

CIROS

PIZZA CONTEMPORANEA



M E N U

S T A R T E R S

MONTANARA

(1•7)

5

fried pizza topped with tomato sauce
and parmesan cheese

MONTANARA SUNSET

(1•7)

6

fried pizza topped with tomato sauce
and stracciatella cheese

MONTANARA BBP

(1•7•8)

7.5

fried pizza topped with braised ham,
burrata stracciatella and pistachios

MONTANARA CACIO E PEPE

(1•7)

7

fried pizza topped with cacio e pepe cream
and salted ricotta

FRENCH FRIES

(1)

5

classic fries

DIPPERS FRENCH FRIES

(1)

5.5

skin-on potato wedges



PIZZA IN PALA

PIZZA IN PALA ROMANA

High hydration (85%)
crispy outside, soft inside

BBP

(1•7•8)

16

braised ham, burrata stracciatella, pistachio

EATITALY

(1•7)

15

Cirio tomato sauce, burrata stracciatella,
Parma ham, lemon zest, extra virgin olive oil

ABSOLUTE CINEMA

(1•7)

15

fiordilatte mozzarella, oven-roasted potatoes,
spicy salami, parmesan cheese, rosemary

RED FLAG

(1•7)

16

Cirio tomato sauce, spicy salami,
stracciatella, spicy honey

MARGHERITA

(1•7)

10

Cirio tomato sauce, fiordilatte mozzarella,
basil, extra virgin olive oil

BUFALA

(1•7)

12

Cirio tomato sauce, buffalo mozzarella DOP,
basil, extra virgin olive oil



TONDA CONTEMPORANEA

TONDA

CONTEMPORANEA

ICONIC

BBP 15

(1•7•8)

Cirio tomato sauce, fiordilatte mozzarella,
braised ham, burrata, pistachio

AURA 15

(1•7)

Cirio tomato sauce, fiordilatte mozzarella,
wild venison sausage, gorgonzola, spicy salami, parmesan cheese

LA DISONESTA 14

(1•7)

fiordilatte mozzarella, oven-roasted potatoes,
parmesan cheese, wild venison sausage, smoked provola, rosemary

DIAVOLA DI CIRO 14

(1•4•7)

Cirio tomato sauce, fiordilatte mozzarella,
Kalamata olives, capers, spicy salami, Cetara anchovies

DIAVOLA SBAGLIATA 14

(1•7)

Cirio tomato sauce, fiordilatte mozzarella,
Taggiasca olives, capers, Tropea onion, spicy salami

DROP 14

(1•7)

Cirio tomato sauce, fiordilatte mozzarella,
skin-on dippers potatoes, cacio e pepe cream, parsley

TONDA CONTEMPORANEA

FIRME

RED FLAG 16

(1•7)

Cirio tomato sauce, fiordilatte mozzarella,
spicy salami, burrata stracciatella, spicy honey

SUNSET 15

(1•7)

Cirio tomato sauce, burrata stracciatella,
Piennolo del Vesuvio cherry tomatoes, basil dressing

SABBIA BIANCA 15

(1•7)

Cirio tomato sauce,
braised ham, sun-dried tomato flakes,
buffalo ricotta salata, extra virgin olive oil, basil

ELDORADO 16

(1•7)

yellow datterino tomato passata,
fried eggplant, parmesan cheese, basil

ORO BIANCO 15

(1•4•7)

yellow datterino tomato sauce, Cetara anchovies,
Piennolo del Vesuvio yellow datterino tomatoes,
stracciatella, parsley, basil

PATA NEGRA 16

(1•7)

Cirio tomato sauce, fiordilatte mozzarella,
Iberico pata negra lard, Taggiasca olives,
sun-dried tomato flakes, rosemary

TONDA CONTEMPORANEA

CLASSIC

MARGHERITA

8

(1•7)

Cirio tomato sauce, fiordilatte mozzarella, basil,
extra virgin olive oil

BUFALA

11

(1•7)

Cirio tomato sauce, buffalo mozzarella DOP,
basil, extra virgin olive oil

PROVOLA E PEPE

10

(1•7)

Cirio tomato sauce, smoked provola,
cracked black pepper, basil, extra virgin olive oil

BACCA DEI PORTICI

13

(1•7)

fiordilatte mozzarella, smoked provola,
Piennolo del Vesuvio cherry tomatoes,
basil, extra virgin olive oil

PARMIGIANA

13

(1•7)

Cirio tomato sauce, fiordilatte mozzarella,
oven-roasted/fried eggplant, parmesan cheese,
basil, extra virgin olive oil

LA PUTTANESCA

13

(1•4•7)

Cirio tomato sauce, fiordilatte mozzarella,
tuna in oil, mixed black olives, capers,
chili pepper, basil

SCHIACCIATA TOSCANA

NEW YORKER

9.5

(1•9)

roast beef, fresh sliced tomato,
mixed greens

BBP

9.5

(1•7•8)

braised ham,
burrata stracciatella, pistachio

VEGY

9.5

(1•7)

eggplant, roasted peppers, zucchini,
fiordilatte mozzarella

UMAMI

9.5

(1•7)

braised ham, smoked provola,
spicy salami

MEDITERRANEO

9.5

(1•7)

prosciutto di parma, burrata stracciatella,
balsamic glaze

SALADS

TAORMINA (1•9)	15
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roman-style pala croutons, sliced tomato,
roast beef, basil dressing, Taggiasca olives

GRECA DI RODI (7)	10
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tomato, cucumber, bell pepper, capers,
Tropea onion, Greek feta

BRASILIANA (4•7•12)	13
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mixed greens, tomato, carrots, tuna in olive oil,
mozzarella and fiordilatte, green olives

COLD DISHES

BRESAOLA, ARUGULA AND GRANA FLAKES (7)	16
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PROSCIUTTO CRUDO AND BURRATA (7)	16
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ROAST BEEF sun-dried tomatoes, balsamic glaze (9)	16
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DESSERTS

CLASSIC TIRAMISÙ 7
(1•3•7)

PISTACHIO TIRAMISÙ 8
(1•3•7•8)

**SALTED CARAMEL
CHEESECAKE** 8
(1•7)

NUTELLA CHEESECAKE 7.5
(1•7•8)

SORBET 7
mango
mandarin
pink grapefruit

AFFOGATO 5.5
lemon
coffee
licorice





BIRRE ALLA SPINA

BEER ON TAP

	SMALL	MEDIUM
BIONDA PILS SCHMUCKER	3.50	6.50
LA ROSSA BOCK MORETTI	4	7.50
CRISTALLI DI SALE MESSINA	4	7.50

DRINKS

COCA COLA BOTTLE	3.50
COCA COLA ZERO BOTTLE	3.50
FANTA BOTTLE	3.50
THE FREDDO PEACH/LEMON	3.50
STILL/SPARKLING WATER	3.50
SCHWEPPES TONIC/LEMON	3.50

GIN TONIC

	GINETTO	GIN TONIC
HENDRICKS	8	14
GINMARE	8	14
BOMBAY	6.5	11

AMERICANI

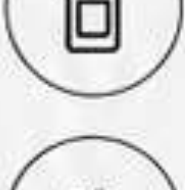
AMERICANO CLASSICO	6.50
ANTICA FORMULA	8.50
RUBINO RISERVA	7.00

ANALCOLICO

SANBITTER PASSIONFRUIT	4.00
SANBITTER POMPELMO	4.00
FEVER TREE MEDITERRANEA	4.00

ALLERGENS

Our dishes may contain the following allergens:

	1 GLUTEN	Cereals containing gluten and products thereof.
	2 CRUSTACEANS	Crustaceans and products thereof.
	3 EGGS	Eggs and products thereof.
	4 FISH	Fish and products thereof.
	5 PEANUTS	Peanuts and products thereof.
	6 SOY	Soybeans and products thereof.
	7 MILK	Milk and dairy products (including lactose).
	8 TREE NUTS	Tree nuts: almonds, hazelnuts, walnuts, pistachios and products thereof.
	9 CELERY	Celery and products thereof.
	10 MUSTARD	Mustard and products thereof.
	11 SESAME SEEDS	Sesame seeds and products thereof.
	12 SULPHUR DIOXIDE AND SULPHITES	Sulphur dioxide and sulphites at concentrations above 10 mg/kg or 10 mg/l expressed as SO ₂ .
	13 LUPINS	Lupins and products thereof.
	14 MOLLUSCS	Molluscs and products thereof.

CONSUMER INFORMATION

Please inform our staff of any allergies or food intolerances before ordering. We will be happy to provide detailed information about the ingredients used in our dishes.

	COVER CHARGE	3.00
	CAKE SERVICE FOR BIRTHDAYS/EVENTS	1.00 <i>per person</i>

CiROS

SAN DONÀ DI PIAVE