WELCOME TO

IN TEATRO CAMOGLI

A LIFESTYLE
BAR - FOCACCERIA - PIZZERIA

🌾 CHOOSE YOUR VARIANT:

Customize your pizza with one of our special doughs:

- **Organic charcoal flour**
- **Organic hemp seed flour**
- **Whole wheat flour**
- **Organic Kamut Flour**
- **Turmeric flour**

🟡***Supplement for choosing special dough: 2.50***

Information for our health

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🍕 PIZZAS

CLASSIC PIZZAS

- **MARGHERITA – 8,50**
  Tomato, mozzarella, oregano

- **FOUR SEASONS – 11.00**
  Tomato, mozzarella, mushrooms, artichokes, cooked ham, olives, oregano

- **CAPRICCIOSA – 10.00**
  Tomato, mozzarella, cooked ham, mushrooms, olives, oregano

- **RAW HAM – 11.50**
  Tomato, mozzarella, raw ham, oregano

- **LORENESE – 9.50 Tomato, mozzarella, rocket, Chioggia salad, cherry tomatoes, parmesan shavings, oregano**

- **SPECK AND ARUGULA – 9.00**
  Tomato, mozzarella, speck, arugula, oregano

- **RAW HAM AND ROCKET – 12.00**
  Tomato, mozzarella, raw ham, arugula, oregano

- **DEL DANY (FIOR DI LATTE) – 10.00**
  Tomato, mozzarella, fresh tomato, local anchovies, Taggiasca olives, chopped aromatic herbs, oregano

- **COOKED HAM – 9.50**
  Tomato, mozzarella, cooked ham, oregano

- **COOKED HAM – MASCARPONE – 10.00**
  Tomato, mozzarella, cooked ham, oregano

- **NEAPOLITAN – 9.50**
  Tomato, mozzarella, anchovies, olives, oregano

- **SPICY SALAMI – 8.50**
  Tomato, mozzarella, spicy salami, oregano

Possibility to have all pizzas with buffalo mozzarella or lactose-free with a surcharge of 0.50

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PIZZAS WITH TOMATO AND STRACCHINO CHEESE

- **WITH Arugula – 9.00**
  Tomato, stracchino cheese, rocket at the end of cooking, oregano

- **RAW HAM – 11.00**
  Tomato, stracchino cheese, raw ham at the end of cooking, oregano

- **MARGHERITA – 9,00**
  Tomato, stracchino, oregano

- **AT STEFANO'S – 1.00pm**
  Parma ham, stracchino cheese, tomato, Chioggia salad, arugula, Parmesan cheese, fresh tomato, oregano

- **Speck and arugula – 9.50**
  Tomato, stracchino cheese, speck, rocket, oregano

- **SPRING – 12.00**
  Tomato, stracchino cheese, arugula, cherry tomatoes, shaved Parmesan cheese, oregano

PIZZAS WITH TOMATO AND PARMESAN CHEESE

- **QUEEN MARGHERITA – 9.00**
  (with tomato base and Parmigiano Reggiano)

- **RAW HAM – 11.00**
  (with tomato base and Parmigiano Reggiano)

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PIZZAS WITH ONLY TOMATO

- **MARINARA – 6,50**
  Tomato, garlic, oregano

- **PONZESE – 8.00**
  Tomato, capers, garlic, anchovies, olives, cherry tomatoes, oregano

WHITE PIZZAS

- **AL GORGONZOLA – 9,00**
  Gorgonzola, stracchino

- **WITH CHEESE – 11.00**
  Brie, gorgonzola, mozzarella, stracchino

- **GORGONZOLA E ONION – 9,50**
  Gorgonzola, stracchino, spring onion

- **SPECK E BRIE – 9,90**
  Speck, brie, stracchino

- **CLAUDIO DA BIELLA – 9.50**
  Stracchino, gorgonzola, speck

- **GIGIA – 9,50**
  Stracchino, gorgonzola, apples

- **MENTONE ROPES – 9.90**
  Brie, cooked ham, stracchino cheese

- **ARIANNA'S PIZZA – 10.00**
  Fresh cherry tomatoes, stracchino cheese, anchovies, basil.

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GOURMET PIZZA AND SEALS

The selection of the house

- **THE MERMAID OF CAMOGLI - 1:00 PM Hemp dough base, fior di latte, anchovies, Taggiasca olives and courgette flowers, buffalo mozzarella on the outside and extra virgin olive oil and basil leaves**
- **BRIE HARMONY - 13.00 Turmeric dough base, fior di latte, brie, speck slices and balsamic vinegar glaze on top**
- **PIZZA PASTRY (MIN. FOR 2) – 24.00 Tomato, stracchino cheese, extra virgin olive oil, oregano, Taggiasca olives, capers.**
- **PUFF PASTRY WITH SPECK (MIN. FOR 2) – 24.00 Stracchino, speck on the way out**
- **LACTOSE-FREE PUFF PASTRY (MIN. FOR 2) – €24.00**
  Lactose-free stracchino.
- **TRADITIONAL CHEESE PUFF PASTRY (MIN. FOR 2) - 22.00**

SINGLE PORTIONS:

Cheese Puff Pastry - 12.00
Pizza Sheet -13.00

🌙TROUSERS

- **CALZONE – 8.90**
  Mozzarella, cooked ham, tomato
- **THEATRE CALZONE – 12.00**
  Tomato, mozzarella, egg yolk, cooked ham, Parma DOP raw ham, chili pepper
- **CAMOGLI CALZONE – 8.50**
  Stracchino, cooked ham, tomato
- **CALZONE CLAUDIO SCOMPOSTO – 12.00**
  Tomato, mozzarella, egg yolk, cooked ham, Parma DOP raw ham, chili pepper.

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🍰 DESSERT

- **CAKE / SWEET OF THE DAY – 7,00**
- **SEASONAL FRUIT – 7,00**
- **Tiramisu – 7,00**
- **ICE CREAM AFFOGATO – 5,00**
- **ICE-CREAM – 4,00**
- **PANNA COTTA – 7,00**
- **FRUIT ICE CREAM – 8,00**
- **SCIACCHETRÀ TASTING(LITTLE GLASSTO SPEAK,PANDOLCINOAND CANESTRELLI MADE WITH SCIACCHETRÀ) – 8,00**

COVERAGE AND SUPPLEMENTS

- **COVERED – 3,00**

  (The cover charge includes bread and/or focaccia, service and a carefully curated table setting, cutlery and restaurant glasses, to offer you a complete experience in Camogli even in a contemporary setting.)

- **Burrata supplement – 3,00**
- **Lactose-free pizza supplement – 1,50**
- **Special dough supplement – 2,50**
- **Supplement for adding ingredients – 0.50 each**

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SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

1. Molluscs and mollusc products.

2. Milk and milk products including LACTOSE.

3. Fish and fish products (except gelatine or isinglass used as a carrier for vitamin preparations or as a fining agent in beer and wine).

4. Crustaceans and crustacean products.

5. Eggs and egg products.

6. Cereals containing GLUTEN (wheat, rye, barley, oats, spelt, kamut or their hybridized strains and products thereof, with some exceptions) and products thereof.

7. Nuts.

8. Peanuts and peanut products.

9. Sesame seeds and sesame products.

10. Mustard and mustard-based products.

11. Soy and soy products.

12. Lupins and lupin-based products.

13. Sulfur dioxide and sulphites in concentrations greater than 10 mg per kg or per litre.

14. Celery and celery products.

Guests are asked to inform the staff of any allergies or intolerances. We will be happy to help you choose the right dishes.
Regulation (EU) 1169/2011 of the European Parliament and of the Council of 25 October 2011
ANNEX II

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SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

1. Molluscs and products made from molluscs.
2. Milk and milk-based products including **LACTOSE**.
3. Fish and fish-based products (except gelatine or isinglass used as carriers for vitamin preparations or as clarifying agents in beer and wine).
4. Crustaceans and crustacean-based products.
5. Eggs and egg-based products.
6. Cereals containing **GLUTEN** (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and derived products, with certain exceptions) and derived products.
7. Nuts.
8. Peanuts and peanut-based products.
9. Sesame seeds and sesame-based products.
10. Mustard and mustard-based products.
11. Soybeans and soybean-based products.
12. Lupins and lupin-based products.
13. Sulphur dioxide and sulphites in concentrations higher than 10 mg per kilogram or litre.
14. Celery and celery-based products.

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