

PASTA

TRIANGLE OF APPLE AND BRIE CHEESE 14.90
Speck, caramelized apple, butter, parmesan

TAGLIATELLE PORCINI SPECK 15.40
Porcini, onion, speck, cream and a touch of tomato sauce and parsley

ORECCHIETTE WITH RAGÚ 15.40
Mixed meat in tomato sauce cooked in low temperature

GIRASOLI SUNFLOWERS AND SCAMORZA 14.90
Butter, thyme, parmesan, toasted almonds, scamorza

MEZZELUNE RICOTTA SPINACH 14.90
With gorgonzola cream, walnuts

STROZZAPRETI WITH SEA FOOD 17.90
Short fresh pasta, mussels, clams, prawns, squid, parsley and garlic with a touch of lemon and with a hint of tomato

CLASSIC PASTA 12
In sauce to choose: bolognese, carbonara(+1), amatriciana(+1), pesto, napoletana, arrabbiata

SPAGHETTI GARLIC AND N'DUJA 13.90
Garlic, n'duja and oil

TROFIE A LA NORMA 14.40
Cherry tomato, tomato sauce, fried aubergines, fresh ricotta and salted ricotta

TORTELLINI WITH PRAWNS AND ZUCCHINI 16.40
Cherry tomatoes, basil, garlic, prawns, crispy zucchini

RAVIOLI WITH CHEEKS PORK 17.40
Porcini mushrooms, red wine, onion, shallot confit, parmesan



GRATIN

PARMIGIANA 11.90
Slices of fried aubergine in tomato sauce, mozzarella, parmesan and basil

LASAGNA 13.40

VEGETABLES CANNELLONI 12.90
Stuffed with spinach and ricotta, tomato sauce, cream and mozzarella



MAIN COURSES

SIRLOIN STEAK TAGLIATA (350g) 26
Rocket salad, parmesan, cherry tomato

COTOLETTA 17.40
Filet steak escalope fried with rocket salad and cherry tomato

MIXED FRYING 20.90
Calamars, prawns, baby squid, mussels, vegetables

TRUFFLED OCTOPUS 22.40
Grilled octopus served with truffle-infused mashed potatoes, accompanied by a red pepper and zucchini coulis

CHICKEN STRIPS 13.90
Sautéed with peppers, onion, carrot, soy and coriander

BEEF FILLET STEAK 24

CHICKEN BREAST 15

SAUCES

Mushroom sauce 2 / Pepper sauce 2
Porcini sauce 3 / Gorgonzola sauce 2

SIDE DISHES

FRENCH FRIES 4.50
MIXED SALAD 6.50
VEGETABLES SEASON 6.50
BAKED POTATO 5
HOMEMADE BREAD 2



DESSERTS

TIRAMISÙ 6.50
CREMA CATALANA 6
CHEESECAKE PASSION FRUIT 7.20
PANNACOTTA 6.50
NUTELLA PIZZA 9
CHOCOLATE CAPRESE 6.90
APPLE PIE 6.90

Gluten · Nuts · Crustaceans · Sesame · Eggs · Peanuts · Milk
Celery · Fish · Mustard · Soya · Sulphur dioxide and sulphites · Lupins · Molluscs

la focaccia
EST. 2022
PIZZERIA · RISTORANTE

MENU



FOCACCE

FOCACCIA PUGLIESE 4.50

GARLIC 6.30
Salt, oil, garlic

ROSEMARY 6.30
Salt, oil, rosemary

STELLA 10.50
Salt, oil, cherry tomato, parmesan, rocket salad

LA GOLOSA 15.40
Mortadella, pistachio, burrata



CLASSIC PIZZA

MARINARA 8.90
Tomato, oregano, garlic

MARGHERITA 9.90
Tomato, mozzarella, basil

DIAVOLA 10.90
Tomato, mozzarella, spicy salami

NAPOLETANA 10.90
Tomato, mozzarella, anchovies, origan

SICILIANA 11.40
Tomato, mozzarella, anchovies, capers, olives, origan

CAPRICCIOSA 12.40
Tomato, mozzarella, artichokes, olives, york ham, mushrooms

COTTO E FUNGHI 11.40
Tomato, mozzarella, york ham, mushrooms

VEGETARIANA 12.40
Tomato, mozzarella, zucchini, aubergines, red peppers, artichokes

CRUDO 13.40
Tomato, mozzarella, rocket salad, serrano ham, parmesan

4 FORMAGGI 12.90
Tomato, mozzarella, gorgonzola, parmesan, scamorza

HAWAIANA 11.40
Tomato, mozzarella, pineapple, york ham

TONNO E CIPOLLE 11.40
Tomato, mozzarella, tuna, onions

BUFALINA 12.40
Tomato, bufala (125g), cherry tomato, basil



SPECIALS PIZZAS

DELIZIOSA 16.90
Tomato, burrata (200g), serrano ham, rocket salad

SALSICCIA E FRIARIELLI 13.40
Mozzarella, scamorza, sausage, friarielli

CALABRESE 14.40
Tomato, mozzarella, n'duja, onions, red peppers, spicy salami

MEDITERRANEA 13.90
Mozzarella, prawns, asparagus, cherry tomato, onions

BOSCAIOLA 13.90
Tomato, mozzarella, onions, red peppers, sausage, boletus

VALTELLINA 13.90
Mozzarella, brie, speck, caramelized apple

CONTADINA 13.90
Pumpkin cream, scamorza,mozzarella, boletus, sausage, walnuts

PORCHETTA 13.40
Mozzarella, porchetta, baked potato

TARTUFO 14.40
Mozzarella, baked potato, egg, truffle cream, boletus

FRUTTI DI MARE 15.40
Tomato, mozzarella, prawns, mussels, clams, calamars, parsley

NORMA 14.40
Tomato, mozzarella, fried aubergines, dried tomatos, basil, fresh ricotta and salted ricotta

CARBONARA 14.40
Mozzarella, guanciale, black pepper, pecorino, parmesan and egg cream



CALZONI

CLASSIC 11.40
Tomato, mozzarella, york ham, mushrooms

NAPOLETANO *(optional fried)* 11.90
Mozzarella, ricotta, sweet salami, black pepper

EXTRA

Mozzarella 1.50 / Olives 1 / Cappers 1 / Anchovies 1
York ham 1 / Spicy salami 1.50
Serrano ham 2.50 / Bufala 3.50 / Burrata 6
Chicken 2.50 / Nduja 2 / Dried tomatoes 2
Chips 1.50 / Prawns 4



COLD STARTERS

BURRATA TO CHOOSE
With seasonal vegetables 15.90
With serrano ham, rocket salad, cherry tomato 15.90

TABLE OF MIXED CURED HAM AND ITALIAN CHEESE 23

BEEF CARPACCIO 15.40
Beef meat, with parmesan, rocket salad, olive oil, salt and lemon

SALAD "LA FOCACCIA" 14.40
Lettuce mix, fried chicken strips, parmesan focaccia pieces, seasoned with a sauce of honey, mustard, parmesan and soy

VITEL TONNE´ 17.40
Cappers, anchovies, tuna, mayonese, parsley

ORANGE AND PRAWNS SALAD 14.40
Lettuce mix, oranges and prawns, dressed with avocado mousse, with homemade croutons

PORCHETTA 11
With homemade croutons

CARPACCIO BRESAOLA 15.40
Sirloin steak with parmesan, rocket salad, olive oil, salt and lemon

BUFALA CAPRESE 12.40
Bufala mozzarella, tomate, dried tomate, pesto, basil

OCTOPUS SALAD 15.40
Carrots, celery, mixed salad, tomate cherry, octopus, lemon vinagrette

TUNA CARPACCIO 17.20
Capers, olives, rocket, shallot vinaigrette

BEEF STEAK TARTARE 23



HOT STARTERS

CUENCOS A MI GUSTO 13.90
Fried pizza bowls with various sauces

MOZZARELLA IN CARROZZA 8.20
Fried mozzarella sandwich with york ham, blueberry jam

VEGGIE FRYNG 10.90
Aubergine, zucchini, cherry tomate, mix of spices, parmesan and toasted bread

CRUNCHY OCTOPUS 22
Fried octopus dressed in a shallot, soy, and lemon vinagrette served on a bed of crispy potatoes

GARLIC PRAWNS 13.90

AUBERGINES CROQUETTES 13.40
Mini croquettes stuffed with aubergines, served with a smoked cheese fondue

MEATBALLS IN SAUCE 13.20
Beef meatballs in tomato and basil sauce.