



Award winning PIZZA even with the pizza... SHOU

Pizza Nando: hemp dough, mozzarella cheese, sausage, asparagus, caciocavallo cheese dop, dried tomatoes. €7.00



Er Pagnottone - Cloesd pizza with "Antichi sapori" dough, double mozzarella cheese, tomatoes, capers, speck (smoked ham), Grana Padano cheese, nduja (spicy pork salami spread). € 8.00



Pilum di Messicani
Meat skewers, iceberg salad, radicchio salad, carrots, flex seeds, mexican sauce, sweet paprika. € 8.00

Enjoy a good dish even with your eyes!



Scamorza cheese and speck (smoked ham) cutlet, iceberg salad, tomatoes, Polignano's carrots, flaxseed and sunflower seeds. € 9.00



Filone Tritone hemp dough, Swordfish meat, radicchio salad, cougettes, yogurt sauce, ginger, Grana Padano cheese. € 7.50



Trentalance di Arrosticini skewers, Hand-made fried potatoes € 8.00





Monthly Specials



Pucci...Amo

Scamorza cheese and speck (smoked ham) cutlet, iceberg salad, tomatoes, carrots, flax seeds and sunflower seeds.

€ 5.50

RECOMMENDED BEERS



| PUB - PIZZKRIA | .) |
|---|------------|
| PZZZENA | |
| THE CENTURION'S BAR | |
| Still or sparkling water 0,5 l. | € 1.1 |
| Cans: Coca cola, Coca zero, Fanta, Sprite, Lemonsoda | € 2.0 |
| Energy drinks: Redbull | € 3.00 |
| Fruit juices: a.c.e., green apple, pineapple, etc. 0,20 l. | € 2.00 |
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| BACCHUS' WINE | |
| Wine glass | € 2.50 |
| Negroamaro Pace Castellana Grotte Wine cellar doc 13°alc. | € 9.5 |
| Primitivo I LEONI DI FORTEZZA Pace Wine cellar 15%vol. | € 9.5 |
| White wine PATRIMONIO BIANCO sparkling Pace Wine cellar 11%vol. | |
| Prosecco (dry wine) | € 11.0 |
| Spumante (sweet, sparkling wine) Asti docg | € 11.0 |
| | The second |
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| Liqueur's | |
| Grappa prime uve - Jack Daniel's Whiskey - Pampero Anniversario Rum | € 3.0 |
| White Grappa or Aged Grappa - Peach, lemon, exotic or smooth Vodka | € 2.6 |
| Havana club Rum 3 years,- Baileys | € 2.6 |
| Nocino(walnut homemade liqueur) - Red or white Martini - Limoncello | € 2.0 |
| Amaro Lucano - Amaro Montenegro, - Jagermeister - Fernet Branca | € 2.0 |
| Coffee | € 1.0 |
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| | - OF |

OMANS' WHIMS € 3.00 Rustic Fried potatoe chips Spicy baked potatoes € 4.00 Rustic hand cooked fried potatoes €3.50 Spicy fried potato curls €3.50 Fried panzerotti mini calzone-shaped pizza dough: with ketchup, mexicane sau-€ 4,00 "Antica Roma" mixed fried bites € 7.00 Chips, breaded mozz. sticks, deep-fried pizza rolls, spicy fried potato curls, aran-€ 4.00 Spade e Scudi Fried potatoes and fried chopped hot dogs € 6.00 Scrocchiarella - plain pizza with double multigrain dough Tom., rocket, salad, goat cheese cured ham, salami, caciocav.cheese, tuna s., mexicane s. € 4.00 Deep-fried stuffed pizza rolls or Fried rice balls or Breaded mozz. cheese SfizioSnack: for single portion € 1.50 Kamut-flour snacks, black olives, peanuts, corn cones, italian taralli, tortilla chips TAGLIERI DEL RE € 8.00 Scudo Gladiator - cured ham, bresaola meat, salami, Capocollo di Martina, Caciocavallo and Pecorino cheese refined in the cave, pears Scudo del Re- bresaola meat, grana Padano cheese, rocket, lemon juice Scudo DiFesa - caciocavallo cheese d.o.p., turkey breast, grana Padano cheese, rocket Scudo Romano- cured ham and mozzarella cheese ALADS € 6.00 (not seasoned, served with bread and Kamut snacks) Primavera – salad, radicchio salad, caciocavallo cheese, pears, sunflower seeds Triremi- salad, shrimp, salmon, grilled zucchini, flax seeds Cortigiana - salad, grana cheese, rocket, balsamic icing, champignon mushrooms Olimpo - salad, feta (greek cheese), carrots, sweet corn, tomatoes Cesarone - salad, Praga ham, philadelphia, grilled aubergine, carrots Regina – salad, tomatoes and mozzarella cheese Chicken - salad, chicken, grana Padano cheese, sweet corn



‡UCCE (filled sandwiches)

Filone Tritone hemp dough, swordfish*,radicchio, zucch, yogurt s., ginger, grana €7.50

Pucciamo: scam. cheese and speck cutlet, salad, tom., carrots, sunflower and flax seed € 5.50

Filone Messicano multigrain € 7.50

Meat skewers, salad, radicchio salad, mexicane sauce, caciocavallo cheese, paprika

Re de Roma: sausage, pecorino cheese, grilled vegetables, radicchio salad € 6.50

Puccia XXL €6.50

Hamburger Black Angus argentine, tomatoes, mozz. cheese grana cheese, rocket

Puccia: mozzarella cheese tomatoes, cured ham, salad

Puccia Imperial: 2hamburg., somked scam, cheese, speck, chips, salad, kech, mayo € 6.00

3 UCCIONI XXXXL with Man vs Food challenge- € 10.00

Devour the sandwich in 10 minutes and win a 0.40 blonde beer

Er Paninazzo: double hemp and "Antichi Sapori" dough sandwich 2 hamburger, burratina cheese, salad, dried tom., vegetables, bacon, cacioca. Cheese, BBQ sauce

Er Puccione 1,2 kg

3 beefburgers, turkey breast, salad, Philadelphia, tomatoes

Er Filone 1,2 kg

Mixed mushrooms, hot salami, caciocavallo cheese, salad, tomatoes, cocktail sauce

FLATBREADS ROMA...GNOLA

€ 5.00

€5,50

Ortolana - mozz. cheese, grilled vegetables, augergine cream, salad

Roma - sausage, mozz. cheese, walnut cream, grana Padano cheese, salad

Legionario - bresaola, mozz. cheese, rocket, grana Padano cheese, lemon juice

Spartacus - chicken breast, mozz. cheese, salad, tuna mayonnaise.

Testaccia - turkey breast, mozz. cheese, rocket, grana cheese, balsamic icing, sweetcorn

Bocca della Verita'- mozz. cheese, tomatoes, cured ham





Miscela da noi realizzata con farine di farro, grano saraceno, kamut, canapa, grano arso, soia. Molto aromatizzato e nutriente dal sapore tostato, alla scoperta dei sapori di un tempo.

Pizza di farro integrale biologico

Il **farro** è considerato la più antica tipologia di frumento coltivato, è molto nutriente e digeribile.

Supplemento impasti speciali € 1.00

Sempre attenti al gusto e alle sane tradizioni a tavola!



ANTICA ROMA

RED PIZZAS

| Cuore di Puglia: | € 8.00 |
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| Tomato sauce, mozz. Cheese, capocollo di Martina, caciocavallo cheese, farinella | di ceci |
| Vessillo: tomato sauce, mozz. cheese, cured ham, philad., aubergine, pesto, rocket | € 6.00 |
| Dionisio: tom. sauce, mozz. cheese, cured ham, burratine cheese, almonds | € 7.00 |
| Monellaccio: tom. sauce, mozz. cheese, porcini mush., salami, pine nuts, rocket | € 6.50 |
| Nerone: tomato sauce, mozz. cheese, hot salami, aubergine, holy oil, breadcrums | € 5.50 |
| Imperium: tom. sauce, mozz. cheese, bresaola, champignon, grana, rocket, lemon | € 7.00 |
| Giove: tomato sauce, mozz. cheese, porcini mushrooms, sausage | € 6.00 |
| Saturno: tomato sauce, mozz. cheese, zucchini, aubergine, asparagus | € 5.00 |
| Giunone: tomato sauce, mozz. cheese, stracciatella cheese, fresh tomatoes | € 5.00 |
| Ercules: tomato sauce, buffalo milk mozz. cheese, porcini mushrooms, tomatoes | € 6.50 |
| Mortazza: tomato sauce, mozz. cheese, mortadella, walnut kernel | € 5.00 |
| Giallo Rosso: tomato sauce, mozz. cheese, tuna and sweet corn | € 5.50 |
| Gladiatore: tomato sauce, mozz. cheese, bresaola, rocket, grana Pandano cheese | € 6.50 |
| | |

#IZZONI DOPPIO IMPASTO

Er Pagnottone - Cloesd pizza with "Antichi Sapori" dough

Double mozz. cheese, tomatoes, capers, speck, grana Padano cheese, nduja,

Decimo: "Antichi Sapori" dough

Mozz. cheese, chicken, dried tomatoes, rosemary, philadelphia stuffed crust

Terzo Re: hemp dough

Mozz. cheese, bacon, onion, mixed mushrooms, BBQ sauce, holy oil



ANTICA ROMA

WHITE PIZZAS

| Sette Mari: | € 7.00 |
|--|--------|
| mozz. cheese, shrimp, smoked salmon, zucchini, flax seeds | |
| Sette Colli: "Antichi sapori" dough | € 7.80 |
| mozz. cheese, capocollo di Martina, pecorino cheese, pears or figs, cotto di fichi | |
| Sette Re: mozz. cheese, sausage, aubergine cream, smok. scamorza cheese, grana | €6.50 |
| Nando: hemp dough, sausage, asparagus, caciocavallo dop, dried tomatoes | €7.00 |
| Francesco: multigrain dough, mozz., Black angus, grana cheese, rocket, tomatoes | € 7.50 |
| Senatore: mozz. cheese, caciocavallo cheese, salami, aubergine, tomatoes, walnuts | € 7.00 |
| Antica Roma: mozz. Cheese, sausage, walnut cream, salad, grana Padano cheese | € 6.50 |
| Fior d'Arancio: antichi sapori dough, mozz., chicken, zucchini, salad, orange oil | € 7.00 |
| Pompei: mozzar. cheese, sausage, neapolitans rabe, grana Padano cheese | € 6.50 |
| S.p.q.r.: buffalo milk mozzarella cheese, shrimps, zucchini | € 7.00 |
| Venere: mozzarella cheese, checken, shrimps, curry | € 7.00 |
| Dama Nera: mozz. cheese turkey breast, Philadelphia, almonds, balsamic icing | € 6.50 |
| Baby Imperatore: mozz., mortadella, mixed mushr., smoked scam.,breadcrums | € 6.50 |
| Pestifero: buffalo milk mozzarella cheese, mortadella, pesto, pine nuts | € 6.50 |
| Obelix: mozz. cheese, pumpkin cream, speck, porcini mushrooms | € 6.00 |
| Agrecia: mozz. cheese, zucchini, aubergine, breadcrums, greek cheese, salad | € 6.00 |
| N'duja: mozz. cheese, very hot calabrian n'duja, philadelphia, salad | € 6.00 |



SCHIACCIATELLA - cloes in half pizza

€ 5.50

Er Cicerone: mozz.cheese, salad, radicchio salad, capocollo, pecorino cheese

'A Buzzicone: mozz., tomato sauce, ham, spicy plantation, wurstel, speck, grana cheese

Monella: mozz. cheese, ham, philadelphia, salad, pumpkin cream, grana cheese

CLASSIC PIZZAS

| Margherita: tomato sauce, mozzarella, cheese, extra vergin olive oli, origan € 3.6 | | |
|--|--------|--|
| Romana: tomato sauce, mozzarella cheese, capers, anchovies | € 4.00 | |
| Wurstel: tomato sauce, mozzarella cheese, wurstel | € 4.00 | |
| Capricciosa: tomato sauce, mozzarella cheese, artichokes, olives, mushrooms | € 5.00 | |
| 4 stagioni: tomato sauce, mozz. cheese, ham, artichokes, olives, mushrooms | € 5.00 | |
| 4 formaggi: tom. sauce, mozz. cheese, gorgonzola cheese, grana, smoked scam. | € 5.00 | |
| Diavola: tomato sauce, mozzarella cheese, spicy plantation | € 4.50 | |
| Principessa: tomato sauce, mozzarella cheese, cured ham, cream | | |
| Fume': tomato sauce, mozzarella cheese, smoked scamorza cheese, speck | € 5.50 | |
| San Daniele: tomato sauce, mozzarella cheese, cured ham | | |
| Vesuvio: tomato sauce, buffalo milk mozzarella cheese | | |
| Caprese: ciccio cheese, fresh tomatoes, freshly chopped mozz., rocket | | |
| Crudaiola: mozzarella cheese, fresh tomatoes, rocket | | |
| Gamberetti: mozz. cheese, shrimp, salad, cocktail sauce, tomatoes | | |
| Limone: mozzarella cheese, ham, salad, lemon juice | € 5.00 | |

SPECIALITA" ALLA SPINA



Tuborg - lager Alc. 5%

The organoleptic qualities of this beer determine it's elegance and refined elements, however the accurate selection of hops that form this beer enhance it's unique and unquestionable fragrance.

| L. 0,20 | € 2,30 |
|---------|---------|
| L. 0,40 | € 3,60 |
| Litri 1 | € 7,50 |
| Litri 4 | € 27,00 |



Grimbergen Double - Ale

Abbacy's special Alc. 6,5%

This beer is special for its longer fermantation that delivers the amber colour to the beer, giving it all it's special ale taste. These quaities come from the different malts used and the double fermentation time given to the beer.

| L. 0,30 | € 3,70 |
|---------|---------|
| Litri 1 | €10,00 |
| Litri 4 | € 36,00 |



Jacobsen Ipa

Denmark Alc. 6,6%

A copper colour IPA (India Pale Ale) with a creamy and dense foam. The frangrance leave an after taste of bark, herbs and citrus fruits on a malty finishing taste. The beer's cripsy and freh taste also has a fine caramel finish that cotrasts all the bitterness of this beer appropriately.

L. 0,30 € 4.00 Litri 1 €11,00





Kapuziner Weizen € 5.00

Germany 0.50 L. Alc. 5,4%

A higher quality white beer. The taste is connected to the aroma in the freshly selected yeasts that you find suspended in the dense foam. The amazing fizzy, fresh and thirst quenching taste defines all it's chrachteristics.



Mönchshof Kellerbier € 5.00

Germany 0.50 L. Alc. 5,4%

Non filtered, similar to artisan made berer, naturally cloudy. The fresh fragrance determines a combination of yeast, fresh fruits, of which peach and strawberry are most relevant. Slight taste of cereals, slightly savoury.



Mönchshof Schwarzbier € 5.00

Germany 0.50 L. Alc. 4,9%

Dark beer produced with barley yeasts with the Pilsner method, however moderately hoppy. During the production of this beer the malt was toasted in order to allow this dark finishing clour and perfectly lovable taste.



Carlsberg € 3.20

Denmark - 0.50 L. Alc. 5,0%

Premium Lager— Ideal for tapas dishes and quick snacks. Elegnt and fine beer with carefully chosen hops that highlight it's unique fragrance.





SELEZIONE







'NA BIRETTA CHIARA

Birra chiara e leggera dal gusto secco e luppolato realizzata con le migliori materie prime.

ABBINAMENTI

Er Pagnottone pizza Vessillo



BIRRA ROMA AMBRATA

Birra ambrata dai decisi sentori di malto, dalla luppolatura bilanciata e dal retrogusto

ABBINAMENTI

Filone Trinone Pilum Messicano

Birre arti gia na



ER ANA

ALCOUR. 5,8



KASTA

Brra biondo carico ottenuta con l'aggiunta di castagne essiccate al fuoco di legna che le donano affumicate note di caldarroste.

ABBINAMENTI

Pizza Sette Re Pizza Cuore di Puglia









KUASAPA

Birra ambrata forte, dall'amoro deciso e persistente che nasce dall'incontro dei luppoli americani ed europei.

ABBINAMENTI

Pizza Pompei Pizzone Terzo Re







WEISSE

Birra bionda che presenta al naso classici profumi di chiodo di garofano e note fruttate.

ABBINAMENTI

Pizza Sette Colli Pizza Nerone







RAAF

Birra ambrata forte dal netto sentore di malto torbato accompagnato da note morbide e mielose.

ABBINAMENTI

Pizza Sette Mari Pizza Mare Nostrum



CRAFT BREWERY
BIRRADAMARE
BIRRIFICIO ARTIGIANALE

0,33 lt. €5,00







ONDA BIONDA

Birra bionda forte, estremamente bilanciata, delicatamente luppolata e di facile approccio.

ABBINAMENTI

Schiacciatella A Buzzicone Pizza Decimo









DAMMENIPA

Birra bionda leggera ed amara, al naso erbacea e floreale dai delicati toni maltati.

ABBINAMENTI

Schiacciatella Er Cicerone Pizza Nando





Appenzeller Keller Bier

€ 4.00 0.33 L. Alc. 5,2%

Special and unique in both ingredients and method. The traditional beer recipe is followed to create this healthy Hanfblute Bier, the only one that uses hemp leaves' extract during it's production: The final result is a higher class beer with a one of a kind final result.



Grimbergen Blanche € 4.00 Bouble Malt 0.33 L. Alc. 6,0%

Belgian, longer fermanation, light colour, naturally cloudy, and enriched by its caramel and aromatic hoppy flavour.

The double fermentation time gives it a refreshening and intense fruity and zesty taste.



Grimbergen Blonde € 4.00 Doube malt 0.33 L. Alc. 6,7%

Fine foam and light colour. This beer has fine quality prime material ingredients, these allow it to have a rich and slightly fruity taste and a stronger double malt flavour.





Dama Birraia

Sfidate i vostri amici a dama birraia.
Chi magia la pedina si beve la birra ...
Una sfida all'ultimo sorso per una gara unica e avvincente...divertimento assicurato!



24 cicchetti da 7,5 cl 1,8 litri

Dama Birraia Bionda € 15.00 Dama Birraia Rossa € 17,00 Dama Birraia Mista € 16,00

