

## PRIMA DELLA PIZZA

green olives **2.00**  
mortadella & provola bite **3.00**

## ORGANIC MOZZARELLA

di bufala Campana **7.00**

## SALUMI E FORMAGGI

Italian charcuterie & cheese  
(small) **5.00** (large) **9.00**

## PUCETTINE

all' aglio - garlic bread, oregano **2.50**  
al rosmarino - salt, rosemary **2.50**

## INSALATA

### ZUCCHINE E FINOCCHIO

courgette spaghetti, fennel, avocado,  
artichoke, sprouts, fresh mint and basil,  
pomegranate, pesto vinaigrette **6.50**

### BACCALÀ E CECI

cod, chickpea, celery, red pepper, tomato  
olives, capers, onion, fresh parsley,  
lemon vinaigrette **6.50**

### POMODORO

tomatoes, garlic, basil, oregano,  
cold-press-bio olive oil (small) **4.00**

### FOGLIE VERDI

watercress, lettuce, rucula, fresh  
herbs, lemon vinaigrette (small) **4.00**

## AL FORNO

### PARMIGIANA DI MELANZANE

oven roasted aubergine, mozzarella,  
scamorza, parmigiano, tomato, herbs  
(small) **4.50** (large) **8.50**

## DOPO LA PIZZA

### TIRAMISÚ

Italian biscuit soaked in coffee,  
mascarpone cream cheese, cacao **3.50**

### CIOCCOLATO E NOCCIOLA

organic chocolate and hazelnuts cake,  
gluten and lactose free **3.5**

### SORBETTO ARTIGIANALE

Nannarella vegan flavours:  
pistaccio, hazelnut, chocolate, vanilla  
coconut, strawberry, lime/mint **3.00**

## ALL TIPS GO TO STAFF

For information on allergens please just ask

[www.valdogatti.com](http://www.valdogatti.com)

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# VALDO GATTI



# PIZZA ARTIGIANALE

Artisan pizza prepared the authentic Italian way. Sustainably made with  
the freshest natural and organic ingredients. Slow rising sourdough skilfully  
hand stretched forming a soft end crust. Low in gluten and easily digestible.  
Genuine. Simple. Good. Valdo Gatti.

## PIZZA

### MARINARA

tomato, garlic, oregano (no cheese) **6.00**  
\*with black olives, anchovy **7.50**

### MARGHERITA

tomato, mozzarella, basil **7.50**

### PARMIGIANA

tomato, mozzarella, scamorza,  
aubergine, basil **8.00**

### CRUDAIOLA ANTONINO

(only sourdough and tomato oven-baked)  
topped with fresh cherry tomato, avocado,  
mozzarella, rucula, parmigiano, basil **8.50**

### FUNGHI E SPECK

tomato, blue gorgonzola, mushrooms,  
speck prosciutto affumicato **8.50**

### SALSICCIA E BROCCOLI

mozzarella, salsiccia fresca toscana,  
broccoli (bianca - no tomato) **8.50**

### QUATTRO STAGIONI

tomato, mozzarella, artichoke, olives,  
mushrooms, prosciutto cotto **8.50**

### PICCANTE

tomato, mozzarella, spicy salami  
ventricina piccante **8.50**

## PIZZE DEL GIORNO

creation of a daily/weekly pizza by our Pizzaiolos

### EXTRA TOPPINGS

olives, capers, rucula, onion **0.50**  
mushroom, broccoli, artichoke, aubergine, courgette, bell pepper **1.00**  
scamorza, gorgonzola, mozzarella di buffala, pecorino, parmigiano, anchovy, cod, tuna **1.00**  
prosciutto crudo, prosciutto cotto, salami, ventricina, speck, salsiccia fresca, pancetta, mortadella **1.50**

## APERITIVO

vermouth Martinito **3.00**

## VINO BIOLOGICO

glass (150ml) / bottle (750ml)

### ROSSO

Quinta do Montalto, Encostas D'aire  
(house wine) **2.50/10.00**

Vinha da Malhada, Lisboa  
(trincadeira, castelão, bouschet) **3.50/17.50**

Elpenor by Julia Kemper, Dão  
(touriga, roriz, alfrocheiro, jaen) **4.50/22.50**

### BIANCO

Quinta do Montalto, Encostas D'aire  
(house wine) **2.50/10.00**

Vinha da Malhada, Lisboa  
(arinto, fernão pires) **3.50/17.50**

Quinta do Cardo, Beira Interior  
(siria branca) **4.50/22.50**

### ROSATO

Vinha da Malhada, Lisboa  
(aragones, moreto) **3.50/17.50**

Elpenor by Julia Kemper, Dão  
(touriga nacional) **4.50/22.50**

### FRIZZANTE

Fondo Belverde Lambrusco Gasparossa, Italy  
(lambrusco) rosso **3.50/17.50**

Giade di Piera Martellozzo Prosecco, Italy  
(glera) bianco **4.00/20.00**

### SANGRIA

red / white **10.00**

## BIRRA

Imperial draught beer (20cl) **2.00**

Craft 1927 – wheat | dark | ipa (33cl) **5.00**

## BEVANDE

### COLD-PRESS JUICE

melon | apple **2.50**

### HOMEMADE LEMONADE

lemon | melon-mint | apple-ginger **2.50/10.00**

### WATER

filtered (750ml) **0.50**

still Vitalis (500ml) **2.00**

sparkling Pedras Salgadas (250ml) **2.00**

### COFFEE

espresso – Delta Organic **1.00**

affogato – espresso vanilla ice cream **3.00**

## DIGESTIVO

Limoncello D'Alentejo natural (30ml) **3.50**