

PIZZA MENU





CHEZUGO



DO YOU LIKE OUR DISHES? WE BRING THEM HOME. CALL US!



0586 219230

V.I.P. SELECTION

(VERY IMPORTANT PIZZA)

by Chez Ugo

BURRATINA ^(1,6) €11,5

Tomato sauce, cherry tomatoes, burrata, cantabrian anchovy, fresh basil

TRENTINA ⁽⁶⁾ € 14

Fiordilatte, taleggio, fresh mushrooms[Ⓢ], speck IGP, pepper

MANTOVANA ^(1,2,4,6,8) €12,5

Pumpkin cream, hand made peppery sausage, scamorza, pecorino, pepper

MARATEA ^(1,6) € 16

Burrata, fiordilatte, argentine shrimp[Ⓢ], lard of Colonnata, pepper

CACIO & PEPE ⁽⁶⁾ € 14

Buffalo mozzarella, pecorino, pepper, lard of Colonnata

CALABRA ^(1,2,4,6,8) €12,5

Tomato sauce, smoked provola, ricotta, roasted tomatoes, olives, 'nduja calabrese, origan

PIACENTINA ⁽⁶⁾ €13,5

Tomato sauce, buffalo burrata, Parma raw ham, fresh basil

GRICIA ⁽⁶⁾ € 13

Fiordilatte, fresh mushrooms[Ⓢ], guanciale, pecorino, pepper

COTTO BRANCHI ⁽⁶⁾ € 15

Fiordilatte, stracchino, fresh mushrooms[Ⓢ], Branchi cooked ham

CARBONARA ^(2,6) € 12

Fiordilatte, guanciale, pecorino, egg, pepper

SOPHIA LOREN ^(6,8) €12,5

Fiordilatte, ricotta, mortadella, lemon BIO, pistachios, fresh basil, pepper

AMATRICE ⁽⁶⁾ €11,5

Fiordilatte, tomato sauce, guanciale, red onion, pecorino, pepper

CIMAROLO ⁽⁶⁾ € 13

Fiordilatte and ricotta, roman artichokes, cooked ham, pepper

MARGHERITA REALE ⁽⁶⁾ €12,5

Napolitan cherry tomatoes, buffalo mozzarella at the end, fresh basil

VESUVIO ⁽⁶⁾ € 12

Italian yellow cherry tomatoes, buffalo mozzarella, fresh basil

ORTISEI ⁽⁶⁾ € 11

Fiordilatte, philadelphia, cooked ham, walnuts

ELENA ⁽⁶⁾ €10,5

Fiordilatte, napolitan cherry tomatoes, italian yellow cherry tomatoes, basil, pecorino at the end

SANTA LUCIA ⁽⁶⁾ €12,5

Fiordilatte, sliced tomatoes, buffalo mozzarella at the end, cantabrian anchovy, basil

DOLCE FUMÉ ⁽⁶⁾ € 13

Fiordilatte, apple, speck, smoked provola

TRY ALSO:

+ € 1
Sourdough

+ € 1,5
Whole grain



Celiac? ask for gluten free (+ € 1)



Lactose-free



Frozen product



Seasonal product



Vegetarian product



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SUD ⁽⁶⁾

€ 11

Fiordilatte, roasted tomatoes, fried aubergines, fried zucchini

RUSTICA ⁽⁶⁾

€ 12,5

Asparagus cream, provola, guanciale, olives

LEUCA ^(6,10)

€ 16

Chickpeas cream, fiordilatte, argentine shrimp[®], rosemary, taralli

BOLOGNA ⁽⁶⁾

€ 12

Chickpeas cream, fiordilatte, mortadella lemon juice

TARTUFINA ⁽⁶⁾

€ 18

Fiordilatte, provola, quail eggs, black truffle

MODENA ⁽⁶⁾

€ 14

Cream of asparagus, fiordilatte, capocollo, sweet peppers, flaked pecorino cheese

SAPORITA ⁽⁶⁾

€ 14

Fiordilatte, pepperoni, gorgonzola, honey and walnuts

Flours

For our dough we use a selection of flours from Italy, they are ground to stone and obtained from the selection of the best Italian soft grains cultivated following sustainable and Organic agriculture without disinfecting microtoxins or preservatives. Thanks to this ancient method of grinding, the most modern technologies and the quality of Italian wheat, during the whole process the flour does not lose its noble parts, such as wheat germ and the cruscal parts, rich in fiber and nutrients.



FOCACCE V.I.P.

AMABILE ⁽⁶⁾

€ 12

San Daniele raw ham, burrata, fresh rocket

PALINURO ^(1,2,4,6,8)

€ 11

Buffalo mozzarella, dried tomatoes, cantabrian anchovy, fresh basil

AGRODOLCE ⁽⁵⁾

€ 12,5

San Daniele raw ham, figs marmalade, gorgonzola

ARMONIA ⁽⁶⁾

€ 11

Philadelphia, gorgonzola, cooked ham

DELICATA ⁽⁶⁾

€ 10,5

Smoked scamorza, cooked ham

MORTAZZA ⁽⁶⁾

€ 9,5

Mortadella of Bologna, peperonata, pecorino

EMILIA ⁽⁶⁾

€ 12,5

Stracchino, San Daniele raw ham, fresh rocket, sun-dried tomatoes

SUPREMA ^(1,2,4,6,8)

€ 10,5

Pepperoni, ricotta, valerian

TRY ALSO:

+ € 1
Sourdough

+ € 1,5
Whole grain



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OUR PIZZAS

- AGATA** ⁽⁶⁾ € 10,5
Smoked provola, potatoes, hand made sausage
-
- AMARANTO** ⁽⁶⁾ € 10
Tomato sauce, fiordilatte, speck, gorgonzola, radicchio
-
- CALZONE CHEZ UGO** ⁽⁶⁾ € 8,5
Tomato sauce, fiordilatte, stracchino, hand made sausage
-
- CONTADINA VEG** ^(1,2,4,6)  € 9
Tomato sauce, peppers, scarola, mushrooms, artichokes, olives, fresh rocket grilled courgette and aubergines
-
- DELIZIA** ⁽⁶⁾ € 13
Tomato sauce, fiordilatte, San Daniele raw ham, fresh rocket, parmesan
-
- ENZO** ^(4,6,8) € 14
Cherry tomato, buffalo mozzarella, porcini mushrooms, marinated eggplant San Daniele raw ham, fresh rocket
-
- FANTASIA** ⁽⁶⁾ € 8,5
Tomato sauce, fiordilatte, peppers, onion, pepperoni
-
- FEDERICO** ⁽⁶⁾ € 9,5
Tomato sauce, buffalo mozzarella, gruyère, pecorino, fontina, gorgonzola, wurstel
-
- LARDO** ^(4,6,8) € 13
Fiordilatte, tomato sauce, porcini mushrooms, cherry tomato, lard, black truffle cream
-
- LUCA** ⁽⁶⁾ € 11
Tomato sauce, fiordilatte, groviera, pepperoni, bacon, hand made sausage, mushrooms, black olives
- MEXICANA** ^(1,2,4,6,8)  € 9
Tomato sauce, pepperoni, peppers, Mexican beans, tacos sauce
+ jalapeño € 9 
+ jalapeño + habanero € 9 
-
- PARMA** ⁽⁶⁾  € 10
Tomato sauce, fiordilatte, fried aubergines by Teresa, parmesan
-
- PORCINI** ⁽⁶⁾ € 11
Tomato sauce, fiordilatte, hand made sausage, porcini mushrooms, parmesan
-
- POSITANO** ⁽⁶⁾  € 10
Tomato sauce, buffalo mozzarella, cherry tomato, black olives, fresh basil
-
- PRIMAVERA** ⁽⁶⁾ € 13
Fiordilatte, cherry tomato, bresaola DOP, fresh rocket, parmesan
-
- PROVOLINA** ⁽⁶⁾ € 9,5
Tomato sauce, cherry tomato, smoked provola, speck
-
- SPECIALE** ⁽⁶⁾ € 9
Tomato sauce, gruyere, bacon
-
- UGO COM'ERA** ^(1,6) € 8,5
Tomato sauce, fiordilatte, cantabrian anchovy, capers from Pantelleria, scarola, black olives
-
- VENEZIA** ^(1,6) € 9
Fiordilatte, cherry tomato, cantabrian anchovy, capers from Pantelleria, black olives, basil
-
- WILLIAMS** ⁽⁶⁾  € 9
Fiordilatte, williams pears, gorgonzola, pecorino



Lactose-free



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FOCACCE



Celiac? ask for gluten free pizzas!

BRESAOLA ⁽⁶⁾

€ 10,5

Bresaola, fresh rocket, parmesan, cherry tomatoes

MISTA ^(2,4,6,8)

€ 13

Fiordilatte, Parma raw ham, cherry tomatoes, mushrooms, artichokes, peppers, iceberg, seasoned grilled aubergines

CLASSIC PIZZAS

4 STAGIONI ^(2,4,6,8)

€ 9

Tomato sauce, fiordilatte, cooked ham, mushrooms, pepperoni, artichokes, black olives

5 FORMAGGI ⁽⁶⁾

€ 8,5

Tomato sauce, fiordilatte, gruyère, pecorino, fontina, gorgonzola

BOSCAIOLA ⁽⁶⁾

€ 8,5

Tomato sauce, fiordilatte, hand made sausage, mushrooms

BUFALINA ⁽⁶⁾

€ 9

Tomato sauce, buffalo mozzarella, fresh basil

CALZONE ⁽⁶⁾

€ 8

Tomato sauce, fiordilatte, cooked ham

CAPRICCIOSA ^(2,4,6,8)

€ 11

Tomato sauce, fiordilatte, artichokes, cooked ham, mushrooms, black olives

CAPRESE ⁽⁶⁾

€ 10

Bufala mozzarella, small tomatoes, origan, basil

COTTO ⁽⁶⁾

€ 8

tomato sauce, fiordilatte, cooked ham

COTTO E FUNGHI ⁽⁶⁾

€ 9

Tomato sauce, fiordilatte, cooked ham, mushrooms

CRUDO ⁽⁶⁾

€ 10

Tomato sauce, fiordilatte, Parma raw ham

FUNGHI ⁽⁶⁾

€ 8

Tomato sauce, fiordilatte, mushrooms

MARGHERITA ⁽⁶⁾

€ 7

Tomato sauce, fiordilatte

NAPOLI

€ 5,5

Tomato sauce, garlic, origan

ROMANA ^(1,6)

€ 9

Tomato sauce, fiordilatte, capers from Pantelleria, cantabrian anchovy, origan

SALAMINO ⁽⁶⁾

€ 8

Tomato sauce, fiordilatte, pepperoni

SALSICCIA ⁽⁶⁾

€ 8

Tomato sauce, fiordilatte, hand made sausage

SALSICCIA & FRIARIELLI ⁽⁶⁾

€ 10,5

Fiordilatte, hand made sausage with fennel seeds, friarielli (turnip tops)

SPECK E BRIE ⁽⁶⁾

€ 10

Tomato sauce, fiordilatte, speck, brie

SPECK E GORGONZOLA ⁽⁶⁾

€ 10

Tomato sauce, fiordilatte, speck, gorgonzola

SPECK E MASCARPONE ⁽⁶⁾

€ 9,5

Tomato sauce, speck, mascarpone

WÜRSTEL ⁽⁶⁾

€ 8

Tomato sauce, fiordilatte, würstel



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DRAFT BEERS



RIEGELE PRIVAT LAGER 5,2° | LAGER | GERMANY

Craft beer, low fermentation, with a golden blond color, on the palate you can feel a strong taste of malt and a balanced and aromatic hoppy aftertaste.

 € 4
25 cl

 € 6
50 cl



ICHNUSA NON FILTRATA 4,9° | LAGER | ITALY

Bright golden yellow color with fine and persistent foam. The nose releases aromas of orange blossom, caramel and hops, accompanied by a hint of honey.

 € 4
25 cl

 € 6
50 cl



AFFLIGEM BLONDE ABBAZIA CHIARA 6,8° | LAGER | BELGIUM

Golden blonde with an intense foam, it captivates with its aroma of bread and hints of banana and vanilla. Sparkling, fresh and slightly bitter.

 € 4
25 cl

 € 6
50 cl



AFFLIGEM ROUGE ABBAZIA ROSSA 6,7° | BELGIAN ALE | BELGIUM

Amber-ruby color, with a persistent and compact foam. The aroma is malty and delicate thanks to hints of flowers. The taste is spicy and slightly sweet given by the use of a caramelized malt.

 € 4
25 cl

 € 6
50 cl



LAGUNITAS IPA 6,2° | IPA | UNITED STATES

Balanced beer, with a clean and not excessively long finish. It is characterized by a bright golden color, with balsamic notes of pine and citrus notes of grapefruit and an aromatic profile that leaves its mark.

 € 4
25 cl

 € 7
50 cl



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BEER BOTTLES



Canenero Nethus Amber 50 cl € 7

Canenero Cautha Blonde 50 cl € 6



Hibu Vaitra Apa 33 cl € 5

Hibu Trhibu Ipa 33 cl € 5

Hibu Eil Ale 33 cl € 5

Hibu Entropia Ale 33 cl € 5

Hibu Gotha Strong ale 33 cl € 5

Hibu Avanti March Pale Ale 33 cl € 5

Hibu Dama Bianca 33 cl € 5



Mc Gargles Frank's Lager 33 cl € 5

Mc Gargles Rosie's Pale Ale 33 cl € 5



Erdinger Urweisse Weizen 50 cl € 6



Birra dello Stretto Bionda 33cl € 3,5

Messina Cristalli di Sale Bionda 33 cl € 3,5



Blache de Bruxelles Blanche 33 cl € 6



Ichnusa 33 cl € 3,5



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BIRRA ITALIANA
GILAC^{'07}

Gilac Blonde 33 cl		€ 6
Gilac Blonde 75 cl		€ 12
Gilac Dorita - Blonde 33 cl		€ 6
Gilac Caesar - Amber Special 33 cl		€ 6
Gilac Guenda - Weisse Beer 33 cl		€ 6
Gilac Guenda - Weisse Beer 75 cl		€ 12
Gilac Alma - Double Malt Amber 33 cl		€ 6
Gilac Sophie - Double Malt Red 33 cl		€ 6
Gilac Chanda - Double Malt Blonde 33 cl		€ 6
Gilac Chanda - Double Malt Blonde 75 cl		€ 12
Gilac Divina 33 cl		€ 6
Grapes Double Malt Blonde		

LURISIA DRINKS

(27,5 CL)



Gazzosa	€ 3
Chinotto	€ 3
Tonica	€ 3
Limonata	€ 3



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BEVERAGE

"Panna" Natural water 75cl	€ 2,5
"San Pellegrino" Sparkling water 75cl	€ 2,5
Coca-cola zero 33cl	€ 2,8
Coca-cola 33cl	€ 2,8
Estathe (lemon) 25 cl	€ 2,8
Estathe (peach) 25 cl	€ 2,8
Fanta 33cl	€ 2,8
Sprite 33cl	€ 2,8
Ace juice	€ 3

COFFEE

Coffee	€ 2
Macchiato coffee	€ 2
Corretto	€ 2,5
Deca	€ 2
Orzo BIO	€ 2,5
Ginseng	€ 2,5
Cappuccino	€ 2,5
Ponce	€ 3

DIGESTIF

Limoncello IGP	€ 3
Amari	€ 3
Sgroppino	€ 3



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OUR CAKES

All our desserts are strictly homemade. The shortbread, the spoon desserts and the cantuccini are made by selecting only quality ingredients. They are all gluten-free and many are also lactose-free. Ask for sweet novelties off the menu!

CHEESECAKE NEW YORK ^(2,6)

Topping: nutella, caramel, chocolate, berries

€ 5

CHEESECAKE PARFAIT ⁽²⁾

Topping: nutella, caramel, chocolate, berries

€ 5

TIRAMISÙ ^(2,6)

€ 5

CHOCOLATE FLAN

€ 5

TARTLET WITH CHOCOLATE MOUSSE AND RASPBERRIES

€ 6

WILD BERRY YOGURT MOUSSE

€ 6

CHOCOLATE TART WITH STRAWBERRY MOUSSE

€ 6

CHANTILLY CREAM MILLEFEUILLE WITH BERRIES

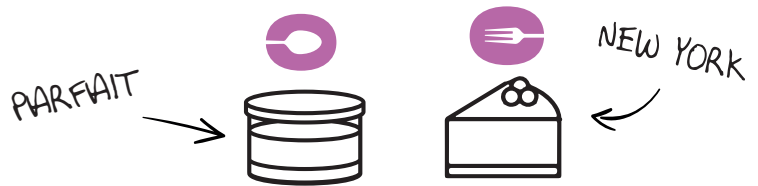
€ 6

TRIO OF MOUSSE

€ 6

THE DIFFERENCE BETWEEN CHEESE-CAKE:

the cold and creamy one is a spoon dessert; the more traditional "New York" is baked in the oven. Discover your favorite with the right topping!



PARFAIT

PISTACHIO PARFAIT

€ 6

TANGERINE PARFAIT

€ 6

NOUGAT PARFAIT

€ 6



Lactose-free



Frozen product



Seasonal product



Vegetarian product

ALLERGIES AND INTOLERANCES

Dear Customer, if you have food intolerances and / or allergies, ask our dining room staff for information, they will be able to answer your questions.

Below are the main allergenic groups that you can find in our products. You will find letters indicating the allergen next to the name of our dishes or pizzas.

- 1.** FISH and fish products
- 2.** EGGS and derivatives
- 3.** CEREALS CONTAINING GLUTEN spelled, barley, wheat and derivative products
- 4.** CELERY and derived products
- 5.** MUSTARD and derived products
- 6.** MILK and milk-based products including lactose
- 7.** PEANUTS and derived products
- 8.** NUTS walnuts, almonds, hazelnuts, pistachios and pine nuts and derived products
- 9.** SOYA and derived products
- 10.** CRUSTACEANS and derived products