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. Sangiovanni" Caiazzane olives (€ 1.50)
Fior d'Agerola mozzarella (€ 1.50)
D.O.P. buffalo mozzarella from "La Tenuta Bianca" in Campania (€ 1.50)
Apulian burrata "Maldera" (€ 2,00)
"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" marinaded 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
"Frantoio Valsanterno" Classic EVO oil | Fresh basil

Allergeni

Bacca La

whole € 18.00

slice (quarter) € 6.50

Creamed Potato Soup | Creamed Cod
Puffed Polenta Chips | Chives
Coffee Powder | "Frantoio Valsanterno" Classic 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

"Frantoio Valsanterno" Classic EVO oil

Allergens

Margherita — € 8.00

"Strianese" Italian skinned tomatoes

"Fior d'Agerola" mozzarella

24-month Parmesan cheese

"Frantoio Valsanterno" Classic 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

"Frantoio Valsanterno" Classic 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
"Frantoio Valsanterno" Classic 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 | "Frantoio Valsanterno" Classic 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
"Frantoio Valsanterno" Classic 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 in oil
"Frantoio Valsanterno" Classic EVO oil

Allergens 

Ripieno — € 11.50

calzone stuffed with
"Strianese" Italian skinned tomatoes
"Fior d'Agerola" mozzarella
Parmesan cheese | "Campania Felix" buffalo ricotta
"Clai" Neapolitan salami | Black pepper
"Frantoio Valsanterno" Classic EVO oil | Fresh basil

Allergens 

Romagnola — € 10.00

"Strianese" Italian skinned tomatoes
"Fior d'Agerola" mozzarella | "Clai" romagnola sausage
24-month Parmesan cheese | "Frantoio Valsanterno" Classic 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
"Frantoio Valsanterno" Classic EVO oil | Fresh basil

Allergens 

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
"Frantoio Valsanterno" Classic EVO oil
(strips of San Marzano D.O.P. "Agrigenus" tomato can be added on request) — € 1.00

Allergens 

Ortolana — € 14.00

Sweet Friggitelli | Sweet and Sour Tropea Onion
Marinated Tomato Slices | Caiazzane Olive Tapenade
"La Tenuta Bianca" D.O.P. buffalo mozzarella from Campania
"Frantoio Valsanterno" Monte di Nola EVO oil

Allergens 

Boscourbano — € 18.00

Sautéed porcini mushrooms with garlic and rosemary
Cow's milk Toma di Gressoney cheese "Coop. Produttori Latte e Fontina Valle d'Aosta"
"Fior d'Agerola" mozzarella
Parsley's cream | Soft potato
"Frantoio Valsanterno" Classic EVO oil

Allergens 

Assoluto di zucca — € 15.00

Roasted Pumpkin and Miso cream
"Fior d'Agerola" mozzarella
Pumpkin Cubes in ciardiniera
Roasted Pumpkin discs
Pumpkin Seed's cream
"Nero Fermento" Black garlic powder
"Frantoio Valsanterno" Classic 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 | "Frantoio Valsanterno" Classic EVO oil

Allergens 

Al contadin non far sapere... '25 — € 14.50

Candied pears with juniper
"Fior d'Agerola" mozzarella
Sweet and sour shallot | Shallot gel
"Latteria di Cameri" Sweet Verdalpe, blue goat cheese
Walnut's cream | Chopped walnuts | Ground juniper
"Frantoio Valsanterno" Classic EVO oil

Allergens 

Jannik — € 14.00

Sautéed carrots
Sweet and sour shallots
Carrot florets
"La Tenuta Bianca" D.O.P. buffalo mozzarella from Campania
Carrot hummus
Greek yogurt sauce
Zatar (spice mix)
"Frantoio Valsanterno" Classic EVO oil

Allergens 

Ballarò — € 14.00

Sautéed spring onions
Roasted snow peas
"Fior d'Agerola" mozzarella
Yellow Trapani pesto (yellow cherry tomatoes Virtuna - almonds - parmesan - extra virgin olive oil - garlic oil - salt)
Pea's cream
Burnt lemon powder
Spring onion oil

Allergens 

Fiore di maggio — € 10.00

"Strianese" Italian skinned tomatoes
"Maldera" Apulian burrata
"Frantoio Valsanterno" Classic EVO oil | Fresh basil

Recommended with the addition of
"Clai" Zuarina Gran Riserva Parma ham, seasoned 24 months — € 3.50

Allergens 

Desserts

Vengo dalla luna € 6.00

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

Allergens 

Saigon € 8.00

Shortcrust pastry tart | Lemon namelaka | Italian fluted meringue
Meringue cakes | Lemongrass gel | Lemon leaf powder

Allergens 

Il nostro Tiramisù € 5.50

Allergens 

Tropico € 7.50

Date cake | Banana filling
Salted caramel | Date namelaka | Cocoa powder

Allergens 

Our biscuits with sweet wine € 7.50

Allergens 

to pair with dessert

Bradamante (2022) *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

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 Weissenoher 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 & AGRICOLO

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.

Mora Red ale

cl. 50 **€ 9.00**

RED, SMOOTH, AND DELICIOUS

A top-fermented beer with a deep red color, aromas of candied and dried fruit, and a full, malty flavor. Perfect for a meal or an evening with friends. 6.0 % vol.

quattroquinti

LA MATA BIRRIFICIO

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
Coffee Gourmet *Magnificent Ten Blend | 80% Arabica - 20% Robusta* *Arabica from Brazil, Colombia, Guatemala, India - Robusta India Kaapi Royale*	€ 2.00
Decaffeinated coffee	€ 2.00
Barley	€ 2.00
Ginseng	€ 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.

Amaro Zarri **€ 5,00**
Following the Zarri family tradition, this digestif is prepared with cold alcohol infusions of 28 prized herbs and aromatic roots. The result is a smooth, enveloping digestif with balsamic notes.

Amaro Nazionale **€ 5,00**
Upon tasting, notes of rhubarb, quassia, orange, and bergamot blend with hints of coffee and artichoke to create an unconventional amaro.

Limoncello **€ 4.50**
Sweet tasting liqueur obtained by macerating in alcohol the peels of Sorrento PGI lemons.

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 San Giovanni
Birra Forst
Birrificio La Mata
Caseificio “Fior d’Agerola”
Caseificio La Tenuta Bianca
Caseificio Maldera
Caseificio Storico Amatrice
Clai
Cooperativa Produttori Latte e Fontina Valle d’Aosta
Delfino Battista
Ditta Aldo Grementieri
DrinNk
Frantoio Valsanterno
Latteria Sociale di Cameri Soc. Coop. Agricola
Latteria Sociale San Pietro Soc. Coop. Agricola
Molino Denti
Partesa
Saline Culcasi
Sapori eoliani
Torrefazione Caffè Gourmet
Virtuna 1934