

# I DISSONANTI

THE KITCHEN , GLUTEN FREE PIZZA DEPARTMENT AND PIZZERIA WORK SEPARATELY, THEREFORE THE DISHES MAY NOT COME OUT TOGETHER.

FOR THE CAKE SERVICE, WE REQUIER € 1,00 PER PERSON

SERVICE CHARGE € 1,50

## STARTERS

<b>Mixed seafood bruschetta</b> (Three pieces)	€8,00
🌿 <b>Mixed land bruschetta</b> (Three pieces)	€8,00
<b>Mixed fried "treat"</b> (Potato croquette, fried pizza, french fries*, stuffed courgette flowers*)	€8,00
<b>Parma Ham, Apulian Burrata, Rocket</b>	€10,00
🌿 <b>Smoked provola cheese from Tramonti on lemon mousse</b>	€8,00


## PASTA

<b>"Dissonanti" wholemeal spaghetti</b> (Anchovies from Cetara, dried tomatoes, Stracciatella, breadcrumbs, anchovies sauce, lemon zest)	€13,00
<b>Tramonti Trofie (Typical Italian pasta)</b> (Sausage, porcini mushrooms, smoked provola from Tramonti)	€10,00
<b>Homemade pumpkin tortelloni Reggiana style</b> (Butter, almonds, rosea tomato sauce)	€12,00
<b>Tortellini Enzo Ferrari</b> (Parmesan crust and balsamic vinegar sauce)	€11,00
<b>Paccheri alla Masaniello</b> (Prawns*, Calamari*, clams and Corbarino cherry tomatoes)	€14,00
<b>Vermicelli drawn in bronze with clams</b>	€13,00

## MAIN COURSES


<b>Sliced beef</b>	€18,00
Served with rocket, Parmigiano Reggiano flakes, balsamic vinega glaze, pink pepper	
<b>Pork fillet with Lambrusco</b>	€14,00
<b>Chianina PGI hamburger</b>	€12,00
With homemade bread, lettuce, smoked provola from Tramonti, crispy bacon, lemon sauce, french fries	
<b>Mixed fried fish*</b>	€15,00
<b>Grilled chicken breast</b>	€8,00

## SIDE DISHES

 <b>Mixed salad</b>	€4,00
 <b>Mixed vegetables</b>	€4,00
 <b>Baked potatoes</b>	€4,00
 <b>French fries*</b>	€4,00

## BIG SALADS

ALL SALADS CAN BE MADE IN BREAD CRUST (+€2,00)

<b>Classic Salad</b>	€8,00
Lettuce, rocket, fennel, cherry tomatoes, corn, tuna fish, boiled egg.	
 <b>Greek Salad</b>	€8,00
Lettuce, peppers, fennel, Taggiasca olives, corn, Feta cheese.	
<b>Capri salad in bread crust</b>	€10,00
Lettuce, cherry tomatoes, olive Taggiasca olives, oregano, fresh fior di latte cheese, anchovies from Cetara, bread crust.	
<b>Cooked Salad</b>	€9,00
Boiled vegetables, Parma Ham, Parmigiano Reggiano flakes, Balsamic vinegar glaze.	
<b>Caesar salad</b>	€10,00
Lettuce, sautéed bacon, chicken pieces, Parmigiano Reggiano flakes, bread crouton and Caesar sauce.	
<b>Vittoria</b>	€10,00
Lettuce , cherry tomatoes, smoked salmon, avocado, lemon zest, toasted almonds. mandorle tostate.	



# PIZZE

## TYPE 1 WHEAT FLOUR:

This type of flour is obtained by grinding the entire grain without removing any part of it. Through a step called sieving (sifting), the flour is separated according to grain size. Type 1 flour contains more bran and wheat germ (the most nutrient-rich parts).

IT CAN ALSO BE MADE WITH WHOLE FLOUR AND GLUTEN FREE

### Our recommendation:

<b>Dissonanti</b>	€10,00
Mashed potatoes, bacon, grated Parmigiano Reggiano, balsamic vinegar glaze.	
 <b>Fritta</b>	€7,00
Fried dough, tomato sauce, grated Parmigiano Reggiano, basil.	
 <b>Speciale</b>	€10,50
Tomato sauce, buffalo mozzarella, cherry tomatoes, mountain oregano, basil.	
<b>Terramare</b>	€11,00
Fior di latte cheese, cherry tomatoes, anchovies from Cetara, spic salami.	
<b>Rustica</b>	€9,00
Fior di latte cheese, butcher's sausage, baked potatoes.	
<b>Contadina</b>	€10,00
Fior di latte cheese, fresh mushrooms, butcher's sausage, peppers.	
<b>Mexican</b>	€10,00
Fior di latte cheese, cherry tomatoes, butcher's sausage, borlotti beans spicy chili pepper.	
<b>Salmon</b>	€12,00
Fior di latte cheese, courgettes, smoked salmon + (stracciatella, pink pepper, extra virgin olive oil, lemon zest, after cooking).	
<b>Ciccia</b>	€13,00
Fior di latte cheese + (bresaola, walnuts, lemon zest, 24 months Parmigiano Reggiano flakes, extra virgin olive oil, after cooking).	
<b>Tirola</b>	€11,00
Fior di latte cheese, smoked provola from Tramonti, speck, radish.	
<b>Addition of RE FIASCONE tomatoes</b>	€3,00

# PIZZE

## WHOLE FLOUR:

This type of flour is characterized by large granules. It contains the entire grain in all its parts: starch, bran and wheat germ, which is why it is a complete food. Wholemeal flour is undoubtedly the best on a nutritional level.

## THEY CAN ALSO BE MADE WITH TYPE 1 FLOUR AND GLUTEN FREE

### Our recommendation:

<b>Tramonti</b>	€11,00
Fior di latte cheese, turnip greens*, butcher's sausage.	
<b>Golosa</b>	€10,00
Fior di latte cheese, smoked provola from Tramonti, bacon, grated Parmigiano Reggiano.	
 <b>Sole Rosso</b>	€11,00
RE FIASCONE tomato, Corbarino tomato, San Marzano tomato, cherry tomatoes + (Apulian burrata, basil, extra virgin olive oil, after cooking).	
<b>Amalfi</b>	€11,00
Tomato sauce, mountain's oregano, anchovies from Cetara, garlic-scented oil + (buffalo mozzarella cheese after cooking).	
<b>Calabrese</b>	€11,00
Tomato sauce, fior di latte cheese, Taggiasca olives, red onion, Calabrian 'nduja.	
<b>Campinola</b>	€10,00
Tomato sauce, fior di latte cheese, smoked provola cheese from Tramonti, fried aubergines.	
<b>Boscaiola</b>	€12,00
Fior di latte cheese, butcher's sausage, porcini mushrooms*, Parmigiano Reggiano flakes.	
<b>Trevigiana</b>	€10,00
Tomato sauce, fior di latte cheese, Gorgonzola cheese, radish.	
<b>Capitano</b>	€11,00
Fior di latte cheese, dried tomato, capers, mountain oregano, tuna fillets out of the oven.	
<b>Primitiva</b>	€10,00
Pumpkin cream soup, gorgonzola cheese + (walnut kernels out of the oven).	
<b>Addition of RE FIASCONE tomatoes</b>	€3,00

# PIZZE








PLEASE NOTE: GLUTEN-FREE PIZZAS WILL BE SERVED IN DISHES OTHER THAN WHITE

**GLUTEN FREE FLOUR:  
SUPPLEMENT € 2,00 (€ 1,00 discount for AIC card holders):**

Gluten is a protein found in the seeds of plants of the wheat family. Its main function is that of a 'glue', a fundamental characteristic when it comes to pizza and bread-making. Our experience combined with new technologies has enabled us to create a blend of flours (deglutinated wheat starch, maize starch, lentil flour and vegetable fibres) which create a product that satisfies the eye, the palate and the heart.

**THEY CAN ALSO BE MADE WITH TYPE 1 AND WHOLE FLOUR**


## Our recommendations:

 <b>Caprese</b>	<b>€10,00</b>
Cherry tomatoes, tomato, mountain oregano + (buffalo mozzarella, fresh basil, extra virgin olive oil after cooking).	
 <b>Vegetariana</b>	<b>€10,00</b>
Tomato, mixed vegetables, Parmigiano Reggiano.	
 <b>Valico</b>	<b>€12,00</b>
Fior di latte cheese, smoked provola from Tramonti, porcini* mushrooms, flakes of Parmigiano Reggiano.	
 <b>Popeye</b>	<b>€9,00</b>
Tomato, fior di latte cheese, spinach*, Parmigiano Reggiano.	
 <b>Genovese</b>	<b>€10,00</b>
Fior di latte cheese, cherry tomatoes, basil pesto, Parmigiano Reggiano.	
 <b>Pugliese</b>	<b>€10,00</b>
Fior di latte cheese, dried tomatoes, red onion, Parmigiano Reggiano, extra virgin olive oil.	
<b>Parma</b>	<b>€12,00</b>
Fior di latte cheese, tomato, Parma ham, rocket, flakes of Parmigiano Reggiano.	
<b>Carbonara</b>	<b>€10,00</b>
Fior di latte cheese, bacon, egg, grated Parmigiano Reggiano.	
<b>Modena</b>	<b>€11,00</b>
Fior di latte cheese, bacon, rocket, flakes of Parmigiano Reggiano, Balsamic Vinegar glaze.	
 <b>Vegan Pizza</b>	<b>€7,00</b>
Tomato sauce, vegan mozzarella cheese, fresh basil, extra virgin olive oil.	
<b>Addition of RE FIASCONE tomatoes</b>	<b>€3,00</b>

# PIZZE DE' I DISSONANTI

The "RE UMBERTO" tomato is an excellent variety of tomato for sauce and preserves, also known as FIASCONE due to its flask shape. The name is a tribute to king Umberto I of Savoy, visiting the Tramonti crops on the Amalfi Coast. It is the variety that gave rise to the San Marzano tomato. Rediscovered and revalued in recent years thanks to some farmers who have preserved the last seeds, it has become a slow food presidium.

NO VARIATIONS IN INGREDIENTS ARE ALLOWED – NO GLUTEN FREE

 <b>Margherita Re Umberto</b>	€8,00
Re Fiascone tomato fresh fior di latte cheese, basil, raw extra virgin olive oil.	
<b>Bel Paese</b>	€13,00
Re Fiascone tomato, stracciatella, fresh basil, Cetara anchovies after cooking.	
<b>Mantovana</b>	€12,00
Pumpkin cream soup, smoked provola from Tramonti, bacon, rosemary.	
<b>Sfusata</b>	€13,00
FTramonti Fior di latte cheese, smoked Provola from Tramonti, 24 old months Parma ham, extra virgin olive oil, zest of Sfusato (a variety of Amalfi lemon).	
<b>Marenostrum</b>	€13,00
Tramonti fior di latte cheese, dried tomatoes, Cetara anchovies, Apulian burrata, fresh basil.	
<b>Iberica</b>	€14,00
Re Fiascone tomato, Tramonti fior di latte cheese, oregano, fresh basil, raw extra virgin olive oil, Cantabrian anchovies (served in the original tin box).	
<b>Sesto Senso</b>	€14,00
Fresh fior di latte cheese + (selection cooked ham, stracciatella, toasted almonds, chestnut honey from Tramonti).	








## PIZZE AL TAGLIERE

<b>Margherita 40 cm</b> (for 2 people)	<b>€12,00</b>
<b>Margherita 50 cm</b> (for 2 ½ people)	<b>€15,00</b>
<b>Margherita 60 cm</b> (for 3 people)	<b>€18,00</b>
<b>Farcita (40/50/60 cm)</b>	<b>Price according to the chosen tastes</b>

## CALZONI

<b>Fritto</b>	<b>€9,00</b>
Tomato sauce, Fior di latte cheese, ricotta cheese, basil.	
<b>Farcito</b>	<b>€10,00</b>
Fior di latte cheese, tomato sauce, artichokes, selected cooked ham.	
<b>Napoli</b>	<b>€10,00</b>
Fior di latte cheese, tomato sauce, salami, ricotta cheese.	
<b>Stella</b>	<b>€13,00</b>
Fior di latte cheese, tomato sauce, Parma ham, rocket, Apulian burrata.	
 <b>Vegetale</b>	<b>€10,00</b>
Fior di latte cheese, spinach, fried courgettes, fried aubergines, grated Parmigiano Reggiano.	
<b>Sofilciano</b>	<b>€11,00</b>
Fior di latte cheese, turnip tops, Calabrian 'nduja, Taggiasca olives, extra virgin olive oil.	
<b>Calzone Lasagna</b>	<b>€11,00</b>
Fior di latte cheese, ragù sauce, basil, grated Parmigiano Reggiano.	

## HOMEMADE DESSERTS

 <b>Cake of the day</b>	<b>€5,00</b>
 <b>Chocolate mousse</b> Served with mascarpone cheese cream	<b>€5,00</b>
 <b>Ricotta cheese and pears in a jar</b>	<b>€5,00</b>
 <b>Mascarpone cream</b> With toasted almonds and bitter cocoa	<b>€5,00</b>
 <b>Grandma's Zuppa inglese</b>	<b>€5,00</b>
 <b>Lemon delight</b>	<b>€5,00</b>
 <b>Homemade lemon or orange sorbet</b>	<b>€3,50</b>

## SEMIFREDDI "BINDI"

<b>Stuffed coconut</b>	<b>€5,00</b>
<b>Stuffed pineapple</b>	<b>€5,00</b>

## BEVANDE

<b>Water (cl.50)</b>	<b>€1,00</b>
<b>Water in glass (cl. 75)</b>	<b>€2,50</b>
<b>Coca Cola/Coca Cola zero/Fanta/Sprite</b>	<b>€3,00</b>
<b>Coca Cola in glass (lt. 1)</b>	<b>€6,00</b>
<b>Draft beer "Warsteiner" cl.20</b>	<b>€3,50</b>
<b>Draft beer "Warsteiner" cl.40</b>	<b>€5,00</b>
<b>Draft beer "Warsteiner" lt. 1</b>	<b>€9,00</b>
<b>Draft beer "Weiss"</b>	<b>€3,50</b>
<b>Draft beer "Weiss" cl. 40</b>	<b>€5,00</b>
<b>Draft beer "Weiss" lt. 1</b>	<b>€9,00</b>
<b>Non alcoholic beer cl. 33</b>	<b>€3,50</b>
<b>Moretti italian beer cl. 66</b>	<b>€4,00</b>



## HOUSE WINES

Sparkling white wine "Trevigiano" lt. ¼	€3,00
Sparkling white wine "Trevigiano" lt. ½	€6,00
Sparkling white wine "Trevigiano" lt. 1	€10,00
Lambrusco from Emilia PGI cl. 75	€10,00

## BOTTLE OF WINE

### RED WINES:

<b>Tramonti Costa d' Amalfi "Cantina San Francesco"</b>	€18,00
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Ruby red coloured wine; intense and fruity perfume; dry and moderately tannic taste.

<b>Negroamaro</b>	€17,00
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Ruby red with purple hues; intense, vinous, spicy and fruity bouquet with notes of small black berries (currants, black and wild berries); medium structure, velvety, with a long, savoury finish.

<b>Primitivo</b>	€16,00
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Still wine with an intense ruby red colour; light, aromatic bouquet; full, harmonious and pleasant flavour.

<b>Morellino di Scansano</b>	€16,00
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Still wine, ruby red in colour; winy scent; dry, austere, warm, slightly tannic flavour.

### WHITE WINES:

<b>Tramonti Bianco Costa d' Amalfi "Cantina San Francesco"</b>	€18,00
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A wine with a pale yellow colour; intense and fine perfume reminiscent of green apple and millefiori honey. On the palate it shows a noble acidity and a solid structure.

<b>Gewurztraminer "La Vis"</b>	€17,00
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Intense straw yellow colour with golden reflections; rich but balanced, silky, mineral and structured; elegant aroma of rose petals, cloves and muscat, spices and oriental fruits.

<b>Falanghina</b>	€16,00
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Still wine, white in colour with greenish reflections; pleasant, fruity aroma; dry, fresh, velvety, slightly acidulous but always delicate and special flavour.

<b>Ribolla Gialla</b>	€17,00
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Still wine, straw yellow colour with faint greenish tones; delicately fruity and slightly floral and herbaceous bouquet; delicate and pleasant structure.

<b>Franciacorta "La Montina"</b>	€28,00
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<b>Prosecco Valdobbiadene Millesimato</b>	€18,00
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ALL WINES (EXCEPT FRANCIACORTA) CAN ALSO BE SERVED BY THE GLASS

## CRAFT BEER CL. 75

**Theresianer Bock red** €14,00

Amber color, intense aroma with pleasant malt notes, smooth and roasted taste with ripe fruit notes.

**Theresianer Pils white** €14,00

Straw yellow color naturally cloudy, intense aroma of hops, dry taste with notes of cereal and hops.

**Theresianer India Pale Ale** €14,00

Dark amber color with orange hues, intense aroma, aromatic and spicy, strong, rich and complex taste.

**La Birra del Poeta white spelt** €12,00

**La birra del Poeta amber spelt** €12,00

## CRAFT BEER BIO CL. 50

**Birra bionda Trentina Bio Hell** €7,00

**Birra Roen Bio Pale Ale** €7,00

## ITALIAN CRAFT BEER CL.33

**Theresianer amber Vienna** €5,00

**Theresianer Pale Ale double malt** €5,00

**La Birra del Poeta white spelt** €5,00

## GLUTEN FREE BEER

**Daura damm s/glutine cl. 33** €3,50

**Birra Peroni s/glutine cl. 33** €3,50

**Minosse Helles s/glutine cl. 50 artisanal unpasteurized, unfiltered** €7,50

(Winner of Slow Food Award 2020/21)

## DIGESTIVI

**Bitter** €3,50

**Grappas** €4,00

**Whisky/Cognac** €5,00

**Caffè** €1,50

\* FROZEN PRODUCT

 VEGETARIAN

 VEGAN

 GLUTEN FREE