

Le Nostre Proposte



ALLERGEN INFORMATION

1. CEREALS CONTAINING GLUTEN AND DERIVATIVES

All cereals containing gluten, such as wheat, rye, barley, oats, spelt and kamut, are considered allergens. This also includes foods made from them and their derivatives.

2. CRUSTACEANS

Proteins from prawns, shrimps, scampi, crabs, lobster and crayfish are considered allergens. Products containing ingredients derived from crustaceans should also be avoided.

3. EGGS

Eggs are considered allergens whether cooked or raw, including when present in derived products such as egg pasta, biscuits, cakes, frittatas, mayonnaise, creams, prepared foods, ice creams, etc.

4. FISH

Fish allergies may be triggered by all types of fish and fish-derived products, with the exception of fish gelatine used as a carrier for vitamin preparations or as a fining agent in beer and wine.

5. PEANUTS

The main allergen sources are peanut-derived products such as peanut oil, peanut butter, peanut flour and peanut milk, used as ingredients in creams, snacks, nougat and similar products.

6. SOYBEANS

Allergenic soy proteins are present in soy-based products, with the exception of fully refined soybean oil and fat; mixed natural tocopherols; natural D-alpha tocopherol, natural D-alpha tocopheryl acetate and natural D-alpha tocopheryl succinate from soybean sources; phytosterols and phytosterol esters derived from soybean vegetable oils; and plant stanol ester produced from sterols of soybean vegetable oil.

7. MILK

Milk and milk-based products, including lactose, are allergens, with the exception of whey used in the production of alcoholic distillates and lactitol.

8. NUTS

This category includes almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts and all products derived from them, except those used in the production of alcoholic distillates.

9. CELERY

Celery may be present in pieces or in derived products such as soup preparations, sauces and vegetable concentrates.

10. MUSTARD

Mustard is an allergen commonly found among the main ingredients of sauces and condiments, especially mustard-based sauces.

11. SESAME

Whole sesame seeds are often used in bread-making, while traces of sesame may also be found in certain types of flour.

12. SULPHUR DIOXIDE AND SULPHITES

When present at concentrations above 10 mg/kg or 10 mg/l, expressed as SO₂, these preservatives may be found in preserved fish products, pickled foods, foods preserved in oil or brine, jams, vinegar, dried mushrooms, soft drinks and fruit juices.

13. LUPIN

Lupin is now present in many vegan foods, including plant-based roasts, cold-cut-style products, flours and similar foods made from this protein-rich legume.

14. MOLLUSCS

Molluscs and their derivatives include queen scallops, razor clams, scallops, date mussels, smooth clams, sea snails, mussels, murex, oysters, limpets, sea truffles, tellins and clams.

**Due to direct or indirect cross-contamination, all our dishes may contain any of the 14 allergens listed in the detailed table at the beginning of the menu.
Please inform a member of staff before ordering.**

Welcome

*A cheerful, simple approach to food —
though never simplistic.*

Our menu follows the rhythm of the seasons and brings together a wide range of imaginative dishes, always prepared with care and with particular attention to the freshness and quality of our ingredients.

Pizza holds a special place on our menu: the dough is left to rise slowly before being baked in our wood-fired oven.

Any suggestions that could help us improve our service are always greatly appreciated.

* Our menus contain allergens. If you have any food allergies or intolerances, please inform a member of staff before ordering.



CLOSED ON MONDAYS

We accept debit and credit cards.
Service and Cover charge €2.50

Pappafò Tasting Menu

A journey through the distinctive flavours and creativity of Pappafò,
with a generous selection of our dishes.

To begin, a generous tasting of appetisers.

Followed by a duo of the day's first courses.

To finish, Pappafò's Sweet Temptations.



28 euro
min. 2 people
drinks not included

Beer Pairing Tasting Menu

The dishes are paired with our selection of craft beers

Fried courgette flowers, fresh burrata, anchovies and basil sauce

Carne salada carpaccio, extra virgin olive oil, PGI balsamic vinegar,
Parmesan shavings and toasted hazelnuts

Focaccia with broad bean cream, sautéed wild greens and ricotta salata

Gnocchetti with asparagus, speck, fresh wild fennel and ricotta salata

Tiramisù



45 euro
min. 2 people

Due to direct or indirect cross-contamination, all our dishes may contain any of the 14 allergens listed in the detailed table at the beginning of the menu.
Please inform a member of staff before ordering.

To Start

Carne salada carpaccio, extra virgin olive oil, IGP balsamic vinegar, Parmesan shavings and toasted hazelnuts	€ 14,00
Fried courgette flowers, fresh burrata, anchovies and basil sauce	€ 12,00
Selection of local cured meats from Le Marche	€ 16,00
Piedmontese FASSONA BEEF TARTARE with black truffle, sautéed apple, capers and olives	€ 14,00
Focaccia with broad bean cream, sautéed wild greens and ricotta salata	€ 10,00

Due to direct or indirect cross-contamination, all our dishes may contain any of the 14 allergens listed in the detailed table at the beginning of the menu.
Please inform a member of staff before ordering.

To Start

Fried pizzetta with 24-month-aged Prosciutto Crudo,
whipped ricotta, rocket and walnuts € 14,00

Organic fried egg, slow-cooked, served in its nest,
with broad bean cream and black truffle € 12,00

PROSCIUTTERIA: our 24-month-aged prosciutto from
Le Marche, Trentino Speck Riserva 'Corrà' and fresh burrata € 18,00

FRITTISSIMO: Olive all'Ascolana, buffalo mozzarella bites,
vegetables and cremini € 15,00

Pappafò's handmade Olive all'Ascolana € 10,00

Cheese tasting selection,
served with our preserves and honey € 16,00



Due to direct or indirect cross-contamination, all our dishes may contain any of the 14 allergens
listed in the detailed table at the beginning of the menu.
Please inform a member of staff before ordering.

First Courses

All our fresh pasta is handmade

Lasagnetta with truffle, mushrooms and sausage	€ 14,00
Gnocchetti with asparagus, speck, fresh wild fennel and ricotta salata	€ 14,00
"CARGIÙ" filled with provola and nettles, served with artichokes, sausage and Pecorino Romano	€ 15,00
Pappardelle with wild boar ragù, Leccino olives and oregano-scented confit cherry tomatoes	€ 12,00
Cappellacci filled with rabbit alla cacciatora, served with its cooking sauce and toasted almonds	€ 15,00

Due to direct or indirect cross-contamination, all our dishes may contain any of the 14 allergens listed in the detailed table at the beginning of the menu.
Please inform a member of staff before ordering.

Main Courses

BIG BURGER: our homemade bun, 200g burger (80% beef, 20% pork), lettuce, tomato, scamorza, onion, mayonnaise and ketchup, served with chips € 20,00

Slow-cooked scottona beef cheek in red wine € 22,00

Sliced Scottona beef steak with Sicilian whole sea salt flakes, rosemary and roast potatoes € 24,00

Pigeon stuffed with wild greens, sausage and lime, glazed with its cooking juices € 24,00

Pappafò pork ribs € 22,00
If you don't lick your fingers, you're only enjoying them half as much!

Roast Iberian suckling pig skewer with its cooking juices € 24,00

Scottona beef fillet served on a hot soapstone € 26,00

Due to direct or indirect cross-contamination, all our dishes may contain any of the 14 allergens listed in the detailed table at the beginning of the menu.
Please inform a member of staff before ordering.

Side Dishes

Large plate of mixed side dishes	€ 8,00
Wild chicory with garlic, olive oil and chilli	€ 5,00
Pappafò vegetable caponata	€ 5,00
Chips	€ 5,00
Roast potatoes	€ 5,00
Grilled vegetables	€ 5,00
Gratinated vegetables	€ 5,00
Pappafò's house salad	€ 7,00
lettuce, mixed baby leaves, tomatoes, carrots, courgettes and sunflower seeds	



Due to direct or indirect cross-contamination, all our dishes may contain any of the 14 allergens listed in the detailed table at the beginning of the menu.
Please inform a member of staff before ordering.

The Pizzeria

For our pizzas, we use only carefully selected Italian organic, stone-ground flours. To bring out their best qualities, the dough undergoes a slow fermentation process, making it exceptionally light and easy to digest.

Spicchi d'autore

Spicchi d'autore is our new way to enjoy each pizza at its best,
served piping hot, slice by slice.

We recommend sharing so that you can try more flavours.

Extra Prosciutto Crudo or Speck € 4,00

FOCACCINA € 4,00

Wood fired focaccia with rosemary or onion

LA MARGHERITA € 8,00

San Marzano DOP tomatoes, fior di latte mozzarella and basil

LA NAPOLETANA € 10,00

San Marzano DOP tomatoes, fior di latte mozzarella, anchovies and oregano

LA BUFALOTTA € 12,00

San Marzano DOP tomatoes and mozzarella di bufala

REGINA MARGHERITA € 12,00

Fresh uncooked Piccadilly tomatoes and fresh buffalo mozzarella
added after baking

TONNO € 12,00

Fior di latte mozzarella, tuna, olives, caramelised onion and capers

Due to direct or indirect cross-contamination, all our dishes may contain any of the 14 allergens
listed in the detailed table at the beginning of the menu.
Please inform a member of staff before ordering.

Spicchi d'autore

Spicchi d'autore is our new way to enjoy each pizza at its best,
served piping hot, slice by slice.

We recommend sharing so that you can try more flavours.

DONATELLO	€ 14,00
Baked Piccadilly tomatoes, guanciale and mozzarella di bufala added after baking	
LA PEPERINA	€ 14,00
San Marzano DOP tomatoes, Mozzarella di bufala and spicy salami	
VEGETARIANA	€ 14,00
Fior di latte mozzarella, grilled vegetables, julienned sun-dried tomatoes and basil pesto	
CAMPAGNOLA	€ 14,00
Fior di latte mozzarella, guanciale and rosemary roast potatoest	
N'DUJA	€ 14,00
Mozzarella di bufala, 'nduja, sausage, yellow cherry tomatoes and basil	
5 FORMAGGI	€ 14,00
Mozzarella di bufala and a selection of cheeses from Fattoria Fontegranne	

Due to direct or indirect cross-contamination, all our dishes may contain any of the 14 allergens
listed in the detailed table at the beginning of the menu.
Please inform a member of staff before ordering.

Spicchi d'autore

Spicchi d'autore is our new way to enjoy each pizza at its best,
served piping hot, slice by slice.

We recommend sharing so that you can try more flavours.

ZAHA € 14,00

Sausage, buffalo mozzarella added after baking and rocket

PAPPA-FÒ € 14,00

Mozzarella di bufala, wild chicory, local sausage, pecorino and onion

LIGURIA € 14,00

Fior di latte mozzarella, Taggiasca olives, pine nut and basil emulsion,
sun-dried tomatoes and aged Parmigiano Reggiano shavings

PORCINI € 14,00

Fior di latte mozzarella, porcini mushrooms, guanciale and Taleggio

FIORI DI ZUCCA € 14,00

Fior di latte mozzarella, courgette flowers, fresh ricotta and anchovies

Due to direct or indirect cross-contamination, all our dishes may contain any of the 14 allergens
listed in the detailed table at the beginning of the menu.

Please inform a member of staff before ordering.

Spicchi d'autore

Spicchi d'autore is our new way to enjoy each pizza at its best,
served piping hot, slice by slice.

We recommend sharing so that you can try more flavours.

TARTUFOTTA € 16,00

Fior di latte mozzarella, summer black truffle, porcini mushrooms
and sausage

LA MORTAZZA € 16,00

Fior di latte mozzarella, burrata, local mortadella and pistachios

TIROLESE € 16,00

Mozzarella di bufala, potatoes, Gorgonzola, speck and walnuts

CRUDO E BURRATA € 16,00

Fior di latte mozzarella, 24-month aged Prosciutto Riserva,
burrata and rocket

Due to direct or indirect cross-contamination, all our dishes may contain any of the 14 allergens
listed in the detailed table at the beginning of the menu.
Please inform a member of staff before ordering.

Sweet Temptations

BIANCANEVE	€ 7,00
Woodland aromas and rich red-fruit flavours, wrapped in Chantilly cream and crisp meringue	
TORTINO DEL NONNO	€ 7,00
Soft almond shortcrust pastry filled with chocolate cream and pine nuts	
GELATO SICILIANO	€ 7,00
Delicate almond paste gelato rippled with mandarin and topped with chopped pistachios	
CIOCCOLATISSIMO	€ 7,00
A warm, melting chocolate heart	
YOGURT AND MANGO GLASS	€ 7,00
A fresh, unexpected flavour evoking the aromas of new and old discoveries	
IL MIO TIRAMISÙ	€ 7,00
A classic	

Due to direct or indirect cross-contamination, all our dishes may contain any of the 14 allergens listed in the detailed table at the beginning of the menu.
Please inform a member of staff before ordering.

Sweet Temptations

PISTACHIO SEMIFREDDO	€ 7,00
Pistachio meets the intensity of chocolate	
RED-WINE POACHED PEARS WITH VANILLA ICE CREAM	€ 7,00
Wrapped in a warm mulled-wine sauce	
FIG CHEESECAKE	€ 7,00
With caramelised figs and amaretto	
DARK PASSION GELATO	€ 7,00
Baileys ice cream with "Varnelli" chocolate liqueur and hazelnut brownie	
FRESH PINEAPPLE	€ 5,00

Due to direct or indirect cross-contamination, all our dishes may contain any of the 14 allergens listed in the detailed table at the beginning of the menu.
Please inform a member of staff before ordering.

Our Beers



RIEGELE ÜR-HELL : A pale, lightly alcoholic German craft lager with a lasting head and lively carbonation. Long maturation gives it a distinctive flavour. Unpasteurised and brewed in the traditional Helles style using a special blending process, it has a moderate alcohol content yet remains full-bodied, with a rounded taste and a delicate grain aroma. A versatile beer, ideal with food or enjoyed as an aperitif.

ABV. 4,7%

40 Cl € 6,00

1,5 L € 16,00

Our Beers Unfiltered

LA 1 GOLDEN ALE Deep golden colour ABV. 5,3 %

LA 2 IPA AMERICA Amber ABV. 6,7 %

LA 3 SCOTCH ALE Red, double malt Ale ABV. 7,8 %

LA 4 BLANCHE-WIT White Wheat beer ABV. 4,9 %

LA 5 AMERICAN PALE ALE Golden ale ABV. 5,9 %

33 Cl € 5,00

75 Cl € 13,00

For our bottle beer selection, please ask **Giuliano** or one of our staff.

Soft Drinks

Still / sparkling mineral water	€ 2,50
Coca Cola, 33 cl glass bottle	€ 3,00
Coca Cola, 1 L glass bottle	€ 7,50
Fanta, 33 cl glass bottle	€ 3,00
Sprite, 33 cl glass bottle	€ 3,00

Coffee

Espresso	€ 1,50
Espresso with a dash of liquor	€ 2,00
Decaffeinated coffee	€ 1,50
Barley coffee	€ 1,50
Cereal coffee	€ 2,00

Spirits

Amaro Italian Digestif	€ 1,50	Rum	€ 1,50
Limoncello	€ 2,00	Aged rum	€ 2,00
Grappa	€ 1,50	Whisky	€ 1,50
Aged grappa	€ 1,50	Aged Whisky	€ 1,50
Cognac	€ 2,00		

