

“Cosa c’è SU LMMANÙ?”

APPETIZERS

Tagliere Summa	Summa selection platter with Castel di Septe cured ham, Abruzzo pecorino cheese, pampanella (spicy marinated pork), served with focaccia	12.0
Bella d'estate	Iceberg lettuce, Taggiasca olives, cherry tomatoes, PDO buffalo mozzarella, oregano	6.0
Nodini	Crispy fried dough knots with cherry tomatoes, stracciatella cheese, oregano and basil	7.0
Crocchè artigianale	Extra-large homemade potato croquette with Parmigiano Reggiano, melted mozzarella, black pepper	3.5
Arancino al ragù	Homemade rice ball filled with meat ragù, mozzarella, peas and Parmigiano Reggiano	4.0
Arancino al pesto	Homemade rice ball filled with basil pesto, semi-dry cherry tomatoes, PDO buffalo mozzarella and Parmigiano Reggiano	4.0
Fellate	Rustic thick-cut french fries with skin*	5.0
Chips al tartufo	Homemade potato chips infused with truffle aroma, served with garlic sauce	6.0
Frittatina di pasta napoletana	Neapolitan fried pasta patty with minced meat, béchamel, peas, cooked ham, black pepper, Grana Padano	4.0

CLASSIC PIZZAS

Cosacca	San Marzano PDO tomato sauce, Parmigiano Reggiano, extra virgin olive oil, basil	6.5
Marinara	San Marzano PDO tomato sauce, garlic, oregano, basil, extra virgin olive oil	6.0
Una bella margherita	San Marzano PDO tomato sauce, fiordilatte mozzarella, Parmigiano Reggiano, basil, extra virgin olive oil	7.0
Una bella bufala	San Marzano PDO tomato sauce, PDO buffalo mozzarella, basil, extra virgin olive oil	9.0
La piccante	San Marzano PDO tomato sauce, fiordilatte mozzarella, spicy spianata salami, basil, extra virgin olive oil	9.0
L'affumicata	San Marzano PDO tomato sauce, fresh smoked provola cheese, black pepper, basil, extra virgin olive oil	9.0
Bufala & Cornicione	San Marzano PDO tomato sauce, crust stuffed with ricotta. Topped after baking with: PDO buffalo mozzarella, basil, extra virgin olive oil	11.0
Alice	San Marzano PDO tomato sauce. Topped after baking with: stracciatella cheese, anchovy fillets, basil and extra virgin olive oil	11.0
Patate e salsiccia	Fiordilatte mozzarella, fresh smoked provola cheese, rosemary roasted potatoes, sausage, black pepper and extra virgin olive oil	9.0
Un giro in Romagna	Fiordilatte mozzarella. Topped after baking with: mortadella, stracciatella cheese, chopped pistachios, basil and extra virgin olive oil	12.0
Oktoberfest	Fiordilatte mozzarella, artisanal German bratwurst. Topped after baking with: fried spoon-cut potatoes, Grana cheese cream and extra virgin olive oil	9.0
La Nostrana	Fiordilatte mozzarella. Topped after baking with: wild arugula, datterini tomatoes, burrata cheese, Castel di Septe cured ham, basil and extra virgin olive oil	12.0
Gran Sasso	Fiordilatte mozzarella, fresh smoked provola cheese, sausage, and porcini mushrooms. Topped after baking with: truffle sauce, black pepper and extra virgin olive oil	10.0
Il mio capriccio	Fiordilatte mozzarella, champignon mushrooms, artichokes, and Taggiasca olives. Topped after baking with: herb-infused cooked ham, basil and extra virgin olive oil	12.0
4 formaggi	Fiordilatte mozzarella, sweet gorgonzola, and PDO taleggio cheese. Topped after baking with: PDO Pecorino Romano wafers and extra virgin olive oil	10.0

All pizzas are available "a ruota di carro"
(extra-large, thin Neapolitan style) for an additional 1€

CONTEMPORARY PIZZAS

Bufala & Limone	Campana PDO buffalo mozzarella. Topped after baking with: stracciatella cheese, lemon zest, basil and extra virgin olive oil  	12.0
Bufarita	Tomato trio (San Marzano PDO, yellow datterino in juice, red datterini), fiordilatte mozzarella. Topped after baking with: Campana PDO buffalo mozzarella, basil and extra virgin olive oil  	10.0
Fior di Ricotta	Fiordilatte mozzarella, zucchini blossoms, and Naples salami. Topped after baking with: ricotta cheese, lemon zest, black pepper, basil and extra virgin olive oil  	12.0
Monet	Zucchini and basil cream, fiordilatte mozzarella, PDO taleggio cheese, and guanciale (cured pork cheek). Topped after baking with: homemade potato chips, stracciatella cheese, basil and extra virgin olive oil  	12.0
Marinara Gialla	Yellow datterino tomatoes in juice, garlic, oregano, extra virgin olive oil, capers, and Taggiasca olives. Topped after baking with: anchovy fillets, basil and extra virgin olive oil    	12.0
Pinna Gialla	Yellow datterino tomatoes in juice, fiordilatte mozzarella, Taggiasca olives, and red onion. Topped after baking with: tuna fillets, black pepper, basil and extra virgin olive oil    	13.0
Summer 26	Fiordilatte mozzarella. Topped after baking with: smoked salmon, goat's milk stracchino cheese, orange zest and baby greens/songino   	14.0
Un Fegato Così	Fiordilatte mozzarella, fresh smoked provola cheese, red datterini tomatoes, spicy spianata salami, and liver sausage. Topped after baking with: Grana cheese cream, basil and extra virgin olive oil  	12.0
Nerano	Zucchini and basil cream, fiordilatte mozzarella, and fresh smoked provola cheese. Topped after baking with: homemade zucchini chips, Grana cheese cream, basil and extra virgin olive oil  	10.0
Mica Pizza & Fichi	Fiordilatte mozzarella. Topped after baking with: Castel di Septe cured ham, fig jam, stracciatella cheese, basil and extra virgin olive oil   	12.0
Rosso Caramello	Fiordilatte mozzarella, caramelized red onion, lardo (cured pork fat), pink peppercorns, basil and extra virgin olive oil   	11.0
Gricia	Guanciale (cured pork cheek), PDO Pecorino Romano cheese, black pepper and extra virgin olive oil  	10.0
Summa 2.0	Fiordilatte mozzarella and roasted bell peppers. Topped after baking with: crispy speck, crunchy "crusco" pepper powder, wild mint, basil and extra virgin olive oil  	13.0

DOUBLE COOKED PIZZA

(First fried, then baked)

Bresaola	Bresaola (cured beef), stracciatella cheese, black olive powder, basil, extra virgin olive oil  	14.0
Vegetariana	Roasted cherry tomato cream, Campana PDO buffalo mozzarella, semi-dry cherry tomatoes, oregano, basil and extra virgin olive oil  	12.0

EXTRAS

Ricotta crust stuffing	1.0
Vegetables and dairy products	1.0
Burrata cheese	1.5
Proteins (meat/fish)	2.0
Lactose-free mozzarella	1.0
Gluten-free dough	3.0

CALZONES

Classico	Fiordilatte mozzarella, ricotta cheese, herb-infused cooked ham, and mushrooms. Topped after baking with: San Marzano PDO tomato sauce, basil and extra virgin olive oil  	10.0
Fritto Napoletano	Fiordilatte mozzarella, Naples salami and black pepper  	9.0

ALLERGENS

-  Gluten
-  Crustaceans
-  Eggs
-  Fish
-  Peanuts
-  Soya
-  Milk
-  Nuts
-  Celery
-  Mustard
-  Sesame
-  Sulphur dioxide and sulphites
-  Lupin
-  Molluscs
-  * Frozen product

Cover charge €2.50/ person

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BEVIAMMO?

BEVERAGE

Water	Still or sparkling, 1L glass bottle	2.0
Coca Cola	Regular or Zero, 0.33L glass bottle	3.0
	1L glass bottle	7.0
Fanta	0.33L glass bottle	3.0
Sprite	0.33L glass bottle	3.0
Tonic Water	0.33L glass bottle	3.0
Lemon soda	0.33L glass bottle	3.0

Draft BEER

		0,3l	0,5l	1,5L
Warsteiner	Premium pilsener (Germany)	3.5	5.5	14.0
Hoegaarden	Blanche (Belgium)	4.0	6.0	16.0
Mezzo Passo Autobahn	American IPA (Italy)	0,25l 3.5	6.5	17.0

Bottled beer

Ichnusa non filtrata	Unfiltered blonde lager (Italy)	33cl	3.5
Jacob weiss	Blonde wheat beer (Germany)	50cl	5.5
Theresianer gluten free	Gluten-free lager (Italy)	33cl	5.0
Warsteiner Fresh	Alcohol-free blonde (Germany)	33cl	3.5

Craft beer - Birrificio Mezzopasso (Abruzzo, Italia)

Crevette	Blanche 4,8%	33cl	6.0
Autobahn	American IPA 6,5%	33cl	5.5
Backup	American IPA 5,6%	33cl	6.0
Casello 54	Unfiltered 5,2%	33cl	6.0
Millican Extra	Strong Ale 7%	33cl	6.0
Vox Popoli	Saffron Triple 8%	33cl	7.0

SUMMELIER

WHITE WINES

PINTO VINI Sorridi	Organic Pecorino (Terre Teatine)	15.0
PINTO VINI Maleducato	Pecorino, Pinot Grigio, and Falanghina Blend (Terre Teatine)	22.0
MARRAMIERO	Trebbiano d'Abruzzo (Colline Pescaresi)	18.0
NESTORE BOSCO	Pecorino d'Abruzzo (Colline Pescaresi)	15.0
CATALDI MADONNA Malandrino	Trebbiano d'Abruzzo DOC (Terre Aquilane)	24.0

ROSÉ WINES

PINTO VINI Sorridi	Organic Cerasuolo d'Abruzzo (Terre Teatine)	15.0
PINTO VINI Maleducato	Cerasuolo d'Abruzzo and Pinot Nero Blend (Terre Teatine)	22.0
MARRAMIERO	Cerasuolo d'Abruzzo DOC (Colline Pescaresi)	18.0
NESTORE BOSCO Rosa di bosco	Rosato d'Abruzzo (Colline Pescaresi)	15.0
CATALDI MADONNA Malandrino	Cerasuolo d'Abruzzo DOC (Terre Aquilane)	24.0
DORA SARCHESE Lapis	Rosato IGT (Terre Teatine)	24.0

RED WINES

PINTO VINI Sorridi	Organic Montepulciano d'Abruzzo (Terre Teatine)	13.0
PINTO VINI Maleducato	Primitivo and Merlot Blend (Terre Teatine)	22.0
MARRAMIERO	Montepulciano d'Abruzzo DOC (Colline Pescaresi)	18.0
NESTORE BOSCO Il grappolo	Montepulciano d'Abruzzo (Colline Pescaresi)	15.0
CATALDI MADONNA Malandrino	Montepulciano d'Abruzzo DOC (Terre Aquilane)	24.0

WINE BY THE GLASS Pecorino, Cerasuolo, Montepulciano - Cantina Orsogna 5.0

PROSECCO BY THE GLASS Valdobbiadene 5.0

COCKTAIL

Spritz (Aperol o Campari)	6.0	London mule	8.0
Hugo Spritz Elderflower liqueur, prosecco, soda, mint	7.0	Passion Spritz Passion fruit liqueur, prosecco, soda	8.0
Negroni o Negroni sbagliato	8.0	Hugo Berry Elderflower liqueur, cranberry juice, prosecco, strawberries, mint	8.0
American	7.0	Caraibico Dark vanilla and lemon rum, peach vodka, honey and ginger syrup, lime	8.0
Gin Tonic / Lemon	8.0	Golden Fruit Vodka, passion fruit liqueur, mango and chamomile syrup, lemon soda	8.0
Gin Tonic / Lemon Premium	10.0		
Mojito	7.0		
Moscow mule	8.0		

SPARKLING WINES,

Colesel	Valdobbiadene DOCG (Rosé/Extra dry/Brut)	20.0
Colesel	Traditional method sparkling wine	30.0

COFFEE 1.5

DIGESTIFS 3.0



DOLCETTO?

Tiramisumma 🌿 🍷 🍰 🍴 5.0

House-style Tiramisù

Affogato chocolate Dubai 🌿 🍷 🍰 🍴

Coffee, gelato, pistachio cream with Kataifi pastry, topping and dark chocolate shavings

6.0

Flambé Lemon Tartlet 🌿 🍷 🍰 🍴

Shortcrust pastry with lemon curd, topped with flambéed meringue

6.0

Ricotta and chocolate chip tart 🌿 🍷 🍰 🍴 🍴

Crostata with ricotta and chocolate drops

5.0

Cheesecake 🌿 🍷 🍰 🍴

Nutella / Pistachio / Mixed Berries / Strawberry

5.0