

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

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 cheeses

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 Calabria (spicy sausage)



anticamente®

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 ^{for} FUTURE

The ecological transition menu

Green light

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

FABBRICA DEL MONDO 15,00

Pizz'antica

Pumpkin cream, semi-dried cherry tomatoes, fried leeks, chickpea fritters, peanut butter.

SHABBY CLUB 14,00

(3-layer club sandwich on "Anticamente" bread)

Chickpea hummus, roasted carrots, fried leeks, pumpkin cream, house-made almond and olive ricotta.

TAKE "EAT" EASY 14,00

Pizz'antica

Organic tomato sauce, house-made almond and olive ricotta, fried capers, fresh chili slices in oil ("Rosso Pepperino"), finished with fresh lemon zest.

Yellow light

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

TI RICORDI L'ESTATE A PALERMO? 15,00

Classic Pizza

Biodynamic "San Michele" tomato sauce, biodynamic "San Michele" caciotta cheese; finished with semi-dried tomatoes, anchovies, aromatic herbs, a touch of garlic.

CACIO & PEPE TUTTO UN FERMENTO 15,00

Classic Pizza

White pizza with mozzarella from "Il Giogo" dairy; finished with "Casatella del Giogo" cheese, pecorino shavings, fermented vegetables, freshly ground black pepper.

Orange light

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

L'INTACCHINABILE 15,50

Classic Pizza

Biodynamic "San Michele" tomato sauce, fiordilatte mozzarella, roasted turkey breast; finished with seasonal julienned radicchio, Trentingrana shavings.

MARGHE E LA CULATTA 15,00

Pizz'antica

Biodynamic "San Michele" tomato sauce, local Jesolo mozzarella ("Il Giogo"), free-range pork culatta (cured pork loin).

A TRIP DOWN MEMORY LANE

CONTADINA 14,00

Rolled Pizza

Fiordilatte mozzarella, sausage, sauteed fresh mushrooms, "Il Giogo" dairy casatella cheese.

TARTUFOLLIA 14,00

Classic Pizza

Pumpkin cream, sauteed fresh mushrooms, sauteed leeks; finished with toasted walnut halves, seasonal julienned radicchio, truffle oil.

GRATINATA 14,00

Classic Pizza

White pizza with buffalo mozzarella, gorgonzola, baked potatoes, "Granello" cheese shavings from "Il Giogo" dairy.

TOP AUTUMN TREND

SALSICCIA E SCINTILLA 15,00

Classic Pizza

Tomato sauce, fiordilatte mozzarella, sauteed leeks, sausage, fresh chili slices in oil ("Rosso Pepperino"); finished with pecorino shavings.

AL CONTADINO NON FAR SAPERE... 15,50

Classic Pizza

White pizza with fiordilatte mozzarella, sauteed red onions; finished with authentic Parisian Brie de Meaux, pears, toasted almonds.

LAS VEGANS 15,00

Rolled Pizza

Pumpkin cream, sauteed fresh mushrooms, baked potatoes, fried leeks.

THE ALTERNATIVE

(If you're sure you don't feel like pizza, try these dishes)

BRIE-VIDI D'AUTUNNO 16,50

Fried polenta sticks, vegan mayonnaise, sauteed fresh mushrooms (subject to availability), authentic Parisian Brie de Meaux, pumpkin cream.

PERE, GRANA E BUONA COMPAGNIA 15,00

Seasonal leafy greens, roasted turkey breast, walnuts, Trentingrana shavings, pears, mustard-honey dressing.

