



LA SPEZIA

ARTISAN PIZZA | ITALIAN CUISINE

ENGLISH MENU

Entries

ARANCINI DI FUNGHI 15

Risotto spheres filled with mushroom and parmesan cheese.

CARPACCIO 18

Thin slices of Salmon or Zucchini marinated with citrus fruits.

GRATIN BOARDS 17

Hearts of palm, broccoli, mushrooms, and sweet plantain oven gratinated.

CARACOLI ALLA FIORENTINA 18

Conchiglioni pasta filled with ricotta and spinach served over a rosé sauce.

MADURO & FORMAGGIO 15

Ripe plantain, mozzarella top, feta and honey. Gratin.

PATATE RIPIENI AL FORNO 15

Golden potato, topped with mushroom, mozzarella and white sauce.

MELANZANE NAPOLI STYLE 15

Pickled eggplant, puffed bread with garlic butter.

CRISPY EGGPLANT 16

Breaded eggplant slices topped with pomodoro sauce and a touch of pesto.

FRIED MOZZARELLA 12

Crispy mozzarella fingers served with pomodoro sauce.

PANZEROTTI 15

Italian empanadas filled with a cheese blend and pesto.

BRUSCHETTA DI TOMATO 14

Chunks of crusty bread topped with cherry tomato and garlic confit.

ZUPPA DELLA CASA 12

Soup of the day.

Pasta

FETUCCINI ALFREDO 16

Creamy alfredo sauce with mushrooms.

PENNE A LA VODKA 17

Creamy rose sauce, touch of vodka and mild chili.

RAVIOLI BIANCO 19

Di formaggio or spinach.

SPAGHETTI POMODORO 15

Pelati (peeled) tomato sauce.

TORTELINI ROSSOVERDE 19

Filled with ricotta in creamy spinach and sundried tomato sauce.

GNOCCHI CASTAGNE 19

Handmade gnocchi in creamy chestnut sauce with toasted almond and honey topping.

BUCATTINI CACCIO PEPE 18

Creamy parmegiano sauce and freshly ground black pepper.

SPAGUETTI IN GARLIC BUTTER 18

Spaguetti in garlic butter with lemon.

RISOTTO FUNGHI 18

Creamy risotto with butter, mushroom and parmesan cheese.

GLUTTEN FREE +2

EXTRA PROTEIN +8

Mare

AL BOSCO* 24

Wood-fired served on a bed of mashed potatoes and sautéed vegetables.

CONTEMPORANEO* 27

Cauliflower cream, served with buttered cauliflower.

FUNGHI AL AGLIO 26

In a mixture of garlic sautéed mushrooms.

PESCE CARAIBICO* 27

Wood-fired, served on an exotic bed of coconut rice, topped with a fresh arugula salad dressed with lemon olive oil.

TOSCANA* 28

Lemon butter, toasted almonds on rosemary sliced potatoes.

AL CARCCIOFI* 27

Arugula base with lemon-infused artichokes, finished with chimichurri.

*CONTAINS FISH WITH MILK

Insalata

FRESA Y VERDE 16

Lettuce, strawberry, toasted almonds, mozzarella, balsamic dressing.

COBB SALAD* 18

Romaine lettuce, salmon slices, cherry tomato, avocado, sweet corn, red onion, boiled egg, fake bacon, feta cheese, ranch dressing.

EXTRA PROTEIN +8

GOAT FORMAGGIO 16

Lettuce, cherry tomatoes, corn, carrot crunch, breaded goat cheese, honey mustard dressing.

CAMPO ROSADO SALAD 16

Arugula, beets, cottage cheese, caramelized walnuts

CESSARE 16

Lettuce, croutons, parmesan cheese, cessare dressing.

PATATE DOLCE 16

Sweet potato, tomato, red onion, cucumber, chips, feta cheese, house vinaigrette.

Pizza

LA CLASICA 14

Pomodoro. Mozzarella.

JALAPEÑO CHILI 16

Pomodoro. Mozzarella. Green jalapenos.

TENTAZIONE 16

Pomodoro. Mozzarella. Ripe plantain. Honey

TRE FORMAGGI 17

Pomodoro. Mozzarella. Feta. Parmesan.

FIRENZE 17

Pomodoro. Mozzarella. Cherry tomato. Pesto. Ricotta.

DOLCE TERRA 17

White sauce. Mozzarella. Caramelized onion. Laminated potatoes. Rosemary.

CARCIOFI & AGLIO 17

Pomodoro. Mozzarella. Artichoke. Garlic.

TARTUFO BIANCO 17

White sauce. Mozzarella. Mushroom mix. Arugula. Truffle oil.

QUATRO STAGIONI 18

Pomodoro. Mozzarella. Artichoke. Mushroom. Kalamata. Dried tomato.

TOPPINGS +2

GLUTTEN FREE +3

OLIVES, MUSHROOMS, DRIED TOMATO. CHERRY TOMATO. HEARTS OF PALM, ONION. PINEAPPLE. CORN. AVOCADO.

Focaccias

FLORENCIA 15

Zaatar. Sumac. Feta cheese.

CAPRESA 15

Cherry tomato. Garlic. Ricotta cheese. Basil leaves.

MODENA 15

Dried tomato. Caramelized onion. Feta cheese. Balsamic.

KIDS MENU

FISH & CHIPS 16

MAC & CHEESE BALLS 13

NACHOS 15

MAC & CHEESE 15

KRISPY RICE BALLS 13


*CONTAINS FISH WITH MILK



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 LASPEZIAPTY

 6105-9114