

A large, light pink wavy graphic that flows across the top and bottom of the page, framing the central text.

# Pinkerì

## **Taste. Smile. Pink. Repeat.**

Pinkerì is, first and foremost, 'taste': our gourmet selections are born from the idea of offering you the best dough wrapped in a combination of delicate and delicious ingredients. The result is an experience of balanced flavours that will leave you with a 'smile' on your face!



# menu

## Menu

### To begin with

Focaccia with lardo di colonnata and honey mustard (1-10)

6,5

Focaccia with stracciatella cheese and sun-dried tomatoes (1-7)

6,5

### The Appetizers

Our selection of cold cuts and cheeses, with our best selection of jams (7)

16

Caprese with buffalo mozzarella DOP, tomato, olive oil and oregano (7)

10

The eggplant parmigiana (7-9)

7

Meatballs with sauce

7

A trio set of our mixed bruschettas (1)

7

### The First Courses

#### The Pinkerì Spaghetti

*Sauce with red beetroot, provola cheese, parmesan cheese, walnuts, olive oil and stracciatella cheese (7,8)*

16

#### The Carbonara

*With fresh pasta, crispy guanciale from Amatrice, eggs, Pecorino Romano DOP and black pepper (1-3)*

16

#### The Spaghetti with Three Tomatoes

*With fresh spaghetti, datterini tomato, San Marzano DOP tomato, cherry tomato, olive oil and fresh basil (1)*

14

#### The Marinated Tagliolino

*Tagliolino garlic oil and chilli with red prawn tartare (1-2)*

18

#### Traditional Apulian Orecchiette

*Tagliolino garlic oil and chilli with red prawn tartare (1)*

15



# Menu

## The Second Courses

### The Milanese Cutlet

*Beaten veal chop, double-breaded  
mashed in egg and breadcrumbs*

22

### The Red Shrimp Tartare

*With burrata pugliese, rocket pesto and olive oil*

22

### The Beef Tagliata

*With Grana Padano DOP flakes, rocket, olive oil  
and served with a side dish of potatoes (7)*

22

### Roulades and meatballs with sauce

18

## The Side Dishes

Our French fries

4

Our selection of seasonal grilled  
vegetables

5

Sautéed spinach

4

## The Burgers

### The Italian

*With 200g Chianina meat,  
stracciatella cheese, ham, valerian,  
tomato and tartar sauce (7)*

15

### The American

*With 200 g of Scottona meat, tomato, salad,  
cheddar and BBQ sauce (7)*

13

### The Angus

*With 200g Angus meat, caramelised  
onion, lettuce, smoked scamorza  
cheese and our Pinkeri sauce (7)*

15

## The Salads

### The Classic

*With tomatoes, iceberg lettuce, green  
olives, buffalo mozzarella DOP from  
Campania and carrots (7)*

10

### The Caesar Salad

*With romaine lettuce, grilled chicken fillet,  
flavoured bread cubes, flakes of 24-month  
Parmesan cheese and our Caesar dressing (1-7)*

12

### The Hawaiian

*With rocket, tomatoes, smoked  
salmon and avocado (4)*

12



# pizzas

## Pizzas

### The Gourmet

#### The Pinkeri

With pink dough, Pinkeri sauce, fior di latte di Agerola, prosciutto cotto, burratina di Andria i.g.p., yellow date tomatoes and black olive powder (1-7)

#### The Capuca

With San Marzano DOP tomato, buffalo mozzarella DOP from Campania, Calabrian 'nduja, Apulian burrata (1-7)

#### The Genovese

With pesto genovese, fior di latte from Agerola, yellow datterino tomatoes, Amatrice guanciale petals and burrata mousse on exit (1-7)

#### The Violetta

With creamed purple potato, fior di latte from Agerola, cooked ham, crumbled tarallo and balsamic vinegar glaze (1-7)

#### The Pistacchiosa

With Sicilian pistachio cream, fior di latte from Agerola, mortadella Bologna, mousse and Sicilian pistachio granules (1-7-8)

#### The Quattro Formaggi 2.0

With 24-month Parmesan cream, fior di latte from Agerola, Swiss Emmental DOP, Gorgonzola DOP chunks, Grana Padano DOP flakes and almond petals (1-7-8)

#### The Autunno

With pumpkin cream, provola cheese from Agerola, crispy guanciale from Amatrice and onion chips (1-7)

#### The Sarda

La Regina di San Marzano tomato, Fior di latte di Agerola cheese, spicy salami, mushrooms, pecorino romano cheese (7)

15

#### The Ariccia

With burrata i.g.p. cream, provola cheese from Agerola, Ariccia porchetta and our baked potatoes (1-7)

14

13

#### The Carrettiera 2.0

With friarielli cream, provola cheese from Agerola, crumbled and sautéed sausage (1-7)

12

13,5

#### The Primavera

With burrata i.g.p. cream, 24-month Parma ham, rocket cream and 12-month Grana Padano DOP flakes (1-7)

14

#### The Controcorrente

With zucchini cream, fior di latte from Agerola, smoked salmon, zucchini chips and burrata i.g.p. mousse (1-4-7)

14,5

13

#### The Domenica

With San Marzano DOP tomato, fior di latte from Agerola, meatballs with Neapolitan ragù, tufts of ricotta and flakes of Grana Padano DOP 12-months (1-7)

14

13

#### The Focaccia Egizia

Focaccia base, broad bean meatballs, rocket, fresh tomato, sesame cream (11)

12

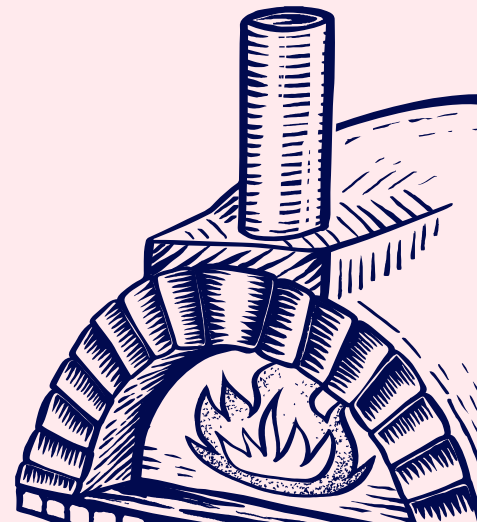
12

12

#### Supplements: Simple ingredients

**1,00** - Prosciutto crudo ham, bufala cheese, burrata cheese, speck ham, smoked salmon **1,50** - Integral Dough and Pink Dough supplement **1,00**

12,5

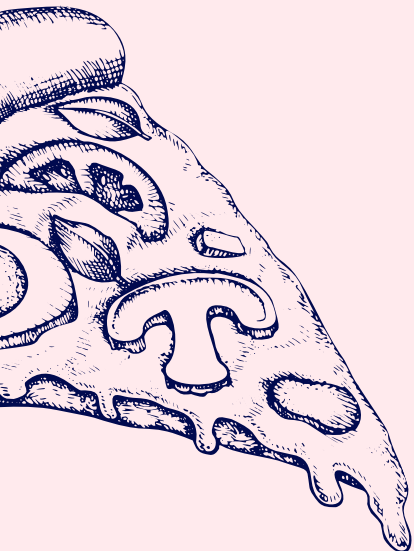


# pizzas

## Pizzas

### The Classics

<b>The Margherita</b> <i>With San Marzano DOP tomato, fior di latte from Agerola, olive oil and basil (1-7)</i>	<b>8,5</b>
<b>The Marinara</b> <i>With San Marzano PDO tomato, garlic, oregano, olive oil and basil (1)</i>	<b>7,5</b>
<b>The Capricciosa</b> <i>With San Marzano DOP tomatoes, fior di latte from Agerola, cooked ham, roasted artichokes, champignon mushrooms, black olives, olive oil and basil (1-7)</i>	<b>11</b>
<b>The Napoletana</b> <i>With San Marzano DOP tomato, fior di latte from Agerola, taggiasche olives, anchovies, olive oil and basil (1-7)</i>	<b>10</b>
<b>The Diavola</b> <i>With San Marzano DOP tomato, provola cheese from Agerola, calabrian spianata, olive oil and basil (1-7)</i>	<b>10</b>
<b>The Focaccia</b> <i>With olive oil, oregano and salt (1)</i>	<b>6</b>
<b>The Vegetarian</b> <i>With San Marzano DOP tomato, Mozzarella di Agerola, aubergines, peppers, courgettes (1-7)</i>	<b>9</b>
<b>The American</b> <i>With San Marzano DOP tomato, Mozzarelle di Agerola, frankfurters, fries (1-7)</i>	<b>9</b>



# Desserts

## Rum Babà

*Babà pastry soaked in aged rum punch, citrus fruits and Bourbon vanilla*

6

## Babàmisù

*Babà pastry soaked in coffee and filled with cocoa and hazelnut cream*

7

## Hazelnut Dolcesinfonia

*Creamy milk chocolate covered with hazelnut and milk chocolate sprinkles, lying on a soft hazelnut and cocoa sponge cake*

7

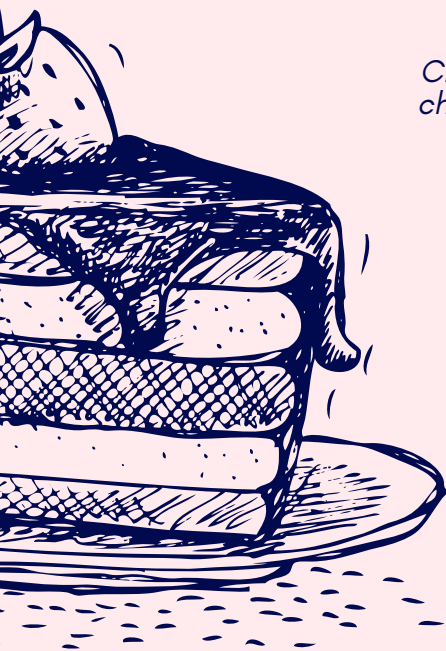
## Berry Cheesecake

7

## Costiera

*Almond biscuit soaked in limoncello and filled with lemon cream*

7



# Cafetteria

Espresso Coffee

2

Decaffeinated Espresso Coffee

2,5

Cappuccino

3,5



# Wine List

## Reds

**Santa Cristina Chianti Superiore D.O.C.G.** 19 32

*Sangiovese 95% and other red berry grapes 5%*

**Neprica Primitivo Puglia I.G.T.** 16 22

*Primitivo 100%*

**Fichimori Salento IGT** 17 28

*Negroamaro 100% and 10% syrah*

**La Braccasca Rosso di Montepulciano** 17 27

*Sangiovese 85% and Merlot 15%*

**Prunotto Bansella Nizza 2021** 19 35

*Barbera 100%*

**Le Mortelle Botrosecco Maremma Toscana** 38

*Cabernet Sauvignon 60% and Cabernet Franc 40%*

## Whites

**San Giovanni della sala (Orvieto Classico Superiore D.O.C.)** 18 30

*Grechetto 50%, Procanico 25%, Pinot bianco and Viognier 25%*

**Tormaresca Chardonnay** 16 22

*Chardonnay 100%*

**Irpina Falanghina D.O.C.** 17 25

*Falanghina 100%*

**Radici Fiano D.O.C.G.** 18 30

*Fiano 100%*

**Saraja Vermentino Di Gallura Superiore D.O.C.G.** 18 28

*Vermentino 100%*

**Mastro Bianco Campania** 16 24

*Native vines*

## Rosé

**Calafuria I.G.T. Salento** 17 28

*Negramaro 100%*

## Sparkling

**Astoria Prosecco Treviso D.O.C.** 15 20

*Glera 100%*

**Astoria Prosecco Rosé** 16 24

*Glera, Pinot Nero*

**Ferrari Brut** 19 32

*Chardonnay 100%*

**Franciacorta Marchese Antinori Cuvée Royale D.O.C.G.** 10 42

*Chardonnay 78%, Pinot Nero 12%, Pinot Bianco 10%*

**Champagne Moët & Chandon Imperial Brut** 80

*Pinot nero, Chardonnay, Meunier*

**Champagne Grand Cordon Rosé Brut** 100

*Pinot nero, Chardonnay, Meunier*





# beverage

## Beverage

### Beers

Moretti Blonde (draft)	20cl	<b>4</b>	40cl	<b>6</b>
Moretti Bianca (draft)	20cl	<b>4</b>	40cl	<b>6</b>
Moretti Red (draft)	20cl	<b>4,5</b>	40cl	<b>7</b>
Lagunitas ipa			35cl	<b>7</b>
Messina "Cristalli di Sale"			50cl	<b>6,5</b>

### Soft drinks

Water Laurisia Still/Sparkly	<b>3</b>
Coca Cola/Coca Cola Zero	<b>3,5</b>
Orange Soda Laurisia	<b>3,5</b>
Soda Laurisia	<b>3,5</b>
Tonic Laurisia	<b>3,5</b>
Lemon/Peach Estathé	<b>3,5</b>

### Drinks

Spritz Aperol	<b>8</b>
Spritz rosé	<b>10</b>
Spritz Campari	<b>8</b>
Hugo Spritz	<b>10</b>
Negroni	<b>9</b>
American	<b>9</b>
Gin Tonic rosé	<b>9</b>

### Whiskey

Jemeson Irish Whiskey	<b>7</b>
Talisker Skye single Malt	<b>10</b>

### Digestifs

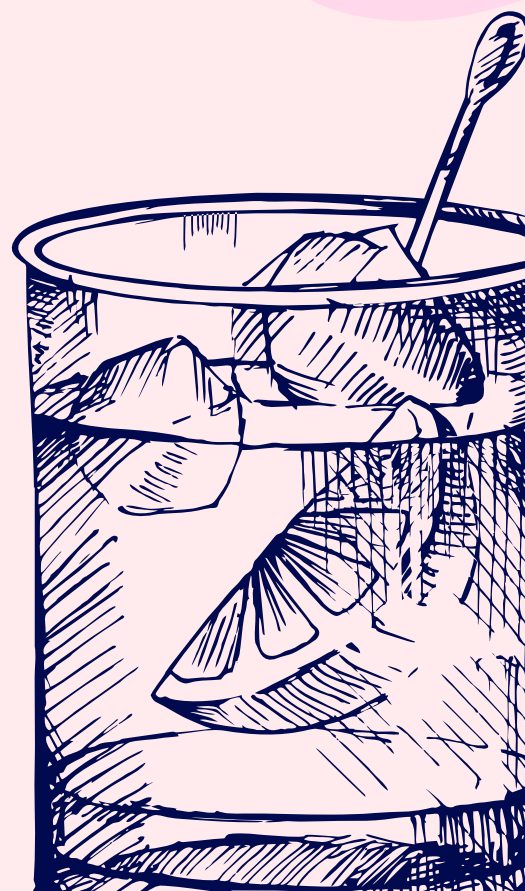
Amaro del Capo	<b>5</b>
Amaro del Ciclista	<b>5</b>
Braulio	<b>5</b>
Montenegro	<b>5</b>
Amaro Ottanta	<b>6</b>
Jefferson	<b>6</b>

### Grappas

Poli sarpa bianca	<b>6</b>
Poli sarpa Barrique	<b>6</b>
Grappa castagner barrique	<b>7</b>

### Rum

Rum Island Barbados	<b>10</b>
Rum Don Papa Baroko	<b>10</b>
Barceló Imperial	<b>9</b>





# Allergen list

1		<b>GRAINS CONTAINING GLUTEN</b> (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and derived products
2		<b>CRUSTACEANS</b> and derived products
3		<b>EGGS</b> and derived products
4		<b>FISH</b> and derived products, <b>except:</b> <i>gelatine or isinglass used as a clarifying agent in beer and wine</i>
5		<b>ARACHIDS</b> and derived products
6		<b>SOYA</b> and derived products
7		<b>MILK</b> and derived products, including lactose
8		<b>NUTS</b> , i.e. <b>almonds</b> ( <i>Amygdalus communis</i> L.), <b>hazelnuts</b> ( <i>Corylus avellana</i> ), <b>walnuts</b> ( <i>Juglans regia</i> ), <b>cashew nuts</b> ( <i>Anacardium occidentale</i> ), <b>pecan nuts</b> ( <i>Carya illinoensis</i> (Wangen) K. Koch), <b>Brazil nuts</b> ( <i>Bertholletia excelsa</i> ), <b>pistachio nuts</b> ( <i>Pistacia vera</i> ), <b>Queensland nuts</b> ( <i>Macadamia ternifolia</i> ) and <b>products thereof</b>
9		<b>CEDAR</b> and derived products
10		<b>SENAPE</b> and derived products
11		<b>SESAME SEEDS</b> and derived products
12		<b>SULPHUR ANHYDRIDE AND SULPHITES</b> in concentrations <b>exceeding 10 mg/Kg</b> or <b>10 mg/l</b> expressed as SO <sub>2</sub> .
13		<b>LUPINS</b> and derived products
14		<b>SPRUCE</b> and derived products

ALLERGENS LISTED ON THE MENU WITH THE REFERENCE NUMBER or ON THE ALLERGEN REGISTER



# business

## Business lunch

### Pizza Experience 12 €

- + Pizza  
*\*to be chosen from Classics*
- + Water
- + Espresso Coffee
- + Cover charge

### Light Menu 14 €

- + First Course of the day  
or Salad
- + Water
- + Espresso Coffee
- + Cover charge

