

MENÙ

WELCOME TO LALOTTA

Discover the taste of Pinsa Romana. Our light pizza bases are topped with authentic Italian ingredients of the highest quality. From base, to stone oven, to plate.

DISCOVER OUR INGREDIENTS AND PHILOSOPHY

At LaLotta, everything is built around quality, sustainability and taste. Our homemade Pinsa Romana dough is made from a unique mix of rice, soy and whole wheat flour, combined with a maturation of at least 48 hours and a high hydration. This ensures a light, nutritious and easily digestible pizza. Our high quality Valoriani oven ensures a perfectly crispy base and an irresistible taste.

BUON APPETITO!

LA *Lotta*



START OF LALOTTA JOURNEY

BRUSCHETTE (CAN BE GL.FREE +3)

PORCINI (V) 7,50€

Porcini mushrooms, homemade pumpkincream and parsley

ITALIAN FLAG 7,50€

Tomatosauce, nduja, buffalo mozzarella, rucola and oregano

ROMANA 7,50€

Grated pecorino cheese, figs and truffel-jam and black pepper

FRIED RISOTTO BALLS (NOT GL.FREE)

FUNGHETTO (V) 7,50€

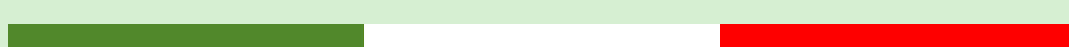
Porcini mushrooms risotto, homemade pumpkincream and rosemary

MAIALINO 7,50€

Italian sausage risotto, saffron, homemade tomatosauce and oregano

ASPARAGO 7,50€

Asparagus risotto, homemade truffle mayo and parsley



SALADS **(GL.FREE)**

CAPRESE 2.0

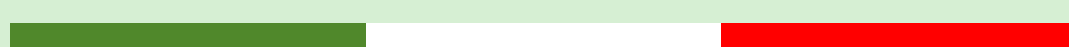
8,50€

Tomatosauce, buffalo mozzarella, home-made olive powder, rocket salad, oregano and basil

CIPOLLOTTA (V)

8,00€

Mix salad, roasted zucchini, red onions, mustard dressing en homemade almond powder



FROM THE TRADITION

(GL.FREE + 3,75)

MARGHERITA **12,50€**

Tomatosauce, buffalo mozzarella and basil

NAPOLI **13,50€**

Tomatosauce, buffalo mozzarella, anchovies and oregano

VEGANA (V) **15,50€**

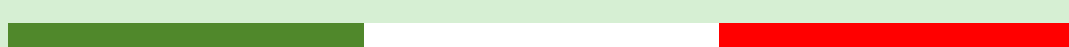
Homemade pumpkin cream, italian spinaches, roasted bell peppers, homemade olive powder and basil

DALL' ORTO (V) **15,00€**

Tomatosauce, roasted eggplants and bell peppers, homemade olive pate' and almond powder

4 FORMAGGI **15,00€**

Tomatosauce, mozzarella, smoked scamorza, gorgonzola, parmesan cheese and homemade almond powder



DIAVOLA **15,00€**

Tomatosauce, mozzarella, spicy salami from Rome, homemade olive pate' and parmesan cheese

TARTUFO **16,50€**

Tomatosauce, mozzarella, 18 months seasoned parmaham, parmesan cheese and truffle cream

BOSCAIOLA **16,00€**

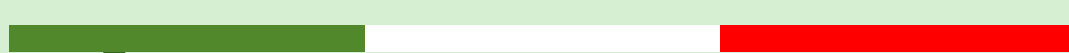
(VEGET. VERSION WITH MUSHROOM) mozzarella, italian sausage, smoked scamorza, porcini mushroom cream and parsley

MORTADELLA **16,00€**

mozzarella, pistache ham, homemade buffalo mozzarella mousse and pistache powder

LA LOTTA **16,00€**

Mozzarella, italian cooked ham, italian wild spinaches, homemade egg cream and parmesan cheese



TO THE INNOVATION ***(Sourdough)***

BUFALINA 16,00€

Long cooking tomatosauce, sliced fresh mozzarella and basil

VEGGIE (V) 18,00€

Slow cooking tomatosauce, roasted zucchini, red onions, homemade almond powder and basil

PANTHEON 19,00€

Mozzarella, 18 months seasoned parma-ham, homemade buffalo mozzarella mousse, figs and truffle jam and basil

ASPARAGI E TARTUFO 20,00€

Homemade asparagus cream, mozzarella, roasted asparagus, homemade egg cream, parmesan cheese and truffle cream

EDU E CAMILLA 17,50€

Homemade pumpkin cream, spicy salami from Rome, italian spinaches, homemade olive powder and basil

DESSERT

TIRAMISU 7,50€

(GL.FREE +3)

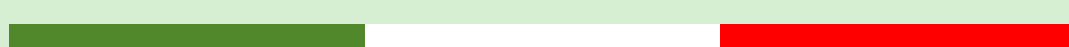
Homemade without alcohol

LEMON CURD 8,00€

Homemade sicilian lemon cream, strawberry coulis, cantuccino cookies and sugar powder

MOSCATO E CANTUCCINI 8,50€

Moscato wine with cantuccino cookies to dip in



BIO DRINKS

BIO APPELSAP	3,75€
FRITZ KOLA/KOLA LIGHT/RABARBER/SINAS	4,00€
S. PELLEGRINO CHINOTTO	4,50€
S.PELLEGRINO LIMONATA	4,00€
S.PELLEGRINO ARANCIATA ROSSA	4,00€
S.PELLEGRINO SPARKLING WATER 0,75L	6,00€
S.PELLEGRINO SPARKLING WATER 0,25L	3,50€
PANNA STILL WATER 0,75L	6,00€
PANNA STILL WATER 0,25L	3,50€

CAFFÈ

ESPRESSO	3,50€
ESPRESSO DOPPIO	4,00€
ESPRESSO MACCHIATO	4,00€
COFFEE	4,00€
CAPPUCCINO	4,25€
CAFFE' LATTE / LATTE MACCHIATO	4,50€
VERSE MUNTHEE / FRESH MINT TEA	3,50€
WARME THEE / HOT TEA	3,25€

APERITIVO

PROSECCO CUVEE' (BOTTLE/FLES)	32,00€
PROSECCO CUVEE' (GLASS)	6,50€
APEROL SPRITZ	9,50€
CAMPARI SPRITZ	9,50€

WHITE WINE

VERDICCHIO DI MATELICA (BOTTLE/FLES)	30,00€
VERDICCHIO DI MATELICA (GLASS)	7,00€
TREBBIANO D' ABRUZZO (BOTTLE/FLES)	28,00€
TREBBIANO D' ABRUZZO (GLASS)	6,50€
PINOT GRIGIO	35,00€
PECORINO	38,00€

RED WINE

TOSCANA FALKO ROSSO (BOTTLE/FLES)	32,00€
TOSCANA FALKO ROSSO (GLASS)	7,00€
BARBERA D' ASTI (BOTTLE/FLES)	30,00€
BARBERA D' ASTI (GLASS)	6,50€
PINOT NERO	35,00€
PRIMITIVO	38,00€

DESSERTWIJN

MOSCATO D' ASTI (GLASS)	7,50€
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BEERS

BIO BUDELS TAP PILSNER	4,50€
BIO BUDEL ONGEFILTERED	4,75€
BIO BUDELS IPA	5,00€
BIO BUDELS CAPUCIJN	5,25€
BIO BUDEL MALT 0.0%	5,00€

LALOTTA PIZZA IS MADE BY LOVELY PEOPLE:

Luca (the owner), passionate about Italian cooking tradition, is the heart and soul of Lalottapizza. With years of experience in the sector, he has created a place where the quality of the ingredients and the love for pizzamaking come together to offer an unforgettable experience, where every bite tells a story!

INGREDIENTS QUALITY :

Tomato sauce: San Marzano tomatoes are hand-picked at their peak ripeness and processed quickly to preserve their pure flavor.

Mozzarella Cilento: This creamy cheese is the result of centuries-old traditions and the dedication of the Italian Cilento family.

Calugi truffles and mushrooms:

Processed fresh every day, for an authentic Tuscan experience.

Wineries: With respect for nature and traditional viticulture, we offer award-winning wines that perfectly match our dishes.

SUSTAINABILITY AND ZERO WASTE:

At LaLotta, we strive for a better future. That is why we work as sustainable as possible in the kitchen, restaurant and delivery. We do everything we can to minimize food waste too.

Enjoy your pizza until the last bite and help us make a difference together.

LALOTTA' S MOTTO - > WE ARE WHAT WE EAT!

