

Sana. Diversa. Pizza.



**pizzeria
contadina**

Capri

JESOLO LIDO · PONTE DI PIAVE

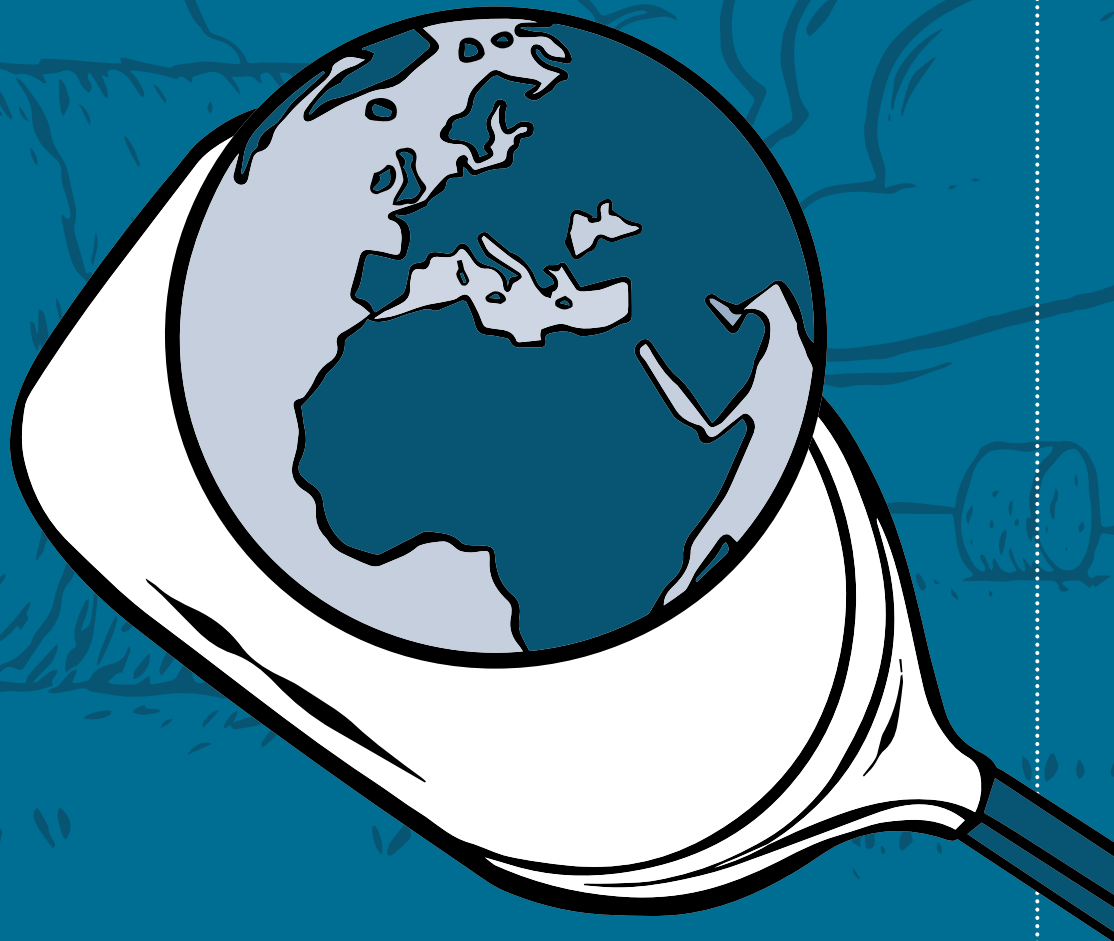


anticamente®

PANE CORAGGIOSO E FARINE COMBATTENTI

PIZZA *for* FUTURE

The
Ecological Transition
Menu



SUMMER 2022

Green Light

The dough is made with sourdough starter and ancient grains grown organically by the “Anticamento” project. • Each ingredient is plant-based, locally grown by small farmers respectful of the soil. • These pizzas are fully seasonal, zero waste and with minimum packaging. • They are the most sustainable.

MARINARA CHE BEN! 7,00

Pizz’antica (ancient grains pizza) with different varieties of tomatoes, garlic, extra virgin olive oil, basil, oregano

VERDURE E BASTA 9,50

Pizz’antica (ancient grains pizza) with aubergines cream, sautéed chickpeas, roasted tomatoes, courgettes, stewed pepper

MARGHERITA VERDE 7,50

Pizz’antica (ancient grains pizza) with tomatoes, sautéed chickpeas, basil

PAR MI MEJO 9,50

Pizza’antica (ancient grains pizza) with aubergines cream, tomatoes, fried aubergines, herbal breadcrumbs, basil pesto

Yellow Light

Here we have both “Pizz’antica” (ancient grains only) and “Pizza classica” (with modern grains too, but organically grown). • Among the ingredients there’s “mozzarella latte fieno” and sustainable-fishery fish. • Both are the most sustainable animal products. • We’re proud to offer them and we suggest to prefer them when choosing animal products.

MARGHERITA GIALLA 7,50

Pizza classica with different varieties of tomatoes, mozzarella latte fieno, extra virgin olive oil, basil

RETYLING NAPOLI 12,50

Pizz’antica (ancient grains pizza) with sliced tomatoes, mozzarella latte fieno, olives, confit tomatoes, anchovies “Fish Different”, cucumber

FINTO TONNO E CIPOLLA 11,50

Pizza classica with sliced tomatoes, mozzarella latte fieno, mullet sauce, cooked onion

Orange Light

Here we have meat. • We selected the most sustainable one: poultry or meat from wild breeding. • But we invite you to take a moment and think: Is it necessary to you? When was the last time you had it? • Be conscious of that and don’t feel judged. • To think about that is already a step forward.

DIAVOLA IN PARADISO 10,00

Pizza in padellino with tomato sauce, mozzarella latte fieno, salami from wild breeding pig, local chili pepper

CAPRICCIOSA CHE OSA 13,00

Pizza classica with scrambled egg, mozzarella latte fieno, chicken ragù, field mushrooms, olives, artichokes from Sant’erasmo Island

 without animal-derived ingredients

Sana. Diversa. Pizza.

Capri

JESOLO LIDO · VENEZIA

Seasonal Padellino

MARGHERITA SELVATICA 11,50

Tomato homemade sauce, buffalo mozzarella, extra virgin olive oil, basil, parmesan cheese

POMODORO E PROSCIUTTO 12,50

Roasted tomatoes, Rustichello Romagnolo ham, basil pesto

PESCHE E CULACCIA 14,00

Buffalo mozzarella, peach sautéed with rosemary, "culaccia" row ham

IMBOTTITA VEGETARIANA 13,00

Padded pizza with "latte fieno" cheese, roasted tomatoes, fried aubergines, cooked onion, omelette, vegan mayo

IMBOTTITA CON PORCHETTA E PEPERONATA 14,00

Padded pizza with original French brie, homemade roast pork, stewed pepper with onion, mustard

Seasonal Classic Pizza

LA BIODIVERSITÀ 10,00

A bit smaller pizza with different varieties of tomatoes, buffalo burrata (from wild breeding) extra virgin olive oil, basil

PAR PARMIGIANA 13,00

Tomato sauce, "Latte Fieno" mozzarella, fried aubergines, Parmesan cheese and basil pesto

ERA D'ESTATE 14,00

Sliced tomatoes, buffalo mozzarella, rocket, "culaccia" row ham

SUMMER ON A SOLITARY BEACH 12,00

Aubergines cream, sautéed chickpeas, courgettes, stewed pepper, confit tomatoes

SUMMER 2022

Seasonal Pizz'antica

Ancient Grains & Sourdough Pizza

MARGHERITA E IL RUSTICHELLO 12,50

Tomato sauce, mozzarella, Rustichello Romagnolo ham

L'ORTO E LA SALSA 13,00

All our available vegetables, sautéed chickpeas, herbal yogurt cream

LA FABBRICA DEL MONDO 13,50

Summer edition

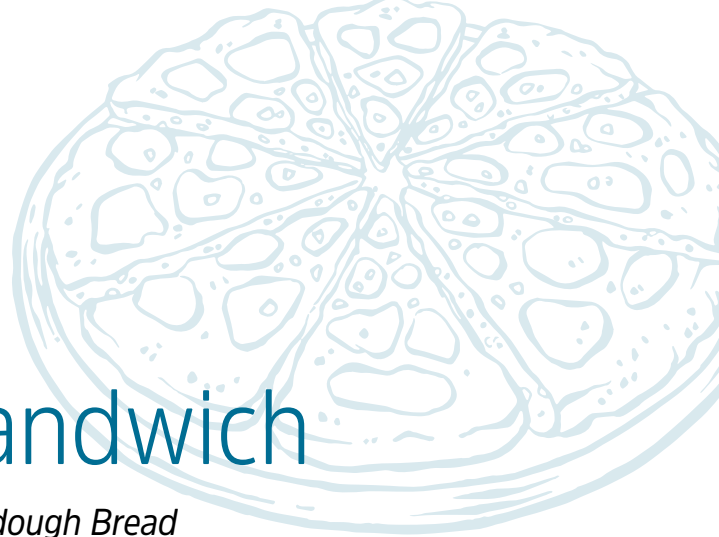
Aubergines cream, confit tomatoes, fake omelette with courgettes and chickpeas flour, stewed pepper, truffle oil

TONNO SICILIANO E 'NDUJA 13,50

Tomato sauce, burrata cheese, cooked onion, Sicilian tuna, nduja (spicy pork paste) from Calabria

ZUCCHINE, RAGÙ, CACIO & PEPE 13,50

Courgettes cream, sausage ragù, "cacio e pepe" sauce



Seasonal Sandwich

Ancient Grains & Sourdough Bread

L'INSOLITO, GRAZIE 12,00

Club sandwich with ancient grains bread (3 layers), "latte fieno" cheese, Rustichello Romagnolo baked ham, confit tomatoes, organic egg, rolled bacon, lettuce

PI TOAST 7,00

Toasted sandwich (2 layers) with ancient grains bread, "latte fieno" cheese and Rustichello Romagnolo baked ham

SHABBY CLUB 12,00

Club sandwich with ancient grains bread (3 layers), fried and creamed aubergines, roasted tomatoes, fake omelette with courgettes and chickpeas, stewed pepper, lettuce, vegan mayo



anticamente[®]

PANE CORAGGIOSO E FARINE COMBATTENTI

For our doughs we use only **stone-ground flours produced by Anticamente**, a local reality we are proudly part of and with which we are also experimenting **organic agriculture** of a modern cereal, Ajace. For **Pizz'antica** – our most iconic product – we only use ancient grains flours and sourdough.

www.anticamente.com

Our Starters

POLENTA FRITTA 4,50

Deep fried ancient corn strips

LA MARGHEFRITTA 4,50

Two slices of fried pizza with organic tomato and burrata cheese

FRENCH FRIES* 5,00

BRUCE KETTA DEL CAPRI 3,50

Toasted "Anticamente" bread, with different varieties of tomatoes, extra virgin olive oil, basil

Made in Capri

Our Historical Pizzas

REGINA 9,00

Organic tomato, buffalo mozzarella, basil flavoured extra virgin olive oil

LUNA CALANTE 11,00

Pizza pocket with garden vegetables, burrata cheese and warm organic tomato

CLASSICO D'AUTORE 10,50

Organic tomato, mozzarella fiordilatte, cooked onion, original Parisian brie, spicy salami

MAESTRO NICOLA 11,00

Buffalo mozzarella, Rustichello Romagnolo rolled bacon, Roman sheep's cheese, basil flavoured extra virgin olive oil and freshly ground pepper

PI(A)ZZA DEI SIGNORI 12,50

Organic tomato, mozzarella fiordilatte, taggiasca olives, homemade roast pork, cherry tomato confit and Roman sheep's cheese

REGINA TARTUFATA 13,00

Organic tomato, buffalo mozzarella, Rustichello Romagnolo raw ham, truffle flavoured oil

CALABRA 13,00

Organic tomato, buffalo mozzarella, Calabrian Nduja (spicy pork paste), taggiasca olives, cherry tomato confit

LA PREFERITA 12,50

Organic tomato, burrata cheese, cherry tomato confit, Rustichello Romagnolo raw ham

WHAT IS THE SERVICE?

The cover charge has always been a matter at the center of the debates. We want to be **transparent** and give you the opportunity to find out, precisely, by describing what are the services that are hidden behind this small fee:

- **compostable placemats and cutlery trays**
- sanitizing and cleaning with **eco-compatible detergents**
- **homemade bread-chips** with the ancient grains bread produced by Anticamente
- **artisanal breadsticks** made with ancient grain flours produced by Anticamente

Traditional Pizzas

MARINARA 5,50

Organic tomato, extra virgin olive oil, garlic, oregano

MARGHERITA DOLCEVITA 6,50

Organic tomato, mozzarella fiordilatte

WURSTEL E NOBILTÀ 8,00

Organic tomato, mozzarella fiordilatte and frankfurters artisanal naturally raised pork

DIAVOLA IN PARADISO 8,00

Organic tomato, mozzarella fiordilatte and spicy salami "Edoardo Gamba" (Gambero Rosso Award)

CALZONE 9,00

Mozzarella fiordilatte, Rustichello Romagnolo ham, artisan ricotta, warm organic tomato

ORTO RISORTO 9,50

Organic tomato, mozzarella fiordilatte and seasonal vegetables according to availability

TONNO VERO E CIPOLLA A KM 0 10,50

Organic tomato, mozzarella fiordilatte, cooked onion and fillets of Sicilian tuna

CARBONARA CON QUEL CHE C'È 11,00

Organic tomato, mozzarella fiordilatte, cooked onion, organic egg, Rustichello Romagnolo rolled bacon, Asiago Stravecchio cheese (Presidio Slow Food)

HAI PRESENTE NAPOLI? 11,50

Organic tomato, buffalo mozzarella, capers, taggiasca olives, cherry tomato confit, anchovies from Sicily

Praise to Capricciosa

CAPRICCIOSA BLUES 11,50

Organic tomato, mozzarella fiordilatte, Rustichello Romagnolo ham, field mushrooms, baby artichokes

CAPRICCIOSA DI PAPÀ TONY 13,50

Organic tomato, mozzarella fiordilatte, Rustichello Romagnolo baked ham, field mushrooms, baby artichokes, spicy salami, original Parisian brie, oregano

**"SE POTESSE MANGIARE
UN'IDEA AVREI FATTO
LA MIA RIVOLUZIONE"**

Giorgio Gaber

We always aim to offer fresh and top quality products. The ingredients with * next to them may be frozen at source.

SERVICE 1,50

Information on substances or products that cause allergies or intolerances is available from the waiting on staff. Fish products that are intended to be eaten raw, marinated or smoked are subjected to the freezing process for food hygiene purposes, according to (EC) regulation 853/2004.
