

KITCHEN

FIRST COURSES

|                                         |      |
|-----------------------------------------|------|
| Tagliatelle with ragù (meat sauce)      | € 10 |
| Tagliatelle with porcini mushrooms      | € 14 |
| Strozzapreti with cream, sausage, speck | € 12 |
| Ravioli with tomato and vegetables      | € 12 |
| Passatelli or Tortellini in broth       | € 14 |

MAIN COURSES

|                                           |      |
|-------------------------------------------|------|
| Sliced beef with arugula and Parmesan     | € 24 |
| Sliced beef with coarse salt and rosemary | € 24 |
| Grilled fillet                            | € 28 |
| Peppercorn fillet                         | € 30 |
| Breaded cutlet with French fries          | € 15 |

SIDE DISHES

|                             |     |
|-----------------------------|-----|
| Sautéed cooked leafy greens | € 6 |
| Grilled vegetables          | € 6 |
| Roasted potatoes            | € 6 |
| French fries                | € 6 |
| Mixed salad                 | € 6 |

HAMBURGER

Homemade bread\*, beef burger, cheese, bacon, fresh salad, tomato, caramelized onion

IL TAGLIERE *for 2 or more people*

Selection of cured meats and cheese, served with honey, caramelized figs, stuffed Ascolana olives, and beef carpaccio.  
Accompanied by bread, fornarina, or piadina.

CLASSIC PIZZA

Regular dough / for Special dough an additional € 1,50

MARINARA tomato, parsley, garlic olive oil € 7

MARGHERITA tomato, mozzarella € 7

NAPOLI tomato, mozzarella, anchovies, oregano € 9

ROMANA tomato, mozzarella, anchovies, capers, oregano € 9

DIAVOLA tomato, mozzarella, pepperoni € 9

QUATTRO STAGIONI tomato, mozzarella, fresh mushrooms, olives, cooked ham, artichokes € 11

CAPRICCIOSA tomato, mozzarella, fresh mushrooms, olives, cooked ham, artichokes, sausage € 11

FUNGHI tomato, mozzarella, fresh mushrooms € 9

PORCINI tomato, mozzarella, porcini mushrooms € 12

CARCIOFINI tomato, mozzarella, artichokes € 9

SALSICCIA tomato, mozzarella, sausage € 9

BRESAOLA, RUCOLA E GRANA tomato, mozzarella, bresaola, arugula, grana cheese € 12

PROSCIUTTO COTTO tomato, mozzarella, cooked ham € 10

PROSCIUTTO CRUDO tomato, mozzarella, dry cured ham € 11

WURSTEL tomato, mozzarella, vienna sausage € 9

VEGETARIANA tomato, mozzarella, zucchini, eggplant, peppers € 9

TONNO E CIPOLLA tomato, mozzarella, tuna, onion € 9

TONNO E CARCIOFINI tomato, mozzarel-la, tuna, artichokes € 10

SPECK E GORGONZOLA tomato, mozza-rella, speck, gorgonzola € 12

BUFALA tomato, buffalo mozzarella, basil € 12

CAPRESE mozzarella, buffalo mozzarella, cherry tomatoes, basil € 12

QUATTRO FORMAGGI mozzarella, scamor-za, gorgonzola, grana cheese € 12

BIANCANEVE mozzarella € 7

FORNARINA salt, rosemary € 3

FORNARINA CON CRUDO salt, rosemary, dry cured ham (prosciutto crudo) € 10

L’ORTOLANA *for 2 or more people*

Made with Marinara and Fornarina pizza, topped with arugula, radicchio, and cured meat: salami, prosciutto, coppa, bacon, and Bologna mortadella

”Al Colle” Osteria Ristorante Pizzeria



LA PIZZA di Claudio Ricci

SPECIAL DOUGH  
\*A new indirect dough method with very high hydration, with lard and bran  
It is distinguished by its lightness and digestibility.

SPECIAL PIZZA

Special dough\*

LA BURRATA burrata cheese, prosciutto crudo € 14

LA SFIZIOSA tomato, spicy salami, sausage, burrata cheese, rosemary, garlic-infused oil € 14

MONTANARA tomato, mozzarella, sausage, olive, speck, porcini mushrooms € 14

CONTADINA tomato, mozzarella, sausage, roasted potatoes, spinach, gorgonzola € 14

PUNTARELLE burrata , puntarelle (seasonal) € 14

MORTADELLA E PISTACCHIO Bologna mortadella, pistachio crumbs, burrata € 14

PORCINI, SCAMORZA E SPECK tomato, mozzarella, porcini mushrooms, scamorza, speck € 14

SARDONCINA mixed greens, onion, sardines € 15

CIME DI RAPA E SALSICCIA mozzarella, turnip greens, sausage € 13

AL METRO

Special dough\*

50 CM *for 2 people* | Up to 3 toppings € 25

1 METER *for 4 people* | Up to 4 toppings € 50



DESSERTS

|                                                      |      |
|------------------------------------------------------|------|
| Sweet Pizza with mascarpone and Nutella              | € 12 |
| Mascarpone chocolate and strawberries                | € 8  |
| Chocopassion                                         | € 8  |
| Panna cotta (strawberries/berries/chocolate/caramel) | € 6  |
| Zuppa inglese                                        | € 7  |
| Honey and pine nut semifreddo                        | € 7  |
| Chocolate Brownie                                    | € 8  |
| Cream and chocolate ice cream                        | € 7  |
| Coffee or Lemon sorbet                               | € 4  |

BEERS

ON TAP:

Alvin Marzen Ambrata (unfiltered)  
20 cl - € 3,5 | 40 cl - € 6 | 1 liter - € 14

Wit Bianca (unfiltered)  
20 cl - € 3,5 | 40 cl - € 6 | 1 liter - € 14

Forst Bionda Pils  
20 cl - € 3,5 | 40 cl - € 6 | 1 liter - € 14

Forst Sixtus Rossa  
20 cl - € 3,5 | 40 cl - € 6

IN BOTTLE:

|                            |      |
|----------------------------|------|
| La Viola 75 cl             | € 16 |
| Weihenstephaner Weissbier  | € 7  |
| Corona                     | € 5  |
| Ceres                      | € 5  |
| Moretti Alcohol-free 33 cl | € 5  |

BAR

|                                        |       |
|----------------------------------------|-------|
| Water bottle                           | € 3,5 |
| Coca-Cola / Sprite / Fanta (can)       | € 3,5 |
| Small Coca-Cola on tap                 | € 3,5 |
| Medium Coca-Cola on tap                | € 5   |
| Coffee                                 | € 1,5 |
| Corrected coffee                       | € 2,5 |
| Macchiato coffee/ Decaffeinated coffee | € 1,5 |
| Cappuccino                             | € 2,5 |
| Liqueurs                               | € 4   |
| Distilled spirits                      | € 5   |
| Reserve spirits                        | € 6-8 |

RED WINES

|                                                |      |
|------------------------------------------------|------|
| Sangiovese Campo Torre I.G.P                   |      |
| glass - € 4   0,5 liters - € 8   bottle - € 14 |      |
| VignalMonte Superiore Podere Vecciano          | € 18 |
| Guiry Biodinamico Tenuta Mara                  | € 25 |
| Maramia Biodinamico Tenuta Mara                | € 38 |
| Vigna del Generale Sangiovese Superiore        | € 45 |
| Morellino di Scansano Le Pupille               | € 25 |
| Rosso Conero Umani Ronchi                      | € 25 |
| Teroldego Mezzacorona                          | € 30 |
| Lambrusco Marcello                             | € 15 |
| Ripasso Ca Rugate                              | € 30 |

WHITE WINES

|                                                |      |
|------------------------------------------------|------|
| Sparkling white wine on tap                    |      |
| 0,5 liters - € 8   1 liter - € 14              |      |
| Campo Torre Bianco I.G.P                       |      |
| glass - € 4   0,5 liters - € 8   bottle - € 14 |      |
| Passerina Clara Marcelli                       | € 25 |
| Verdicchio Albiano                             | € 25 |
| Greco di Tufo Macchialupa                      | € 25 |
| Fiano di Avellino Macchialupa                  | € 30 |
| Gewürtztraminer Tolloy                         | € 30 |
| Vinnæ Ribolla Jermann                          | € 38 |
| Vermentino Petritza Masone Mannu               | € 25 |
| Moscato dolce Matteo Soria                     | € 22 |

SPARKLING WINES:

|                                  |      |
|----------------------------------|------|
| Prosecco Bisol                   | € 25 |
| Bellavista Brut Franciacorta     | € 50 |
| Antica Fratta Saten Franciacorta | € 45 |

ROSÉ WINES

|                                 |      |
|---------------------------------|------|
| Scalabrone Antinori             | € 30 |
| Antica Fratta Rosè Franciacorta | € 45 |

MENU TRANSLATION

Scan the QR code



ALLERGENS: Cereals containing gluten, wheat (spelt and khorasan), rye, barley, oats, or their hybrids or derived products. Milk and milk-based products (including lactose). Eggs and egg-based products. Tree nuts (almonds, hazelnuts, walnuts, cashews, pecans, macadamia nuts or Queensland nuts and their products, except for nuts used in the production of alcoholic spirits, including agricultural ethanol). Celery and celery-based products. Mustard and mustard-based products.

Via Saffi 54, 47843 Misano Adriatico, RN  
0541690667 / 3911334674 - www.lapizzadiciaudioricci.com