



DISCOVER AREADOCKS WORLD



SCROLL DOWN FOR NORTH DEPARTMENT MENU



AREADOCKS

NORTH DEPARTMENT

**BREAKFAST & EASY LUNCH
RESTAURANT & PIZZA GOURMET**

BREAKFAST MENU



from 7.30 AM to 11.00 AM

COFFEE MENU



from 7.30 AM to 2.00 PM

*PASTRY & ICE CREAM
MENU*



from 7.30 AM to 2.00 PM

LUNCH MENU



from 12.00 PM to 15:00 PM

DINNER MENU



from 7.30 PM to 2.00 PM

OUR PHILOSOPHY

Every recipe and every dish of our restaurant are not the result of an idea conceived and developed to offer a taste experience. They come from a path of flavors where the research of raw materials is fundamental for us: their quality and their origin, the freshness and seasonality of the materials, the use of non-modified ingredients derived from integrated organic farming.

On our pizzas we use fresh vegetables cooked at the moment and high-quality ingredients certificated by the Slow Food Presidia. The flours are made from organic unmodified grains free of mycotoxins, pesticides and preservatives, stone milled in purity.

For our pizzas we realize three different types of dough, free of animal fats, hydrogenated fats, additives or preservatives. The doughs are leavened for at least 48-72 hours under controlled conditions of temperature and humidity, then cooked in three different types of oven for enhance their characteristics and the different processing. Our philosophy conceives a “simple” cuisine with unmodified raw materials, light and highly digestible, easily recognizable and assimilable by our organism. As it should be.

This place has been designed and built using only natural and eco-friendly materials, 100% recyclable.

**“ I think having land and not ruining it
is the most beautiful art that
anybody could ever want. ”**

Andy Warhol



AREADOCKS

NORTH DEPARTMENT

BREAKFAST MENU

from 7.30 AM to 11.00 AM
every day

HOME



ALLERGEN LIST



ALL BAKERY AND PASTRY PRODUCTION, BOTH FOR CONSUMPTION ON THE PREMISES AND FOR SALE,
IS PRODUCED IN AREADOCKS NORTH DEPARTMENT'S BAKERY & ICE CREAM LABORATORY

Let your waiter know about any food intolerances

Free WI-FI customers: Areadocks

BREAKFAST

AREA BREAKFAST

- OMELETTE** ⁽³⁻⁴⁾ **8**
of only whipped whites with marinated salmon and zucchini with dill
- MIXED FRUIT** **7**
with tropical and seasonal fruit
- AÇAI BOWL** ⁽¹⁻⁵⁻⁶⁻⁷⁻⁸⁻¹¹⁾ **7**
with cai fruit yogurt, coconut, banana, blueberries and granola of our production
- SWEET PANCAKE** ⁽¹⁻³⁾ **7**
with maple syrup, blueberries, Valrhona dark chocolate

BAGELS

- Bacon with spinach, cream cheese, poached egg and Béarnaise sauce ⁽¹⁻³⁻⁷⁻¹¹⁾ **9**
- Vegetarian with cabbage, chickpea hummus and fresh caciotina ⁽¹⁻³⁻⁷⁻¹¹⁾ **9**
- Smoked salmon with cream cheese, fresh spinach and Béarnaise sauce ⁽¹⁻³⁻⁴⁻⁷⁻¹¹⁾ **9**

TOAST

- CLASSIC CLUB SANDWICH** ⁽¹⁻⁷⁾ **13**
with bacon, fried egg, sliced tomatoes, lettuce salad, Dobbiacco cheese and maio
- CLASSIC TOAST** ⁽¹⁻⁷⁾ **9**
with lightly smoked ham and Dobbiacco cheese
- AVOCADO TOAST AND SALMON** ⁽¹⁻³⁻⁴⁻⁷⁻⁸⁻¹¹⁾ **12**
with homemade bread, avocado guacamole, smoked salmon, egg poché, yogurt sauce and crispy venus rice

COLAZIONE INTERNAZIONALE

17€

BEVERAGE

Espresso coffee
Cappuccino (7)
American coffee
Cold milk (7)
Warm milk (7)
Selection of Kusmi tea and Pukka tea
Orange juice
Extracted of seasonal fruit and vegetables (9)

SALTY

Toast with lightly smoked artisanal cooked ham and fontina cheese (1-7-8-11)
Smoked bacon
Mini sausages
Sautéed fresh cardoncelli mashrooms
Smoked Scottish salmon (4)

Cheese selection:

- Goat Camembert (7)
- Robiolina 2 milks (7)
- Edam (7)
- Brie chambrie (7)

Selection of cold cuts:

- roast turkey
- artisan cooked ham slightly smoked
- beef bresaola

EGGS

Eggs over easy (3)
Fried eggs (3)
Soft-boiled eggs (3)
Scrambled eggs (3)
Salmon benedict egg (1-3-4-7-11)
Bacon benedict egg (1-3-7-11)

Omelette (3-7)

with ingredients to choose from:

- chorizo
- zucchini
- baby spinach
- baked ham
- Grana Padano

BAGELS

Bacon with spinach, cream cheese, poached egg and Béarnaise sauce (1-3-7-11)

Vegetarian with cabbage, chickpea hummus and fresh caciotina (1-3-7-11)

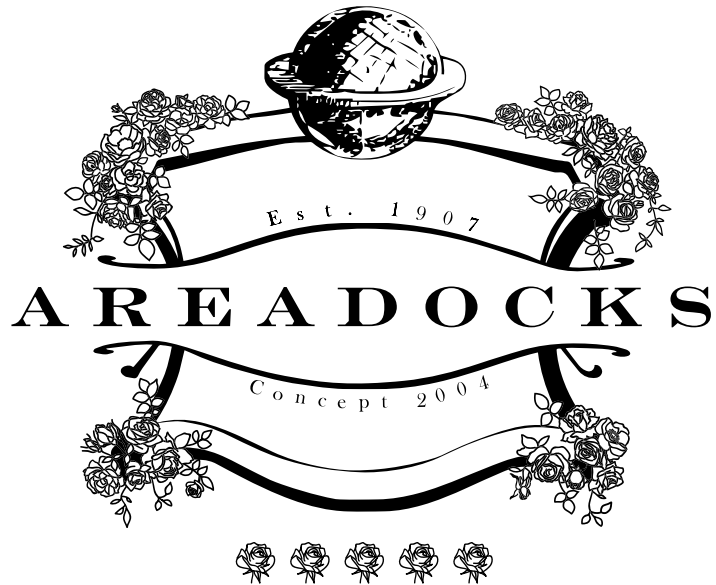
Smoked salmon with cream cheese, fresh spinach and Béarnaise sauce (1-3-4-7-11)

BAKERY

Bread (1)
Sliced white bread (1)
Sliced integral bread with seeds (1-7-8-11)

SWEET

Selection of cakes of the day
Mixed artisanal biscuits
Brioche and artisanal leavened products (1-3-7-8-11)
Handcrafted pancakes with maple syrup (1-3-7)
Cereals selection (1)
Mixed seeds (11)
Dried fruit (8)
Muesli (1-5-6-8)
Raw honeycomb
Plain yogurt (7)
Selection of jams and marmalades
Dairy butter (7)
Fresh fruit of the season



AREADOCKS

NORTH DEPARTMENT

COFFEE MENU

from 7.30 AM to 11.00 AM
every day

HOME



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COFFEE BAR

COFFEE

Espresso	1,5
Decaffeinated coffee	1,6
American coffee	2,2
Shaken coffee	3
Cappuccino	2,2
Milk with coffee	2,2
Barley - small / large	1,6 / 2,2
Ginseng - small / large	1,6 / 2,2
Hot chocolate	4

SUCCHI - LABORATORY MARCO COLZANI - 150ml

Apricot	4
Pineapple	4
Pomegranate	4
Blueberry	4
Pear	4
Peach	4
Strawberry	4
Lemonade	4
Mandarin	4
American grape	4
Apple	4

EXTRACTED JUICE

SLIMMING	6
with pineapple, apple, parsley, celery, cucumber and turmeric	

DETOX	6
with green apple, blueberry, fennel, ginger and grapefruit	

FRESH JUICE

Orange juice	4,5
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ACQUA

Panna water - 125ml	1,5
S. Pellegrino water - 125ml	1,5
Panna water - 750ml	2,5
S. Pellegrino water - 750ml	2,5

INFUSION

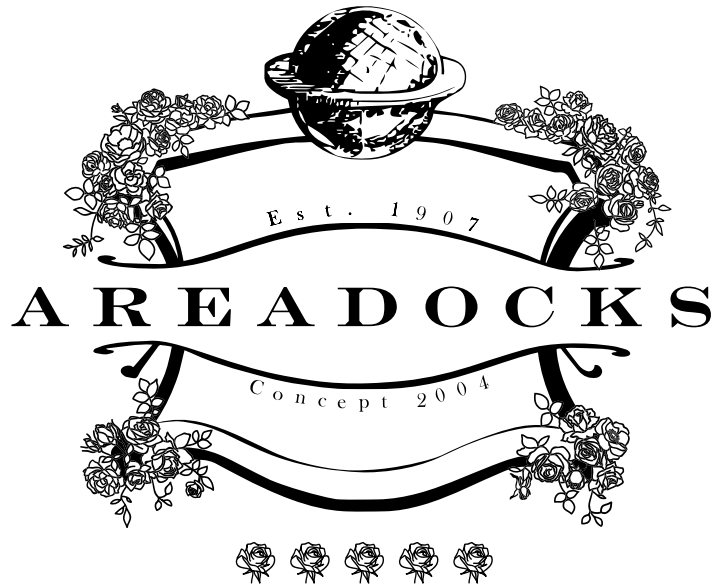
Turmeric Active Tea - Pukka	5
Detox Tea - Pukka	5
Elderberry & Echinacea Tea - Pukka	5
Night Time Tea - Pukka	5
Vanilla Chai Tea - Pukka	5
Three Fennel Tea - Pukka	5
Blackcurrant Beauty Tea - Pukka	5
Ginseng Matcha Green - Pukka	5
Lily Fairy - Flora Tea	5
Jasmine With Love - Flora Tea	5
Summer Love - Flora Tea	5

KUSMI TEA

Aquarosa	5
Detox	3,5
BB Detox	3,5
Rose Green Tea	3,5
Organic Darjeeling N° 37	3,5
Thè du Matin N° 24	3,5
English Breakfast	3,5
Anastasia	3,5
Ginger lemon green tea	3,5
Gunpowder Green Tea	3,5

AREABAKERY - FROM PUR PASTRY SHOP

Vegan (1)	1,8
Raspberry vegan (1)	1,8
Cream veneziana (1-3-7)	1,8
Pain au chocolat (1-3-6-7)	1,8
Empty croissant (1-3-7)	1,6
Cream croissant (1-3-7)	1,8
Apricot jam croissant (1-3-7)	1,8
Raspberry jam croissant (1-3-7)	1,8
Pistachio croissant (1-3-7-8)	1,8
Wholemeal honey saccottino (1)	1,8
Raisin swirl (1-3-7)	1,8
Cooked cream and raspberries basket (1-3-7)	1,8
Croissants with giandua cream (1-3-6-7-8)	1,8
Apple pinwheel (1-3-7)	1,8
Custard, raspberry jam and Fresh blueberries "danese" (1-3-7)	1,8



AREADOCKS

NORTH DEPARTMENT

PASTRY & ICE-CREAM

from 7.30 AM to 2.00 PM
every day

[HOME](#)



[ALLERGEN LIST](#)



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PASTRY & ICE-CREAM

DESSERT

CARIBBEAN PASSION (3)
Passion fruit mousse on a coconut base with a dark chocolate and rum centre

CHOCOLATE CUPCAKE WITH DARK RASPBERRY HEART (3)

TWISTED BANANA SPLIT (3-7)
chocolate mousse, vanilla pannacotta with pan-fried banana filling

BERRIES CHEESECAKE (3-7)

TIRAMISÙ (3-6-7)

RASPBERRY SACHER (3-6-7)

CARAMELIZED APPLE TARTE TATIN (1-3-7)

PISTACHIO MOUSSE (3-7-8)
pistachio mousse covered with a crunchy praline rocher

SMALL MARITONZO (1-3-7)

MACARONS

Caramel
Dark chocolate
Strawberry and rose
Raspberry
Licorice
Blue berry and black currant
Hazelnut
Passion fruit
Pistachio
Vanilla

By the piece
8 pieces box

2
15

CHOCOLATES

6 Apricot and tonka bean (6-7-8)
Ananas, thyme and caramel (6)
Peanuts and raspberry (5-6-7)
Banana and pecan nuts (6-7-8)
6 Coffee and dark chocolate (6-7)
Chai latte (6-7)
Coconut (6-12)
6 Gianduia chocolate and hazelnut (7-8)
Gianduia chocolate and pistachio
Gianduia chocolate and raspberry
Chocolate Tartufo
7 Early Gray tea (6-7-8)
Raspberry (6-7)
6 Lemon and ginger (6-7)
Cream and strawberry (6-7)
6 Passion fruit and timut pepper (6-7)
Pistachio (6-7-8)
6 Rum and pear (6)
Speculoos (1-6-7)
6 Vanilla (6-7)

6

By the piece	1,2
8 pieces box	9
16 pieces box	18

SMALL PASTRY

Small pastry - **By the piece** **1,5**

PASTRY & ICE-CREAM

ICE-CREAMS

MILK BASED

Cream (3-7)
Cremino (7-8)
Fior di latte (7)
Spiced biscuit (1-7)
Yogurt (7)
Stracciatella (7)
Pistachio
Area's Bueno (3-5-7-8)

WATER BASED

Dark chocolate
Raspberry
Lime
Mango
Pistachio
Wild strawberry

1 Gusto
2 Gusti
3 Gusti
4 Gusti

2
3
4
5,5

MOCHI

Coconut
Mango
Raspberry
Pistachio
Matcha
Chocolate

Al pezzo

2

AREABOX

Medium
Maxi

32
38

ICE-CREAM COOKIES⁽¹⁾

Fior di latte (7)
Crem (7-3)
Gianduia chocolate (3-7)
Spiced biscuit (1-7)
Fior di latte and nutella (7-8)

Al pezzo

3

BON BONS⁽¹⁾

Fior di latte with caramel coating (7)
Raspberry with dark chocolate coating
Pistachio with pistachio coating (7-8)
Cremino with dark chocolate and hazelnut coating (3-7-8)
Coconut with dark chocolate coating (7)
Mango with dark chocolate coating
Cream with white chocolate coating (7-3)
Spiced cookie with dark chocolate coating (1-7)

Al pezzo

1,5

MINI ICE-CREAM STICK⁽¹⁾

Pistachio with pistachio coating (7-8)
Spiced cookie with dark chocolate coating (1-7)
Raspberry with dark chocolate coating
Mango with dark chocolate coating (7)

Al pezzo

2

MAXI ICE-CREAM STICK⁽¹⁾

Cream with pralined dark chocolate coating (7-8)
Cream with white chocolate coating (3-7)
Raspberry with dark chocolate coating
Pistachio with pralined pistachio coating (7-8)

Al pezzo

2



AREADOCKS

NORTH DEPARTMENT

LUNCH MENU

from 12.00 PM to 15:00 PM
every day

HOME



POKE



ALLERGEN LIST



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PIZZA FROM THE WOOD-FIRED OVEN

*Tall, honeycomb, light and fragrant.
High hydration dough 75% with maturation in two phases for a total of 48 hours.
Final leavening and cooking in a wood oven. Strictly hand drawn..*

MARGHERITA (1-7) with peeled tomato, fior di latte mozzarella, oregano and EVO oil	12
BUFALA (1-7) with peeled tomato, Cilento buffalo mozzarella and basil oil	13
ACCIUGHE E CAPPERI (1-4-7) with peeled tomato, Cilento buffalo mozzarella, Cantabrian anchovies and capers	15
LANGHIRANO (1-7) with fior di latte mozzarella, valerian, Pugliese stracciatella, Langhirano culatta	18
PATANEGRA (1-7) with mozzarella fior di latte, Patanegra de Bellota Selezione Ibesa DOP, confit datterino tomatoes and EVO oil	22
PROSCIUTTO COTTO E FUNGHI (1-7) with peeled tomato, fiordilatte mozzarella, lightly smoked artisanal cooked ham, sautéed fresh cardoncelli mushrooms and EVO oil	15
VERDURE DI STAGIONE (1) with peeled tomatoes and fresh seasonal vegetables	14
AUTUMN (1-7-8-11) With pumpkin cream, fiordilatte mozzarella, porcini mushrooms, taleggio cheese and toasted pumpkin seeds	15

EXTRA ADDITIONS TO PIZZA - 2 INGREDIENTS TO CHOOSE FROM

possible to add ingredients to any type of pizza

Cantabrian anchovies (4)	6	Patanegra de Bellota selection Ibesa PDO	8
Burrata d'Andria (7)	3	Lightly smoked artagianal cooked ham	4
Crudo di Parma 24 months	5	Calabrian flatbread	4

CUISINE

AREADOCKS FRIED

- FRIED CHICKEN STICK** ⁽¹⁻¹¹⁾ **10**
with lime mayonnaise and Sichuan pepper
- RUSTIC POTATOES** ⁽¹¹⁾ **6**
- FRIED OF THE DAY** **10**

SIDE DISHES

- VEGETABLES SELECTION** **6**
with baked potatoes and seasonal vegetables

EGGS ⁽¹⁻³⁾

- 2 EGGS AS YOU LIKE** ⁽¹⁻³⁾ **5**
accompanied with toasted bread
- scrambled
- fried

upon request addition of:

- guacamole **3**
- crispy bacon **2**
- shrimp tails (2) **4**
- marinated salmon (4) **4**
- seasonal vegetables **3**

OMELETTE

- CLASSIC** ⁽³⁻⁷⁾ **8**
omelette with lightly smoked artisanal cooked ham and fontina cheese
- TASTY** ⁽³⁻⁴⁻⁷⁾ **8**
omelette with Pugliese stracciatella, chives and marinated salmon
- VEGETARIAN** ⁽³⁾ **8**
with spinach, cardoncelli mushrooms and grain 24 months

BAKED FOCACCIA

- AL COTTO** ⁽¹⁻³⁻⁷⁾ **8**
with lightly smoked artisanal cooked ham, Chambrie, iceberg and mayonnaise
- AL CRUDO** ⁽¹⁻⁷⁾ **9**
with 24-month Parma ham, cherry tomatoes confit and stracciatella Pugliese cheese
- AL SALMONE** ⁽¹⁻⁴⁾ **9**
with marinated salmon, confit cherry tomatoes, iceberg and guacamole
- VEGANA** ⁽¹⁾ **8**
with seasonal vegetables and cherry tomatoes

TOAST

- CLASSIC TOAST** ⁽¹⁻⁷⁾ **9**
with lightly smoked artisanal cooked ham and Dobbiacco cheese
- TOAST WITH WHOLE WHEAT BREAD** ⁽¹⁻⁷⁾ **8**
with fontina cheese, grilled vegetables and smoked eggplant cream
- AVOCADO AND SALMON** ⁽¹⁻³⁻⁴⁻⁶⁻⁷⁻¹¹⁾ **12**
with homemade bread, crispy venus rice, smoked salmon, poached egg, guacamole yogurt sauce
- CLASSIC CLUB SANDWICH** ⁽¹⁻³⁻⁷⁾ **13**
with bacon, fried egg, sliced tomatoes, lettuce salad, Dobbiacco cheese and maio
- CROQUE MADAME** ⁽¹⁻³⁻⁷⁾ **10**
with lightly smoked artisanal cooked ham, fontina cheese and fried egg

CUISINE

MAIN DISHES

SALMON TARTARE - 130g (4-6) with sprouts, avocado, lime and roasted cashews	16
TUNA TARTARE - 130g (4-6-12) with maracujá caviar and mint	17
PIEDMONTESE FASSONA TARTARE (1-7-12) with confit cherry tomatoes, basil oil, balsamic vinegar soncino, stracciatella Pugliese and rosemary bread sail	16
RICOTTA AND LEMON BUTTONS (1-2-3-7-9-12) with shrimp tartare and its bisque	14
CUTLET MILANESE STYLE (1-3-11) with valerian and cherry tomatoes and taggiasche olives	26
ORECCHIETTE FRESH CHERRY TOMATOES AND BASIL (1)	12
SALMON TATAKI (1-3-4-6-7-8-10-11) with oil seeds, watercress, marinated purple cabbage and avocado mayonnaise	18
SEA BASS SLICE (4) with creamed pumpukin, steamed broccoli, chorizo crumble and crispy kale leaf	22
VITELLO TONNATO (3-4)	16
CUT OF BEEF with baked potatoes, valerian salad and aromatic oil	18
PIEDMONTESE SCOTTONA HAMBURGER - 180g (1-3-7-11) with sesame bread, crispy bacon, crunchy salad, tomato, cheddar cheese and crispy fries	18
JUVENCA SCOTTONA RIB-EYE STEAK - 400g with baked potatoes, valerian salad and aromatic oil	26

AREA POKE

15€

BASE X 1

Basmati Rice
Venus Rice (1)
Quinoa (1)
Spinacino
Valerianella

extra 1,5€

PROTEIN X 1

Marinated salmon (4)
Cooked shrimp (2-12)
Tuna tataki (4-12)
Chicken breast *cooked at low temperature*
Tofu (6)

extra 4€

INGREDIENTS X4

Carrots
Wakame algae (11)
Avocado
Bacon
Bufala (7)
Cantabrico's anchovies (4)

Edamame
Mango
Cherry tomatoes
Boiled eggs (3)
Candied ginger

extra 3€

CRUNCHY X2

Cashews
Almond
Sunflower seed
Sesame
(8-11)

extra 2€

SAUCE X1

Soy(5-6-12)
Teriyaki (1-6)
Oriental spicy (12)
Sesame sauce (1-3-6-11)
Yogurt (7)

extra 1,5€

DESSERT

All the production of pastry, both intended for consumption on the local or for sale, is produced in the Ice cream & Pastry Laboratory of Areadocks North Department

CARIBBEAN PASSION (3)	6
Passion fruit mousse on a coconut base with a dark chocolate and rum centre	
TWISTED BANANA SPLIT (3-7)	6
chocolate mousse, vanilla pannacotta with pan-fried banana filling	
CHOCOLATE CUPCAKE WITH DARK RASPBERRY HEART (3)	6
SACHER WITH RASPBERRIES (3-6-7)	6
SMALL MARITONZO	6
RED FRUITS CHEESECAKE (3-7)	7
CARAMELIZED APPLE TARTE TATIN (1-3-7)	6
TIRAMISU AREADOCKS (3-7)	6
Tiramisu in a jar with crunchy chocolate cornflakes	
PISTACHIO MOUSSE (3-7-8)	6
pistachio mousse repurposed covered with a crunchy praline rocher	
OUR HOMEMADE WATER-BASED ICE CREAM	4
Dark Chocolate - Raspberry - Lime - Mango - Pistachio - Wild strawberry-	
OUR HOMEMADE MILK-BASED ICE CREAM	4
Cream (3-7) - Cremino (7-8) - Fior di latte (7) - Spiced biscuit (1-7) Yogurt (7) - Stracciatella (7) -Pistacio - Area's Bueno (3-5-7-8)	
OUR HOMEMADE BON BONS - PER PIECE	1,5
Fior di latte covered with caramel (7) - Raspberry covered with dark chocolate Pistachio covered with pistachio (7-8) - Cremino covered with dark chocolate and hazelnuts (3-7-8) - Coconut covered with dark chocolate (7) - Mango covered with dark chocolate - Spiced biscuit covered with dark chocolate (1-7) - White chocolate covered cream (7-3)	
OUR MINI HOMEMADE STICKS - PER PIECE	2
Pistachio covered in pistachio (7-8) - Spiced biscuit covered in dark chocolate (1-7) Raspberry covered in dark chocolate - Mango covered in dark chocolate (7)	
SELECTION OF SMALL PASTRY - PER PIECE	1,5
ARTISAN MACARON TASTING - PER PIECE (3-6-7-8)	2
ARTISAN CHOCOLATE TASTING - PER PIECE (6-7)	1,2

BEVERAGE

BEVERAGE

ACQUA PANNA - 0,75cl	2,5
ACQUA S. PELLEGRINO - 0,75cl	2,5
CAFFÈ AL TAVOLO	1,5

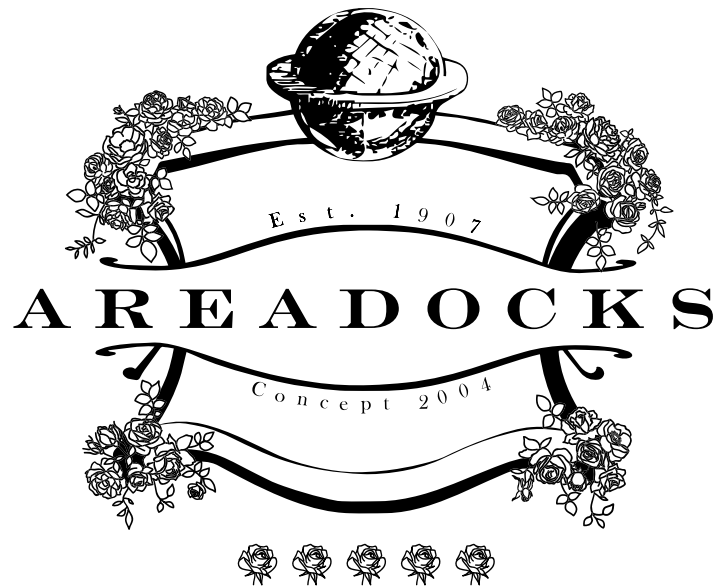
DRAFT BEERS

small / medium

BIRRA MORETTI FILTRATA A FREDDO 4,3% VOL.	4 / 6
BIRRA MORETTI LA ROSSA 7,2% VOL.	4 / 6
BIRRA MORETTI LA BIANCA 5% VOL.	4 / 6
BIRRA MORETTI IPA 5,2% VOL.	4 / 6

BOTTLED BEERS

HEINEKEN 0.0 - CL 33	6
ICHUNSA NON FILTRATA- CL 33	6
ICHUNSA CRUDA- CL 33	6
MESSINA CRISTALLI DI SALE - CL 33	6
SAN BIAGIO - CL 75	12
BIRRA MORETTI GRAND CRU - CL 75	13
GJIULIA GLUTEN FREE - CL 33	6



AREADOCKS

NORTH DEPARTMENT

DINNER MENU

from 19.30 PM to 2:00 PM
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HOME



COCKTAIL LIST



ALLERGEN LIST



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A R E A D O C K S

TASTING MENU FOR TABLES AND EVENTS

MINIMUM 8 PEOPLE

PIZZA AND RESTAURANT TASTING MENU

STARTERS

CURED MEATS AND BURRATA TASTING (1-7)
24-month Parma ham, Giovanna pancetta, artisanal and lightly smoked ham heart, sweet gorgonzola and home made giardiniera, accompanied by fragrant baked focaccia

+

CHOOSE YOUR PIZZAS

SHOVEL PIZZA

1 pizza for every 6 people
2 flavors of your choice per shovel

+

“GOURMET” HIGH PAN PIZZA

2 pizza for every 6 people
flavors of your choice

+

PIZZA FROM THE WOOD-FIRED OVEN

2 pizza for every 6 people
flavors of your choice

€40
covered
included

PIZZA TASTING MENU “SUPERIOR”

STARTERS

CURED MEATS AND BURRATA TASTING (1-7)
24-month Parma ham, Giovanna pancetta, artisanal and lightly smoked ham heart, sweet gorgonzola and home made giardiniera, accompanied by fragrant baked focaccia

FRIED CHICKEN STICK (1-7-11)

with lime mayonnaise and Sichuan pepper

FRIED SQUID AND PRAWNS (2-4-11)

+

SCEGLI LE TUE PIZZE

SHOVEL PIZZA

1 pizza for every 6 people
2 flavors of your choice per shovel

+

“GOURMET” HIGH PAN PIZZA

2 pizza for every 6 people
flavors of your choice

+

PIZZA FROM THE WOOD-FIRED OVEN

2 pizza for every 6 people
flavors of your choice

€45
covered
included

PIZZA FLAVORS:

FROM WOOD OVEN AND BAKER'S SHOVEL

MARGHERITA (1-7)

with peeled tomato, Fiordilatte mozzarella, origan and Evo oil EVO

BUFALA (1-7)

with peeled tomato, buffalo mozzarella, basil and Evo oil

ACCIUGHE E CAPPERI (1-4-7)

with peeled tomatoes, buffalo mozzarella, Cantabrian anchovies and capers

MORTADELLA (1-7-8)

With mozzarella fiordilatte, stracciatella, mortadella and pistachio pesto

PROSCIUTTO COTTO E FUNGHI (1)

with peeled tomato, fiordilatte mozzarella, lightly smoked artisan cooked ham, cardoncelli mushrooms and EVO oil

VERDURE DI STAGIONE (1)

with peeled tomato and seasonable vegetables

CARBONARA (1-3-7)

with guanciale from the Parma hills, Tuscan pecorino, mozzarella fiordilatte, egg cream

SPIANATA CALABRA (1-7-9)

with peeled tomato, fior di latte mozzarella, buffalo ricotta and sweet and sour vegetables

ONION AND GUANCIALE (1-7)

with lightly smoked provola d'Agerola cheese, guanciale from the Parma hills, red Tropea onions cooked in ashes and wild fannel

PIZZA FROM THE PAN

BUFALA (1-7)

con pomodoro pelato, mozzarelladi bufala Cilentana e olio EVO al basilico

BURRATA (1-7)

con pomodoro pelato, stracciatella Pugliese, acetosella e olio EVO

TUNA TONNATO (1-3-4-6-7-12)

with Cilentana buffalo mozzarella, spinach, tuna tataki, tuna sauce and lime zest

FARCITA (1-7-8)

with fiordilatte mozzarella, fresh sautéed cherry tomatoes, taggiasche olives, basil and 24-month parma ham

PIZZA FROM WOOD OVEN

*Tall, honeycomb, light and fragrant.
High hydration dough 75% with maturation in two phases for a total of 48 hours.
Final leavening and cooking in a wood oven. Strictly hand drawn.*

MARGHERITA ⁽¹⁻⁷⁾ with peeled tomato, fiordilatte mozzarella, oregano and EVO oil	14
BUFALA ⁽¹⁻⁷⁾ with peeled tomato, Cilento buffalo mozzarella and basil EVO oil	16
ACCIUGHE E CAPPERI ⁽¹⁻⁴⁻⁷⁾ with peeled tomato, Cilento buffalo mozzarella, Cantabrian anchovies and capers	19
LANGHIRANO ⁽¹⁻⁷⁾ with fior di latte mozzarella, valerian, Pugliese stracciatella, Langhirano culatta	20
PATANEGRA DE BELLOTA ⁽¹⁻⁷⁾ with mozzarella fior di latte, Patanegra de Bellota Selezione Ibesa DOP, confit datterino tomatoes and EVO oil	22
ONION AND GUANCIALE ⁽¹⁻⁷⁾ with lightly smoked provola d'Agerola cheese, guanciale from the Parma hills, Tropea red onions cooked in ashes and wild fennel	17
PROSCIUTTO COTTO E FUNGHI ⁽¹⁻⁷⁾ with peeled tomato, fiordilatte mozzarella, lightly smoked artisan ham, cardoncelli mushrooms and Evo oil	18
CONTADINA ⁽¹⁻⁷⁾ with peeled tomatoes, fiordilatte mozzarella, sautéed turnip greens, sausage, stracciatella Pugliese cheese and EVO oil	18
VERDURE DI STAGIONE ⁽¹⁾ with peeled tomato and seasonable vegetables	17
IL GAMBERO NON SI LAMENTA ⁽¹⁻²⁻⁷⁻¹²⁾ with fiordilatte mozzarella, Patanegra lard, pink shrimps, citrus fruits oil and fresh mint	23
CARBONARA ⁽¹⁻³⁻⁷⁾ with guanciale from the Parma hills, Tuscan pecorino cheese, fiordilatte mozzarella, egg cream	18
SAVOURY AND SWEET ⁽¹⁻⁷⁻⁸⁾ with fiordilatte mozzarella, chestnut honey, 24-month Parma ham and toasted pecans	21
SPIANATA CALABRA ⁽¹⁻⁷⁻⁹⁾ with peeled tomato, fior di latte mozzarella, buffalo ricotta and sweet and sour vegetables	17
AUTUMN ⁽¹⁻⁷⁻⁸⁻¹¹⁾ with pumpkin cream, fiordilatte mozzarella, porcini mushrooms, taleggio cheese and toasted pumpkin seeds	21
MORTADELLA ⁽¹⁻⁷⁾ with fiordilatte mozzarella, pugliese stracciatella, mortadella and pistachio pesto	18

SHOVEL'S BAKER PIZZA

Crunchy and honeycombed. Indirect high hydration dough (85%) with the use of type 2 flour and spelt flour. After 36 hours of maturation, cooked on refractory brick surface.

FOR 2 PEOPLE - SINGLE OR DOUBLE FLAVOR

* The price refers to half the pizza

MARGHERITA ⁽¹⁻⁷⁾ with peeled tomato, fiordilatte mozzarella, oregano and EVO oil	28	*14
BUFALA ⁽¹⁻⁷⁾ with peeled tomato, Cilento buffalo mozzarella and basil EVO oil	32	*16
ACCIUGHE E CAPPERI ⁽¹⁻⁴⁻⁷⁾ with peeled tomato, Cilento buffalo mozzarella, Cantabrian anchovies and capers	38	*19
LANGHIRANO ⁽¹⁻⁷⁾ with fior di latte mozzarella, valerian, Pugliese straciatella, Langhirano culatta	40	*20
PATANEGRA DE BELLOTA ⁽¹⁻⁷⁾ with mozzarella fior di latte, Patanegra de Bellota Selezione Ibesa DOP, confit datterino tomatoes and EVO oil	44	*22
ONION AND GUANCIALE ⁽¹⁻⁷⁾ with lightly smoked provola d'Agerola cheese, guanciale from the Parma hills, Tropea red onions cooked in ashes and wild fennel	34	*17
PROSCIUTTO COTTO E FUNGHI ⁽¹⁻⁷⁾ with peeled tomato, fiordilatte mozzarella, lightly smoked artisan ham, cardoncelli mushrooms and Evo oil	36	*18
CONTADINA ⁽¹⁻⁷⁾ with peeled tomatoes, fiordilatte mozzarella, sautéed turnip greens, sausage, straciatella Pugliese cheese and EVO oil	36	*18
VERDURE DI STAGIONE ⁽¹⁾ with peeled tomato and seasonable vegetables	34	*17
IL GAMBERO NON SI LAMENTA ⁽¹⁻²⁻⁷⁻¹²⁾ with fiordilatte mozzarella, Patanegra lard, pink shrimps, citrus fruits oil and fresh mint	46	*23
CARBONARA ⁽¹⁻³⁻⁷⁾ with guanciale from the Parma hills, Tuscan pecorino cheese, fiordilatte mozzarella, egg cream	36	*18
SAVOURY AND SWEET ⁽¹⁻⁷⁻⁸⁾ with fiordilatte mozzarella, chestnut honey, 24-month Parma ham and toasted pecans	42	*21
SPIANATA CALABRA ⁽¹⁻⁷⁻⁹⁾ with peeled tomato, fior di latte mozzarella, buffalo ricotta and sweet and sour vegetables	34	*17
AUTUMN ⁽¹⁻⁷⁻⁸⁻¹¹⁾ with pumpkin cream, fiordilatte mozzarella, porcini mushrooms, taleggio cheese and toasted pumpkin seeds	42	*21
MORTADELLA ⁽¹⁻⁷⁾ with fiordilatte mozzarella, pugliese straciatella, mortadella and pistachio pesto	36	*18

PIZZA FROM THE PAN

High, honeycombed, light and fragrant. Direct high hydration dough (80%) with the use of type "0" flour. Final leavening in two phases for a total of 36 hours, cooked on refractory brick surface.

ALSO LOW GLUTEN PIZZA

The flavors of pan pizzas are also available with dough without gluten except for Alta Farcita and Alta Ripiena pizzas. It is possible to request the addition to the staff of various ingredients.

BUFALA (1-7) with peeled tomato, Cilento buffalo mozzarella and basil EVO oil	17
BURRATA (1-7) with peeled tomatoes, Pugliese stracciatella, confit datterini tomatoes, Mediterranean powder and EVO oil	18
FARCITA (1-7) with taleggio fondue, fiordilatte mozzarella, Piedmontese hazelnuts and cup of Patanegra	20
TUNA TONNATO (1-3-4-6-7-12) with buffalo mozzarella from Cilento, spinach, tuna tataki tuna, tuna sauce and lime zest	19
CACIO E PEPE (1-2-7-12) with black peel pecorino cream, Sichuan pepper and red prawn tartare from Mazara del Vallo	26
ROAST-BEEF (1-7) with buffalo mozzarella, marinated purple cabbage, Greek sauce and roast beef cooked in a wood-fired oven	18

EXTRA ADDITIONS TO PIZZA - 2 INGREDIENTS OF YOUR CHOICE

possible to add ingredients to any type of pizza

Cantabrian anchovies (4)	6	Patanegra de Bellota Ibiza DOP selection	8
Burrata d'Andria (7)	3	Lightly smoked artisanal cooked hamto	4
Raw Ham, Parma 24 mesi	5		

CUISINE

FISH STARTERS

AREADOCKS CRUDITÉS (2-4-6-12-14) 49
 Fine de claire oysters, Mediterranean scampi, red shrimp, amberjack carpaccio
 and Beet samone sashimi

wakame seaweed, candied ginger, soy souce, pomegranade

CRUDITÉS
 Red shrimp from the Mediterranean Sea (2-4-12) 4
 Fine de claire oysters (4) 4

TUNA TARTARE - 130g (4-6-12) 19
 with marakuja, caviar and mint

SALMON TARTARE - 130g (4-6) 18
 with sprouts, avocado, lime and roasted cashews

MEAT STARTERS

PIEDMONT FASSONA TARTARE (1-3-7-12) 18
 with confit cherry tomatoes, basil oil, balsamic vinegar soncino,
 pugliese stracciatella and rosemary breadcrumbs

SELECTION OF PATANEGRA DE BELLOTA IBEA SELECTION PDO (1-7-8) 30
 and with brioche bread from our bakery

CURED MEATS AND BURRATA SELECTION (1-7) 24
 24-month Parma ham, Giovanna pancetta, heart of lightly smoked
 hamartigianale, sweet gorgonzola and home-made giardiniera,
 accompanied by fragrant baked focaccia

CRUDO DI PARMA 24 MONTHS (1-7) 18
 with French butter and warm whole wheat bread

SELECTION OF CHEESES AND JAMS

Accompanied by fig jam, onion jam, watercress, raspberries and walnuts (7-8)

20€

PECORINO DEL CHIANTI

Sheep's milk
Sourced from Tuscan pastures in the Chianti area.
Intense and rounded flavor.
Medium maturation, optimal 60 days and more.

SALVA CREMASCO

PDO cow's milk cheese, hard paste.
Produced in the lombardy plains of Cremona, Bergamo and Brescia.
Savory and full flavor.
Optimal aging 95/100 days

THE GOAT IN THE HAY

Goat's milk, semi-hard paste.
Produced in the Bergamo area.
Rounded and delicate flavor.
Optimum maturation 60/80 days

RAW MILK STRACCHINO

Cow's milk, soft; with raw milk.
Originates from the Seriana Valley (BG).
Delicate slightly acidic flavor.
Optimal maturation 30/40 days.

BLUE VEIN

100% whole raw sheep's milk, with blue marbling.
Produced in the province of Bergamo.
Mild slightly spicy flavor.
Optimal maturation 55/75 days.

BAGOSS

Cow's milk, semi-fat hard cheese.
Made exclusively in the alpine pastures of Bagolino, a mountain village in the province of Brescia.
Optimal maturation 12/48 months.

CUISINE

MAIN COURSES

HAMBURGER CARBONARA - 180gr (1-3-7-11)	25
Piedmontese Scottona hamburger with sesame buns, black peel pecorino, crispy guanciale, egg custard and crispy fries	
AREADOCKS GOURMET HAMBURGER - 180g (1-3-11)	22
Piedmontese Scottona burger with sesame buns, guacamole, grilled onion, bacon, gorgonzola and crispy fries	
JUVENCA SCOTTONA RIB EYE - 400 gr	28
with baked potatoes, valerian salad and aromatic oil	
SLICED BEEF AREADOCKS SELECTION	25
with baked potatoes, lettuce and aromatic oil	
MILANESE CUTLET (1-3-11)	26
with valerian and cherry tomatoes and taggiasche olives	
MIXED FRIED - 380g (1-3-4-6-7-8-10-11)	25
Patagonian squid, Atlantic red mullet fillets, tropical prawns, latterini and pink pepper and lime mayonnaise	
SALMON TATAKI (1-4-11-12)	24
with oilseed, watercress, marinated purple cabbage and avocado mayonnaise	
SEA BASS SLICE (1-4-11)	25
with creamed pumpkin violin, steamed broccoli, chorizo crumble and crispy kale leaf	

SIDE DISHES

SEASONAL VEGETABLES (11)	6
RUSTIC POTATOES (3-11)	6
Rustic potatoes fried in sunflower oil	

DESSERT

All the production of pastry, both intended for consumption on the local or for sale, is produced in the Ice cream & Pastry Laboratory of Areadocks North Department

CARIBBEAN PASSION ⁽³⁾ Passion fruit mousse on a coconut base with a dark chocolate and rum centre. Accompanied by chocolate sorbet	8
TWISTED BANANA SPLIT ⁽³⁻⁷⁾ chocolate mousse, vanilla pannacotta with pan-fried banana filling. Accompanied by cream ice cream	8
CHOCOLATE CUPCAKE WITH DARK RASPBERRY HEART ⁽³⁾ Accompanied by raspberry sorbet	8
SACHER WITH RASPBERRIES ⁽³⁻⁶⁻⁷⁾ Accompanied raspberry ice cream	8
RED FRUITS CHEESECAKE ⁽³⁻⁷⁾ Accompanied raspberry ice cream	8
CARAMELIZED APPLE TARTE TATIN ⁽¹⁻³⁻⁷⁾ Accompanied with cream ice cream	8
TIRAMISU AREADOCKS ⁽³⁻⁷⁾ Tiramisu in a jar with crunchy chocolate cornflakes	8
PISTACHIO MOUSSE ⁽³⁻⁷⁻⁸⁾ pistachio mousse covered with a crunchy praline rocher. Accompanied with dark chocolate sorbet	8
OUR HOMEMADE WATER-BASED ICE CREAM Dark Chocolate - Raspberry - Lime - Mango - Pistachio - Wild strawberry	5
OUR HOMEMADE MILK-BASED ICE CREAM Cream ⁽³⁻⁷⁾ - Cremino ⁽⁷⁻⁸⁾ - Fior di latte ⁽⁷⁾ - Spiced biscuit ⁽¹⁻⁷⁾ Yogurt ⁽⁷⁾ - Stracciatella ⁽⁷⁾ - Pistacio - Area's Bueno ⁽³⁻⁵⁻⁷⁻⁸⁾	5
OUR HOMEMADE BON BONS - PER PIECE Fior di latte covered with caramel ⁽⁷⁾ - Raspberry covered with dark chocolate Pistachio covered with pistachio ⁽⁷⁻⁸⁾ - Cremino covered with dark chocolate and hazelnuts ⁽³⁻⁷⁻⁸⁾ - Coconut covered with dark chocolate ⁽⁷⁾ - Mango covered with dark chocolate - Spiced biscuit covered with dark chocolate ⁽¹⁻⁷⁾ - White chocolate covered cream ⁽⁷⁻³⁾	1,5
OUR MINI HOMEMADE STICKS - PER PIECE Pistachio covered in pistachio ⁽⁷⁻⁸⁾ - Spiced biscuit covered in dark chocolate ⁽¹⁻⁷⁾ Raspberry covered in dark chocolate - Mango covered in dark chocolate ⁽⁷⁾	2
SELECTION OF SMALL PASTRY - PER PIECE	1,5
ARTISAN MACARON TASTING - PER PIECE ⁽³⁻⁶⁻⁷⁻⁸⁾	2
ARTISAN CHOCOLATE TASTING - PER PIECE ⁽⁶⁻⁷⁾	1,2

BEVERAGE

BEVERAGE

ACQUA PANNA - 0,75cl	3
ACQUA S. PELLEGRINO - 0,75cl	3
CAFFÈ AL TAVOLO	2

DRAFT BEERS

small / medium

BIRRA MORETTI FILTRATA A FREDDO 4,3% VOL.	4 / 6
BIRRA MORETTI LA ROSSA 7,2% VOL.	4 / 6
BIRRA MORETTI LA BIANCA 5% VOL.	4 / 6
BIRRA MORETTI IPA 5,2% VOL.	4 / 6

BOTTLED BEERS

HEINEKEN 0.0 - CL 33	6
ICHUNSA NON FILTRATA- CL 33	6
ICHUNSA CRUDA- CL 33	6
MESSINA CRISTALLI DI SALE - CL 33	6
SAN BIAGIO - CL 75	12
BIRRA MORETTI GRAND CRU - CL 75	13
GJIULIA GLUTEN FREE - CL 33	6

COCKTAIL

CANARY

Mezcal, Galliano, Suze, lime juice

10

NUT FASHIONED

Bourbon Whiskey, nut liqueur, Angostura

10

COCOA & SODA

cocoa liqueur, cocoa bitter, soda

10

CITRUS MARTINI

Mediterranean citrus vodka, grapefruit bitter

10

GARDEN COLLINS

Chamomille liqueur, Lillet Blanc, celery bitter, citric solution, Ginger Beer

10

CHERRY ALE

Rye Whiskey, cherry liqueur, sugar syrup, citric solution, Ginger Ale

10

SANDOKAN

Rum, Arrack, pimento liqueur, sugar syrup, lime juice

10

CLASSIC COCKTAILS

Starting from 10

GIN

Adamus	15	Mare	12
Bareksten Navy Streght	15	Martin Miller's	12
Bobby's	12	Monkey 47	15
Bombay Sapphire	12	Nikka Coffey	15
Bombay Sapphire Premiere Cru	12	Okinawa	15
Bombay Sunset	12	Opihr	12
Cubical Kiss	12	Oxley	15
Hayman's Gently Rested	12	Plymouth	12
Hayman's London Dry	12	Plymouth Navy Streght	15
Hayman's Old Tom	12	Portofino	15
Hendrick's	12	Sipsmith London Dry	12
Ki No Bi Dry	15	Sipsmith London Dry	12
Ki No Tea	20	Tanqueray	12
Malfy Arancia	12	Tanqueray Ten	12
Malfy Dry	12	Villa Ascenti	15
Malfy Limone	12	Tanqueray 0.0	10
Malfy Pompelmo Rosa	12		

DISTILLATES

with handmade chocolates

Ron Zacapa 23 Centenario Solera Gran Reserva	18
<i>Made only from Guatemalan sugar cane juice and aged in former Bourbon and Sherry barrels for up to 23 years</i>	
Rum Santa Teresa 1796	12
<i>Elegant and refined distillate made from a blend of Ron Venezuelans aged between 4 and 35 years</i>	
Bulleit Bourbon Frontier Whiskey	12
<i>Exclusively distilled in "Small-Batch" then aged at least 6 years in American White Oak barrels</i>	
Lagavulin 8 Islay Single Malt Scotch Whisky	16
<i>Obtained through double distillation in Copper Stills "Pot Still" and matured 8 years in Oak barrels</i>	
Tequila Casamigos Reposado	18
<i>Artisanal distillate produced in the Jalisco region with 100% Agave Azul and left to rest for 7 months in White Oak barrels</i>	

**Dear Customer,
in order to safeguard your security we inform you that:**

**the dishes administered may contain traces or parts
of the raw materials listed below which are recognized by:
EC REGULATION n. 1169/2011 of 25 October 2011.**

As substances that could generate allergies to sensitive individuals

1. Cereals containing gluten: wheat, rye, barley, oats, spelled, kamut
2. Crustaceans and products based on crustaceans
3. Eggs and egg products
4. Fish and fish products
5. Peanuts and peanut products
6. Soy and soy products
7. Milk and milk-based products (including lactose)
8. Nuts: almonds, hazelnuts, walnuts, pistachios
9. Celery and celery products
10. Mustard and mustard-based products
11. Seeds and products based on sesame seeds
12. Sulfur dioxide and sulphites greater than 10 mg/kg
13. Lupins and products based on lupins
14. Shellfish and shellfish products

For more information ask our dining room staff