



# CHEZUGO

## QUALITY WITHOUT COMPROMISES

The quality of our products is an indisputable value for our pizzas. Like the flours, all the other ingredients are carefully selected.

Some examples: mozzarella and fiordilatte produced only with Italian milk, peeled tomato sauce is hand-made every day as in the past, we use only Italian oil and extra-virgin olive oil, raw ham is "San Daniele DOP" among the best in Italy, cooked one is "Branchi" and our sausages are produced by "Antica Norcineria Battaglia" in Livorno, the anchovies from the Cantabrian Sea are desalted, cleaned by hand and are seasoned with extra virgin olive oil ...

*Chez Ugo*



Do you like our dishes?  
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Celiac? ask for gluten free  
(+ € 1)



# GOURMET PIZZA

## BURRATINA <sup>(1,6)</sup>

Tomato sauce, cherry tomatoes, burrata,  
cantabrian anchovy, fresh basil  
€ 11,5

## TRENTINA <sup>(6)</sup>

Fiordilatte, taleggio, fresh mushrooms<sup>Ⓢ</sup>  
speck IGP, pepper  
€ 14

## MANTOVANA <sup>(1,2,4,6,8)</sup>

Pumpkin cream, hand made peppery  
sausage, scamorza, pecorino, pepper  
€ 12,5

## MARATEA <sup>(1,6)</sup>

Burrata, fiordilatte, argentine shrimp<sup>⊛</sup>,  
lard of Colonnata, pepper  
€ 16

## CACIO & PEPE <sup>(6)</sup>

Buffalo mozzarella, pecorino, pepper,  
lard of Colonnata  
€ 14

## CALABRA <sup>(1,2,4,6,8)</sup>

Tomato sauce, smoked provola, ricotta,  
roasted tomatoes, olives, 'nduja calabrese,  
origan  
€ 12,5

## PIACENTINA <sup>(6)</sup>

Tomato sauce, buffalo burrata, Parma raw  
ham, fresh basil  
€ 13,5

## GRICIA <sup>(6)</sup>

Fiordilatte, fresh mushrooms<sup>Ⓢ</sup>, guanciale,  
pecorino, pepper  
€ 13

## COTTO BRANCHI <sup>(6)</sup>

Fiordilatte, stracchino, fresh mushrooms<sup>Ⓢ</sup>,  
Branchi cooked ham  
€ 15

## CARBONARA <sup>(2,6)</sup>

Fiordilatte, guanciale, pecorino, egg, pepper  
€ 12

## SOPHIA LOREN <sup>(6,8)</sup>

Fiordilatte, ricotta, mortadella, lemon BIO,  
pistachios, fresh basil, pepper  
€ 12,5

## AMATRICE <sup>(6)</sup>

Fiordilatte, tomato sauce, guanciale, red  
onion, pecorino, pepper  
€ 11,5

## CIMAROLO <sup>(6)</sup>

Fiordilatte and ricotta, roman artichokes,  
cooked ham, pepper  
€ 13

## MARGHERITA REALE <sup>(6)</sup>

Napolitan cherry tomatoes, buffalo  
mozzarella at the end, fresh basil  
€ 12,5

## VESUVIO <sup>(6)</sup>

Italian yellow cherry tomatoes, buffalo  
mozzarella, fresh basil  
€ 12

## ORTISEI <sup>(6)</sup>

Fiordilatte, philadelphia, cooked ham,  
walnuts  
€ 11



**ELENA** <sup>(6)</sup> 

Fiordilatte, napolitan cherry tomatoes, italian yellow cherry tomatoes, basil, pecorino at the end  
€ 10,5

**SANTA LUCIA** <sup>(6)</sup>

Fiordilatte, sliced tomatoes, buffalo mozzarella at the end, cantabrian anchovy, basil  
€ 12,5

**DOLCE FUMÉ** <sup>(6)</sup>

Fiordilatte, apple, speck, smoked provola  
€ 13

**SUD** <sup>(6)</sup> 

Fiordilatte, roasted tomatoes, fried aubergines, fried zucchini  
€ 11

**RUSTICA** <sup>(6)</sup>

Asparagus cream, provola, guanciale, olives  
€ 12,5

**LEUCA** <sup>(6,10)</sup>

Chickpeas cream, fiordilatte, argentine shrimp\*, rosemary, taralli  
€ 16

**BOLOGNA** <sup>(6)</sup>

Chickpeas cream, fiordilatte, mortadella lemon juice  
€ 12

**TARTUFINA** <sup>(6)</sup>

Fiordilatte, provola, quail eggs, black truffle  
€ 18

**MODENA** <sup>(6)</sup>

Cream of asparagus, fiordilatte, capocollo, sweet peppers, flaked pecorino cheese  
€ 14

**SAPORITA** <sup>(6)</sup>

Fiordilatte, pepperoni, gorgonzola, honey and walnuts  
€ 14

# FOCACCE V.I.P.

**AMABILE** <sup>(6)</sup>

San Daniele raw ham, burrata, fresh rocket  
€ 12

**PALINURO** <sup>(1,2,4,6,8)</sup>

Buffalo mozzarella, dried tomatoes, cantabrian anchovy, fresh basil  
€ 11

**AGRODOLCE** <sup>(5)</sup>

San Daniele raw ham, figs marmalade, gorgonzola  
€ 12,5

**ARMONIA** <sup>(6)</sup>

Philadelphia, gorgonzola, cooked ham  
€ 11

**DELICATA** <sup>(6)</sup>

Smoked scamorza, cooked ham  
€ 10,5

**SUPREMA** <sup>(6)</sup>

Salame Rustico, Ricotta e Valeriana  
€ 10,5

**MORTAZZA** <sup>(6)</sup>

Mortadella of Bologna, peperonata, pecorino  
€ 9,5

**EMILIA** <sup>(6)</sup>

Stracchino, San Daniele raw ham, fresh rocket, sun-dried tomatoes  
€ 12,5

# GOURMET PIZZA



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# SPECIAL PIZZA

## AGATA <sup>(6)</sup>

Smoked provola, potatoes, hand made sausage  
€ 10,5

## AMARANTO <sup>(6)</sup>

Tomato sauce, fiordilatte, speck, gorgonzola, radicchio  
€ 10

## CALZONE CHEZ UGO <sup>(6)</sup>

Tomato sauce, fiordilatte, stracchino, hand made sausage  
€ 8,5

## CONTADINA VEG <sup>(1,2,4,6)</sup>

Tomato sauce, peppers, scarola, mushrooms, artichokes, olives, fresh rocket grilled courgette and aubergines  
€ 9

## DELIZIA <sup>(6)</sup>

Tomato sauce, fiordilatte, San Daniele raw ham, fresh rocket, parmesan  
€ 13

## ENZO <sup>(4,6,8)</sup>

Cherry tomato, buffalo mozzarella, porcini mushrooms, marinated eggplant San Daniele raw ham, fresh rocket  
€ 14

## FANTASIA <sup>(6)</sup>

Tomato sauce, fiordilatte, peppers, onion, pepperoni  
€ 8,5

## FEDERICO <sup>(6)</sup>

Tomato sauce, buffalo mozzarella, gruyère, pecorino, fontina, gorgonzola, wurstel  
€ 9,5

## LARDO <sup>(4,6,8)</sup>

Fiordilatte, tomato sauce, porcini mushrooms, cherry tomato, lard, black truffle cream  
€ 13

## LUCA <sup>(6)</sup>

Tomato sauce, fiordilatte, groviera, pepperoni, bacon, hand made sausage, mushrooms, black olives  
€ 11

## MEXICANA <sup>(1,2,4,6,8)</sup>

Tomato sauce, pepperoni, peppers, Mexican beans, tacos sauce  
+ jalapeño | + habanero   
€ 9

## PARMA <sup>(6)</sup>

Tomato sauce, fiordilatte, fried aubergines by Teresa, parmesan  
€ 10

## PORCINI <sup>(6)</sup>

Tomato sauce, fiordilatte, hand made sausage, porcini mushrooms, parmesan  
€ 11

## POSITANO <sup>(6)</sup>

Tomato sauce, buffalo mozzarella, cherry tomato, black olives, fresh basil  
€ 10

## PRIMAVERA <sup>(6)</sup>

Fiordilatte, cherry tomato, bresaola DOP, fresh rocket, parmesan  
€ 13

## PROVOLINA <sup>(6)</sup>

Tomato sauce, cherry tomato, smoked provola, speck  
€ 9,5

## SPECIALE <sup>(6)</sup>

Tomato sauce, gruyere, bacon  
€ 9

## UGO COM'ERA <sup>(1,6)</sup>

Tomato sauce, fiordilatte, cantabrian anchovy, capers from Pantelleria, scarola, black olives  
€ 8,5

## VENEZIA <sup>(1,6)</sup>

Fiordilatte, cherry tomato, cantabrian anchovy, capers from Pantelleria, black olives, basil  
€ 9

## WILLIAMS <sup>(6)</sup>

Fiordilatte, williams pears, gorgonzola, pecorino  
€ 9



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

Tomato sauce, fiordilatte, cooked ham, mushrooms, pepperoni, artichokes, black olives  
€ 9

**5 FORMAGGI** (6) 

Tomato sauce, fiordilatte, gruyère, pecorino, fontina, gorgonzola  
€ 8,5

**BOSCAIOLA** (6)

Tomato sauce, fiordilatte, hand made sausage, mushrooms  
€ 8,5

**BUFALINA** (6) 

Tomato sauce, buffalo mozzarella, fresh basil  
€ 9

**CALZONE** (6)

Tomato sauce, fiordilatte, cooked ham  
€ 8

**CAPRICCIOSA** (2,4,6,8)

Tomato sauce, fiordilatte, artichokes, cooked ham, mushrooms, black olives  
€ 11

**CAPRESE** (6)

Bufala mozzarella, small tomatoes, origan, basil  
€ 10

**COTTO** (6)

tomato sauce, fiordilatte, cooked ham  
€ 8

**COTTO E FUNGHI** (6)

Tomato sauce, fiordilatte, cooked ham, mushrooms  
€ 9

**CRUDO** (6)

Tomato sauce, fiordilatte, Parma raw ham  
€ 10

**FUNGHI** (6) 

Tomato sauce, fiordilatte, mushrooms  
€ 8

**MARGHERITA** (6) 

Tomato sauce, fiordilatte  
€ 7,5

**NAPOLI** 

Tomato sauce, garlic, origan  
€ 5,5

**ROMANA** (1,6)

Tomato sauce, fiordilatte, capers from Pantelleria, cantabrian anchovy, origan  
€ 9

**SALAMINO** (6)

Tomato sauce, fiordilatte, pepperoni  
€ 8

**SALSICCIA** (6)

Tomato sauce, fiordilatte, hand made sausage  
€ 8

**SALSICCIA & FRIARIELLI** (6)

Fiordilatte, hand made sausage with fennel seeds, friarielli (turnip tops)  
€ 10,5

**SPECK E BRIE** (6)

Tomato sauce, fiordilatte, speck, brie  
€ 10

**SPECK E GORGONZOLA** (6)

Tomato sauce, fiordilatte, speck, gorgonzola  
€ 10

**SPECK E MASCARPONE** (6)

Tomato sauce, speck, mascarpone  
€ 9,5

**WÜRSTEL** (6)

Tomato sauce, fiordilatte, würstel  
€ 8

**CLASSIC PIZZA**

**FOCACCE CLASSIC**

**BRESAOLA** (6)

Bresaola, fresh rocket, parmesan, cherry tomatoes  
€ 10,5

**MISTA** (2,4,6,8)

Fiordilatte, Parma raw ham, cherry tomatoes, mushrooms, artichokes, peppers, iceberg, seasoned grilled aubergines  
€ 13



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# DRINK & BEVERAGE

## BIRRE ALLA SPINA



25 cl - € 4  
50 cl - € 6

### 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.



25 cl - € 4  
50 cl - € 6

### 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.



25 cl - € 4  
50 cl - € 6

### 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.



25 cl - € 4  
50 cl - € 6

### 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.



25 cl - € 4  
50 cl - € 7

### LAGUNITAS IPA

6,2° | IPA | USA  
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.

## BIRRE IN BOTTIGLIA



Canenero Nethus Amber 50 cl

€ 7

Canenero Cautha Blonde 50 cl

€ 6

Canenero Mania Blanche 50 cl

€ 6



Ichnusa 33 cl

€ 3,5



Gilac Blonde 33 cl

€ 6

Gilac Blonde 75 cl

€ 12

Gilac Dorita - blonde 33 cl

€ 6

Gilac Guenda - weisse beer 33 cl

€ 6

Gilac Sophie - double malt red 33 cl

€ 6

Gilac Chanda - double malt blonde 33 cl € 6



SAN BIAGIO  
A. D. 1333

San Biagio Aurum Strong Ale 75 cl € 12

San Biagio Ambar Strong Ale dark 75 cl € 12

San Biagio Gaudens Pils Blonde 75 cl € 12

San Biagio Verbum Weizen 75 cl € 12

San Biagio Monasta Amber 75 cl € 12



Gjuletta IGA 50 cl € 6

Gjuletta Blonde 50 cl € 6



## BIBITE

"Panna" Natural water 75cl	€ 2,5	Pepsi Cola	€ 2,8
"San Pellegrino" Sparkling water 75cl	€ 2,5	Pepsi zero Cola	€ 2,8
"Perrier" Sparkling water 75cl	€ 4	Estathè lemon / peach 25cl	€ 2,8
Coca cola 33cl	€ 2,8	Fanta 33cl	€ 2,8
Coca cola zero 33cl	€ 2,8	Sprite 33cl	€ 2,8
		ACE Juice 33cl	€ 3

## CAFFÈ

Coffee	€ 2,5	Orzo BIO	€ 2,8
Macchiato coffee	€ 2,5	Ginseng	€ 2,8
Corretto	€ 2,8	Cappuccino	€ 2,8
Deca	€ 2,8	Ponce	€ 3

## DIGESTIVI

Limoncello IGP	€ 3
Amari	€ 3
Sgroppino	€ 3

**DRINK & BEVERAGE**

# 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