

Sana. Diversa. Pizza.

Capri

JESOLO LIDO · VENEZIA

ENGLISH

Appetizers

FRENCH FRIES 5,00 🌱

LA MARGHEFRITTA 5,00

Two slices of fried pizza with tomato and buffalo mozzarella

SALAD STARTER 5,50 🌱

Mixed seasonal salad leaves, white cabbage, carrots and oily seeds

BRUSCHETTA 6,00 🌱

Sourdough bread, ancient grains and oilseeds (sesame, pumpkin, sunflower, flax, poppy), cherry tomatoes biodiverse, garlic and basil

CHICKPEA FRITTERS 6,00 🌱

made in Anticamonte

Margherita dolcevita

The simple things are always the best

MARGHERITA 7,00

Tomato and mozzarella

REGINA 10,00

Tomato, buffalo mozzarella, basil flavoured extra virgin olive oil

MARGHERITA LOCAL 11,00

Agr. San Michele biodynamic tomato, "Granello" Agr. Il Giogo mozzarella, seasonal herbs

**MARGHERITA E PROSCIUTTO 11,00
CRUDO**

Tomato, mozzarella, raw ham according to current selection

REGINA CON LE ACCIUGHE 12,00

Tomato, buffalo mozzarella, Cetara anchovies

MARGHEFRITTA 12,00

Fried pizza with tomato, buffalo mozzarella, basil flavoured oil

HAI PRESENTE NAPOLI? 13,00

Tomato, buffalo mozzarella, Sardinian capers, taggiasca olives, semi-sundried tomatoes, Cetara anchovies

REGINA TARTUFATA 14,00

Tomato, buffalo mozzarella, Norcia raw ham, truffle oil

🌱 vegan dish

SUMMER 2024

Tribute to the capricciosa

A family passion

CAPRICCIOSA BLUES 12,00

Tomato, mozzarella, Karl Bernardi cooked ham, fresh mushrooms, artichokes

SERVO PASTORE 14,50

Roasted tomato sauce, sheep's ricotta, slices of peppers, "Savigni" cooked ham, oregano and oil of taggiasca olives

CAPRICCIOSA DI PAPÀ TONY 15,00

Tomato, mozzarella, Karl Bernardi cooked ham, fresh mushrooms, artichoke hearts, Edoardo Gamba spicy salami, original Brie de Meaux, oregano

Diavola and thrilling stories

Stuff that burns

DIAVOLA 9,50

Tomato, mozzarella, Edoardo Gamba spicy salami

DIAVOLA THE CASADA 12,00

Agr. San Michele biodynamic tomato, local mozzarella, farmers' garlic salami, spicy oil

REGINA CON SALAMINO 12,00

Tomato, buffalo mozzarella, Edoardo Gamba spicy salami, oil with garlic and oregano

CLASSICO D'AUTORE 13,50

Tomato, mozzarella, sautéed onion, original Brie de Meaux, Edoardo Gamba spicy salami

SOLE DEL SUD 13,50

Pizza pocket with garden tomatoes, rocket, Apulian burrata, 'Nduja Calabra (spicy sausage), and Taggiasca olives

CALABRA 14,00

Tomato, buffalo mozzarella, 'Nduja Calabra (spicy sausage), taggiasca olives, semi-sundried tomatoes

Our legendary "vegetable pizzas"

Always and only in season and from clean farming

VERDURE DI STAGIONE 11,00

Tomato, mozzarella and all the seasonal vegetables

VERDURE WELGAN 12,50 🍷

Aubergines purée, all the seasonal vegetables, local chickpea hummus, toasted seeds, basil flavoured oil

VERDURE E BRIE 13,00

Tomato, mozzarella, all the seasonal vegetables and original French brie

VERDURE E BURRATA 13,00

Tomato, all the seasonal vegetables and 125g of Apulian burrata

VERDURE E CRUDO 14,50

Tomato, mozzarella, all the seasonal vegetables and Norcia raw ham



The historicals

Time passes but they remain

VERA VIENNESE 10,00

Tomato, mozzarella, Karl Bernardi frankfurters

CALZONE 10,50

Mozzarella, Karl Bernardi cooked ham, local ricotta, tomato

TONNO E CIPOLLA 11,00

Tomato, mozzarella, tuna from sustainable fishing, sautéed onion

4 FORMAGGI DELUXE 11,00

Tomato, mozzarella, original Brie de Meaux, "Panna Verde" gorgonzola, local ricotta

PI(A)ZZA DEI SIGNORI 14,00

Tomato, mozzarella, taggiasca olives, artisan porchetta, semi-sundried tomatoes and pecorino romano sheep's cheese

CARBONARA BOOMER 14,00

Tomato, mozzarella, onion, organic egg, bacon, Parmigiano Reggiano

SETTE RE 14,00

Pizza pocket with mozzarella, artichoke hearts, pecorino romano DOP sheep's cheese, local porchetta and Jesolo casatella cheese

Summer top trend

The most loved of the summer

PRIMO FIOR 13,00

Tomato, mozzarella, cooked ham, courgettes and Casatella from Jesolo

SI TOMATO? 12,50

All tomatoes from the garden, Apulian burrata and basil oil

LUNA CALANTE 12,50

Pocket of pizza cut from the seasonal garden and Apulian burrata

PAR PARMIGIANA 13,00

Tomato, mozzarella, fried aubergines, Parmesan and basil oil

MIZZICA 13,50

Mozzarella, sheep's ricotta, aubergines-caponata, seasonal salad with citrus oil and almonds

ESTATE 13,00

Tomato and, at the end of cooking, rocket, buffalo mozzarella, cherry tomatoes, parmesan, basil oil

SUMMER TECÌN 13,50

Aubergines purée, sautéed onion, slices of peppers, almond ricotta with green olives and marinated courgette carpaccio

LA PREFERITA 14,00

Tomato and, at the end of cooking, apulian burrata, baked cherry tomatoes, norcia raw ham

BRIE E NORCIA 14,00

Tomato, mozzarella, rocket, original Brie de Meaux, Norcia raw ham and oil of taggiasca olives

Dishes

FOCACCIA CON PORCHETTA **10,00**

Garlic and rosemary pizza focaccia with local porchetta

INSALATONA VEG 🌱 **12,00**

Salad leaves, carrots, sundried tomatoes, white cabbage, radicchio, taggiasca olives, oily seeds, chickpea spread with summer herbs.
Served with bread made with mother yeast and ancient wheats

MOZZATA TUFFATA NELL'INSALATA **13,00**

Salad leaves, carrots, sundried tomatoes, buffalo mozzarella, tuna from sustainable fishing, Parmigiano Reggiano and basil flavoured oil.
Served with bread made with mother yeast and ancient wheats

PIATTO CRUDO, BURRATA E POMODORINI DELLA CASA **15,00**

Dish with home made baked cherry tomatoes,
125g of Apulian burrata and Norcia raw ham

🌱 **vegan dish**

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.

COVER CHARGE 2,00

PIZZA ^{for} FUTURE

The Eco-Logical transition menu

Green Light

Only raw materials of vegetable origin for highly sustainable pizza.

MARINARA E BIODIVERSITÀ 11,00

Pizz'antica with biodiverse tomatoes in three ways, garlic and basil oil

PARMIGIANA PAR MI MEJO 13,50

Pizz'antica with with biodynamic tomato Agr. San Michele, fried aubergines, local chickpea hummus and basil sauce

STRADE PARALLELE 13,00 (ARIA SICILIANA)

Pizz'antica with roasted tomato sauce, aubergines-caponata, almond ricotta with green olives and oregano

Yellow Light

Yes, Fish and Cheese, but only from fishing and products that respect the planet.

VERDURE E PURE 13,50

Pizz'antica with aubergines purée, farmers' vegetables, and Casatella from Jesolo

GRANCHIO E CIPOLLINE 18,00

Pizz'antica with aubergines purée, sautéed onion, blue crab in home made mayonnaise and Ferrandina olives

Orange Light

Meat? Less often and preferably white or from wild breeding.

MARGHE E CULATTA 14,00

Pizz'antica with biodynamic tomato, local mozzarella, Rustichello Romagnolo "culatello" wild pork

POLLO E PEPERONI 15,00

Pizz'antica with biodynamic tomato, slices of peppers, hen in "saor" and seasonal salad

 vegan dish

THE IDENTITY CARD OF THE MENU OF THE TRANSITION TO GREEN-FOOD

All **vegetables** are grown respecting land, air and water • The seeds of **ancient tomatoes** have been selected by Damiano, born from Tiziano and raised by Manuel • **Walnuts** are from Veneto, Lara variety • The **anchovies** are supplied by Ittico Sostenibile, a fishmonger in Favaro Veneto • The **salsa tomato** is produced by Agricola San Michele in Cortellazzo • **Ricotta** and **grana** are produced by Agricola Il Giogo in Jesolo • **Ancient grains, pizza, bread and chickpeas** are produced by Damiano of Anticamente, in Roncade



Il Toast

Toast bread with mother yeast and local ancient grains

PI-TOAST 7,50

Anticamente bread with hay milk cheese, Karl Bernardi cooked ham

TOAST CAPRESE 2.0 8,00

Anticamente bread with buffalo mozzarella, all tomatoes from the garden, oregano and basil sauce

VEGE-TOAST 9,00

Anticamente bread with local chickpea hummus, farmers' vegetables and mayo veg home made

DOPPIO CARPIATO CON AVVITAMENTO FINALE 12,50

Anticamente bread with double hay milk cheese, bacon, seasonal leaves, Bio egg, slices of peppers and 'Nduja Calabria (spicy sausage)

Il Club sandwich

3 layers of toast bread with mother yeast and local ancient grains

SHABBY CLUB 14,50

With roasted tomato sauce, slices of peppers, local chickpea hummus, fried aubergines, marinated courgette carpaccio and basil sauce

L'INSOLITO CLUB 14,50

With hay milk cheese, Karl Bernardi cooked ham, Bio egg, bacon, seasonal leaves and home-made baked cherry tomatoes

Il Panino LGTB

We let well-treated grain ferment

LA FABBRICA DEL MONDO 13,50

Anticamente Bun with roasted tomato sauce, fried aubergines, marinated courgette carpaccio, local chickpea hummus and basil sauce

PORCI CON LE ALI 14,50

Anticamente Bun with "Savigni" cooked ham, slices of peppers, aubergines purée and pecorino romano sheep's cheese

CCCP - FEDELI ALLA LINEA 13,50

Anticamente Bun with aubergines purée, chickpea fritters, aubergines-caponata, home-made baked cherry tomatoes and seasonal salad with citrus oil and almonds

PARIGIN CHE BON 15,00

Anticamente Bun with original Brie de Meaux, baked cherry tomatoes, sautéed onion, Rustichello Romagnolo "culatello" wild pork