

BELLA GARD

Flavors



OUR PIZZA HAS A CHARACTER ALL ITS OWN

The model we follow was defined together with the University of Florence, with the goal of creating a Tuscan pizza that is balanced, nutritious, and respectful of nature's rhythm.

It is the fruit of a rooted gastronomic culture, celebrating simplicity and the pleasure of full flavor. Each ingredient tells a story:

bioactive vegetables, selected cheeses, and artisanal cured meats.

Perfect to enjoy together, designed to be shared, told, and remembered.

It's not as tall as the Neapolitan one

It's not as thin as the Florentine one

It's not as crisp as the Roman one

IT'S A PIZZA THAT SMELLS OF TUSCANY

ANNI 80: PANE, BURRO E SALMONE CODA NERA

Orange butter, chocolate flakes, salmon and aromatic salad. € 20 half p. € 10

BACCALÀ IN GIARDINIERA

Steamed cod, Cerignola green olives, pickled vegetables and Cantabrian anchovies. € 18 half p. € 9

SGOMBRO SICILIANO

Mackerel and our Russian salad. € 16 half p. € 8

TARTARE DI MANZO E CAVIALE SIBERIANO

Beef sirloin, Siberian sturgeon caviar on steamed rice. € 22 half p. € 11

CARPACCIO DI ANGUS IBERICO

Iberian Angus, organic aged “querciola” cheese, sour cream and julienne vegetables. € 14 half p. € 7

POLPO E PATATE

Fresh octopus and parsley potatoes. € 20 half p. € 10

ACCIUGHE DEL CANTABRICO

Five fillets of premium anchovies with extra virgin olive oil. € 8

HUMMUS E VERDURE SPEZiate

Chickpeas, tahini, paprika, lemon juice and spiced vegetables. € 10

INSALATA CAPRESE

Buffalo mozzarella, cherry tomatoes and basil. € 10

In the Pizzeria

MARGHERITA

Marinated organic tomato sauce, buffalo & fior di latte mozzarella and fresh basil. € 9.5

SOLE DI NAPOLI

Marinated organic tomato sauce, buffalo & fior di latte mozzarella, capers “lacrimella”, oregano, parsley and Cantabrian anchovies. € 13.5

SAPORE DI SAGRA

Mugello-style roasted pork, buffalo & fior di latte mozzarella, fresh sausage and roasted potatoes. € 14.5

BUFALA & CULATTA

Buffalo & fior di latte mozzarella, fresh buffalo mozzarella on top and Parma culatta ham. € 13.5

COTTO E FONTINA

Organic fontina, buffalo & fior di latte mozzarella and selected Maletti cooked ham. € 12

ORTOLINA BIOATTIVA

Pachino tomato sauce, buffalo & fior di latte mozzarella and steamed vegetables from our bioactive garden. € 12.5

Digestibility at the Core

MARINARA SUPER

Marinated organic tomato sauce, crushed garlic cloves, fresh parsley and oregano. € 8.5

SPECKCOTTO

Gorgonzola DOP, champignon mushrooms, buffalo & fior di latte mozzarella and speckcotto. € 14

TRAMONTO COSTIERO

Pachino tomato sauce, buffalo & fior di latte mozzarella, caramelized onions, Sicilian tuna, and powder of “cruschi” peppers. € 14.5

CALZONE INFUOCATO

Spilinga 'nduja, roasted eggplant, smoked provola, buffalo & fior di latte mozzarella and cooked ham. € 13.5

SORRENTINA

Buffalo & fior di latte mozzarella, basil, sliced tomatoes and fresh buffalo mozzarella on top. € 12.5

PIZZA DELL'ESTATE

Created and inspired by Pasqualino, ask your waiter. € 11.5



BELLAGRO

**Do you have questions about allergens
or curiosity about ingredients?
Just ask, we'll be happy to help.**

COVER CHARGE, SERVICE & CONDIMENTS € 2



WWW.BELLAGROFIRENZE.IT