



Our story begins with a love for good food, our local heritage and a passion for cooking with carefully selected ingredients. These are the values that inspire us every day, just like the love we share for our family.

For our dough, we choose unrefined flours made from 100% Italian-grown grains.

Our process includes the use of pre-ferments, prepared with water, flour and yeast, then left to mature at a controlled temperature. The following day, they are incorporated into the dough, which is then left to rest for a further 24 hours.

Time, care and attention guide every stage of the process, bringing to life a pizza with authentic flavour, an unmistakable aroma and the texture we love.

Enjoy your meal!

 **Piazza G.B. Marcato 6F, Crocetta del Montello**
 **3513330644**
 **www.pizzeriapizzamore.it**



Fried aperitifs

Aperipizza* € 15.00
1 arancino, 1 crochè, 3 omelettes, 2 slices from the pan, chips

Arancino rosso* € 2.20
rice arancino with neapolitan ragù sauce, with minced meat, peas and smoked provola cheese (110gr)

Crocchè salame e provola* € 2.20
potatoe crochè with provola cheese and neapolitan salami (110gr.)

Frittatina alla siciliana* € 2.20
Omelette made from bucatini pasta with tomatoe sauce, fried aubergines and stringy provola cheese (110 gr.)

Frittatina cacio e pepe* € 2.20
Omelette made from bucatini pasta with pecorino cheese, pepper and fior di latte mozzarella cheese

Frittatina panata di pasta* € 2.20
omelette made from bucatini pasta with bechamel filling, peas, minced meat, smoked provola cheese and black pepper (110 gr.)

Tris di frittate* € 6.00
sicilian style omelette, cacio cheese and pepper omelette and a breaded pasta omelette

Patatine chips* € 5.00
Potato chips* (300gr.)

Spicchio di teglia margherita* € 2.50
pizza slice from the pan with tomato sauce and mozzarella cheese

Sauce + € 1.00

Aperitif

Spritz Aperol	€ 4.00
Spritz Select	€ 4.00
Spritz Campari	€ 4.00
Americano	€ 7.00
Gin Tonic	€ 8.00
Hugo	€ 4.00
Mojito	€ 8.00
Non-alcoholic fruit drink	€ 5.00
Crodino bott 0,175 l	€ 3.50

Drinks

Ultra filtered water 0,75 l	€ 2.80
Coca cola bott. 0,33 l	€ 3.00
Coca cola zero bott. 0,33 l	€ 3.00
Fanta bott .0,33 l	€ 3.00
Peach or lemon flavoured iced tea San Benedetto bott. 0,25 l	€ 2.80
Lemonsoda bott. 0,20 l	€ 2.50
Juice Derby bott. 0,20 l	€ 3.50
Blueberry juice Derby bott. 0,20 l	€ 4.00
Schweppes tonic water bott. 0,18 l	€ 2.50

Wines by the glass

Glass of Prosecco (11%vol)	€ 3.50
Glass of sparkling white wine(11%vol)	€ 2.50
Glass of sparkling white wine “col fondo” (11,5%vol)	€ 3.00
Glass of Chardonnay wine(13,5%vol)	€ 2.50
Glass of Cabernet wine (13%vol)	€ 2.50
Red wine from the Treviso hills (regional geographical indication) (11%vol)	€ 2.50

Wines in Bottles

Colvidor Prosecco Brut (11%vol)	€ 22.00
Colvidor col fondo “Bon ciò” (11,5%vol)	€ 18.00
Sartor Emilio Chardonnay (13,5%vol)	€ 17.00
Sartor Emilio Incrocio Manzoni (14%vol)	€ 22.00
Ca dei Frati Lugana (13%vol)	€ 24.00
Endrizzi Gewurztraminer (13,5%vol)	€ 24.00
Colvidor Rosso dei colli trevigiani I.G.T. (13%vol)	€ 17.00
Sartor Emilio Cabernet (13%vol)	€ 17.00
Monviert Merlot (13,5%vol)	€ 24.00

Pan Pizza

only Tuesday and -Wednesday

Afroditte	€ 12.00
diced vegetables, brie	
Cupido	€ 13.00
burrata, grilled, grilled artichokes	
Eros	€ 13.00
burrata, Cetara anchovies, baked golden cherry tomatoes	
Ishtar	€ 11.00
burrata, confit cherry tomatoes	
Venere	€ 13.00
burrata, I.G.P. Bolognese mortadella, sauce and chopped pistachios	

EXPERIENCE	€ 15.00
2 wedges to taste:	
Eros - burrata, Cetara anchovies, baked golden cherry tomatoes	
Cupido - burrata, grilled, grilled artichokes	
Ishtar - burrata, confit cherry tomatoes	

Topping Additions

Baby	- € 0.50
Gluten Free	+ € 4.00
Abundant ingredient	+ € 0.50
Cold cuts, Fish	da € 1.50 a 3.00
Vegan or lactose-free mozzarella	+ € 2.50
Cheeses and vegetables	da € 1.50 a 2.50
Extra sauce	+ € 1.00

***the product can be frozen**

Experience Pizzas

Amore e Psiche

€ 13.50

cabbage cream, mozzarella cheese, pulled pork, baked peppers, caramelised onion

Anthony e Cleopatra

€ 13.50

mozzarella cheese, confit cherry tomatoes, grilled ham, fried courgette, parmesan waffles

Bonnie e Clyde

€ 13.00

San Marzano tomato sauce, semi-dried tomatoes, rocket, burrata cheese, culatta (cold cuts)

Dante e Beatrice

€ 14.00

mozzarella cheese, golden cherry tomatoes, mixed salad, Norwegian salmon, almond shavings

Elvis Presley e Priscilla

€ 12.00

cabbage cream, olives, beef tartare*, mayonnaise

Emily

€ 13.50

mozzarella cheese, confit cherry tomatoes, grilled ham, pistachio sauce and grits, burrata cheese

Ettore e Andromaca

€ 13.50

mozzarella cheese, confit cherry tomatoes, aubergines, artisanal porchetta, parmesan waffles

Fred e Ginger

€ 13.00

yellow tomato sauce, red and golden cherry tomatoes, pesto genovese sauce, burrata cheese, almond shavings

Frida e Diego

€ 12.50

buffalo mozzarella cheese, spicy nduja, broccoli rabe, baked potatoes

Gian e Miky

€ 9.50

mozzarella cheese, servelade sausage, chips*, mayonnaise

Experience Pizzas

Jack e Rose

€ 13.50

Buffalo mozzarella cheese, grilled artichokes, golden cherry tomatoes, culatta (cold cuts), burrata cheese

Lancillotto e Ginevra

€ 13.50

mozzarella cheese, escarole, olives, caper fruits, Cetara anchovies

Napoleone e Giuseppina

€ 16.00

yellow tomato sauce, olives, Cetara anchovies, caper fruit, confit cherry tomatoes, yellow fin tuna, burrata cheese

Nicolò

€ 13.50

mozzarella cheese, baked potatoes, caramelised onion, 'la Becaria di Mirco' artisan porchetta, parmesan cream

Paolo e Francesca

€ 13.50

mozzarella cheese, beef tartare*, mixed salad, rocket, vinegar mayonnaise

PizzAmore

€ 12.50

San Marzano tomato sauce, buffalo mozzarella cheese, spicy salami, olives, semi-dried tomatoes

Raimondo e Sandra

€ 13.00

buffalo mozzarella cheese, mortadella bolognese (cold cuts), pistachio sauce and grits, burrata cheese

Romeo e Giulietta

€ 12.50

mozzarella cheese, confit cherry tomatoes, sweet gorgonzola cheese (a type of blue cheese), fried aubergines

Ulisse e Penelope

€ 14.00

mozzarella cheese, homemade sausage, baked potatoes, parmesan waffles

William e Kate

€ 13.50

mozzarella cheese, provola cheese, baked potatoes, crispy bacon, caramelised onion

Seasonal Pizzas



Ask our staff for today's selection!

Vegan Pizzas

Bianca e Bernie

€ 14.00

Vegan mozzarella, friarielli (Neapolitan broccoli greens), confit cherry tomatoes, oven-roasted potatoes, vegan Philadelphia-style cream cheese and crispy onions.

Cosmo e Wanda

€ 15.00

Purple cabbage cream, fresh cherry tomatoes, oven-roasted potatoes, Taggiasca olives, fried courgettes and plant-based cream cheese with almonds and oats.

Vegan Desserts

Tiramisù

€ 7.00

Classic Pizzas

Margherita	€ 6.50
San Marzano dell'Agro Sarnese Nocerino tomato sauce, mozzarella cheese	
Bufala	€ 9.00
San Marzano dell'Agro Sarnese Nocerino tomato sauce, Bufala Campana mozzarella cheese, fresh basil	
Bresaola, Rucola, Grana	€ 11.50
San Marzano tomato sauce, mozzarella cheese, rocket, Scottona bresaola (cold cuts), parmesan waffles	
Capricciosa	€ 9.50
San Marzano tomato sauce, mozzarella cheese, grilled ham, champignon mushrooms, grilled artichokes	
Cosacca	€ 9.00
San Marzano tomato sauce, cherry tomatoes, parmesan cheese, pecorino cheese	
Diavola	€ 8.00
San Marzano tomato sauce, mozzarella cheese, spicy salami	
Estiva	€ 9.50
San Marzano tomato sauce, mozzarella cheese, cherry tomatoes, rocket, parmesan waffle	
Formaggi	€ 8.50
San Marzano tomato sauce, mozzarella cheese, gorgonzola cheese (sweet blue cheese), parmesan cheese, brie cheese	
Patatosa	€ 8.00
San Marzano tomato sauce, mozzarella cheese, chips*	
Porchetta	€ 9.00
San Marzano tomato sauce, mozzarella cheese, artisanale porchetta from "la Becaria di Mirco" (cold cuts)	
Salsiccia e friarielli	€ 9.00
San Marzano tomato sauce, mozzarella cheese, artisanal sausage, broccoli rabe	
Tonno e cipolla	€ 8.50
San Marzano tomato sauce, mozzarella cheese, yellow fin tuna fish, tropea onion	
Vegetariana	€ 9.00
San Marzano tomato sauce, mozzarella cheese, seasonal vegetables	
Viennese	€ 8.00
San Marzano tomato sauce, mozzarella cheese, servelade sausage	

Bottled Beers

32 Via dei Birrai: 3+2 (0,50l)

€ 8.00

Light, thirst-quenching beer, with abundant spacing and hopping, intense rose scent and refreshing. (3.2% vol)

32 Via dei Birrai: Admiral (0,75l)

€ 14.00

Red beer with ruby reflections, pleasantly hoppy with hints of berries. Strong beer (double malt), with caramelized and toasted tones. (6.3% vol)

32 Via dei Birrai: Ambita (0,50l)

€ 8.00

100% Italian MONOLUPPOLO light beer. Ready and easy to drink, with a characteristic hoppy finish. (4.5% vol)

32 Via dei Birrai: Audace Bio (0,75l)

€ 14.00

Dry and with an unmistakable and harmonious aroma of citrus and ripe yellow fruit, with soft and round tones that envelop the palate. (8.4%vol)

32 Via dei Birrai: Curmi (0,75l)

€ 14.00

White beer spiced with coriander and orange peel. Ready and easy to drink, pleasantly acidic. Produced with Italian spelled. (5.8% vol)

32 Via dei Birrai: Oppale (0,75l)

€ 14.00

Everyday light beer, very hoppy with strong hints of exotic fruit suitable for a demanding public. (5.5% vol)

San Gabriel: Ambra Rossa (0,50l)

€ 7.00

Amber red color with persistent foam, delicate caramelized and vegetal hints, round and malty body in harmony with the noble bitterness of Radicchio. Slightly sparkling, herbaceous and soft aftertaste. (5,5% vol)

San Gabriel: Bionda (0,50l)

€ 6.50

Bright golden yellow color with fine foam, fresh aroma of cereal and hay, malty body in harmony with the bitterness of fine hops. Moderately sparkling, balanced and round aftertaste. (5% vol)

San Gabriel: Del Tempio Blanche (0,50l)

€ 7.00

A refreshing wheat beer with fruity aromas, delicate spices and a smooth, lightly sparkling finish. (5.5% vol)

Super 8 Ipa (0,33l)

€ 5.30

amber beer with original citrus notes that gives a good balance and complexity. (6% vol)

Hacker Pschorr - Hefe Weisse (0,50l)

€ 6.60

A naturally cloudy, golden wheat beer, top-fermented, with delicate yeast flavours. Notes of ripe banana are complemented by a subtle hint of clove. (5,5% vol)

Beers on Tap

Paulaner Original - Hell

The classic Munich beer to drink in the beer garden. An extraordinary golden blonde, elegant but with a robust aroma. (4.9% vol)

0,20l

€ 3.20

0,40l

€ 6.00

Paulaner Salvador - Bock red

The best hops combine with dark barley malt to create a robust, typically sautéed flavor and a brilliant copper colour. (7.9% vol)

0,20l

€ 3.30

0,40l

€ 6.50

Ducato Freeride - West Coast Ipa (available in spring and summer)

Hops are the absolute protagonist of this beer, which has aromas of mango, tropical fruit, grapefruit, bitter orange and has balsamic nuances.

0,20l

€ 3.30

0,40l

€ 6.20

Paulaner Weizen (available in autumn and winter)

Sparkling, delicate and fruity character. This beer is unfiltered and therefore retains its original characteristics. (5.5% vol)

0,30l

€ 3.80

0,50l

€ 6.30

Bottled Beers

San Gabriel: Gluten free (0,33l)

€ 5.00

Golden yellow colour, with fine and compact foam. On the nose it gives fresh hints of cereal, hay and white wild flowers. The body is malty in harmony with the delicate bitterness of the hops. Light and balanced aftertaste. (5% vol)

Forst 0.0%: Alcohol free (0,33l) (0,0% vol)

€ 5.00

Sweet Hearts

Strawberry Heart

€ 6.00

Whipped cream and Philadelphia cream cheese filling, with a strawberry compote centre and a shortcrust biscuit base.

Pistachio Heart

€ 6.00

Ricotta mousse with pistachio cream and a hazelnut centre, on a crunchy shortcrust biscuit with almonds and hazelnuts.

Tiramisù Heart

€ 6.00

Classic tiramisù cream, coffee-soaked sponge cake and coffee biscuit.

Triple Chocolate Heart

€ 6.00

Triple chocolate mousse (white, milk and dark chocolate), on a cocoa shortbread biscuit.

Ice Cream

Ice cream Truffle

€ 4.00

Chocolate Truffle - White Coffee Truffle

Affogato ice cream Truffle

€ 5.50

With Espresso Coffee or Baileys Irish Cream

Algida Ice Creams

Ask our staff for today's selection!

Gluten free desserts

Tiramisù *

gluten free

€ 6.00

Pear Crumble*

gluten free and lactose free

€ 6.00

Caffetteria

Caffè liscio	€ 1.50
Coffee with cold or hot milk	€ 1.60
Coffee with milk froth	€ 1.80
Cappuccino	€ 2.00
Double coffee	€ 2.50
Caffè Corretto	€ 1.80
Barley coffee	€ 1.50
Barley coffee with milk froth	€ 1.80
Barley cappuccino	€ 2.00
Ginseng	€ 1.80
Extra almond-flavored drink	€ 0.20

Liquori

Baileys	€ 4.00
Branca Menta	€ 4.00
Fernet Branca	€ 4.00
Crema di pistacchio	€ 4.00
Grappa 903	€ 4.00
Grappa 903 barrique	€ 4.50
Jack Daniels	€ 4.00
Limoncino	€ 4.00
Liquirizia	€ 4.00
Mirtillo	€ 4.00
Montenegro	€ 4.00
Rum	€ 4.00
Prugna	€ 4.00
Sambuca	€ 4.00
Vecchia Romagna	€ 4.00
Vodka	€ 4.00



Reviews:



pizzamore.experience

WE VALUE YOUR OPINION:

Please feel free to tag us on Instagram or leave a review!



Allergen:

