> Tomato and mozzarella	€ 7,00
<b>Napoli</b> <sup>[1,7]</sup> Tomato, mozzarella, anchovies and capers	€ 8,00
<b>Crudo</b> <sup>[1,7]</sup> Tomato, mozzarella and prosciutto	€ 9,00
<b>Cotto</b> <sup>[1,7]</sup> Tomato, mozzarella and cooked ham	€ 8,00
<b>Quattro Stagioni</b> <sup>[1,7]</sup> Tomato, mozzarella, sautéed mushrooms, cooked ham, artichokes, sausage	€ 10,00
<b>Capricciosa</b> <sup>[1,7]</sup> Tomato, mozzarella, sautéed mushrooms, cooked ham, artichokes, sausage, olives	€ 10,00
<b>Funghi Freschi</b> <sup>[1,7]</sup> Tomato, mozzarella and fresh mushrooms	€ 8,50
<b>Diavola</b> <sup>[1,7]</sup> Tomato, mozzarella and spicy salami	€ 8,50
<b>Bufala</b> <sup>[1,7]</sup> Tomato, buffalo mozzarella and basil	€ 9,00
<b>Salsiccia</b> <sup>[1,7]</sup> Tomato, mozzarella and sausage	€ 8,00
<b>Quattro Formaggi</b> <sup>[1,7]</sup> Mozzarella, parmesan, taleggio, gorgonzola and pecorino cheese	€ 10,00
<b>Bresaola</b> <sup>[1,7]</sup> Tomato, mozzarella and bresaola	€ 9,00
<b>Speck</b> <sup>[1,7]</sup> Tomato, mozzarella and speck	€ 9,00
<b>Patate al Forno</b> <sup>[1,7]</sup> Tomato, mozzarella and baked potatoes	€ 8,50
<b>Patate Chips</b> <sup>[1,7]</sup> Tomato, mozzarella and potato chips*	€ 9,00
<b>Wurstel e Chips</b> <sup>[1,7]</sup> Tomato, mozzarella, frankfurters and potato chips*	€ 9,00
<b>Trevigiana</b> <sup>[1,7]</sup> Tomato, mozzarella, radicchio and bacon	€ 9,00

<b><i>Parmigiana</i></b> <sup>[1,7]</sup>	€ 9,00
<i>Tomato, mozzarella, eggplant and parmesan cheese during cooking</i>	
<b><i>Verdure</i></b> <sup>[1,7]</sup>	€ 9,00
<i>Tomato, mozzarella, radicchio, eggplant, fresh mushrooms, cherry tomatoes and rocket</i>	
<b><i>Valtellina</i></b> <sup>[1,7]</sup>	€ 10,00
<i>Tomato, mozzarella, bresaola, rocket and parmesan flakes</i>	
<b><i>Tonno e Cipolla</i></b> <sup>[1,7]</sup>	€ 9,50
<i>Tomato, mozzarella, tuna and onion</i>	
<b><i>Misto Funghi</i></b> <sup>[1,7]</sup>	€ 10,00
<i>Tomato, mozzarella, fresh mushrooms, sautéed mushrooms and porcini mushrooms</i>	

## **The BAR**

### **Soft drinks**

<i>Merano Water 75cl</i>	€ 3,00
<i>Coca Cola or Pepsi 33cl (both)</i>	€ 3,50
<i>Coca Cola Litre in glass bottle</i>	€ 9,00
<i>Sodati Galvanina (Chinotto, Orange Soda, Lemonade, Carbonated)</i>	€ 4,50
<i>Non-alcoholic beer Forst 33cl</i>	€ 4,00

### **Before, during, after**

<i>Spritz / Americano</i>	€ 6,00
<i>Cocktail (Gin&amp;Tonic, Moscow Mule, ecc)</i>	€ 8,00
<i>Prosecco Superiore Docg (0,75l bottle)</i>	€ 20,00
	<i>per glass € 5,00</i>

### **Wine to drink Always**

<i>Sparkling White Wine (0,75l bottle)</i>	€ 14,00
<i>Pagadebit doc Frizzante "Campi Del Lago" – Cantine Celli, Bertinoro by the glass € 4,00</i>	
<i>White Wine (0,75l bottle)</i>	€ 14,00

*Trebbiano doc "Poggio Ferlina" – Cantine Celli, Bertinoro by the glass € 4,00*

**Red Wine (0,75l bottle)** € 14,00

*Sangiovese doc "Casticiano" – Cantine Celli, Bertinoro by the glass € 4,00*

### **Forst's Beer**

**La Bionda** – Forst Kronen – Stock 5.2% vol.

*Small (0,20l)* € 3,00

*Medium (0,40l)* € 5,00

*Mug* € 12,00

**La Rossa** – Forst Sixtus – DoppelBock 6,5% vol.

*Small (0,20l)* € 3,00

*Medium (0,40l)* € 5,00

*Mug* € 12,00

**La Weisse** – Weinhestephaner – Hefe-Weisse 5,4% vol.

*Small (0,30l)* € 3,50

*Medium (0,50l)* € 5,50

*Mug* € 11,00

*Bottled / Can: IPA, Blanche, Stout* € 6,00

*Non-alcoholic beer / Gluten free (0.33l)* € 4,00

**COVER CHARGE €1,00**