



**Bartali**

PIZZA CO.

## **WE PREPARE OUR DOUGH FRESH DAILY**

Our long-fermented and slow-cooked pizzas are light and easily digestible.

We have put together an eclectic combination of authentic Italian and local products, according to the season.

We respect the environment, that's why we use osmosis water, recycled paper and we minimize the consumption of disposable plastics.

## VERMOUTH

<b>BARTALI VERMOUTH</b>	2.8
Cinzano Bianco	3
Cinzano 1757 Reserva	3.5

## APERITIF **CAMPARI**

<b>Americano</b>	5.5
Campari, vermouth, soda	
<b>Negroni</b>	5.5
Gin, Campari, vermouth	
<b>Campari</b>	4
Campari on the rocks	
<b>Campari Orange</b>	5
Campari with orange juice	



<b>Aperol Spritz</b>	5
Aperol, Cinzano Pro-Spritz Prosecco, Soda & orange	

## DRAFT BEER



Pale lager  
5°  
2.5

18/70  
la RUBIA  
6.2°

Toasted Lager  
6.2°  
3



with lemon  
very cold 2°  
3



### Local Craft Beer

<b>RUPIANUM</b>	20 cl.	40 cl.
<b>EMPORDÀ ALE 6.5°</b>	3.5	5.5

Citric, stone fruit and resin flavors with a persistent pleasant bitterness.

<b>DOSKIWIS IPA 6.5°</b>	20 cl.	40 cl.
	4	6

Tropical and citrus fruit flavor, a fuller bodied IPA

## BOTTLE

	Light 4°	3
	No Alcohol 0°	2.5
	No Alcohol Toasted 0°	2.5
	With Tequila 5.5°	3.5
	Unfiltered 5.5°	3
	Gluten Free 5.6°	2.5

## APPETIZERS TO SHARE

<b>OLIVES BARTALI</b>	2.8
mix of olives with our citrus and fennel marinade	

<b>PICKLED AUBERGINES</b>	4
slices of eggplant with vinegar, oil, garlic and spices.	

<b>BRAVAS POTATOES (L) (G)</b>	4
potatoes with spicy 'Nduja sauce and roasted garlic aioli	

<b>TRUFFLE POTATOES (L) (G)</b>	4.5
potatoes with truffle sauce and Parmegiano Reggiano	

<b>FUNGHI CROQUETTES (L) (P)</b>	1.5 each
with guanciale	

<b>BAKED PROVOLONE (L)</b>	9.5
Provolone cheese with peppers confit, oregano and arugula	

## FOCACCIA

<b>CLASSIC</b>	3.5
with extra virgin olive oil, flakes of salt and our herbs (G)	

<b>OLIVES</b>	4
with Taggiasche olives, olive oil and salt flakes (G)	

<b>TOMATO</b>	4
with cherry tomatoes, olive oil, herbs and salt flakes (G)	

# SALADS

## ROMANA 9.5

lettuce, Caesar Sauce, sun-dried tomatoes, capers, Parmigiano, anchovies from L'Escala, croutons

(M) (E) (F) (G) (L)

## BURRATA 13.5

cherry tomato, Arugula, peach, basil, pistachios and gazpacho of cherries.

(G) (L) (N)



## BUFALA 12.5

buffalo mozzarella, seasonal tomato, basil emulsion, Taggiasche olives, tapenade, Salt flakes.

(L)



# PASTA

## TROFIE WITH PESTO & BURRATA 12.5

### Signature Dish

Trofie of Liguria, pesto sauce, burrata de Puglia, Parmigiano Reggiano, cherry tomato, pine nuts.

(G) (L) (N)



## GARGANELLI GAMBERI E ZUCCHINE 16.5

Garganelli with sauteed prawns, zucchini from Lau's orchard, basil and Parmegiano Reggiano.

(G) (S) (L)

## VEGGIE LASAGNE 9.5

seasonal vegetables with lactose-free spinach béchamel sauce and Portobello mushrooms.

(G)



## TAGLIATA FIORENTINA 22

Girona DOP female veal loin arugula pesto, cherry tomatoes and slices of Parmigiano Reggiano.

(C) (L) (G)

# DESSERT

## CHEESECAKE 7

with pistachios

(L) (N) (G)

## TIRAMISÚ 7

with local Ratafia liquor

(L) (G) (A)

## AMARENA ICE CREAM 5

cherry ice cream, Disaronno Originale liqueur, Amarena cherries, almond Sartorelli.

(L) (G) (A) (N)

## AFFOGATO 5

vanilla ice cream with coffee and almond Sartorelli

(L) (G) (N)

### FOOD ALLERGENS

(G) Gluten	(N) Nuts	(L) Lactic	(O) Mollusks	(S) Shellfish
(F) Fish	(E) Eggs	(M) Mustard	(K) Pork	(A) Alcohol

# PIZZA

## CLASSIC

**MARGHERITA** (G) (L) **9**

San Marzano tomato, Fior di Latte mozzarella, basil oil, Parmigiano Reggiano

**COTTO FUNGHI** (G) (L) (K) **11.5**

San Marzano tomato, Fior di Latte mozzarella, portobello mushrooms, Julius ham

**FIVE CHEESE** (G) (L) **13.5**

Fior di Latte mozzarella, Taleggio Valsassina Pasturo, Scamorza Affumicata, Gorgonzola, Grana Padano

**DIAVOLA** (G) (L) (K) **12.5**

San Marzano tomato, Fior di Latte mozzarella, spianata romana, peperoncini



**IBERICA** (G) (L) (K) **15**

San Marzano tomato, Fior di Latte mozzarella, iberic cured ham, arugula, Grana Padano

**'NDUJA** (G) (L) (K) **THE MOST SPICY** **12**

San Marzano tomato, Fior di Latte mozzarella, spicy 'nduja, quince

**CAPRESE** (G) (L) (F) **14**

San Marzano tomato, Campana buffalo mozzarella, seasonal cherry tomato, pesto, basil

## WHITE

MOZZARELLA FIOR DI LATTE BASE

**CARBONARA** (G) (L) (E) **12.5**

mozzarella Fior di Latte, organic eggs, guanciale, Pecorino Romano, black pepper

**TARTUFATA** (G) (L) (E) **14.5**

Fior di Latte mozzarella, truffle cream, organic eggs, Parmigiano Reggiano

**PEAR & GORGONZOLA** (G) (L) **12.5**

mozzarella Fior di Latte, local pears, endives, walnuts, honey

**BRANDADA** (G) (L) (P) (E) **13**

mozzarella Fior di Latte, cod cream, tapenade, peppers confit, Taggiasche olives

**PORCHETTA** (G) (L) (M) (N) (K) **15**

mozzarella, arugula, Parmesano Reggiano with mustard, honey and Doskiwis IPA sauce

## RED

SAN MARZANO TOMATO BASE

**SMOKED SARDINES** (G) (N) (F) **16**

San Marzano tomato, smoked sardine, arugula, endive, stracciatella, escalivada, pistachios

**TUNA BELLY** (G) (N) (F) **15**

San Marzano tomato, tuna belly, Taggiasche olives, endive, onion, romesco sauce and toasted hazelnuts

**DIEGO ARMANDO** (G) (F) **16**

San Marzano tomato, (8) "Xillu" anchovies from L'Escala, onion, Taggiasche olives, capers

**VEGGIE** (G) (N) **12.5**

tomato, seasonal vegetables, basil, roasted eggplant sauce, arugula and gremolata

EXTRA INGREDIENT +1 to 4  
ANCHOVIES FILET + 1

GLUTEN FRIENDLY BASE + 2,5  
EXTRA VEGGIE CHEESE + 4



*Bartali*

PIZZA CO.

IL BENE SI FA  
MA NON SI DICE

GINO BARTALI