

quattroquinti

*The happiness of life
is made up of minute fractions:
the little, soon forgotten charities
of a kiss or a smile,
a kind look or heartfelt compliment.*

Samuel Taylor Coleridge

Our pizzas

Each one begins with gradual rising of the dough (made with carefully selected flour from Molino Denti and the artisanal whole salt Riserva del Mare di Nubia (Tp), a Slow Food presidium, a controlled-temperature maturation lasting from 36 to 48 hours.

The result? A light, tasty, easy-to-digest pizza.

We believe the essence of a good pizza lies in the meticulous preparation of quality materials. That's why all our ingredients come from a select group of small and medium-size producers of excellence, ingredients we then prepare with precision and passion.

Pizza tasting

Shared ‘taster’ pizzas are great for friends or families: simply choose from the pizzas on the menu and we’ll deliver them to your table pre-sliced, letting you enjoy your own tailor-made tasting experience.

N.B.

To guarantee an adequate service, no tastings are held 30 minutes before closing.

We advise our customers, except in cases of food allergies which must be promptly reported to the dining room staff, not to vary the balance of flavors of the pizzas. Careful research has led us to offer you the ideal combinations for tasting the excellent raw materials we have chosen.

Extra toppings available with all pizzas

“Clai” Zuarina Gran Riserva Parma ham, seasoned 24 months (€ 3.50)

“Delfino Battista” anchovy strips from Cetara (€ 2.50)

“Sapori eoliani” capers from Salina (€ 1.50)

“Az. Ag. Sangiovesi” Caiazzane olives (€ 1.50)

D.O.P. buffalo mozzarella from “La Tenuta Bianca” in Campania (€ 1.50)

“Caseificio Fior d’Agerola” smoked Provola cheese (€ 1.50)

Doubling of tomato, mozzarella and sausage (€ 1.50)

Removing ingredients from pizzas does not cause a change in price.

Cakeage fee € 2.00 per person.

pan pizzas (double steam-oven cooking)

Je so' pazzo

whole € 16.00

slice (quarter) € 5.00

*Cream of mirepoix | "Clai" marinated $\frac{4}{5}$ beef fiocco
"La Tenuta Bianca" D.O.P. buffalo mozzarella from Campania, uncooked
Crunchy celery | Brown stock sauce
"Frantoio Valsanterno" Monte di Nola EVO oil*

Allergens    

Parmigiana

whole € 15.00

slice (quarter) € 5.00

*"Agrigenus" D.O.P. San Marzano tomato sauce | Aubergine cream
Aubergine fillets | "Caseificio Fior d'Agerola" smoked Provola cheese
Datterino tomato sauce semi dry | 24-month Parmesan cheese
"Sassi" EVO oil | Fresh basil*

Allergeni    

Fifth quarter (onion dough)

whole € 17.00

slice (quarter) € 6.00

*Chicken liver paté | Red onion in osmosis
Hazelnuts | Port reduction
Curly parsley | "Sassi" EVO oil*

Allergens    

classic pizzas

Marinara

€ 6.50

“Strianese” Italian skinned tomatoes

Nubia Red Garlic Presidio Slow Food®  | Fresh basil

Organic oregano by “Azienda Agricola Gandolfo Filippone”, Madonie Regional Natural Park

“Sassi” EVO oil

Allergens  

Margherita

€ 8.00

“Strianese” Italian skinned tomatoes

Fior d’Agerola mozzarella

24-month Parmesan cheese

“Sassi” EVO oil | Fresh basil

Allergens   

Bufala

€ 9.50

“Strianese” Italian skinned tomatoes

“La Tenuta Bianca” D.O.P. buffalo mozzarella from Campania

24-month Parmesan cheese

“Sassi” EVO oil | Fresh basil

Allergens   

San Marzano

€ 10.50

Strips of "Agrigenus" D.O.P. San Marzano tomato
"La Tenuta Bianca" D.O.P. buffalo mozzarella from Campania
24-month Parmesan cheese
"Sassi" EVO oil | Fresh basil

Allergens   

Piennolo

€ 10.50

D.O.P red Piennolo grape tomatoes from the Vesuvius area
"La Tenuta Bianca" D.O.P. buffalo mozzarella from Campania
24-month Parmesan cheese | "Sassi" EVO oil | Fresh basil

Allergens   

Cosacca

€ 7.00

"Strianese" Italian skinned tomatoes
"Caseificio Storico Amatrice" D.O.P. Pecorino Romano cheese
"Frantoio Valsanterno" Monte di Nola EVO oil
Fresh basil

Allergens   

Napoli a Imola

€ 10.50

"Strianese" Italian skinned tomatoes
Fior d'Agerola mozzarella
Organic oregano by "Azienda Agricola Gandolfo Filippone", Madonie Regional Natural Park
"Delfino" anchovy strips from Cetara
"Sassi" EVO oil

Allergens    

Capricciosa

€ 12.00

“Strianese” Italian skinned tomatoes

Fior d’Agerola mozzarella

“Clai” Neapolitan salami | Caiazzane olives by “Azienda Agricola Sangiovanni”

“Delfino” anchovy strips from Cetara | Baby artichokes

“Sassi” EVO oil

Allergens    

Ripieno

€ 11.50

“Strianese” Italian skinned tomatoes

Fior d’Agerola mozzarella

Parmesan cheese | “Campania Felix” buffalo ricotta

“Clai” Neapolitan salami | Black pepper

“Sassi” EVO oil | Fresh basil

Allergens   

Romagnola

€ 10.00

“Strianese” Italian skinned tomatoes

Fior d’Agerola mozzarella

“Clai” romagnola sausage

24-month Parmesan cheese | “Sassi” EVO oil | Fresh basil

Allergens   

Diavola

€ 10.50

“Strianese” Italian skinned tomatoes

Fior d’Agerola mozzarella

“Clai” spicy Ventricina salami

Nduja di Spilinga spicy, spreadable pork sausage

“Sassi” EVO oil | Fresh basil

Allergens



Salsiccia e friarielli

€ 12.50

“Fior d’Agerola” smoked Provola cheese

“Clai” Romagnola sausage

Fresh rapini, prepared in our kitchen

“Sassi” EVO olive oil

Allergeni



passion and imagination

Parma Gran Riserva

€ 12.50

“Clai” Zuarina Gran Riserva Parma ham, seasoned 24 months

Fior d’Agerola mozzarella

Rocket’s cream | 24-month Parmesan cheese flakes

“Sassi” EVO oil

(strips of San Marzano D.O.P. “Agrigenus” tomato can be added on request)

€ 1.00

Allergens



Ortolana

€ 13.50

Cream of broccoli

Broccoli tops

“La Tenuta Bianca” D.O.P. buffalo mozzarella from Campania

Marinated purple carrot and its sauce

Parsnip mousse

“Frantoio Valsanterno” Monte di Nola EVO oil

Allergens



Rewind

€ 13.00

Sautéed chicory with garlic, oil and chilli pepper | Mozzarella Fior d’Agerola

“Clai” Pian di neve bacon fat

Cream of Nduja di Spilinga | Crispy bread

Fennel | “Frantoio Valsanterno” Monte di Nola EVO oil

Allergens



Biancosapore

€ 10.50

“Caseificio Fior d’Agerola” smoked Provola cheese

“Clai” Pian di neve bacon fat

“Caseificio Storico Amatrice” D.O.P. Pecorino Romano cheese

Black pepper | “Sassi” EVO oil

Allergens   

Capriccio giallo

€ 16.50

“Virtuna 1934” Roasted artichoke

Sautéed cream mushroom

“La Tenuta Bianca” D.O.P. buffalo mozzarella from Campania

“Podere Cadassa” Cooked shoulder of San Secondo

“Virtuna 1934” Smoked yellow cherry tomato cream

“Az. Ag. Sangiovanni” Caiazzane olive powder

“Frantoio Valsanerno” Monte di Nola EVO oil

Allergens   

Detto fatto

€ 15.00

Radicchio cream | Marinated radicchio

“Clai” Zuarina Gran Riserva 24 months pan-fried ham with balsamic vinegar

Fior d’Agerola mozzarella

Camembert d’Alta Langa fondue | Radicchio chips

“Sassi” EVO oil

Allergens    

Desserts

Vengo dalla luna

€ 6.00

Coconut sphere filled with almond praline | Coconut smile | Chocolate wafer

Allergens   

Pensiero stupendo

€ 7.50

Apple and caramel cheesecake | Salty mou | Apple compote | Ginger gel

Allergens    

Il nostro Tiramisù

€ 5.50

Allergens    

Piazza Grande

€ 6.50

Rice cake | Zabaglione foam | Crumbled amaretto

Allergens     

Cuore matto

€ 7.00

*Éclair filled with clementine ganache | Thyme and lemon gel
Clementine sponges | Lemon leaf powder*

Allergens     

Our biscuits with sweet wine

€ 7.50

Allergens     

to pair with dessert

Bradamante (2020)

glass € 5.00

Sweet wine from overripe grapes

bottle 500 ml € 30.00

PODERE DAL NESPOLI

Stramat (2016)

bottle 375 ml € 30.00

Red wine from overripe grapes

MARIA GALASSI

Beers

Draught beers

Forst Felsenkeller beer 30 cl € 5.50

Cloudy, unfiltered, full-bodied. 5.2 % vol.

Forst Kronen beer 20 cl € 3.50

Forst Kronen beer 40 cl € 5.50

Refined yet intense aroma. Full, slightly bitter taste.

Fine long-lasting foam. 5.2 % vol.



La Mata 100% Romagna Ale 40 cl € 6.50

BLONDE, GENUINE, ROMAGNOLA

High-fermentation agri-beer, straw yellow, wild herb bouquet, fresh thirst-quenching flavour. Contains 100% barley malt and 100% own-produced hops, grown in the fertile soil of Romagna. 5.0 % vol.

Bottled beers

Birra Abbaye De Forest Blonde cl. 33 € 7.00

From the Brasserie de Silly brewery, an artisanal Belgian abbey blonde with a full, slightly fruity and subtly bitter taste. 6.5 % vol.

Forst Sixtus beer 33 cl € 5.00

Dark brown doppelbock, perfumed, hints of caramel and malt. 6.5 % vol.

Birra Eucharius Pils cl. 50 € 6.50

From the Weissenhofer brewery a Pils from Franconian Bavaria. The aroma is rich in vegetal notes, light malts with notes of acacia honey. In the mouth you can feel the hops with its herbaceous hints which are balanced by the slight sweetness of the malt. 4.9 % vol.

Weihenstephan Weiss beer 50 cl € 7.00

Fruity, floral flavour, just a hint of bitterness and a pleasant, lasting sparkle. 5.4 % vol.

LA MATA

**BIRRIFICIO INDIPENDENTE
ARTIGIANALE & AGRICOLA**

Bheè Blanche



cl. 50

€ 9.00

WHITE, AROMATIC, ORIGINAL

High-fermentation spicy agri-beer, white with an intense citrus aroma, a light and refreshing taste. Deliciously satisfying. 4.0 % vol.

Myale Indian pale ale



cl. 50

€ 9.00

AMBER, FULL-BODIED, FRAGRANT

High-fermentation agri-beer with an amber colour, floral citrus aroma, full rounded taste. Lightens up any evening, perfect for a drink with friends. 6.2 % vol.

Lova Belgian strong ale



cl. 50

€ 9.00

AMBER, PERFUMED, TASTY

High-fermentation agri-beer, light amber colour, a spicy and fruity aroma, an engaging taste, essential yet tasty, great with a meal or just on its own. 7.8 % vol.

quattroquinti



Soft drinks

Alma microfiltered water still or sparkling 75 cl	€ 2.00
Coca Cola 33 cl	€ 4.00
Coca Cola zero 33 cl	€ 4.00
Coca Cola 1 lt	€ 8.00
Organic "San Pellegrino" sweet orangeade 20 cl	€ 3.50
Organic "San Pellegrino" bitter orangeade 20 cl	€ 3.50
Caffè Gourmet <i>Magnificent Ten Blend 80% Arabica - 20% Robusta</i> <i>Arabica from Brazil, Colombia, Guatemala, India - Robusta India Kaapi Royale</i>	€ 2,00
Cover charge	€ 2.50

Spirits (few but good)

Grappa di Brunello Riserva – Oro dei Carati € 6.50

Barricaded grappa, very old reserve, direct expression of the aromas of the Montalcino harvest.

Porto Fine White W. & J. Graham's € 5.00

Produced only with white grapes and without contact with the skin, this light-colored Port is fresh and delicate.

Sambuca Molinari € 4.50

The Molinari is a great classic, ideal for celebrating any type of occasion.

Rupes € 5.00

The Italian digestive bitter with an intense and refined flavour, obtained from the infusion of herbs and aromatic roots.

Limoncello € 4.50

Sweet tasting liqueur obtained by macerating in alcohol the peels of Sorrento PGI lemons.

Gli essenziali, spirits by Villaggio della Salute

Amaro della salute € 5.00

Amaro della salute' is a liqueur based on aromatic herbs that include artichoke and gentian, excellent as an after-meal drink or aperitif.

Sambuco Biancospino Mirtillo € 5.00

'Sambuco biancospino mirtillo' is a liqueur obtained from the elderberry, hawthorn and blueberry plants; fresh and invigorating.

Nocino di Zello € 5.00

'Nocino di Zello' is prepared from a traditional recipe. A 'walnut elixir': the walnuts are harvested before they fully ripen so they release their full essence.

Bianca Nobili Vitigni Grappa € 5.00

Villaggio della Salute's white grappa is obtained from the marc of Sangiovese grapes, distilled and aged to create a quality product.

Allergen legend



gluten



soy



milk



sesame



egg



fish



*fruit
in shell*



celery

We collaborate with

Agriconserve Rega

Agrigenus

Azienda Agricola Alpi Romeo e Giordano

Azienda Agricola Davide Loreti

Azienda Agricola Gandolfo Filippone

Azienda Agricola Naturalmente Lunigiana

Azienda Agricola San Giovanni

Azienda Agricola Sassi

Birra Forst

Birrificio La Mata

Caseificio dell'Alta Langa

Caseificio "Fior d'Agerola"

Caseificio La Tenuta Bianca

Caseificio Montanari & Gruzza

Caseificio Storico Amatrice

Clai

Delfino Battista

Ditta Aldo Grementieri

DrinNk

Frantoio Valsanterno

Molino Denti

Partesa

Saline Culcasi

Sapori eoliani

Torrefazione Caffè Gourmet

Virtuna 1934