



# *Camomilla*

BEACH CLUB

**FOOD**

## TO SHARE

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

## ...FROM THE SEA

### MIXED FRIED <sup>1,2</sup>

#### CALAMARI, PRAWNS, PATAGONIAN SHRIMP

20€

served with battered vegetables

#### ZEPPOLINE WITH SEAWEED\* (8pcs) <sup>1</sup>

6€

#### BREADED MONTEROSSO ANCHOVIES° (8 pieces) <sup>1,3,7</sup>

10€

served with aioli sauce

#### POTATO AND COD BON BON\* (5 pcs) <sup>1,7</sup>

10€

with crusco pepper, lime, gourmet mayonnaise

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

#### TROPICAL TUNA <sup>4,6,8,11,12</sup>

15€

tuna\*, Philadelphia, avocado

on the outside tuna\*, mango puree, poppy seeds

#### RIOMAKI <sup>4,6,8,11,12</sup>

14€

salmon\*, Philadelphia, avocado

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

#### HAWAIIAN BRONTE <sup>4,6,8,11,12</sup>

15€

tuna\*, Philadelphia, avocado

on the outside tuna\*, pistachio cream

#### TUCANOMAKI <sup>4,6,8,11,12</sup>

14€

salmon\*, Philadelphia, avocado

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

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

#### SALMON <sup>4,6,8,11,12</sup>

13€

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

#### TUNA <sup>4,6,8,11,12</sup>

14€

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

## HAMBURGER *\*served with French fries*

**ORLANDO BURGER** <sup>1,3,7</sup> **16€**

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

**NEW YORK BURGER** <sup>1,3,7</sup> **14€**

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

**TEXAS BURGER** <sup>1,3,7,9,10,12</sup> **15€**

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

**MIAMI BURGER** <sup>1,3,4,7,10,11</sup> **14€**

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

**LAS VEGAS BURGER** <sup>1,3,7</sup> **15€**

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

**ARIZONA BURGER** <sup>1,3,7,9,10,12</sup> **16€**

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

**MONTANA BURGER** <sup>1,3,7</sup> **16€**

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

**ALASKA BURGER** <sup>1,3,4,7</sup> **not available on Mondays** **16€**

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

**CALIFORNIA BURGER** <sup>1,3,4,7,8</sup> **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** <sup>7,8</sup> **13€**

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

**CAMPANA** <sup>1,7</sup> **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 <sup>1</sup>

Maldon salt flakes, evo oil

**5.5€**

### MARINARA <sup>1</sup>

San Marzano tomatoes, oil whit garlic, oregano, basil

**7€**

### MARGHERITA <sup>1,7</sup>

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

**8€**

### COTTO <sup>1,7</sup>

San Marzano tomatoes, fior di latte mozzarella, ham

**9€**

### PROSCIUTTO E FUNGHI <sup>1,7</sup>

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

**10€**

### CAPRICCIOSA <sup>1,7</sup>

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

**11€**

### 4 FORMAGGI <sup>1,7</sup>

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

**11€**

### ORTOLANA <sup>1</sup>

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

**10€**



**TONNARA** <sup>1,4,7</sup>

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

**10€**

**DIAVOLA** <sup>1,7</sup>

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

**10€**

**BUFALINA** <sup>1,7</sup>

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

**10€**

**NAPOLI** <sup>1,4,7</sup>

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

**10€**

**PATATINE** <sup>1,7</sup>

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

**9€**

**WURSTEL** <sup>1,7</sup>

San Marzano tomatoes, fior di latte mozzarella, würstel

**9€**

**AMERICANA** <sup>1,7</sup>

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

**10€**

**SICILIANA** <sup>1,4</sup>

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

**10€**

**SPECK & BRIE** <sup>1,7</sup>

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

**10€**

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

## GOURMET PIZZA

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

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## THE 7 DEADLY SINS

**SUPERBIA** <sup>1,7</sup> 15€

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

**AVARIZIA** <sup>1,7</sup> 14€

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

**LUSSURIA** <sup>1,7</sup> 14€

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

**INVIDIA** <sup>1,7</sup> 14€

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

**GOLA** <sup>1,7</sup> 14€

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

**IRA** <sup>1,7</sup> 14€

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

**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** <sup>1,7</sup> 6€

San Marzano tomatoes, fior di latte mozzarella, evo oil

**BABY ROSSA** <sup>1</sup> 5€

San Marzano tomatoes, evo oil

**BABY COTTO** <sup>1,7</sup> 6.5€

San Marzano tomatoes, fior di latte mozzarella, ham

**BABY WURSTEL** <sup>1,7</sup> 6.5€

San Marzano tomatoes, fior di latte mozzarella, würstel

**BABY PATATINE** <sup>1,7</sup> 6.5€

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

**BABY AMERICANA** <sup>1,7</sup> 7€

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

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## DESSERT

### **TORTA DEL GIORNO** <sup>1,3,6,7</sup>

**7€**

handcrafted creation of the day; please ask the staff for details

### **CANTUCCI** <sup>1,3,7,8</sup>

**6€**

typical Tuscany biscuits accompanied by: Zibibbo, Vin Santo, Passito

### **SORBETTO\*** <sup>3,6,7,8</sup>



**6.5€**

taste of sage and lemon, mango and rum, pear and Calvados, orange and Campari flavours

### **AFFOGATO AL CAFFÈ\*** <sup>3,7</sup>



**6.5€**

coffee ice cream, served with a biscuit <sup>1</sup>

### **GELATO\*** <sup>3,7</sup>



**6€**

with cream, served with biscuit <sup>1</sup>

### **TIRAMISU'** <sup>1,3,7,8</sup>

**7€**

It is no-bake, layered dessert known for its creamy texture, coffee flavor, and subtle hints of cocoa.

### **TARTE TATIN\*** <sup>1,4,7</sup>

**7€**

cake whit apple, served with cream ice cream\* and cinnamon

**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