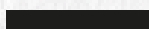


PIZZA & CUCINA



ARIA

A UN PASSO DAL CIELO



MENU

PIZZA

For our pizzas, we use different kind of flour:



Soft wheat flour type "0"
characterized by the mixture
of varieties of soft wheat

Whole-wheat flour
stone-ground and rich in wheat
fibres and wheat germs



Vegetable carbon flour
high digestibility



Our doughs have variable maturation times from 48h to 72h

PIZZA

SPECIALS without tomato sauce

MONTANA mozzarella, porcini mushrooms, bacon with pepper and Monte Veronese flakes (uncooked)	€ 12
BONDOLA mozzarella, mortadella (uncooked), stracciatella (uncooked) and chopped pistachios (uncooked)	€ 12,5
CRUDAIOLA pizza bread seasoned when cooked with yellow and red cherry tomatoes, buffalo mozzarella, basil cream and Grana flakes.	€ 11,5
GORGONZOLA E PERE mozzarella, gorgonzola, pears and chopped walnuts (uncooked)	€ 11
SALMONE mozzarella, carpaccio of salmon in salt (uncooked), valerian (uncooked) and lime oil	€ 13
CONTADINA courgette cream, mozzarella, potatoes, bacon with pepper, Monte Veronese flakes (uncooked)	€ 10,5
ESTATE mozzarella and then seasoned after cooking with rocket, cherry tomatoes and Grana	€ 8
5 FORMAGGI mozzarella, blue-cheese, Grana, smoked scamorza cheese and a surprise cheese	€ 9

TRADITIONALS

CICCIO pizza bread with extra virgin olive oil, salt and oregano	€ 4
MARINARA tomato, garlic, oil and oregano	€ 5,5
MARGHERITA tomato, mozzarella, Grana and basil	€ 6,5
ROMANA tomato, mozzarella, anchovies and capers	€ 7,5
WURSTEL tomato, mozzarella and frankfurters	€ 7,5
QUATTRO STAGIONI tomato, mozzarella, Taggiasca olives, grilled ham, artichokes and fresh champignon mushrooms	€ 9,5
CALABRESE tomato, mozzarella, spicy salami and Calabrian 'nduja	€ 9
VEGETARIANA tomato, mozzarella, courgettes, aubergines, potatoes, peppers, mushrooms and radish	€ 8,5
PROSCIUTTO E FUNGHI tomato, mozzarella, grilled ham and fresh champignon mushrooms	€ 8,5
BUFALINA tomato, buffalo mozzarella, cherry tomatoes and basil	€ 10
CALZONE tomato, mozzarella, Grana and basil	€ 7

SPECIALS with tomato sauce

BURRATA tomato, mozzarella, yellow and red cherry tomatoes, capers, olives and burrata cheese	€ 12
COTTO E BURRATA tomato, mozzarella, yellow cherry tomatoes, grilled ham and burratina cheese (uncooked)	€ 13
CRUDO E BUFALA tomato, mozzarella, buffalo mozzarella (uncooked), raw ham aged 20 months (uncooked) and basil cream	€ 14
PARMIGIANA tomato, mozzarella, fried aubergines, parmesan cheese and basil	€ 10
TONNO E CIPOLLA SPECIALE tomato, mozzarella, tuna fillets in oil, sweet and sour red onion and Taggiasca olives	€ 11
TIROLESE tomato, mozzarella, gorgonzola, radish and speck (uncooked)	€ 11,5
LEGGERA tomato, mozzarella, dry-salted beef (uncooked), confit cherry tomatoes (uncooked), rocket (uncooked) and Monte Veronese flakes (uncooked)	€ 12
TASTASAL tomato, mozzarella, pork blend meat, smoked scamorza cheese and potatoes	€ 11
CRI CRI tomato, mozzarella, spicy salami, Taggiasca olives, capers, smoked scamorza cheese and sweet and sour red onion	€ 12
VIOLA tomato, mozzarella, courgettes, tuna fillets in oil, cherry tomatoes and Philadelphia	€ 11
CALZONE SPECIALE calzone stuffed with tomato, mozzarella and Grana, then seasoned when cooked with mortadella and stracciatella cheese	€ 11
GUSTOSA tomato, mozzarella, wurstel, soft cheese and potatoes	€ 9,5

EXTRAS

Cooked/raw ham, speck, mortadella, bacon, dry-salted beef, buffalo mozzarella, burrata, stracciatella, porcini mushrooms, Philadelphia	€ 2
Lactose-free mozzarella / other additions	€ 1
Wholemeal dough, charcoal dough, double dough	€ 1,5
Takeaway box	€ 0,5

RESTAURANT

DEEP FRIED

FRIED BREAD served with flavour tomato	€ 4,5
FRIED STUFFED OLIVES 8 pieces	€ 5,5
MOZZARELLA STICKS 6 pieces	€ 5,5
MEATBALLS 8 pieces	€ 5,5
POTATOES AND SPECK ROSTI WITH STRINGY HEART 8 pieces	€ 5,5
DIPPER FRIES small	€ 4
DIPPER FRIES big	€ 5
BATTERED MIXED VEGETABLES	€ 6
CHICKEN NUGGETS 8 pieces	€ 5
ARIA MIX one of all types	€ 7

APPETIZERS

CLASSIC TOMATO BRUSCHETTE WITH HOMEMADE BREAD	€ 5
LOCAL DISH WITH DIFFERENT TYPE OF COLD CUTS AND CHEESES COMBINE WITH PICKLED VEGETABLES, MUSTARDS AND FOCACCIA BREAD	€ 12
CREAMED COD WITH POLENTA CHIPS	€ 11
PARMA HAM WITH BURRATA CHEESE AND WARM FRIED BREAD	€ 12
PEAS CREAM WITH CUTTLEFISH NOODLES, TOMATOES IN OIL AND APULIA TARALLO CRUMBS	€ 12
AUBERGINE CASSEROLE	€ 8
CAPRESE REVISITED WITH CURRY CROUTONS	€ 10

FIRST COURSES

HOMEMADE BIGOLI WITH DUCK SAUCE	€ 10
LARGE RAVIOLI STUFFED WITH MONTE VERONESE CHEESE ON MELTED BUTTER	€ 12
HOMEMADE LITTLE MACARONI WITH TOMATOES, BASIL, CHEECK LARD AND STRACCIATELLA CHEESE	€ 11
SPAGHETTI WITH CLAMS	€ 13
CHEESE AND PEPPER TAGLIATELLE WITH MARINATED YOLK POWDER	€ 11
RISOTTO WITH MASCARPONE CREAM, SCAMPI TARTARE AND LIME (min. 2 people)	€ 14 cad.

MAIN COURSES

GRILLED BEEF FILLET WITH CHIMICHURRI SAUCE	€ 23
CHARCOAL GRILLED SIRLOIN STEAK (500g)	€ 27
SLICED BEEF WITH ROCKET, CHERRY TOMATO IN OIL AND CRISPY GRANA WAFER	€ 20
MIXED FRIED CALAMARI, SHRIMPS AND VEGETABLES	€ 18
GRILLED TUNA MEDALLION WITH SAFFRON MAYONNAISE AND CHIVES WITH FRIED LEEK RINGS	€ 18
GRILLED OCTOPUS TENTACLES WITH BAKED POTATOES	€ 19

Our products contain or may contain foods that fall within the list of substances considered ALLERGENS and/or may come from raw materials, semi-finished products or finished products THAWED (Reg. CE 1169/2011).
If you are interested in information about the presence of allergens in the ingredients or the physical state of the raw materials, ingredients or finished products on our menu, please ask for information about the staff on duty who can provide a specific list with detailed information.

RESTAURANT

SIDE DISHES

ROASTED POTATOES	€ 4,5
GRILLED VEGETABLES	€ 4,5
MIXED SALAD	€ 4,5
COOKED VEGETABLES	€ 4,5
DIPPER FRIES small	€ 4
DIPPER FRIES big	€ 5

MENU BABY

PASTA WITH TOMATO OR RAGOUT	€ 6,5
TORTELLINI STUFFED WITH MEAT, SERVED WITH HAM AND CREAM OR MELTED BUTTER	€ 7,5
CUTLET WITH FRIES	€ 6,5
WURSTEL WITH FRIES	€ 5,5
BABY PIZZA MARGHERITA	€ 4,5
BABY PIZZA WITH WURSTEL E FRIES	€ 5,5



SALADS

NIZZARDA mixed salad, tomato, carrots, olives, tuna, boiled egg, corn	€ 10
GREEK mixed salad, red onion, tomato, olive, feta cheese, cucumber	€ 10
CESAR mixed salad, croutons ,grilled chicken, Grana, bacon, cesar sauce	€ 12

SANDWICHES

BLACK ANGUS HAMBURGER 200g gourmet bread, 200g hamburger, caramelised onion, bacon, salad, tomato, saffron mayonnaise with dipper fries	€ 18
CLUB SANDWICH grilled chicken breast, bacon, cheese, salad, tomato, mayonnaise with dipper fries	€ 15
PUCCIA ARIA turkey breast, basil oil, seasoned cherry tomatoes and mixed salad	€ 11
VEGETARIAN PUCCIA cream cheese, mixed grilled vegetables, tomato and smoked scamorza cheese	€ 9

DESSERTS homemade

TRADITIONAL TIRAMISU in Bormioli jar	€ 5,5
CHEESECAKE WITH MIXED BERRIES	€ 6
SBRISOLONA MADE WITH THE MANTUAN RECIPE	€ 5,5
ALMOND AND AMARETTO SEMIFREDDO WITH MELTED DARK CHOCOLATE	€ 6
NUTELLA DUMPLINGS 6 pezzi	€ 8
CATALAN CREAM	€ 5,5
PISTACHIO CREAMY in Bormioli jar	€ 6
SORBET	€ 4

DRINKS

BAR / APERITIF / COCKTAILS

GINGERINO, CRODINO, SANBITTER, CAMPARI SODA	€ 3
SPRITZ APEROL / SPRITZ CAMPARI / HUGO	€ 5
AMERICANO	€ 5
NEGRONI	€ 8
GIN TONIC / LEMON	€ 8
VODKA TONIC / LEMON	€ 8

BEERS

BARONE BLOND DRAFT BEER 0,20 cl	€ 3
BARONE BLOND DRAFT BEER 0,40 cl	€ 5
BARONE BLOND DRAFT BEER 1 l	€ 10
BLANCHE HOEGAARDEN DRAFT BEER 0,25 cl	€ 4
BLANCHE HOEGAARDEN DRAFT BEER 0,50 cl	€ 6
WEISS BEER 0,50 cl in bottle	€ 5,5
THERESIANER DRAFT IPA BEER 0,20 cl	€ 4
THERESIANER DRAFT IPA BEER 0,40 cl	€ 6
RED DRAFT BEER 0,25 cl	€ 4
RED DRAFT BEER 0,40 cl	€ 6
RADLER 0,40 cl on tap	€ 5
NON - ALCOLHOLIC BEER in bottle	€ 4

DRINKS

STILL / SPARKLING MINERAL WATER 0,50 cl	€ 1,5
STILL / SPARKLING MINERAL WATER 0,75 cl	€ 2,5
DRAFT COKE 0,30 cl	€ 3,5
DRAFT COKE 0,50 cl	€ 5,5
DRAFT SPARKLING WHITE WINE 0,25 cl	€ 3
DRAFT SPARKLING WHITE WINE 0,50 cl	€ 5
DRAFT SPARKLING WHITE WINE 1 l	€ 8,5
COKE, DIET COKE, FANTA, SPRITE 0,33 cl in bottle	€ 3,5
PEACH / LEMON ICE TEA 0,33 cl in can	€ 3,5
JUICE 0,20 cl in bottle	€ 2,5

CRAFT BEER BIRRIFICIO AGRICOLO CUSTOZA 1866

CIACOLA 0,33 CL BLONDE BEER INSPIRED BY THE KOLSCHSTYLE FROM KOLN. CHARACTERISED BY ITS LIGHT BODY AND WHITE FOAM WHICH HOLDS A GENTLE FRUITY AROMA, HONEY, AND HAY FLAVOURS WITH A DRY AND SUBTLE BITTER END **€ 5,5**

MEDIBATI 0,33 CL RED BEER, INSPIRED BY ENGLISH BITTER, WITH ZESTY AROMA COMING FROM LOCAL HOPS AND WITH A ROASTED AND CARAMELIZED FLAVOUR. COMPLEX BEER, WITH BITTER FLAVOUR FROM THE HOPS. PERFECTLY PAIRED WITH SPICY DISHES. **€ 5,5**

PACIARINA 0,33 CL WHITE BEER IN WEIZEN STYLE. DISTINGUISHED BY ITS CLOUDY LOOKS THANKS TO THE WHEAT. VERY STRONG RIPE BANANA AROMA WITHOUT BITTER FLAVOUR. LIGHT AND FRESH BEER **€ 5,5**

BAÏLA 0,33 CL PA STYLE BEER, DRY AND EASY TO DRINK WITH A GOOD AND PRESENT BITTER FLAVOUR. FULL OF STRONG AROMA OF EXOTIC FRUITS AND AROMA OF PEAR, PEACH, APPLE AND ELDER. FRESH BEER PERFECT FOR SUMMER **€ 5,5**



CUSTOZA 1866
BIRRIFICIO AGRICOLO



DRINKS

WINES

Sparkling:	GLASS	BOTTLE
SPARKLING WHITE EXTRA DRY NOÈ Famiglia Dalla Bernardina	€ 3,5	€ 16
PROSECCO FROM VALDOBBIADENE DOCG	€ 4	€ 22
FRANCIACORTA BELLAVISTA ALMA CUVEÈ BRUT		€ 60
FRANCIACORTA SATEN Antica Fratta		€ 52
FERRARI PERLÈ MILLESIMATO DOC		€ 50
CHAMPAGNE		€ 100
MOSCATO sweet wine	€ 4	€ 20
White:	GLASS	BOTTLE
CUSTOZA DOC QSTÒ Famiglia Dalla Bernardina	€ 2,5	€ 12
GARGANEGA DOC GARDÀ Famiglia Dalla Bernardina	€ 3	€ 14
CHARDONAY TRE VENEZIE IGT Lenotti	€ 3	€ 13
LUGANA DOC Lenotti	€ 4	€ 21
CHIARETTO BARDOLINO DOC Lenotti	€ 3	€ 12
SAN VINCENZO IGT Anselmi	€ 4	€ 20
Red:	GLASS	BOTTLE
CORVINA CORVÌ Famiglia Dalla Bernardina	€ 3	€ 13
VALPOLICELLA DOC Farina	€ 3	€ 17
VALPOLICELLA CLASSICO SUPERIORE DOC		€ 19
VALPOLICELLA RIPASSO DOCG		€ 21
AMARONE DELLA VALPOLICELLA CLASSICO DOCG	€ 6	€ 45
RECIOTO DELLA VALPOLICELLA CLASSICO DOCG	€ 5	€ 35 0,5 cl

REFRESHMENTS

ESPRESSO COFFEE	€ 1,5
ESPRESSO DECAF.	€ 1,5
SPIKED COFFEE	€ 2
CAPPUCCINO	€ 2
BARLEY COFFEE	€ 2
GINSENG COFFEE	€ 2
TEA END INFUSION	€ 2
BITTERS	€ 4
WHITE GRAPPA	€ 4
BARRIQUE GRAPPA	€ 5
LIMONCINO	€ 3
WHISKY / RUM / BRANDY	€ 8
COVER	€ 2





ARIA

Via Aeroporto 20 D - 37066
Caselle di Sommacampagna (VR)
Tel: +39 045 45 00 388



@ariapizzaecucina