



Al Mangius

RISTORANTE PIZZERIA PINSERIA

OUR MENU



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Our Story

Passion, tradition and a love of good food

Giuseppe and his passion for pizza go hand in hand. From an early age, working alongside master pizza maker and world champion Giorgio Riggio, he travelled to many countries, discovering new cultures, techniques and doughs. His childhood was an adventure with his hands in the dough, spending much of his time creating made-to-measure doughs and always combining ingredients in a unique way to offer an out-of-the-ordinary pizza. His determination and dedication led him to fulfil his dream of having a place of his own.

Maria Grazia is a determined woman with a deep passion for the restaurant world. Pastry is her greatest love, and the dining room is her kingdom. For her, every moment with a guest is special, an act of love and passion. Taking care of every detail, from the dish served to the guest's satisfaction, is the beating heart of her work. Working in the dining room is like riding a rollercoaster of emotions that makes her happy, surrounded by people.

Their journey together began in Calabria, where they met when they were young. Together they decided to move to Emilia-Romagna, where they ran two restaurants that put them to the test, teaching them the value of resilience and helping them grow both professionally and personally. Today, that shared dream is called Al Mangius: a name that brings together the initials of Giuseppe, Maria Grazia and their children. Al Mangius stands for family, love, passion and joy. It is the result of years of work, sacrifice and dreams pursued with commitment. Their greatest satisfaction is having created a place that bears their name, where every guest is welcomed as part of the family and where the goal is to bring something good and beautiful to the table. Thank you for being part of this dream, which keeps growing together with you.

In every dish we serve and every smile that welcomes you, there is a story of love and passion. It is the story of two people, Giuseppe and Maria Grazia, who share a dream and carry it forward every day with the same determination and care as when they started. From Calabria to Emilia-Romagna...



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OUR DOUGHS

All the products listed below are made with extra virgin olive oil

PINSA AND PIZZA

- **Pinsa Romana**

An ancient tradition with its roots in Roman times. The ancestor of pizza, pinsa was born as a rustic flatbread, pressed and cooked over embers, used by farmers to serve meat, vegetables and fruit. Today Pinsa Romana is a unique product, soft inside with a crunchy crust, made with rice, soy and wheat flours. A long maturation of the dough (48–150 hours) makes it light and easy to digest.



- **Pizza**

We make our pizzas with long-leavened doughs for lightness and digestibility, using fresh, high-quality ingredients. You can customise them as you like, including plenty of vegan options.



- **Neapolitan pizza**

Half-metre pizza, topped

€ 20.00

Half-metre Margherita

€ 18.00

Double dough

€ 1.00

Thin stretched base

€ 1.00

Pinsa bases are also available gluten-free

We also have plenty of vegan options





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OUR DOUGHS

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SCROCCHIARELLA

- **Classic Scrocchiarella**

Crisp and crumbly, this dough is made with wheat flour and is tasty and easy to digest thanks to its long leavening.



- **Rustic Wholemeal Scrocchiarella**

A mix of wheat, rye, oat and barley flours with sunflower, sesame and flax seeds. Rich in fibre and micronutrients such as antioxidants, vitamins and minerals.



- **Turmeric Scrocchiarella**

Ochre-yellow in colour and enriched with sesame, flax and sunflower seeds, this dough combines taste and well-being thanks to the cleansing and antioxidant properties of turmeric.



- **Moringa Scrocchiarella**

A special dough enriched with moringa leaves, a plant with exceptional nutritional properties: vitamins, proteins and antioxidants that support well-being.



- **Venere Black Rice Scrocchiarella**

A unique dough made with black Venere rice flour, rich in antioxidants, light and very easy to digest, with an aroma of freshly baked bread.



OUR PIZZAS

THE CLASSICS

- **Margherita** € 6.00
Tomato, fior di latte mozzarella, basil
- **Marinara** € 4.50
Tomato, oregano, garlic
- **Quattro Stagioni** € 11.00
Tomato, fior di latte mozzarella, sausage, sautéed mushrooms, artichokes, cooked ham
- **Quattro Formaggi** € 10.00
Tomato, fior di latte mozzarella, gorgonzola, Grana cheese, scamorza, Edamer
- **Napoli** € 8.00
Tomato, fior di latte mozzarella, anchovies, oregano
- **Romana** € 9.00
Tomato, fior di latte mozzarella, anchovies, capers, oregano, olives
- **Caprese** € 9.50
Tomato, Campania buffalo mozzarella, cherry tomatoes, basil
- **Capricciosa** € 10.00
Tomato, fior di latte mozzarella, artichokes, cooked ham, sautéed mushrooms



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OUR PIZZAS

THE CLASSICS

- **Funghi Porcini e Pecorino** € 10.50
Tomato, fior di latte mozzarella, porcini mushrooms, pecorino
- **Crudo e Bufala** € 13.00
Tomato, Campania buffalo mozzarella, Parma ham
- **Bufala** € 9.00
Tomato, Campania buffalo mozzarella
- **Prosciutto crudo** € 11.00
Tomato, fior di latte mozzarella, cured ham
- **Wurstel e Patatine** € 8.50
Tomato, fior di latte mozzarella, frankfurters, french fries
- **Diavola** € 9.00
Tomato, fior di latte mozzarella, spicy salami, olives
- **Verdure grigliate** € 9.50
Tomato, fior di latte mozzarella, aubergines, courgettes, peppers
- **Mediterranea** € 13.50
Tomato, fior di latte mozzarella, cured ham, rocket, Grana cheese, cherry tomatoes
- **Tirolese** € 11.00
Tomato, fior di latte mozzarella, speck, taleggio
- **Salsiccia e Funghi freschi** € 10.00
Tomato, fior di latte mozzarella, sausage, mushrooms



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OUR PIZZAS

THE CLASSICS

- **Carrettiera** € 10.00
Tomato, fior di latte mozzarella, tuna, onion
- **Contadina** € 11.00
Tomato, fior di latte mozzarella, sausage, onion, baked Grana cheese, sun-dried tomatoes
- **Montanara** € 11.00
Tomato, fior di latte mozzarella, sautéed mushrooms, rocket, Grana cheese, cherry tomatoes
- **Bianca Saracena** € 9.50
Campania buffalo mozzarella, cherry tomatoes
- **Trevigiana** € 9.50
Tomato, fior di latte mozzarella, radicchio, gorgonzola
- **Salsiccia e Patatine** € 9.50
Tomato, fior di latte mozzarella, sausage, french fries
- **Parmigiana** € 10.00
Tomato, fior di latte mozzarella, aubergines, Parmesan
- **Stria con odori** € 3.00
Oregano, rosemary, salt, garlic



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OUR PIZZAS

SPECIALITIES

- **Luna Rossa** € 14.00
Campania buffalo mozzarella, cured ham, fig sauce
- **Pancetta e Scamorza** € 9.50
Tomato, fior di latte mozzarella, pancetta, scamorza
- **Brie** € 11.00
White base (no tomato), speck, brie, walnuts
- **4 Salumi** € 11.00
White base (no tomato), pancetta, guanciale, spicy salami, sausage
- **Amatriciana** € 10.50
Tomato, fior di latte mozzarella, diced smoked pancetta, black pepper, pecorino, guanciale
- **Biancaneve** € 13.00
Tomato, fior di latte mozzarella, Parma ham, stracciatella
- **La Carbonara** € 11.00
White base (no tomato), pancetta, scamorza, crispy onion, scrambled egg, black pepper
- **La Valtellina** € 12.50
Fior di latte mozzarella, bresaola, rocket, Grana cheese
- **Fiori di Zucca** € 13.00
Fior di latte mozzarella, anchovy fillets, battered courgette flowers, stracciatella
- **Raggio di Sole** € 14.00
White base (no tomato), semi-dried cherry tomatoes, pancetta, Grana cheese, pistachio pesto, burrata



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OUR PIZZAS

SPECIALITIES

- **Bologna**
Stria flatbread with fior di latte mozzarella, mortadella, stracciatella, pistachio pesto € 9.50
- **Laziale**
Tomato, fior di latte mozzarella, sausage, guanciale, crispy onion € 10.00
- **La Campana**
Tomato, fior di latte mozzarella, smoked scamorza, friarielli greens, sausage € 11.00
- **Laureana**
Tomato, fior di latte mozzarella, 'nduja, friarielli greens, sausage € 11.00
- **Cacio e Pepe**
Fior di latte mozzarella, diced pancetta, cacio and pepe cheese fondue € 11.00
- **Aspromonte**
White base (no tomato), Campania buffalo mozzarella, truffle cream, porcini mushrooms € 13.00
- **Sila**
Tomato, fior di latte mozzarella, Caciocavallo Silano cheese, sausage € 10.00
- **Ariccia**
Fior di latte mozzarella, porchetta, porcini mushrooms, balsamic glaze € 10.50
- **Vecchia Modena**
Fior di latte mozzarella, pancetta, Grana cheese, balsamic glaze € 9.50



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OUR PIZZAS

SIGNATURE

- **Scidese** € 12.00
White base (no tomato), smoked scamorza, porcini mushrooms, speck
- **Francese** € 11.00
White base (no tomato), gorgonzola, Abate pears, walnuts
- **La Reggina** € 11.50
Tomato, fior di latte mozzarella, pancetta, Taggiasca olives, 'nduja, shaved pecorino
- **La Milanese** € 11.00
White base (no tomato), grilled aubergines, gorgonzola, a drizzle of honey
- **Costa Viola** € 14.00
White base (no tomato), smoked scamorza, swordfish, stracciatella, chopped Bronte pistachios
- **Norvegese** € 12.00
White base (no tomato), smoked salmon, buffalo mozzarella, rocket
- **Argentina** € 15.00
White base (no tomato), burrata, semi-dried cherry tomatoes, shrimps
- **Al Mangius** € 15.00
White base (no tomato), semi-dried cherry tomatoes, anchovies, bottarga, a hint of bergamot
- **Stria con crudo** € 8.00
Oregano, rosemary, salt, garlic, Parma ham
- **San Pietro** € 14.00
White base (no tomato), Parma ham, courgette flowers, stracciatella, semi-dried cherry tomatoes, truffle cream



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BEYOND PIZZA

STARTERS

- **Antipasto Al Mangius**
Mixed cured meats, cheeses, buffalo mozzarella and the chef's warm Calabrian specialities € 18.00
- **Italia platter**
Parma ham and buffalo mozzarella € 10.00
- **Mixed fried platter**
French fries, frankfurters, mini mozzarella bites, olives, onion rings € 10.00
- **Bresaola**
Bresaola, rocket, Grana cheese shavings € 10.00

FIRST COURSES

- **Tortellini in broth** € 13.00
- **Tortellini with cream** € 13.00
- **Fileja (Calabrian hand-rolled pasta)**
With 'nduja, cherry tomatoes and shaved pecorino € 10.00
- **Tortelloni with butter and sage** € 10.00
- **Risotto with pears, gorgonzola and walnuts** € 12.00
- **Tagliatelle with meat ragù** € 9.00
- **Tagliatelle with porcini mushrooms** € 11.00
- **Tortelloni Al Mangius**
Ricotta-filled tortelloni with sun-dried tomato cream and toasted guanciale € 12.00

BEYOND PIZZA

MAIN COURSES

- **Sliced Argentine beef, 250 g**
 Rocket and Grana cheese € 18.00
 Salt and rosemary € 18.00
 Porcini mushrooms € 22.00
 With salad (cherry tomatoes, Tropea red onion, rocket, Grana cheese, balsamic glaze) € 20.00
- **Mangius salad** € 8.00
 Mixed salad, cherry tomatoes, rocket, fresh mushrooms, Tropea red onion, buffalo mozzarella
- **Mixed grilled meats** € 18.00
- **Bolognese-style cutlet** € 13.00
- **Milanese breaded cutlet** € 10.00
- **Calabrian-style meat roll** € 11.00
 With 'nduja, Tropea red onion and seasoned breadcrumbs

SIDE DISHES

- **Grilled vegetables** € 5.00
- **French fries** € 5.00
- **Tropea red onion and tomatoes** € 5.00
- **Spinach with butter** € 5.00
- **Mixed salad** € 5.00



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DESSERTS AND BAR

DESSERTS

Let our staff surprise you: they will suggest this week's desserts, to end your meal with a great dessert made with love.

- Sweet pinsa / pizza with Nutella € 11.00
- Pinsa / pizza with Nutella and ice cream € 13.50

BAR

- Espresso € 1.50
- Decaf espresso € 1.50
- Barley coffee € 1.50
- Espresso with a dash of liqueur € 2.00
- Amari / grappa € 4.00
- Rum Zacapa € 7.00
- Rum Diplomatico € 6.00
- Amaro del Capo, chilli pepper € 5.00

SOFT DRINKS AND WATER

- Coca-Cola € 2.50
- Fanta € 2.50
- Sprite € 2.50
- Coca-Cola Zero € 2.50
- Still water 0.75 l € 2.00
- Sparkling water 0.75 l € 2.00
- Draught Coca-Cola, small € 3.00
- Draught Coca-Cola, medium € 5.00
- Draught Coca-Cola, 1 l € 10.00
- Coca-Cola, glass bottle € 6.00



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BEERS AND WINE

BEERS

• Paulaner lager, small	€ 3.50
• Paulaner lager, medium	€ 5.50
• Paulaner lager, 1 l	€ 10.00
• Paulaner Weiss 0,30 l	€ 4.50
• Paulaner Weiss 0,50 l	€ 7.00
• Moretti Rossa, small	€ 4.00
• Moretti Rossa, medium	€ 6.00
• Weiss / Moretti Rossa, 1 l	€ 13.00
• Volpina – Irish Red Ale	€ 8.00
• Gradisca – Pale Lager	€ 8.00
• Midòna – Golden Ale / Blonde Ale	€ 8.00
• Daura – gluten-free beer	€ 5.00

WINES AND SPARKLING WINES

RED WINES

• Chianti Montalbano DOCG – Cantina Artimino	€ 18.00
• Lambrusco Grasparossa secco DOC – Cantina di Soliera	€ 15.00
• Lambrusco Grasparossa amabile DOC – Cantina di Soliera	€ 15.00
• Sangiovese DOC Fico Grande – Podere dal Nespolo	€ 15.00
• Valpolicella Ripasso Superiore DOC – Cantina Ca' Rugate	€ 27.00

BEERS AND WINE

WINES AND SPARKLING WINES

WHITE WINES

- | | |
|--|---------|
| • Ribolla Gialla IGP – Vigna del Lauro | € 18.00 |
| • Falanghina IGT – Picco dell'Angelo | € 18.00 |
| • Gewürztraminer Alto Adige DOC – Cantina Aichholz | € 25.00 |
| • Pignoletto Colli Bolognesi DOCG, lightly sparkling / still | € 15.00 |
| • House white wine, 1 l | € 10.00 |
| • House white wine, ½ l | € 6.00 |
| • House white wine, ¼ l | € 3.50 |

SPARKLING WINES

- | | |
|---|---------|
| • Prosecco Extra Dry DOC millesimato – Cantina Soligo | € 15.00 |
| • Prosecco Valdobbiadene DOCG | € 18.00 |

OTHER CHARGES

- | | |
|----------------|--------|
| • Cover charge | € 2.50 |
| • Cake service | € 1.00 |

For information on allergens and intolerances, please ask our staff.



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Sito Web



Menù





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