

# PIZZA stellata

ITALIAN FOOD EDUCATION



Menù  
FOOD & DRINK

## ITALIAN FOOD EDUCATION

At PIZZA STELLATA,

quality is our top priority.

We use only carefully selected ingredients, favoring authentic Italian products imported directly from Italy, along with the finest fresh and local ingredients from the island.

Each dish is crafted with passion and attention to detail, ensuring a unique experience that blends tradition and freshness.

For each dish, our sommelier suggests a pairing for a truly gastronomic experience.

# Bebidas



1 - STILL/SPARKLING WATER 50cl.	€ 2,50
2 - FANTA ORANGE 23,7cl.	€ 3,00
3 - FANTA LEMON 23,7cl.	€ 3,00
4 - SPRITE 23,7cl.	€ 3,00
5 - COCA COLA/COCA COLA ZERO 23,7cl.	€ 3,00
6 - FRUIT JUICE 20cl (Orange, Peach, Apple, Pineapple)	€ 3,00
7 - AQUARIUS LEMON 30cl.	€ 3,00
8 - ICED TEA LEMON 33cl.	€ 4,00
9 - ICED TEA PEACH 33cl.	€ 4,00
<b><u>Baladin.- Italian Craft Soft Drinks, Free from artificial colors and preservatives 20cl.:</u></b>	
10 - COLA crafted with kola from Sierra Leona	€ 3,00
11- TÓNICA with floral and herbal notes	€ 3,00
12 - CEDRATA crafted with cane sugar and citrus	€ 3,00
13 - JENGIBRE infusion of herbs and bitter orange peel, does not contain ginger	€ 3,00

# Cervezas



20 - ALHAMBARA DRAFT BEER 30CL	€ 3,00
21 - ALHAMBRA DRAFT BEER 50CL	€ 5,00
22 - ALHAMBRA BEER 0% ALCOHOL	€ 4,00
23 - ALHAMBRA BEER RADLER	€ 4,00
24 - CORONA	€ 4,00
25 - MAHOU BEER (gluten-free)	€ 4,00

See attached menu for BALADIN - ITALIAN CRAFT BEERS

# Sangria

40 - GLASS	€ 5,00
41 - CARAFE 50CL	€ 10,00
42 - CARAFE 1L	€ 16,00
43 - CARAFE 1L WITH PROSECCO	€ 20,00

# Cocktail



50 - APEROL SPRITZ (also available without alcohol)	€ 7,00
51 - CAMPARI SPRITZ	€ 7,00
52 - LIMONCELLO SPRITZ	€ 7,00
53 - AMERICANO	€ 7,00
54 - NEGRONI	€ 8,00
55 - GIN TONIC	€ 9,00
56 - MOJITO	€ 9,00
57 - GARIBALDI	€ 9,00
58 - ESPRESSO MARTINI	€ 9,00
59 - PINACOLADA	€ 9,00
60 - DARK & STORM	€ 9,00
61 - COCKTAIL STELLATO	€ 9,00

## Glass of italian wine (see attached menu)

### SPARKLING WINES

65 - PROSECCO EXTRA DRY TREVISO DOC VALDO	€ 5,00
66 - PROSECCO ROSE ORO PURO VALDO	€ 6,00
67 - FRANCIACORTA METODO CLÁSICO CONTADI CASTALDI	€ 7,00

### ROSE' WINES

68 - ROSATO IL PUMO SAN MARZANO	€ 4,00
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### WHITE WINES

69 - CHARDONNAY DOC CASTELFIRMAN	€ 4,00
70 - GRILLO DOC FEUDO ARANCIO	€ 4,00
71 - SAUVIGNON IGT COLLEVENTO	€ 4,00
72 - VERDICCHIO LE OCHE SAN LORENZO	€ 6,00

### RED WINES

73 - TALO PRIMITIVO MANDURIA DOP	€ 5,00
74 - ROSSO MOLTALCINO COL D'ORCIA DOGC	€ 7,00



# Coffees



80 - ESPRESSO	€ 2,00
81 - MACCHIATO	€ 2,00
82 - CAPPUCCINO	€ 4,00

# Liquors

90 - LIMONCELLO	€ 3,00
91 - VERMUT (ORANGE OR BLACK)	€ 4,00
92 - GRAPPA	€ 4,00
93 - HERBES (SWEET, SEMI-DRY OR DRY)	€ 4,00
94 - MESCLAT	€ 4,00
95 - JAGERMEISTER	€ 5,00
96 - BAILEYS	€ 5,00
97 - GRAPPA RISERVA	€ 5,00
98 - AMARO DEL CAPO	€ 5,00

# Starters

## Fried small bites and others



- |                                    |  |   |         |
|------------------------------------|--|---|---------|
| <b>1 - FRENCH FRIES</b>            |  | draft beer Alhambra                               | € 5,00  |
| <b>2 - CRISPY ZUCCHINI FLOWERS</b> | stuffed with anchovy and mozzarella<br>1 2 3 4 5 6 7 8 9 10 11 12 13 14    | white wine Sauvignon Collevento IGT Antonutti     | € 6,00  |
| <b>3 - PANZEROTTI</b>              | stuffed with mozzarella and tomato<br>1 3 6 7 8 10                         | beer Nazionale Baladin                            | € 7,00  |
| <b>4 - VEGETABLE TEMPURA</b>       | fried mixed vegetable (broccoli, zucchini, red chili pepper)<br>1 2 3 4 14 | red wine red Poppone Antonutti                    | € 12,00 |
| <b>5 - FRIED FISH</b>              | squid and shrimps with garlic, parsley sauce and french fries<br>1 4 7     | sparkling wine Franciacorta Brut Contadi Castaldi | € 14,00 |
| <b>6 - CAPRESE</b>                 | mozzarella bufala, cherry tomatoes and pesto genovese<br>7 8               | white wine Grillo DOC Feudo Arancio               | € 12,00 |

# Starters

## Bruschetta



- 10 - **TERRA** € 6,00  
tomate, garlic and basil  
1  
white wine Grillo DOC Feudo Arancio
- 11 - **ARIA** € 7,00  
fried mushrooms, garlic and parsley sauce and indonesian black pepper  
17  
red wine Rosso di Montalcino Col D'Orcia DOCG
- 12 - **FUOCO** € 8,00  
spianata Calabra sauce, sweet chili and coarse salt  
17  
beer Baladin Super Bitter
- 13 - **ACQUA** € 10,00  
mozzarella bufala, confit tomatoes and anchovies  
147  
cocktails Pizza Stellata



# Starters

## Focaccia



### 20 - CLASSICA

with garlic and rosemary infused sauce  
17

Spritz Aperol

€ 6,00

### 21 - MORTADELLA

mortadella, mozzarella bufala and pistachio cream  
178

beer Baladin Sud

€ 14,00

### 22 - SALMONE

salmone, garlic and parsley sauce, lemon oil and microgreens  
147

white wine Verdicchio Le Oche San Lorenzo

€ 14,00

### 23 - PROSCIUTTO CRUDO ITALIANO 30 mesi

prosciutto crudo italiano, arugula and mozzarella  
17

red wine Talo Primitivo di Manduria

€ 16,00

# Starters

## Salad gourmet



- 30 - MISTA** € 10,00  
soft drink Baladin Jengibre  
mixed salad, cherry tomatoes, red onion and grana padano shavings  
7
- 31 - PRIMAVERA** € 15,00  
sparkling wine Prosecco Rose Oro Puro Valdo  
mixed salad, sweet chili, goat cheese, sun-dried tomatoes, walnuts and orange seasoned with salt  
78
- 32 - ESTATE** € 15,00  
white wine Verdicchio Le Oche San Lorenzo  
mixed salad, crispy shrimp, strawberry perles, sweet chili, radish and sweet paprika  
114
- 33 - AUTUNNO** € 15,00  
white wine Grillo DOC Feudo Arancio  
mixed salad, feta cheese, tuna fillets, black olives, cherry tomatoes and red onion  
47
- 34 - INVERNO** € 15,00  
white wine Chardonnay Castelfirman DOC  
arugula, mozzarella bufala, pesto and cherry tomatoes  
78



## OUR PIZZAS

We use a dough made with "biga", a slow fermentation technique that enhances the flavor of the flour, making the pizza more fragrant and incredibly digestible.

We use only special flours, free from chemical additives, and Italian products with a protected designation of origin, ensuring both taste and lightness.

### PIZZA INGREDIENTS:

extra ingredients can only be added to MARGHERITA and MARINARA pizzas. Each EXTRA INGREDIENT will have an additional cost.

# Classic Pizzas



<b>50 - MARINARA</b>	sparkling wine Prosecco Extra Dry Treviso DOC Valdo or beer Baladin L'Ippa	€ 10,00
Tomato, Garlic, Oregano 1		
<b>51 - MARGHERITA</b>	cocktail Americano or beer Baladin Nazionale	€ 11,00
Tomato, Mozzarella, Basil 17		
<b>52 - NAPOLI</b>	sparkling Franciacorta Brut Contadi Castaldi or beer Baladin Rock&Roll	€ 13,00
Tomato, Mozzarella, Anchovies, Oregano 17		
<b>53 - PROSCIUTTO COTTO</b>	beer Baladin Pop	€ 13,00
Tomato, Mozzarella, Ham, Basil 17		
<b>54 - DIAVOLA</b>	beer Baladin Super Bitter	€ 14,00
Tomato, Mozzarella, Calabrian spicy ham 17		
<b>55 - PROSCIUTTO E FUNGHI</b>	beer Baladin Nora	€ 14,50
Tomato, Mozzarella, Ham, Mushrooms, Basil 17		
<b>56 - BUFALINA</b>	white wine Grillo DOC Feudo Arancio or beer Baladin Isaac	€ 15,00
Tomato, Mozzarella bufala, Basil 17		
<b>57 - QUATTRO STAGIONI</b>	beer Baladin Nora	€ 15,50
Tomato, Mozzarella, Ham, Mushrooms, Artichokes, Olives, Basil 17		
<b>58 - CAPRICCIOSA</b>	beer Baladin L'Ippa	€ 15,50
Tomato, Mozzarella, Ham, Mushrooms, Artichokes, Napoli Salami, Olives 17		



# Special pizzas



## 60 - ATOMICA € 17,00

sparkling wine Franciacorta Brut Contadi Castaldi or beer Baladin Rock&Roll

Tomato, Mozzarella, Mushrooms, Calabrian Spicy Ham, Onions, Oregano

17

## 61 - TONNO E CIPOLLA € 17,00

rose' wine Il Pumo San Marzano or beer Baladin Wayan

Tomato, Mozzarella, Tuna Filet, Onion, Cherry Tomato, Oregano

147

## 62 - CALZONE € 17,00

beer Baladin Pop

Tomato, Mozzarella, Ham, Mushrooms

17

## 63 - CARBONARA € 18,00

red wine Rosso di Montalcino Col d'Orcia or beer Baladin Rock&Roll

Mozzarella, Guanciale, Eggs, Pecorino Romano

137

## 64 - MORTAZZA € 18,00

beer Baladin Sud

Mozzarella, Burrata, Mortadela, Pistachio

178

## 65 - TRICOLORE € 19,00

red wine Talo Primitivo Manduria DOP or beer Baladin Nazionale

Mozzarella, Prosciutto Crudo di Parma 30 mesi, Shaved Grana Cheese, Cherry tomatoes, Arugula

17

## 66 - TRICOLORE SALMONE € 19,00

white wine Verdicchio Le Oche San Lorenzo or beer Baladin Wayan

Mozzarella, Salmon, Arugula, Lemon Oil, Cherry Tomatoes

147



# White Pizzas



## 70 - POMODORO FRESCO

Mozzarella, Tomato Tartare  
17

white wine Sauvignon Collevento IGT or beer Baladin Isaac

€ 12,00

## 71 - QUATTRO FORMAGGI

Mozzarella, Gorgonzola, Taleggio, Grana Padano  
17

red wine Poppone Antonutti or beer Baladin Wayan

€ 15,50

## 72 - PRIMAVERA

Zucchini, Carrots, Cherry Tomatoes, Smoked Provola Cheese, Mozzarella, Shrimp Cocktail  
17

sparkling wine Prosecco Extra Dry Treviso DOC or beer Baladin Sud

€ 18,00

## 73 - FUNGHI PORCINI

Mozzarella, Porcini Mushrooms, Shaved Grana, Parsley  
17

rose' wine Il Pumo San Marzano or beer Baladin Nora

€ 18,00

# Chef's Pizzas

## 80- PIZZA STELLATA

Porcini Cream, Mozzarella, Smoked Provola Cheese, Speck, Truffle Cream  
17

red wine Poppone Antonutti or beer Baladin Nora

€ 20,00

## 81 - MANTOVANA

Pumpkin Cream, Smoked Provola Cheese, Shaved Grana, Sausage  
17

red wine Rosso di Montalcino Col d'Orcia or beer Baladin Super Bitter

€ 20,00

## 82 - ESTATE

Zucchini Cream, Smoked Salmon, Mozzarella, Semi-Dried Tomatoes, Lemon Oil  
147

white wine Sauvignon Collevento IGT or beer Baladin Wayan

€ 20,00

## 83 - PORCHETTOSA

Grana Fondue, Roasted Potatoes, Porchetta  
17

red wine Poppone Antonutti or beer Baladin Rock&Roll

€ 20,00

## 84 - ORTOLANA

Bell Pepper Cream, Mozzarella, Fried Vegetables  
17

sparkling wine Prosecco Rose Oro Puro Valdo or beer Baladin Nazionale

€ 20,00

## 85 - CARCIOFI

Artichoke Cream, Mozzarella, Prosciutto di Parma 30 mesi croccante  
17

white wine Chardonnay Castelfirman DOC or beer Baladin Nora

€ 20,00

# Pasta and Grains



<b>90 - LASAGNA BOLOGNESE (Gluten Free option available)</b> 13 679	red wine Rosso di Montalcino Col d'Orcia DOGC	€ 14,00
<b>91 - VEGETABLE LASAGNA</b> 13 679	rose' wine Il Pumo San Marzano	€ 14,00
<b>92 - TAGLIATELLE WITH RAGU' (Bolognese sauce)</b> 13 679 10	red wine Talo Primitivo di Manduria	€ 14,00
<b>93 - TORTELLINI WHITH CREAM AND HAM</b> 13 6710	white win Grillo DOC Feudo Arancio	€ 15,00
<b>94 - SPAGHETTI CARBONARA</b> 13 6710	red wine Rosso di Montalcino Col d'Orcia DOGC	€ 16,00
<b>95 - EGGPLANT PARMIGIANA</b> 13 567912	red wine Talo Primitivo di Manduria	€ 16,00
<b>96 - PARMESAN CHEESE RISOTTO</b> whit drops 13-Year Aged Balsamic Vinegar and Guanciaie 167910	red wine Poppone Antonutti	€ 16,00
<b>97 - RISOTTO WHIT PORCINI MUSHROOMS</b> 13 6710	white wine Chardonnay Castelfirman DOC	€ 16,00

# Burgers



## 100 - JANNIK

hamburger with salad, tomato, guanciale and cheddar cheese  
17

beer Baladin Rock&Roll

€ 16,00

## 101 - ROGER

hamburger with crispy onion, guanciale, gorgonzola, arugula  
17

sparkling wine Prosecco Rose Oro Puro Valdo

€ 16,00

## 102 - RAFA

hamburger with salad, mortadella, pistachio sauce, mozzarella bufala  
178

beer Baladin Nora

€ 16,00

## 103 - CARLOS

hamburger with prosciutto crudo di Parma 30 meses, arugula, mozzarella bufala, walnut  
sauce  
178

sparkling wine Prosecco Rose Oro Puro Valdo

€ 18,00

All hamburgers are served with fries.

Meat sourced from the Balearic Islands and processed at Macelleria Ca'n Mates de Can Picafort.

# Kids' Menu



<b>104 - HAMBURGER AND FRENCH FRIES</b> 13567912	€ 7,50
<b>105 - CHICKEN CUTLET AND FRENCH FRIES</b> 135678	€ 7,50
<b>106 - SMALL MARGHERITA PIZZA</b> 13567912	€ 7,50
<b>107 - SPAGHETTI WITH TOMATO SAUCE</b> 13567912	€ 7,50
<b>108 - MILK AND CHOCOLATE ICE CREAM</b> 13567912	€ 3,00
<b>109 - MILK AND STRAWBERRY ICE CREAM</b> 13567912	€ 3,00





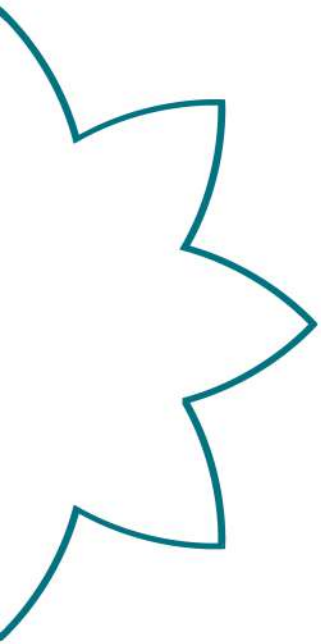
# Desserts

<b>120 - TIRAMISÚ (Gluten Free option available)</b> 1356781011	cocktail Martini Espresso	€ 7,00
<b>121 - SICILIAN CANNOLI</b> 136781011	cocktail Dark & Stormy	€ 7,00
<b>122- PISTACHIO SOUFFLE</b> 1567810	sparkling wine Prosecco Rose Oro Puro Valdo	€ 7,00
<b>123- CHOCOLATE SOUFFLE</b> 1567810	red wine Poppone Antonutti	€ 7,00
<b>124- NUTELLA PIZZA with almond crumble and whipped cream</b> 1678	sparkling wine Franciacorta Brut Contadi Castaldi	€ 12,00
<b>125- SWEET PIZZA with white chocolate and fresh fruit</b> 1678	cocktail Pinacolada	€ 14,00



## Allergens

- 1 GLUTEN
- 2 CRUSTACEANS
- 3 EGG
- 4 FISH
- 5 PEANUTS
- 6 SOY
- 7 MILK
- 8 NUTS
- 9 CELERY
- 10 MUSTARD
- 11 SESAME SEEDS
- 12 SULFITES
- 13 SHELLS
- 14 MOLUSCANS





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