



Camomilla

BEACH CLUB

FOOD

TO SHARE

EARTH DISH (for 2 people) ^{1,2,3,4,5,7,8,10,11,12,13,14}	10€
fried gnocco*, Parma DOP ham, Maccagno DOP cheese, semi-dried tomatoes and rocket, grandma's meatballs°, stuffed tartlets	
SEAFOOD DISH (for 2 people) ^{1,2,3,4,5,7,8,10,11,12,13,14}	10€
Mini fried fish°, semi-dried tomatoes and arugula, bread croutons with Philadelphia and fish tartare, fried zeppole*, cod bon bon*	
NATURE DISH (for 2 people) ^{1,2,3,4,5,7,8,10,11,12,13,14}	10€
Fried gnocco* with courgettes and Philadelphia, Maccagno DOP cheese, semi-dried tomatoes and rocket, stuffed tartlets, vegetarian meatballs	
COPPO NAPOLETANO* ^{1,2,3,4,5,6,7,8,9,10,11}	7€
Mozzarella croquettes, 4-cheese delight, spaghetti omelette, classic arancini, polenta scaglio (10 pcs)	
MINI SICILIAN ARANCINI* (8 pz) ^{1,3,7,9,12}	6€
FRENCH FRIES* ¹	6€
CHICKEN STICK* ^{1,3,6,7,9,10}	8€
served with French fries*	
VEGETARIAN MEATBALLS° (4 pz) ^{1,7,11}	8€
Mixed vegetable meatballs cooked twice with pumpkin cream and balsamic vinegar glaze	
GRANDMA MARIA'S MEATBALLS° (4 pz) ^{1,8}	8€
Mixed beef and pork meatballs cooked twice with nduja cream, spicy mayonnaise and chilli pepper threads	
GRANDMA LUCIA'S MEATBALLS° (4 pz) ^{1,8}	8€
Mixed beef and pork meatballs cooked twice with mayonnaise, pepper and lemon, and Grana Padano DOP flakes	
VEGETABLE TEMPURA* ¹	6€
green courgettes, carrots, red peppers, green beans	

...FROM THE SEA

MIXED FRIED ^{1,2}

CALAMARI, PRAWNS, PATAGONIAN SHRIMP

20€

served with battered vegetables

ZEPPOLINE WITH SEAWEED* (8pcs) ¹

6€

BREADED MONTEROSSO ANCHOVIES° (8 pieces) ^{1,3,7}

10€

served with aioli sauce

POTATO AND COD BON BON* (5 pcs) ^{1,7}

10€

with crusco pepper, lime, gourmet mayonnaise

CAMOMAKI *(Rice rolls, fresh fish, vegetables...) not available on Mondays*

TROPICAL TUNA ^{4,6,8,11,12}

15€

tuna*, Philadelphia, avocado

on the outside tuna*, mango puree, poppy seeds

RIOMAKI ^{4,6,8,11,12}

14€

salmon*, Philadelphia, avocado

on the outside salmon*, raspberry puree, white sesame seeds

HAWAIIAN BRONTE ^{4,6,8,11,12}

15€

tuna*, Philadelphia, avocado

on the outside tuna*, pistachio cream

TUCANOMAKI ^{4,6,8,11,12}

14€

salmon*, Philadelphia, avocado

on the outside salmon*, avocado-lime sauce, black sesame

CIRASHI *(Rice cake, fresh fish, vegetables...) not available on Mondays*

SALMON ^{4,6,8,11,12}

13€

rice, avocado, salmon tartare*, raspberry puree, lemon oil, black salt

TUNA ^{4,6,8,11,12}

14€

rice, avocado, tuna tartare*, mango puree, smoked Maldon salt, extra virgin olive oil

HAMBURGER *served with French fries

ORLANDO BURGER 1,3,7 **16€**

Bun° Home Made, pumpkin cream, Scotttona burger 200g, bacon, smoked provola

NEW YORK BURGER 1,3,7 **14€**

Bun° Home Made, Scotttona burger 200g, melted cheese, salad, tomato

TEXAS BURGER 1,3,7,9,10,12 **15€**

Bun° Home Made, Scotttona burger 200g, bacon, cheddar, onion compote, smoked bacon mayonnaise

MIAMI BURGER 1,3,4,7,10,11 **14€**

Bun° Home Made, fried chicken schnitzel*, salad, tomato, gourmet mayonnaise

LAS VEGAS BURGER 1,3,7 **15€**

Bun° Home Made, veggie burger with quinoa and flax seeds, burrata DOP, semi dry red cherry tomatoes, rocket

ARIZONA BURGER 1,3,7,9,10,12 **16€**

Bun° Home Made, Scotttona burger 200g, bacon, smoked provola, 'Nduja cream, spicy mayonnaise

MONTANA BURGER 1,3,7 **16€**

Bun° Home Made, Scotttona burger 200g, truffle cream, rocket, porcini mushrooms

ALASKA BURGER 1,3,4,7, **not available on Mondays** **16€**

Bun° Home Made charcoal, salmon tartare*, salad, Philadelphia cream, avocado-lime sauce

CALIFORNIA BURGER 1,3,4,7,8 **not available on Mondays** **16€**

Bun° Home Made charcoal, tuna tartare*, avocado, burrata DOP, pistachio cream

even with gluten-free bread or charcoal bread! **+1€**

SALADS *served with fornarina

CAMOMILLA 7,8 **13€**

mixed salad, brie, walnuts, Riviera olives, yellow tomatoes, evo oli

CAMPANA 1,7 **13€**

Mixed salad, croutons, mozzarella di Bufala DOP, red semi dry cherry tomatoes, Riviera olives, balsamic vinegar glaze

ROMANA **13€**

Mixed salad, chicken breast, Grana Padano shavings, croutons

OUR SPECIAL PIZZA DOUGH

GLUTEN FREE

*EASY TO DIGEST
& LIGHT 100%
gluten free, easy
to digest and
super tasty!*

+3.5€

CHARCOAL

PUFFY & SOFT

*with activated charcoal, super
instagrammable and super good!*

+2.5€
1,8,10,11,13

WHOLE WHEAT

*NOURISHING & RICH
IN FIBER
with a rustic and
fragrant flavour*

+2.5€
1,6

LACTOSE-FREE MOZZARELLA...must try!!!

CLASSIC PIZZAS

FORNARINA ¹

Maldon salt flakes, evo oil

5.5€

MARINARA ¹

San Marzano tomatoes, oil whit garlic, oregano, basil

7€

MARGHERITA ^{1,7}

San Marzano tomatoes, fior di latte mozzarella, basil, evo oil

8€

COTTO ^{1,7}

San Marzano tomatoes, fior di latte mozzarella, ham

9€

PROSCIUTTO E FUNGHI ^{1,7}

San Marzano tomatoes, fior di latte mozzarella, ham, mushrooms

10€

CAPRICCIOSA ^{1,7}

San Marzano tomatoes, fior di latte mozzarella, ham, mushrooms,
artichokes, Riviera olives

11€

4 FORMAGGI ^{1,7}

Gorgonzola DOP, brie, smoked provola cheese, flakes of Grana
Padano DOP,

11€

ORTOLANA ¹

San Marzano tomatoes, grilled vegetables (zucchini, peppers,
aubergines), Grana Padano DOP, evo oil

10€

TONNARA ^{1,4,7}

San Marzano tomatoes, fior di latte mozzarella, red onion, tuna, evo oil

10€

DIAVOLA ^{1,7}

San Marzano tomatoes, fior di latte mozzarella, spicy Calabrian spianata, Riviera olives

10€

BUFALINA ^{1,7}

San Marzano tomatoes, mozzarella di Bufala DOP from Campania, basil, evo oil

10€

NAPOLI ^{1,4,7}

San Marzano tomatoes, fior di latte mozzarella, Cantabrian anchovies, oregano, evo oil

10€

PATATINE ^{1,7}

San Marzano tomatoes, fior di latte mozzarella, French fries*

9€

WURSTEL ^{1,7}

San Marzano tomatoes, fior di latte mozzarella, würstel

9€

AMERICANA ^{1,7}

San Marzano tomatoes, fior di latte mozzarella, würstel, French fries*

10€

SICILIANA ^{1,4}

San Marzano tomatoes, Cantabrian anchovies, Riviera olives, capers, oregano, evo oil

10€

SPECK & BRIE ^{1,7}

San Marzano tomatoes, fior di latte mozzarella, brie, speck, evo oil

10€

**TO FACILITATE THE SERVICE, NO CHANGES TO
PIZZAS ARE ACCEPTED**

GOURMET PIZZA

CHEF ^{1,7}	14€
burrata DOP, semi-dry red cherry tomatoes, Riviera olives, basil dressing	
GIOIA ^{1,7}	14€
San Marzano tomatoes, Parma ham DOP, burrata DOP, basil dressing, oregano	
ZINGARA ^{1,7}	15€
San Marzano tomatoes, fior di latte mozzarella, spicy Calabrian spianata, grilled peppers in oil, Riviera olives, 'Nduja cream	
TARTUFINA ^{1,7}	15€
mozzarella di Bufala DOP, truffle cream, porcini mushrooms	
TRENTINA ^{1,7}	13€
Smoked in water provola cheese, porcini mushrooms, speck IGP, rocket, evo oil	
BOSCAIOLA ^{1,7}	11€
Fior di latte mozzarella, sausage, mushrooms, basil, evo oil	
OSMATESE ^{1,7}	15€
Pumpkin cream, smoked in water provola cheese, porcini mushrooms, speck IGP, burrata DOP	
BASILICATA ^{1,7}	13€
Smoked in water provola cheese, sausage, crumbled tarallo, "cruschi" peppers from Senise IGP, evo oil	
CAMOMILLA 2.0 ^{1,7}	13€
mozzarella di Bufala DOP from Campania, Gorgonzola DOP, semi-dry yellow cherry tomatoes, basil, evo oil	
IMPRESA ^{1,7}	14€
mozzarella di Bufala DOP from Campania, ham, 'Nduja cream, artichokes, evo oil	
BELLAVISTA ^{1,7}	15€
San Marzano tomatoes, mozzarella di Bufala DOP from Campania, Parma ham DOP, semi-dry red cherry tomatoes, arugula, Grana Padano DOP, evo oil	
PARMIGIANA ^{1,7}	15€
San Marzano tomatoes, ham, smoked in water provola cheese, grilled aubergines, Grana Padano DOP, basil, evo oil	

TO FACILITATE THE SERVICE, NO CHANGES TO
PIZZAS ARE ACCEPTED

THE 7 DEADLY SINS

SUPERBIA ^{1,7} 15€

mozzarella fior di latte, truffle cream, ham / out of cooking:
arugula, Grana Padano DOP

AVARIZIA ^{1,7} 14€

mozzarella fior di latte, zola / out of cooking:
Parma ham DOP, fig whit maraschino

LUSSURIA ^{1,7} 14€

mozzarella fior di latte, zola / out of cooking:
dehydrated apple and walnuts

INVIDIA ^{1,7} 14€

broccoli rabe, sausage, mozzarella di Bufala DOP from Campania / out
of cooking: Grana Padano DOP flakes, evo oil

GOLA ^{1,7} 14€

pumpkin cream, sausage, porcini mushrooms / out of cooking:
rosemary, evo oil

IRA ^{1,7} 14€

San Marzano tomatoes, 'Nduja cream / out of cooking:
"cruschi" peppers from Senise IGP, spicy Calabrian spianata, burrata
DOP ^{1,4,7}

ACCIDIA 15€

mozzarella fior di latte, escarole / out of cooking:
Cantabrian anchovies, semi-dry yellow cherry tomatoes, Riviera olives,
capers, evo oil

BABY PIZZAS

BABY MARGHERITA ^{1,7} 6€

San Marzano tomatoes, fior di latte mozzarella, evo oil

BABY ROSSA ¹ 5€

San Marzano tomatoes, evo oil

BABY COTTO ^{1,7} 6.5€

San Marzano tomatoes, fior di latte mozzarella, ham

BABY WURSTEL ^{1,7} 6.5€

San Marzano tomatoes, fior di latte mozzarella, würstel

BABY PATATINE ^{1,7} 6.5€

San Marzano tomatoes, fior di latte mozzarella, French fries*

BABY AMERICANA ^{1,7} 7€

San Marzano tomatoes, fior di latte mozzarella, würstel,
French fries*

**TO FACILITATE THE SERVICE, NO CHANGES TO
PIZZAS ARE ACCEPTED**

DESSERT

	ZUPPA INGLESE°	7,5€
	soft sponge cake, velvety cream and a delicate touch of alchermes	
	CANTUCCI 	6€
	accompanied by your choice of: Zibibbo, Vin Santo, Passito	
 	SORBETTO*	6.5€
	sage and lemon, mango and rum, pear and Calvados, orange and Campari flavours	
	AFFOGATO* 	6.5€
	coffee-filled ice cream, served with a biscuit ¹	
	GELATO* 	6€
	with cream, served with biscuit ¹	
	TIRAMISU CLASSICO° 	8€
	Tiramisu as tradition dictates. Delicious, fresh, and light. Perfect for a sweet end to the evening.	
	TARTE TATIN* 	8€
	upside-down apple pie served with cream ice cream* and cinnamon powder	
 	CHEESECAKE* ³	8€
	velvety semifreddo with a delicate creamy note, embellished with a delicious berry glaze	
 	CUORE DI NOCCIOLA* 	8€
	Cocoa and hazelnut in a delicate balance of crunchiness and creaminess, with Tuscia hazelnut praline	
	TORTINO AL CIOCCOLARO° 	6.5€
	warm milk chocolate heart cake	
	Try it with ice cream too! +1€	

COVER CHARGE €2

We ask you to inform our staff of any allergies and/or food intolerances.

**FOR ORGANIZATIONAL REASONS, SEPARATE ACCOUNTS ARE NOT ACCEPTED.
THANK YOU FOR YOUR UNDERSTANDING!**

the products marked with the symbol () are frozen products, the products marked with the symbol (°) in case of unavailability, will be frozen products*

TABLE OF ALLERGEN CONTAINED IN SOME PRODUCTS 1] CEREALS CONTAINING GLUTEN SUCH AS WHEAT, RYE, BARLEY, OATS, SPELT, KAMUT AND THEIR DERIVED STRAINS AND PRODUCTS DERIVED THEREOF; 2] CRUSTACEANS AND PRODUCTS THEREOF; 3] EGGS AND PRODUCTS THEREOF; 4] FISH AND PRODUCTS THEREOF; 5] PEANUTS AND PRODUCTS THEREOF; 6] SOY AND PRODUCTS THEREOF; 7] MILK AND MILK PRODUCTS (INCLUDING LACTOSE); 8] NUTS SUCH AS ALMONDS, HAZELNUTS, WALNUTS, PISTACHIOS AND THEIR PRODUCTS; 9] CELERY AND PRODUCTS THEREOF; 10] MUSTARD AND PRODUCTS THEREOF; 11] SESAME SEEDS AND PRODUCTS THEREOF; 12] SULPHUR DIOXIDE AND SULPHITES IN CONCENTRATIONS EXCEEDING 10 MG/KG OR 10 MG/LITRE IN TERMS OF TOTAL SULPHUR DIOXIDE; 13] LUPINS AND PRODUCTS THEREOF; 14] MOLLUSCS AND PRODUCTS THEREOF



Camomilla

BEACH CLUB