

BELLA GARD

Flavors



OUR PIZZA HAS A CHARACTER ALL ITS OWN

IT'S A PIZZA THAT SMELLS OF TUSCANY

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

The model we follow was developed in collaboration

with the **University of Florence**

and the **Association for Biodynamic Agriculture,**

with the aim of creating a balanced, nutritious

Tuscan pizza that respects the rhythm of nature.

Every ingredient tells a story:

artisanal cured meats, sourdough starter,

bioactive flours and vegetables.

Perfect to enjoy together, designed to be

shared in slices at the center of the table.

From our kitchen, we also offer the Half Portion

option for most dishes.

COCKTAIL DI GAMBERI, VERSIONE INTEGRALE

King prawns, aromatic salad, Marie Rose sauce, paprika, and boiled egg. €18 half p. €10

BACCALÀ IN GIARDINIERA

Steamed cod, Cerignola green olives, pickled vegetables and Cantabrian anchovies. €16 half p. €9

INSALATA D'ARANCE E SALMONE CODA NERA

Blacktail salmon, Sicilian oranges, fennel, pine nuts, pepper and chocolate flakes. €19 half p. €10.5

SGOMBRO SICILIANO

Steamed mackerel in olive oil with our Russian salad. €16 half p. €9

CARPACCIO DI BRESAOLA DI ANGUS IBERICO

Iberian Angus bresaola, organic "Querciola" cheese, sour cream and julienned seasonal vegetables. €14.5 half p. €8

POLPO E PATATE ALLA CASENTINESE

Braised octopus, Casentino potatoes, tomato, capers, olives and parsley. €20 half p. €11

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

TORTELLINI IN BIANCO PARMIGIANO

Handmade tortellini, clarified butter and 36-month aged Parmesan. €16 half p. €9

In the Pizzeria

MARGHERITA

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

SOLE DI NAPOLI

Organic tomato sauce, buffalo & fior di latte mozzarella, “lacrimella” capers, oregano, parsley and Cantabrian anchovies. € 13.8

PORCHETTA E PECORINO

Mugello porchetta, rosemary potato cream, buffalo & fior di latte mozzarella and Roman pecorino. € 14.5

ORTOLINA BIOATTIVA

Buffalo & fior di latte mozzarella, steamed vegetables from our bioactive garden and cherry tomato spots. € 12.8

NEWYORKESE

Organic tomato sauce, fior di latte, fresh & smoked buffalo mozzarella, Tuscan sausage, roasted peppers and rosemary. € 12.8

LA NOSTRA CAPRICCIOSA

Organic tomato sauce, buffalo & fior di latte mozzarella, steamed artichokes, soft-boiled eggs, artisanal wurstel, champignon mushrooms and Maletti cooked ham. € 14.5

Digestibility at the Core

SUPER-MARINARA

Organic tomato purée & fillets, garlic, parsley, oregano and a mix of anchovies, olives and capers. € 9.5

TRAMONTO COSTIERO

Buffalo & fior di latte mozzarella, caramelized onions, powdered sweet peppers, Sicilian tuna and cherry tomato spots. € 14.8

4 FORMAGGI E ESPECK-COTTO

Buffalo & fior di latte mozzarella, aged Querciola, fontina, gorgonzola DOP and cooked speck. € 14.5

CALZONE INFUOCATO

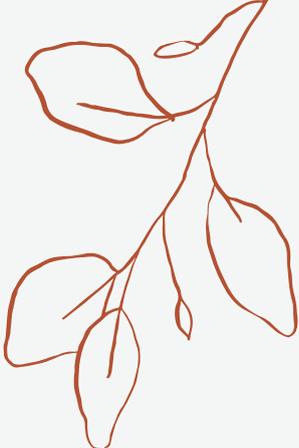
Eggplant fondue and 'Nduja from Spilinga, smoked & fresh buffalo mozzarella, fior di latte and Maletti cooked ham. € 12.8

PULLED POLK

Neapolitan panuozzo bread, buffalo & fior di latte mozzarella, spiced pork shoulder, cabbage, and carrots. € 14

ARMONIA E CONTRASTO

Cauliflower cream, buffalo & fior di latte mozzarella, Argentine prawns, lardo from Colonnata, toasted chili powder and cherry tomato spots. € 14.5



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