

Sana. Diversa. Pizza.

# Capri

JESOLO LIDO · VENEZIA

ENGLISH

## Appetizers

### FRENCH FRIES 6,00

If you also want the sauce + 0,50

### CHICKPEA FRITTERS 6,00 WITH PAPRIKA

### FRIED POLENTA 6,00 WITH MAYO VEG

### BRUSCHETTA 6,00

Sourdough bread, ancient grains and oilseeds (sesame, pumpkin, sunflower, flax, poppy), seasonal vegetables

### LA MARGHEFRITTA 6,00

Two slices of fried pizza with tomato and buffalo mozzarella

## Margherita dolcevita

*The simple things are always the best*

### MARGHERITA 8,00

Tomato and mozzarella

### REGINA 10,50

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 12,00 CRUDO

Tomato, mozzarella, raw ham according to current selection

### REGINA CON LE ACCIUGHE 12,50

Tomato, buffalo mozzarella, Cetara anchovies

### MARGHEFRITTA 13,00

Fried pizza with tomato, buffalo mozzarella, basil flavoured oil

### HAI PRESENTE NAPOLI? 14,00

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

### REGINA TARTUFATA 15,00

Tomato, buffalo mozzarella, Norcia raw ham, truffle oil

 vegan dish

# Tribute to the capricciosa

*A family passion*

## **CAPRICCIOSA BLUES 12,50**

Tomato, mozzarella, cooked ham, fresh mushrooms, artichokes

## **4 STAGIONI 13,00**

Tomato, mozzarella, cooked ham, fresh mushrooms, artichokes and taggiasca olives

## **CAPRICCIOSA DI PAPÀ TONY 15,00**

Tomato, mozzarella, 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 13,00**

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

## **REGINA CON SALAMINO 13,00**

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

## **SPILINGA 15,00**

Buffalo mozzarella, Nduja Calabria (spicy sausage), artichoke hearts, fried seasonal vegetables

## **CALABRA 14,00**

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

# Our legendary “vegetable pizzas”

*Always and only in season and from clean farming*

## **VERDURE DI STAGIONE 12,00**

Tomato, mozzarella and all the seasonal vegetables

## **VERDURE WELGAN 13,50**

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

## **VERDURE E CASATELLA 13,00**

Tomato, mozzarella, all the seasonal vegetables and Jesolo casatella chees

## **LUNA CALANTE 13,50**

Pocket of pizza cut from the seasonal garden and 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, 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

## **SETTE RE 14,00**

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

## **PI(A)ZZA DEI SIGNORI 14,50**

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

## **CARBONARA BOOMER 14,50**

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

## **LA PREFERITA 15,00**

Tomato and, at the end of cooking, apulian burrata, baked cherry tomatoes, raw ham according to current selection

# Agri Snack

*"Anticamente" sandwich bread, with sourdough and ancient local grains*

## **PI-TOAST 7,50**

"Anticamente" sandwich bread, hay milk cheese, cooked ham

## **L'INSOLITO CLUB 14,50**

"Anticamente" sandwich bread, hay milk cheese, cooked ham, Bio egg, bacon, seasonal leaves and home-made baked cherry tomatoes

## **VEGE-TOAST 8,50**

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

## **DOPPIO CARPIATO CON 12,50 AVVITAMENTO FINALE**

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



**anticamente**<sup>®</sup>

PANE CORAGGIOSO E FARINE COMBATTENTI

 vegan dish

# Dishes

## **FOCACCIA CON PORCHETTA 10,00**

Garlic and rosemary pizza focaccia with local porchetta

## **MOZZATA TUFFATA NELL'INSALATA 14,00**

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

## **INSALATONA VEG 🌿 14,00**

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

## **TECIN VEGANO 15,00 🌿**

Plate with chickpea fritters with paprika, seasonal cooked garden, fermented vegetables  
all served with bread made with mother yeast and ancient wheats

## **PANE CALDO E PROSCIUTTI SANI 13,00**

Selection of Anticamente bread, with sourdough and ancient grains, Culatta di Rustichello Romagnolo and "Antonio" cooked ham from Trieste

## **CRUDO & BURRATA 15,00**

Plate with selected raw ham of the moment, burrata from Puglia and semi-dried tomatoes,  
all accompanied by bread with sourdough and ancient grains (Anticamente)

🌿 vegan dish

- ✓ All vegetables are grown respecting the land, air and water
- ✓ The peanuts are from Friuli, "La Piccoletta" variety
- ✓ The fish is supplied by Ittico Sostenibile, a fish shop in Favaro Veneto
- ✓ The tomato sauce, ricotta and casatella are produced by Agricola S.Michele in Cortellazzo
- ✓ The mozzarella and the granello are produced by the Il Giogo farm in Jesolo
- ✓ The ancient grains, pizza, bread and chickpeas are produced by Damiano (Anticamente) in Roncade

*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 <sup>for</sup> FUTURE

## The ecological transition menu

### Green light

*Only plant-based raw materials for a pizza of very high sustainability.*

#### FABBRICA DEL MONDO 14,00

##### Pizz'antica

Zucchini cream, semi-dried cherry tomatoes, peppers, chickpea fritters, and peanut butter

#### STRADE PARALLELE 14,50

##### Pizz'antica

Roasted tomato sauce, eggplant caponata, homemade almond and olive ricotta, and oregano

#### MARINARA E LA BIODIVERSTÀ 13,00

##### Pizz'antica con tutti i pomodori in tre modi

All the tomatoes three ways: roasted tomato sauce, semi-dried and biodiverse cherry tomatoes, oregano, garlic, and basil and walnut pesto

#### SHABBY CLUB 14,00

##### Club sandwich 3 strati pane Anticamente

Chickpea hummus, peppers, roasted tomato sauce, fried eggplant, and homemade almond and olive ricotta

### Yellow light

*Fish and cheese, yes, but from fishing and productions that respect the planet.*

#### ESTATE 15,00

##### Pizza classica

"San Michele" biodynamic tomatoes, Jesolo mozzarella from "Il Giogo" farm, arugula, cherry tomatoes, flakes of grated parmesan, and basil-infused extra virgin olive oil

#### PAR PARMIGIANA 15,00

##### Pizza classica

"San Michele" biodynamic tomatoes, Jesolo mozzarella from "Il Giogo" farm, fried eggplant, flakes of grated parmesan, and basil-walnut pesto

### Orange light

*Meat? Less often and preferably white or from free-range farming.*

#### L'INTACCHINABILE 15,50

##### Pizza classica

"San Michele" biodynamic tomatoes, fiordilatte, baked turkey breast, arugula, and flakes of grated Pecorino Romano

#### MARGHE E LA CULATTA 15,00

##### Pizz'antica

"San Michele" biodynamic tomatoes, "Il Giogo" mozzarella from Jesolo, wild-caught pork culatta