

STARTERS & SALADS

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STONE-BAKED BREAD WITH GARLIC 4,00 € | M



Drink recommendation:

House Champagne

Karhu Pale Ale

STONE-BAKED BREAD WITH GARLIC AND AURA BLUE CHEESE 5,00 € | L



Drink recommendation:

House Champagne

Kronenbourgh 1664 Blanc

CHORIZO ANTIPASTI 5,90 € | L, G

Chorizo, sun dried tomato, arugula and aioli.



Drink recommendation:

House Champagne

Brooklyn Bel Air Sour

MOZZARELLA ANTIPASTI 5,90 € | L, G

Mozzarella di bufala, red onion, arugula and truffle oil.



Drink recommendation:

House Champagne

Birra Poretti Premium Lager

TZATSIKI CEASAR SMALL 6,00 € | G

Crispy lettuce, tzatsiki and parmesan.



Drink recommendation:

House Champagne

Kronenbourgh 1664 Blanc

ANTIPASTO PLATTER 14,90 € | L

Mozzarella di bufala, red onion, arugula, truffle oil, chorizo, sun dried tomato, kalamata-olives, aioli and stone-baked bread with garlic.



Juomasuositus / Drink recommendation:

House Champagne

Kronenbourgh 1664 Blanc

STARTERS & SALADS

MOZZARELLA SALAD 15,00 € | L, G

Crispy lettuce, rocket leaves, sun-dried tomatoes, red onion, mozzarella di bufala, Kalamata-olives and sunflower seeds. For extra topping, we recommend air-dried ham.



Drink recommendation:

Laroche Rose la Chevaliere

Staropramen Premium Lager

TZATSIKI CAESAR CRAB 15,90 € | G

Crispy lettuce, red onion, tzatziki, crab tails and parmesan.



Drink recommendation:

Cantine Paololeo Pinot Grigio

Brooklyn Bel Air Sour

L Lactose-free **G** Gluten-free **VL** Low-lactose **V** Vegan

 Vegetarian option **M** Milk-free

For more information about the allergens, please contact our staff.

PREMIUM CLASSICS



PREMIUM CLASSICS

1. VERDE MON DIEU! 16,90 € | L

Beetroot, blue cheese, sunflower seeds, tomato sour cream, fresh rocket, honey and sesame sauce.



Drink recommendation:

Dig This! Shiraz Merlot

Karhu Ruis IPA

2. TRUFFO 16,90 € | L

Rocket, fresh champignon and shiitake mushrooms, red onions and truffle oil. This white pizza does not contain tomato sauce.



Drink recommendation:

Principe Corsini Camporsino Chianti

Birra Poretti Premium Lager

3. PHANGAN LOVER 19,90 € | L

Hot salsa sauce, crayfish, tomatoes, red onions, jalapeño, chili mayo and fresh basil.



Drink recommendation:

Cantine Paololeo Pinot Grigio

Staropramen Premium Lager

4. ALPEN WÜRSTER 18,90 €

Hot salsa sauce, raclette cheese, bacon, bratwurst, pickled cucumber and horseradish crème fraîche. Ja voll!



Drink recommendation:

Oscar Haussmann Riesling Dry

Staropramen Premium Lager

5. SALMON RUCOLA 21,90 € | L

Cold-smoked salmon, onion, caviart, sour creme and fresh rocket salad.



Drink recommendation:

Cantine Paololeo Pinot Grigio

Kronenbourgh 1664 Blanc

6. RUDOLF 22,90 € | L

Cold-smoked reindeer, bread cheese, cranberries and cloudberry jam.



Drink recommendation:

Oscar Haussmann Riesling Dry

Karhu Ruis IPA

ORIGINAL CLASSIC



ORIGINAL CLASSICS

7. MARGOT & RITA 12,00 € | L

Fresh basil.

For extra topping, we recommend mozzarella di bufala +3€



Drink recommendation:

Cocci Grifoni Merlo Pecorino Organic Natural

Birra Poretti Premium Lager

8. BOLONA 16,90 € | L

Finnish minced beef.



Drink recommendation:

Principe Corsini Camporsino Chianti

Kronenbourg 1664 Blanc

9. VEGAANO 17,50 € | V

Vegan cheese, grilled artichokes, sun-dried tomatoes, fresh shiitake mushrooms, onions and fresh basil.



Drink recommendation:

Dig This! Shiraz Merlot

Brooklyn Bel Air Sour

10. QUATRO FORMAGGI 18,50 €

Mozzarella di bufala, raclette, blue cheese, parmesan and fresh basil.



Drink recommendation:

Paololeo Passitivo Primitivo Organic

Karhu Pale Ale

11. FRANCES 18,90 € | L

Sauna-smoked ham, shrimps and fresh champignon.



Drink recommendation:

Château Puybarbe L'Étoile

Brooklyn Defender IPA

12. PROSCIUTTO 17,90 € | L

Air-cured ham, tomatoes and blue cheese.



Drink recommendation:

Grifoni Merlo Pecorino

Brooklyn Summer Ale

ORIGINAL CLASSICS

13. COLORE 16,90 €

Salami, feta cheese, peppers and onions.



Drink recommendation:

Dig This! Shiraz Merlot

Kronenbourgh 1664 Blanc

14. PEPES 17,90 € | L

Pepperoni, tomatoes and blue cheese.



Drink recommendation:

Paololeo Passitivo Primitivo Organic

Karhu Pale Ale

15. CHORIZO AIOLI 18,90 € | L

Chorizo, red onion and aioli.



Drink recommendation:

Dig This! Shiraz Merlot

Karhu Pale Ale

16. CHILI SEITAN AIOLI 18,90 € | V

Chili seitan, vegan cheese, red onion and aioli.



Drink recommendation:

Dig This! Shiraz Merlot

Karhu Pale Ale

17. TUNANA 19,90 € | L

Tuna, shrimps, onions and capers.



Drink recommendation:

Fournier F Sauvignon Blanc

Brooklyn Bel Air Sour

18. HANGOVER 18,90 € | L

Hot salsa sauce, salami, crispy bacon, pickled cucumber and jalapeño.



Drink recommendation:

Cantine Paololeo Pinot Grigio

Kronenbourgh 1664 Blanc

ORIGINAL CLASSICS

19. HAMANOS 19,90 | L

Sauna-smoked ham, blue cheese and pineapple.



Drink recommendation:
Dig This! Shiraz Merlot
Karhu Pale Ale

20. POLLO BARBEQUE 19,90 | L

Grilled chicken, crispy bacon, pineapple and BBQ-sauce.



Drink recommendation:
Laroche Rose la Chevaliere
Karhu Ruis IPA

21. POLLO PICANTI 19,90 € | L

Hot salsa, grilled chicken, red pepper, jalapenos, and Mozzarella di Bufala.



Drink recommendation:
Aldaba Blanco
Brooklyn Bel Air Sour

22. RUCOLA CRUDO 19,90 €

Tomatoes, goat cheese and topping the warm pizza fresh rocket salad, air-cured ham and balsamic vinegar.



Drink recommendation:
Fournier F Sauvignon Blanc
Birra Poretti Premium Lager

23. PIZZA PREFERITA 21,90 €

Three toppings of your choice.

24. PIZZA BAMBINO 12,00 € 😊

A smaller pizza for children. Two toppings of your choice.

L Lactose-free **G** Gluten-free **VL** Low-lactose **V** Vegan

 Vegetarian option **M** Milk-free

For more information about the allergens, please contact our staff.

Our pizzas contain tomato sauce and mozzarella. If the tomato sauce has been replaced with hot salsa sauce or the mozzarella with vegan cheese, this is mentioned in the description.

Our pizzas are made with mozzarella:



TOPPINGS

MEAT 3 €

- Air-cured ham
- Bratwurst
- Crispy bacon
- Grilled chicken
- Minced beef
- Pepperoni
- Sauna-smoked ham
- Salami
- Chorizo
- Cold-smoked reindeer (5 €)

SAUCE 1,50 €

- BBQ-sauce
- Chilli mayo
- Truffle oil
- Aioli

CHEESE 3 €

- Blue cheese
- Bread cheese
- Feta cheese
- Grated mozzarella
- Goat cheese
- Mozzarella di bufala
- Raclette
- Vegan cheese

SEAFOOD 3 €

- Cold-smoked rainbow trout
- Shrimp
- Tuna
- Crayfish tails (5 €)

NON-MEAT 1,50 €

- Basil
- Capers
- Crispy salad
- Fresh champignon mushroom
- Grilled artichoke
- Jalapeño
- Kalamata olive
- Onion
- Pickled cucumber
- Pineapple
- Red onion
- Rocket salad
- Sun-dried tomato
- Tomato
- Chili seitan (3 €)

GARLIC 1 €

GLUTEN-FREE PIZZA 3 €

DESSERTS

CHOCOLATE-ORANGE CAKE 11,50 € | V, M

Melt-in-the-mouth, rich chocolate cake with sorbet.

ASSERIN TAIGA 11,00 € | G, L

Tempered bread cheese, cloudberry jam and vanilla ice cream.

ORANGE SORBET 4,90 € | V, G, M

Refreshing orange sorbet.

TIRAMISU GELATO 5,90 € | L, G

A delicious journey to Italian Tiramisu in ice cream form.

GELATO 4,90 € | L, G

Choose delicious chocolate or charming vanilla.

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