

DRINK

soft drinks, wines, beer

Coffee	1,50
Coffee with alcohol	2,00
Sparkling water (0,75 L) glass bottle	2,50
Still water (0,75 L) glass bottle	2,50
Coca Cola, Coca Zero, Fanta, Sprite (33 cl) glass bottle	2,50
Chinotto (27,5 cl) glass bottle	2,50
Coca Cola glass bottle (1 L)	5,00

BEER BOTTLE

MORETTI (33 cl)	2,50
HEINEKEN (33 cl)	2,50
CERES (33 cl)	3,00
ICHNUSA Unfiltered (33 cl)	3,00
MENABREA (33 cl)	3,00
TENNENT'S (33 cl)	3,00
MORETTI Red (33 cl)	3,00
MESSINA - Salt crystals (33 cl)	3,00
CRAFT BEER (33 cl)	6,00

DRAUGHT BEERS

Small (30 cl)	5,00
Medium (40 cl)	6,00

AFTER-DINNER DRINKS

SAMBUCA	2,50
LIMONCELLO	3,00
AMARO	3,00
GENZIANA	3,50
CRAPPA	3,50

DESSERTS

home-made style

MINI BAKING TIN
PINSAs CH 20x60

SWEET MINI PINSAs WITH NUTELLA	8,00 20,00
SWEET MINI PINSAs WITH NUTELLA & GRAINS Nutella, Pistachio grains / Walnuts / Hazelnuts or Coconut flour	9,00 24,00
SWEET MINI PINSAs WITH MARMALADE Bitter orange marmalade, orange slices, brown sugar, dark chocolate chips, cocoa powder	9,00 24,00
CHEESECAKE Digestive biscuits with 5 types of cereal, Mascarpone, Philadelphia cheese, fresh cream, with: Wild berries, Caramel, Dark Chocolate, Nutella or Pistachio cream	6,00
MILLEFOGLIE with Chantilly cream, dark chocolate chips or wild berries	6,00
TIRAMISÙ classic Coffee, bitter cocoa, Pavesini biscuits, Mascarpone, eggs	6,00
PAN DI STELLE CAKE Pan di Stelle biscuits, Nutella, fresh cream, dark chocolate chips, bitter cocoa	6,00



N. 099



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Menù
english



PIZZA CAPITALE
PINSERIA & HAMBURGERIA

APPETIZER

all served with white pinsa (focaccia)

BRESAOLA, RUCOLA & GRANA Dried beef IGP from Valtellina, rocket, flakes of Grana Padano DOP cheese, sliced lemon	14,00
BUFALA & CRUDO Buffalo mozzarella DOP (250 gr.) and Parma raw ham DOP aged 30 months	14,00
CAPRESE Sliced green tomato, buffalo mozzarella DOP (250 gr.), basil	12,00
VERDURE Mixed vegetables selection	9,00

BRUSCHETTE

start with taste

BRUSCHETTA with garlic, extra virgin oil	1,50
BRUSCHETTA with tomato, garlic, extra virgin oil	2,00
BRUSCHETTA with lardo di Colonnata IGP and rosemary	3,00
BRUSCHETTA with sausage	3,00
BRUSCHETTA with stracciatella pugliese cheese IGP, semi-dry red tomatoes, basil	3,00
BRUSCHETTA with stracciatella pugliese cheese IGP, anchovies from Mar Cantabrico, basil	3,00

FILLET OF BEEF TARTARE

all served with white pinsa (focaccia)

FILLET OF BEEF TARTARE with sliced lime, chives, extra virgin oil, salt and pepper	15,00
FILLET OF BEEF TARTARE with caper fruit in vinegar, red Tropea onion, extra virgin oil, salt and pepper	15,00
FILLET OF BEEF TARTARE with stracciatella pugliese cheese IGP, semi-dry red tomatoes, basil, extra virgin oil, salt and pepper	15,00
FILLET OF BEEF TARTARE with raw egg yolk, black truffle carpaccio, extra virgin oil, salt and pepper	15,00

DELICIOUS FRIED DISHES

home-made style

CLASSIC SUPPLÌ Rice, tomato, celery, carrot, onion, evo oil, salt, pepper, "0"-type flour, fior di latte cheese, breadcrumbs, egg	2,50
PRIME HEIFER SUPPLÌ Rice, tomato, beef, celery, carrot, onion, evo oil, salt, pepper, nutmeg, "0"-type flour, breadcrumbs, egg, fior di latte cheese	2,50
NDUJA SUPPLÌ Rice, tomato, Nduja spicy sausage, onion, evo oil, salt, pepper, "0"-type flour, Fior di latte cheese, breadcrumbs, egg	2,50
AMATRICIANA SUPPLÌ Rice, tomato, ham, pecorino cheese, evo oil, salt, pepper, breadcrumbs, egg, "0"-type flour	2,50
CHEESE & PEPPER SUPPLÌ Rice, pecorino cheese, evo oil, salt, pepper, "0"-type flour, fior di latte cheese, breadcrumbs, egg	2,50
AVEZZANO POTATO CROQUETTES Potatoes, salt, evo oil, "0"-type flour, fior di latte cheese, breadcrumbs, egg	2,50
POTATO CROQUETTES WITH SPECK & PROVOLA CHEESE Potatoes, salt, speck, provola cheese, evo oil, "0"-type flour, fior di latte cheese, breadcrumbs, egg	2,50
ASCOLI OLIVES (1 portion 4 pieces) Pitted olives, "0"-type flour, brewer's yeast, paprika, beef, pork, cheese, seed oil, egg, cornflour, celery, carrot, onion, nutmeg, pepper, salt. Produced by D.A.A. Srl, Ascoli Piceno	4,00
LITTLE BUFFALO MOZZARELLA (1 portion 4 pieces) Cow's milk, buffalo milk, "0"-type flour, breadcrumbs, egg, salt	4,00
DRIED SALTED CODFILLET Cod catch area FAO 27, "0"-type flour, breadcrumbs, brewer's yeast, egg, salt	3,00
COURGETTE FLOWERS Courgette flowers, salted anchovies, "0"-type flour, breadcrumbs, brewer's yeast, egg, salt	2,50
CHIPS Classic	5,00
CHIPS Cheese and pepper	6,00
DIPPERS Chips (frozen product)	6,00

PINSA ROMANA

White pinsa

MINI BAKING TIN
PINSA CM 20x60

4 FORMACCI Mozzarella, Pecorino Romano DOP cheese, Grana Padano DOP cheese, Gorgonzola DOP cheese **8,00 20,00**

BIANCA with mozzarella **5,50 13,00**

BOSCAIOLA Mozzarella, sausage, champignon mushrooms, parsley **8,00 20,00**

BRESAOLA Mozzarella, rocket, dried beef IGP from Valtellina, Grana Padano DOP cheese, sliced lemon **9,50 24,00**

BUFALA & TARTUFO Buffalo mozzarella DOP, truffle flakes, Grana Padano DOP cheese, parsley **9,50 24,00**

CACIO & PEPE Mozzarella, Pecorino cheese cream*, pepper **8,00 20,00**

CARBONARA Mozzarella, egg, Pecorino cheese cream*, pork cheek, pepper **9,00 24,00**

CREMA DI CARCIOFI & GUANCIALE Artichoke cream, crisp pork cheek, Pecorino Romano DOP cheese, parsley **8,50 22,00**

GORGONZOLA & FUNGHI Mozzarella, Gorgonzola DOP cheese cream, champignon mushrooms, parsley **8,00 20,00**

PATATE & COTTO Mashed potatoes, baked ham, Agerola fior di latte cheese DOP, basil **8,00 20,00**

CREMA DI ZUCCA Mozzarella, Gorgonzola DOP cheese, bacon, pumpkin cream, parsley **8,50 22,00**

CROSTINO Mozzarella, high quality cooked ham **7,50 20,00**

FIORI DI ZUCCA & ALICI Mozzarella, courgette flowers, anchovies from Mar Cantabrico **8,50 22,00**

FIORI DI ZUCCA & COTTO Mozzarella, courgette flowers, high quality cooked ham, walnuts **8,50 22,00**

FIORI DI ZUCCA & SALMONE Mozzarella, courgette flowers, smoked norwegian salmon **9,50 24,00**

FOCACCIA with extra virgin oil, salt **4,00 10,00**

FOCACCIA CRUDO Parma raw ham DOP aged 30 months **7,00 20,00**

FOCACCIA CRUDO, RUCOLA & STRACCIATELLA Parma raw ham DOP aged 30 months, rocket, stracciatella pugliese cheese IGP **9,00 24,00**

FOCACCIA CON LARDO from Colonnata IGP e rosemary **7,00 20,00**

FOCACCIA POMODORINI GIALLI & ALICI Yellow tomatoes, stracciatella pugliese cheese IGP, anchovies from Mar Cantabrico, basil **9,00 24,00**

GAMBERETTI & PORCINI Mozzarella, shrimps, porcini mushrooms, pepper **9,50 24,00**

GRICIA Mozzarella, pork cheek, Pecorino cheese cream*, pepper **9,00 24,00**

MELANZANE & COTTO Mozzarella, grilled aubergines, high quality cooked ham, stracciatella pugliese cheese IGP, parsley **8,50 22,00**

MORTADELLA & STRACCIATELLA Mortadella IGP, Stracciatella pugliese cheese IGP, pistachios **8,00 20,00**

NDUJA & STRACCIATELLA Mozzarella, stracciatella pugliese cheese IGP, Nduja spicy sausage, basil **8,00 20,00**

PANCETTA & PISTACCHIO Mozzarella, bacon, Grana Padano DOP cheese, pistachios **9,00 24,00**

PATATE & PANCETTA Mozzarella, potatoes, bacon, rosemary **8,50 22,00**

PATATE & SALSICCIA Mozzarella, potatoes, sausage, rosemary **8,00 20,00**

PEPERONI & SALSICCIA Mozzarella, peppers, sausage, parsley **8,00 20,00**

PESTO & POMODORINI SEMISECCHI Buffalo mozzarella DOP, Grana Padano cheese DOP, Pesto alla genovese, semi-dry red tomatoes **9,00 24,00**

PORCINI Mozzarella, porcini mushrooms, parsley **8,00 20,00**

PORCINI & NDUJA Mozzarella, porcini mushrooms, Nduja spicy sausage, parsley **8,50 22,00**

PROVOLA & SALSICCIA Mozzarella, provola cheese, sausage, parsley **8,00 20,00**

PROVOLA & SPECK Mozzarella, provola cheese, speck, parsley **8,50 22,00**

RADICCHIO & GORGONZOLA Mozzarella, radicchio, Gorgonzola DOP cheese, walnuts **8,00 20,00**

SALMONE Mozzarella, rocket, smoked norwegian salmon, sliced lemon **9,50 24,00**

SALSICCIA & BROCCOLI Mozzarella, sausage, broccoli **8,00 20,00**

TONNO & CIPOLLA Mozzarella, Callipo tuna fillets in olive oil, red Tropea onion, black olives, parsley **9,50 24,00**

VEGETARIANA Mozzarella, baked peppers, aubergines and grilled zucchini **8,00 20,00**

ZUCCHINE & DATTERINI ROSSI (Vegan) Potatoes schiacciate grilled zucchini, red datterini tomatoes, bread crumbs, parsley **8,00 20,00**

PINSA ROMANA

Red pinsa

MINI BAKING TIN
PINSA CM 20x60

ALICI, STRACCIATELLA & POMODORINI SEMISECCHI Tomato, anchovies from Mar Cantabrico, stracciatella pugliese cheese IGP, semi-dry red tomatoes, origan, basil **9,50 24,00**

AMATRICIANA Tomato, pork cheek, Pecorino Romano DOP cheese, pepper **9,00 24,00**

ARRABBIATA (Vegan) Tomato, yellow tomatoes, chili pepper, garlic, parsley, chilli fillets **8,00 20,00**

BUFALA, SPECK & RUCOLA Tomato, buffalo mozzarella DOP, speck, rocket **9,00 24,00**

BUFALINA Tomato, buffalo mozzarella DOP, red datterini tomatoes, basil **8,00 20,00**

CAPRESE Tomato, raw buffalo mozzarella DOP, sliced green tomato, basil **8,50 22,00**

CAPRICCIOSA Tomato, mozzarella, boiled egg, champignon mushrooms, artichokes, Parma raw ham DOP aged 30 months, black olives **9,00 24,00**

DIAVOLA Tomato, mozzarella, spicy salami, parsley **7,50 20,00**

FUNGHI Tomato, mozzarella, champignon mushrooms, parsley **7,50 20,00**

GAMBERETTI Tomato, pink sauce, rocket, prawns in a pink sauce, sliced lemon **9,00 24,00**

MARCHERITA Tomato, mozzarella **6,50 15,00**

MARCHERITA CON BUFALA Tomato, buffalo mozzarella DOP, basil **7,50 20,00**

MARINARA Tomato, garlic, origan **5,50 13,00**

NAPOLI Tomato, mozzarella, anchovies from Mar Cantabrico **8,50 22,00**

NDUJA Tomato, mozzarella, Nduja spicy sausage **7,50 20,00**

NORMA Tomato, fried aubergines, savoury ricotta cheese, basil **8,00 20,00**

PARMIGIANA Tomato, grilled aubergines, Parmesan cheese cream*, basil **8,50 22,00**

PROSCIUTTO CRUDO Tomato, mozzarella, Parma raw ham DOP aged 30 months **8,50 22,00**

PUTTANESCA Tomato, red datterini tomatoes, anchovies from Mar Cantabrico, capers, Pecorino Romano cheese DOP, black olives, parsley **9,50 24,00**

ROSSA Tomato, extra virgin olive oil **5,00 12,00**

SALSICCIA Tomato, mozzarella, sausage **7,50 20,00**

WURSTEL Tomato, mozzarella, wurstel **7,50 20,00**

MEAT PINSBURGER

with select cuts of meat

CLASSIC MEAT PINSBURGER Pan-Pinsa, Heifer beef (180 g), green tomato, Iceberg lettuce, Cheddar, capitale sauce* **9,00**

BACON PINSBURGER Pan-Pinsa, Heifer beef (180 g), green tomato, Iceberg lettuce, crispy bacon, Cheddar, capitale sauce* **10,00**

SPICY PINSBURGER Pan-Pinsa, Heifer beef (180 g), green tomato, crispy bacon, red Tropea onion, Iceberg lettuce, Cheddar, tabasco, capitale sauce* **10,00**

CARBONARO PINSBURGER Pan-Pinsa, Heifer beef (180 g), raw egg cream (egg yolk, Pecorino Romano DOP, pepper), double crispy bacon **12,00**

BISMARK PINSBURGER Pan-Pinsa, Heifer beef (180 g), Iceberg lettuce, tomato, Cheddar, crispy bacon, Bismark egg, pork cheek, Pecorino cheese cream*, capitale sauce* **12,00**

GOURMET PINSBURGER Pan-Pinsa, Heifer beef (180 g), rucol, semi-dry red tomatoes, flakes of Grana Padano DOP, mayonnaise with fresh basil **12,00**

CALABRESE PINSBURGER Pan-Pinsa, Heifer beef (180 g), grilled red Tropea onion, grilled spicy ventricina, Nduja spicy sausage, stracciatella pugliese cheese IGP **12,00**

TIROLESE PINSBURGER Pan-Pinsa, Heifer beef (180 g), double smoked provola cheese from Agerola DOP, porcini mushrooms, speck, black truffle carpaccio **12,00**

CAPITALE PINSBURGER Pan-Pinsa, Heifer beef (180 g), sausage, double smoked provola cheese from Agerola DOP, Tropea red onion caramelized with balsamic vinegar, double crispy bacon, radicchio, capitale sauce 2.0* **12,00**

NEWYORKESE PINSBURGER Pan-Pinsa, Heifer beef (180 g), double Cheddar, double crispy bacon, red Tropea onion, green tomato, Iceberg lettuce, BBQ Heinz sauce **15,00**

CHICKEN PINSBURGER Pan-Pinsa, fried chicken, bread crumbs or Corn Flakes, green tomato, Iceberg lettuce, Caesar Heinz sauce **10,00**

+ DOUBLE HEIFER BEEF Add a Haifer beef (180 gr) to the Pinsburger **5,00**

+ SOFT PAN PINSA WITH OIL ---

* Capitale sauce: Ketchup Heinz, Mayonnaise Heinz, origan

* Capitale sauce 2.0: BBQ Heinz sauce, Mayonnaise Heinz, balsamic vinegar glaze

* Pecorino cheese cream: water, mascarpone, Pecorino Romano cheese DOP

* Parmigiano cheese cream: water, mascarpone, Grana Padano cheese DOP

COMPLETE THE MENÙ AND ADD A SIDE DISH

- + CHIPS Classic **2,50**
- + CHIPS Cheese and pepper **3,00**
- + DIPPERS Chips (frozen product) **3,00**
- + GREEN SALAD **3,00**
- + MIXED VEGETABLES **5,00**

FISH PINSBURGER

with fresh fish

YELLOW FIN TUNE PINSBURGER Pan-Pinsa, yellow fin tuna grilled (180 gr), Iceberg lettuce, green tomato, guacamole sauce* **15,00**

NORVEGIAN SALMON PINSBURGER Pan-Pinsa, norwegian salmon grilled (180 gr), Iceberg lettuce, green tomato, guacamole sauce* **15,00**

+ DOUBLE HAMBURGER Add a fish grilled (180 gr) to the Pinsburger **12,00**

+ SOFT PAN PINSA WITH OIL ---

* Guacamole sauce Demetra: avocado, tomato, green chili pepper, onion, melted cheese, lime juice, pepper

COMPLETE THE MENÙ AND ADD A SIDE DISH

- + CHIPS Classic **2,50**
- + CHIPS Cheese and pepper **3,00**
- + DIPPERS Chips (frozen product) **3,00**
- + GREEN SALAD **3,00**
- + MIXED VEGETABLES **5,00**

SMILES

light and soft

HOT DOG SMILE (OR PAN-PINSA) With Wurstel **5,00**

SMILE (OR PAN-PINSA) WITH CHICKEN Chicken, green tomato, Iceberg lettuce **8,50**

SMILE (OR PAN-PINSA) WITH SAUSAGE Sausage, green tomato, Iceberg lettuce **8,50**

SMILE (OR PAN-PINSA) WITH PULLED PORK Iceberg lettuce, green tomato, pulled pork, double Cheddar, BBQ Heinz sauce, red Tropea onion, Tabasco **12,00**

COMPLETE THE MENÙ AND ADD A SIDE DISH

- + CHIPS Classic **2,50**
- + CHIPS Cheese and pepper **3,00**
- + DIPPERS Chips (frozen product) **3,00**
- + GREEN SALAD **3,00**
- + MIXED VEGETABLES **5,00**

SALADS

all served with white pinsa (focaccia)

GREEN SALAD **6,00**

COUNTRY SALAD Iceberg lettuce, rocket, red datterini tomatoes, flakes of Grana Padano DOP cheese, champignon mushrooms **10,00**

MIXED SALAD Iceberg lettuce, black olives, carrots, red datterini tomatoes, Callipo tuna fillets in olive oil **10,00**

CAESAR SALAD Iceberg lettuce, grilled chicken, croutons of bread, flakes of Grana Padano DOP cheese, Caesar sauce* **12,00**

SALMON SALAD Rocket salad, smoked norwegian salmon, avocado, red datterini tomatoes, orange pulp, Citronette **12,00**

* Salsa Caesar Develey: yogurt, vinegar, sugar, onion, cheese, lemon