



Menu

Galvatore La Martina

Salvatore La Martina presents his selection of
pizza and wine combinations, 'Limited Edition.'

- new Delicata 16€** ----- 🍷 **Avocà** nero d'avola 7€
Tomato, mozzarella, prosciutto, semi-dried red Datterino tomatoes,
stracciatella cheese (gluten, milk or derivatives)
- new Golden bbq 18€** ----- 🍷 **Langhe doc rosato** nebbiolo 8€
mozzarella cheese, beef tartare, semi-dry red datterino tomatoes, stuffed mozzarella
balls, pitted Taggiasca olives, basil pesto, golden BBQ (spice mix) (gluten, milk or derivatives)
- new Sicilian taste 15€** ----- 🍷 **Carboj** catarratto 7€
Mozzarella, red onion, pecorino cheese, semi-dry red Datterino tomatoes,
anchovies, oregano, olive oil (gluten, fish, milk or derivatives)
- new Nerano 16€** ----- 🍷 **Animi** grillo 7€
Cream of courgette soup, mozzarella, stracciatella cheese, cured pork belly
(Alfonso butcher's), basil pesto, grated Grana Padano cheese,
courgette crisps (gluten, milk or derivatives)
- Calzone aperto 16€** ----- 🍷 **Don Michele rosso** etna doc 8€
buffalo mozzarella DOP at the exit, artisan lonzino (Alfonso butcher's shop),
rocket, red cherry tomatoes, Parmesan fondue (gluten, milk or derivatives)

Alternative mixtures

- **Multigrain dough + 3€**

Multigrain flour is a blend of different flours obtained by grinding several grains. Light and easy to digest thanks to a minimum maturation period of 24 hours. (gluten, sesame seeds or derivatives)

- **Roman-style pizza + 3€**

Light, crunchy and easy to digest, kneaded with pre-ferment (biga), lots of water and very little yeast. Left to ferment for 30 hours, after which it is pre-cooked. (gluten)

- **Cartwheel pizza + 2€**

Cartwheel pizza differs from classic Naples-style pizza in that it has a low crust and a very large diameter, which can exceed 30-40 cm. The dough is soft and easy to digest thanks to a rising time of over 24 hours. (gluten)

- **Gluten-free flour + 5€**

A blend based on deglutinated wheat, light and gluten-free, but contamination during final processing cannot be ruled out.

Limited
edition

Salvatore La Martina

Cover charge €2

Flavours of the Madonie 12€

cold cuts and cheeses from the Madonie
(milk and dairy products)

Raw ham and burratina cheese 12€

(milk and dairy products)

Sicilian caponata 9€

(celery)

Tomato bruschetta (4 pieces) 8€

(gluten, chilli pepper, milk and dairy products)

Caprese salad 8€

(milk and dairy products)

Mixed salad 7€

Fried foods

Hot appetizer (for 2 people) 8€

chips, panelle, arancinette alla norma (gluten)

Classic Montanarina (4 pieces) 8€

fried pizza, tomato, Parmesan cheese, basil, olive oil
(gluten, milk or derivatives)

Pistachio montanarina (4 pieces) 8€

Fried pizza, mortadella, pesto, and chopped pistachios
(gluten, nuts, and derivatives)

French fries* 5€

*Frozen product

Appetizers

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The mixture is made with a **blend of type 0 and wholemeal flour**, with a minimum maturation period of **24 hours** at a controlled temperature.

Margherita 7€

tomato sauce, mozzarella
(gluten, milk or derivatives)

Margherita dop 11€

tomato sauce, buffalo mozzarella,
basil (gluten, milk or derivatives)

Ruota di carro 10€

tomato sauce, mozzarella,
Parmesan cheese, basil, oil and pepper
(gluten, milk or derivatives)

Margherita gialla 11€

yellow datterino tomato purée,
buffalo mozzarella, basil
(gluten, milk or derivatives)

Margherita sbagliata 12€

mozzarella, tomato purée, basil pesto
(gluten, milk or derivatives)

Margherita

rossa e gialla 12€

Mozzarella, cherry tomatoes,
yellow cherry tomatoes in sea water,
basil. (gluten, milk or derivatives)

Margherita a modo mio 13€

tomato sauce, buffalo mozzarella,
yellow datterino tomatoes,
chopped tomatoes, basil,
garlic oil, black pepper, oregano
(gluten, milk or derivatives)

best!

Le margherite

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Biancaneve 7€

mozzarella
(gluten, milk or derivatives)

Calzone classico 9€

tomato sauce, mozzarella,
cooked ham
(gluten, milk or derivatives)

Romana 9€

tomato sauce, mozzarella,
cooked ham
(gluten, milk or derivatives)

Diavola 9€

tomato sauce, mozzarella,
spicy salami
(gluten, milk or derivatives)

Wüstel e Patate 9€

tomato sauce, mozzarella,
würstel, fried potatoes*
(gluten, milk or derivatives)

Norma 9€

tomato sauce, mozzarella,
fried aubergines, salted ricotta
(gluten, milk or derivatives)

Tonno e cipolla 10€

tomato sauce, mozzarella, tuna,
red onion
(gluten, fish and derivatives, milk or derivatives)

Sfincionello 11€

tomato sauce, anchovies,
pecorino cheese, red onion,
breadcrumbs, oil, oregano
(gluten, fish and derivatives, milk or derivatives)

4 Gusti 10€

Tomato sauce, mozzarella,
cooked ham, mushrooms,
Taggiasca olives
(gluten, milk or derivatives)

Napoli 10€

Tomato sauce, mozzarella,
anchovies, oregano
(gluten, fish and derivatives, milk or derivatives)

5 Formaggi 10€

Cheese cream, mozzarella,
smoked provola cheese,
gorgonzola, parmesan shavings
(gluten, milk or derivatives)

Capricciosa a modo mio 11€

Tomato sauce, mozzarella, cooked ham,
mushrooms, artichokes, würstel,
Taggiasca olives
(gluten, milk or derivatives)

Vegetariana 12€

tomato sauce, mozzarella, radicchio,
aubergines, mushrooms, rocket
(gluten, milk or derivatives)

Rustica 13€

tomato sauce, mozzarella, spicy salami,
red onion, olives, pecorino cheese,
breadcrumbs
(gluten, milk or derivatives)

Traditional

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Crudaiola 14€

best!

tomato sauce, mozzarella, rocket,
raw ham, Grana Padano DOP cheese
(gluten, milk and derivatives)

Boscaiola 14€

tomato sauce, mozzarella,
porcini mushrooms, sausage,
breadcrumbs (gluten, milk and derivatives)

Zola e Noci 15€

tomato sauce, mozzarella, gorgonzola,
raw ham, walnut sauce, walnuts
(gluten, milk and derivatives, nuts and derivatives)

Fumè 15€

porcini mushrooms, buffalo mozzarella,
smoked provola cheese, rocket, speck
(gluten, milk and derivatives)

Oro Verde 15€

best!

mozzarella, mortadella, burrata cheese,
pistachio pesto, chopped pistachios
(gluten, milk and derivatives, nuts and derivatives)

Calzone farcito 15€

tomato sauce, mozzarella, rocket,
cured ham, red datterino tomatoes,
Grana Padano PDO
(gluten, milk and derivatives)

Porchetta&Patate 15€

best!

baked potatoes, smoked provola cheese,
mozzarella, roast pork, parmesan fondue,
pepper (gluten, milk and derivatives)

Stracciatella 16€

Roman-style pizza, rocket, Parma ham,
cherry tomatoes, stracciatella cheese,
Grana Padano DOP
(gluten, milk and derivatives)

Red Pumpkin 15€

pumpkin cream, buffalo mozzarella,
belly bacon, stuffed mozzarella balls,
crumbled tarallo, walnut oil, black pepper
(gluten, nuts, milk and derivatives)

Crudo e Burrata 16€

best!

tomato sauce, mozzarella, rocket,
raw ham, burrata, Grana Padano DOP
(gluten, milk and derivatives)

Bresaola 16€

tomato sauce, mozzarella, rocket,
artisan bresaola (Alfonso butcher's),
stracciatella, Grana Padano DOP
(gluten, milk and derivatives)

Porcini e Lonzino 16€

new

tomato sauce, mozzarella, porcini
mushrooms, artisanal lonzino
(Alfonso butcher's), red cherry tomatoes,
Grana Padano DOP (gluten, milk and derivatives)

Stracciatella&Alici 16€

tomato sauce, stracciatella cheese,
yellow datterino tomatoes in sea water,
Taggiasca olives, anchovies, basil,
anchovy sauce
(gluten, fish, milk and derivatives)

**The pizzas
remain unchanged.**

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Special

Cover charge €2

Aperitifs

Aperol Spritz	7 €
Campari Spritz	7 €
Limoncello Spritz	7 €
Gin Tonic	7 €
Gin Lemon	7 €
Calice di prosecco	7 €
Birra Nastro Azzurro 0 alcohol cl. 33	4 €

Soft drinks

Acqua Panna nat. lt. 1	3 €
Acqua San Pellegrino friz. lt. 1	3 €
Acqua Panna nat. cl. 50	2 €
Acqua San Pellegrino friz. cl. 50	2 €
Coca Cola / Coca Cola Zero cl. 33	3 €
Fanta Orange / Sprite cl. 33	3 €
Chinotto	3 €
Crodino	3 €
Succo ACE	3 €
Estathè	3 €

Dessert

Tiramisù	6 €
Almond Parfait	6 €
Chocolate tart with ice cream	7 €

Sicilian beers

Birra dello Stretto	cl. 66	6 €
Birra dello Stretto	cl. 33	4 €
Birra Messina Cristalli di Sale	cl. 50	6 €
Birra Messina Cristalli di Sale	cl. 33	4 €
Birra Messina	cl. 66	6 €
Birra Cristalli di Manna	cl. 33	7 €

Draught beer "Bruno Ribadi"

Sicilian lager by Bruno Ribadi	cl. 30	5 €
Special guest Bruno Ribadi	cl. 30	7 €

Bitters, spirits and coffee

Amaro Amara	5 €
Jägermeister	3 €
Montenegro	3 €
Unicum	3 €
Amaro del Capo	3 €
Amaro Averna	3 €
Limoncello	5 €
Grappa Marzadro Morbida	5 €
Caffè	2 €

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Whites

		
Animi grillo Tenuta Stoccatello	22 €	7 €
Grillo d'Altura grillo Tenuta Lombardo	28 €	8 €
Janub moscato d'Alessandria Di Prima (vinificato secco)	22 €	7 €
Zibibbo Gaudioso	22 €	7 €
Carboj catarratto Tenuta Stoccatello	22 €	7 €
Don Michele Etna bianco Tenuta Moganazzi	32 €	8 €

Red

		
Avocà nero d'avola Tenuta Stoccatello	22 €	7 €
Don Michele Etna DOC Contrada Moganazzi	32 €	8 €
Janub syrah Di Prima	22 €	7 €
Gibilmoro 100% merlot Di Prima	24 €	7 €
Civetta Nerello mascalese - DOC Sicilia Terra Fusa	32 €	8 €

Sparkling

	
Peu Moussant 100% Riesling Renano Le Fracce (Metodo Charmat)	26 €
Fritz Chardonnay rifermentato Gaudioso	26 €

Rosé

		
Langhe doc rosato 100% nebbiolo Azienda Agricola Massimo Abbate	26 €	8 €

The wine list

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