La Ripadoro

PIZZA THURSDAY

Margherita Reale (M)

Organic tomato pulp of our farm, Demeter mozzarella Poggione, yellow cherry tomatoes confit and basil in two consistencies, our extravirgin olive oil Olio Bono

12,00

'Radicchia (W)

Fiordilatte, sautéed radicchio from our farm, chestnut béchamel and crispy Cinta Senese bacon

16,00

San Gennaro (M)

Organic tomato pulp of our farm, mozzarella, sundried tomatoes, Leccino olives, caper fruits, anchovies from the Cantabrian Sea and fresh chives

15,00

Pizza QuaQua (W)

Mozzarella fiordilatte, spirulina flavoured blue cheese, pears, walnuts, smoked goose breast ham

18,00

M'intrippa (B)

Schiacciata base with baked potatoes, alternating slices with tripe in sauce and Gran Mugello cheese with whitebait and livers with sautéed herbs

15,00

La Pioppa (W)

Fiordilatte mozzarella, pumpkin cream, sautéed leeks, pioppini mushrooms and Cannizzo artisanal sausage nuggets

18,00

Vegetariana Ora (M)

Organic tomato pulp with mixed zero-km seasonal vegetables

13,00

La Signora (W)

Stracciatella, Tuscan Cinta Prosciutto from Nenna, and fennel and orange salad

17,00

La Tarfa (W)

Mozzarella fiordilatte, local cinta senese lard, fresh black truffle petals and Carbonara cream

17,00

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GIOVEDÌ PIZZA
PIZZA THURSDAY

Per minimo quattro persone ----- For a minimum of four people

GIROPIZZA

PIZZA SENZA LIMITI (coperto, acqua e caffè inclusi)__20,00 €

PIZZA NO LIMITS (r.cover,water and coffee included)_20,00 €

A selection of surprise pizzas where you're the one to press the Stop button!

Si informa la gentile clientela che il menù pizze non è soggetto a scontistiche TheFork (ne yums)

We inform our kind customers that the pizza menu is not subject to discount TheFork

Alcuni prodotti od ingredienti possono essere congelati all'origine, rigenerati e/o abbattuti secondo la norma vigente, tramite abbattitore per garantirne la sicurezza alimentare come da Reg.CE 852/04 e 853/04

Some products or ingredients can be frozen at the source, regenerated and/or blast chilled according to current regulations, using a blast chiller to ensure food safety as per Reg.CE 852/04 and 853/04.