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# AREADOCKS

## NORTH DEPARTMENT

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

*BREAKFAST MENU*



from 7.30 AM to 11.00 AM

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*COFFEE MENU*



from 7.30 AM to 2.00 PM

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*PASTRY & ICE CREAM  
MENU*



from 7.30 AM to 2.00 PM

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*LUNCH MENU*



from 12.00 PM to 15:00 PM

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*DINNER MENU*



from 7.30 PM to 2.00 PM

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## 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.

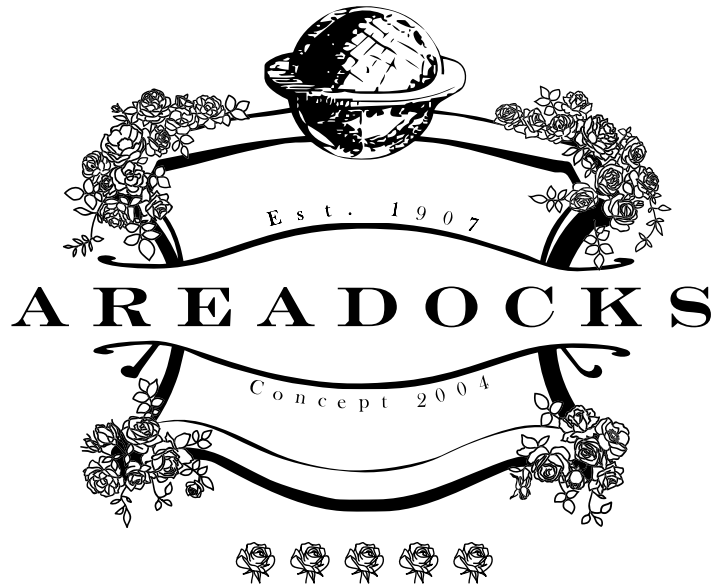
On our pizzas we use fresh vegetables cooked at the moment and high-quality ingredients certificated by the Slow Food Presidia. The flours are made from organic unmodified grains free of mycotoxins, pesticides and preservatives, stone milled in purity.

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



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# AREADOCKS

# NORTH DEPARTMENT

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## BREAKFAST MENU

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from 7.30 AM to 11.00 AM  
every day

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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 whites only whipped 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 (3-6-7) 9

## TOAST

- CLASSIC CLUB SANDWICH** (1-7) 11  
with bacon, bacon Giovanna, tomatoes, iceberg and mayonnaise
- CLASSIC TOAST** (1-7) 8  
with lightly smoked ham and cheddar 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 champignons  
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)  
Hard-boiled eggs (3)  
Soft-boiled eggs (3)  
Scrambled eggs (3)  
Salmon egg benedict (1-3-4-7-11)  
Bacon Egg Benedict (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)

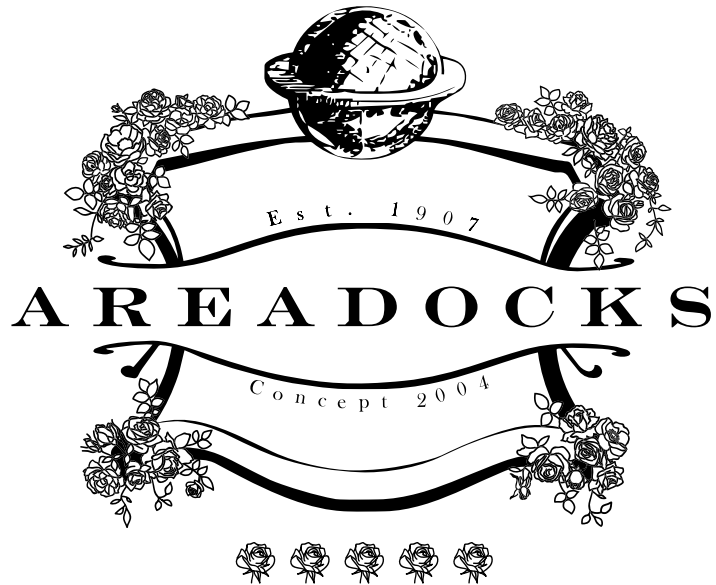
Smoked salmon with cream cheese, fresh spinach and Béarnaise sauce (1-3-4-7-11)

### BAKERY

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

### SWEET

Selection of cakes of the day  
Mixed artisan 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



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# AREADOCKS

# NORTH DEPARTMENT

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## COFFEE MENU

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from 7.30 AM to 11.00 AM  
every day

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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

<b>SLIMMING</b>	6
with pineapple, apple, parsley, celery, cucumber and turmeric	

<b>DETOX</b>	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



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# AREADOCKS

## NORTH DEPARTMENT

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### PASTRY & ICE-CREAM

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from 7.30 AM to 2.00 PM  
every day

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[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)
- STRABERRYS AND CHERRYS TARTLET** (1-3-7)
- BERRIES CHEESECAKE** (3-7)
- TIRAMISÙ** (3-6-7)
- RASPBERRY SACHER** (3-6-7)
- CARAMELIZED APPLE TARTE TATIN** (1-3-7)
- VANILLA MOUSSE** (3-7-8)  
with a soft salted caramel centre
- SMALL MARITONZO** (1-3-7)

## MACARONS (3-6-7-8)

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

**By the piece** 2  
**8 pieces box** 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)  
Coffee and dark chocolate (6-7)  
Chai latte (6-7)  
Coconut (6-12)
- 6** Gianduia chocolate and hazelnut (7-8)  
Gianduia chocolate and pistachio
- 7** Gianduia chocolate and raspberry  
Chocolate Tartufo
- 6** 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)  
Vanilla (6-7)

**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)  
Mozzarella (7)  
Coconut (7)  
Spiced biscuit (1-7)  
Yogurt (7)  
Stracciatella (7)  
Pistachio  
Salted caramel (7)  
Bacio (7-8)  
Black cherry croccantino (7-8)  
Area's Bueno (3-5-7-8)  
ICE-CREAM OF THE MONTH

### WATER BASED

Dark chocolate  
Raspberry  
Lime  
Mango  
Pistachio  
Wild strawberry  
Pineapple

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<sup>(1)</sup>

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<sup>(1)</sup>

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<sup>(1)</sup>

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

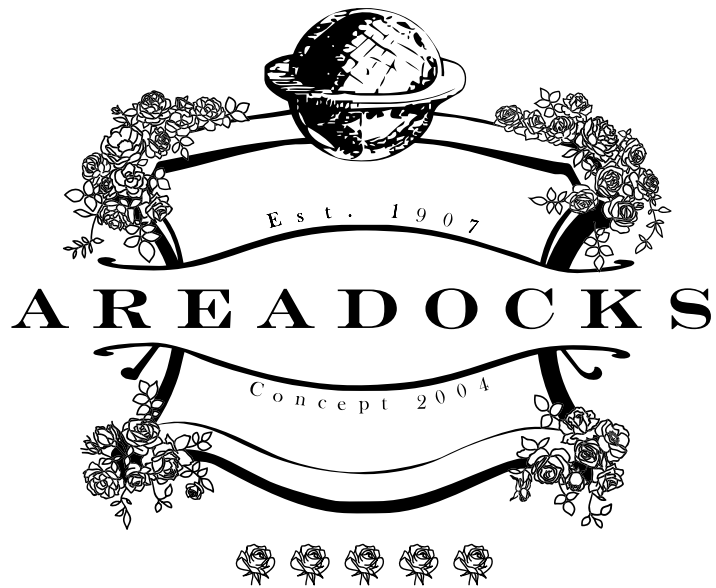
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## MAXI ICE-CREAM STICK<sup>(1)</sup>

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



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# AREADOCKS

## NORTH DEPARTMENT

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### LUNCH MENU

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from 12.00 PM to 15:00 PM  
every day

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HOME



POKE



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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..*

<b>MARGHERITA</b> <sup>(1-7)</sup> with peeled tomato, fior di latte mozzarella, oregano and EVO oil	<b>12</b>
<b>BUFALA</b> <sup>(1-7)</sup> with peeled tomato, Cilento buffalo mozzarella and basil oil	<b>13</b>
<b>ACCIUGHE E CAPPERI</b> <sup>(1-4-7)</sup> with peeled tomato, Cilento buffalo mozzarella, Cantabrian anchovies and capers	<b>15</b>
<b>LANGHIRANO</b> <sup>(1-7)</sup> with fior di latte mozzarella, valerian, Pugliese stracciatella, Langhirano culatta	<b>18</b>
<b>PATANEGRA</b> <sup>(1-7)</sup> with mozzarella fior di latte, Patanegra de Bellota Selezione Ibesa DOP, confit datterino tomatoes and EVO oil	<b>22</b>
<b>PROSCIUTTO COTTO E FUNGHI</b> <sup>(1-7)</sup> with peeled tomato, fiordilatte mozzarella, lightly smoked artisanal cooked ham, sautéed fresh cardoncelli mushrooms and EVO oil	<b>15</b>
<b>VERDURE DI STAGIONE</b> <sup>(1)</sup> with peeled tomatoes and fresh seasonal vegetables	<b>14</b>
<b>ESTATE</b> <sup>(1-7)</sup> with taggiasca olives, dates, capers, burrata cheese, oregano and fresh basil	<b>15</b>

## EXTRA ADDITIONS TO PIZZA - 2 INGREDIENTS TO CHOOSE FROM

*possible to add ingredients to any type of pizza*

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

# CUISINE

## AREADOCKS FRIED

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

## SIDE DISHES

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

## EGGS <sup>(1-3)</sup>

- 2 EGGS AS YOU LIKE** <sup>(1-3)</sup> **5**  
accompanied with toasted bread  
- scrambled  
- soft boiled

*upon request addition of:*

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

## OMELETTE

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

## BAKED FOCACCIA

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

## TOAST

- CLASSIC TOAST** <sup>(1-7)</sup> **8**  
with lightly smoked artisanal cooked ham and fontina cheese
- TOAST WITH WHOLE WHEAT BREAD** <sup>(1-7)</sup> **8**  
with fontina cheese, grilled vegetables and smoked eggplant cream
- AVOCADO AND SALMON** <sup>(1-3-4-6-7-11)</sup> **12**  
with homemade bread, crispy venus rice, smoked salmon, poached egg, guacamole yogurt sauce
- CLASSIC CLUB SANDWICH** <sup>(1-3-7)</sup> **11**  
with bacon, Giovanna bacon, tomatoes, iceberg lettuce and mayonnaise
- CROQUE MADAME** <sup>(1-3-7)</sup> **9**  
with lightly smoked artisanal cooked ham, fontina cheese and fried egg
- CROQUE MONSIEUR** <sup>(1-7)</sup> **8**  
with lightly smoked artisan ham and fontina cheese

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# CUISINE

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## MAIN DISHES

<b>SALMON TARTARE - 130g</b> <sup>(4-6)</sup> with marinated zucchini, citrus oil and guacamole	16
<b>TUNA TARTARE - 130g</b> <sup>(4-6-12)</sup> with mango marinated in mirin and soy	17
<b>PIEDMONTESE FASSONA TARTARE</b> <sup>(1-7-12)</sup> with confit cherry tomatoes, basil oil, balsamic vinegar soncino, stracciatella Pugliese and rosemary bread sail	16
<b>TROFIE PASTA WITH PESTO GENTILE</b> <sup>(1-7-8)</sup> with basil pesto and pine nuts, green beans, potatoes, parmesan cheese, pecorino cheese without garlic	13
<b>CAPRESE</b> <sup>(1-7)</sup> with buffalo mozzarella, cherry tomatoes, fragrant focaccia and prosciutto crudo	16
<b>ORECCHIETTE FRESH CHERRY TOMATOES AND BASIL</b> <sup>(1)</sup>	12
<b>PROSCIUTTO AND MELON</b> <sup>(1-7)</sup> with stracciatella cheese and fragrant focaccia	16
<b>TUNA TATAKI</b> <sup>(4,12)</sup> with cream of lettuce, caper fruits, taggiasca olives, basil, balsamic vinegar and cherry tomatoes	18
<b>SEA BASS SLICE IN MEDITERRANEAN-STYLE PANURE</b> <sup>(1-4-11)</sup> with mashed potato and eggplant cream	22
<b>VITELLO TONNATO</b> <sup>(3-4)</sup>	16
<b>CUT OF BEEF</b> with baked potatoes, valerian salad and aromatic oil	18
<b>PIEDMONTESE SCOTTONA HAMBURGER - 180g</b> <sup>(1-3-7-11)</sup> with sesame bread, crispy bacon, crunchy salad, tomato, cheddar cheese and crispy fries	18
<b>JUVENCA Scottona rib-eye steak - 400g</b> 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*

<b>CARIBBEAN PASSION</b> (3)	<b>6</b>
Passion fruit mousse on a coconut base with a dark chocolate and rum centre	
<b>STRABERRYS AND CHERRYS TARTLET</b> (1-3-7)	<b>6</b>
<b>CHOCOLATE CUPCAKE WITH DARK RASPBERRY HEART</b> (3)	<b>6</b>
<b>SACHER WITH RASPBERRIES</b> (3-6-7)	<b>6</b>
<b>SMALL MARITONZO</b>	<b>6</b>
<b>RED FRUITS CHEESECAKE</b> (3-7)	<b>7</b>
<b>CARAMELIZED APPLE TARTE TATIN</b> (1-3-7)	<b>6</b>
<b>TIRAMISU AREADOCKS</b> (3-7)	<b>6</b>
Tiramisu in a jar with crunchy chocolate cornflakes	
<b>VANILLA MOUSSE</b> (3-7-8)	<b>6</b>
with a soft salted caramel heart	
<b>OUR HOMEMADE WATER-BASED ICE CREAM</b>	<b>4</b>
Dark Chocolate - Raspberry - Lime - Mango - Pistachio - Wild strawberry- Pineapple	
<b>OUR HOMEMADE MILK-BASED ICE CREAM</b>	<b>4</b>
Cream (3-7) - Cremino (7-8) - Fior di latte (7) - Coconut (7) - Spiced biscuit (1-7) Yogurt (7) - Stracciatella (7) - Pistachio - Salted caramel (7) - Bacio (7-8) - Black cherry croccantino (7-8) - Area's Bueno (3-5-7-8)	
<b>OUR HOMEMADE BON BONS - PER PIECE</b>	<b>1,5</b>
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)	
<b>OUR MINI HOMEMADE STICKS - PER PIECE</b>	<b>2</b>
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)	
<b>SELECTION OF SMALL PASTRY - PER PIECE</b>	<b>1,5</b>
<b>ARTISAN MACARON TASTING - PER PIECE</b> (3-6-7-8)	<b>2</b>
<b>ARTISAN CHOCOLATE TASTING - PER PIECE</b> (6-7)	<b>1,2</b>



# 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



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# AREADOCKS

## NORTH DEPARTMENT

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### DINNER MENU

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from 19.30 PM to 2:00 PM  
every day

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HOME



COCKTAIL LIST



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

# A R E A D O C K S

## TASTING MENU FOR TABLES AND EVENTS

MINIMUM 8 PEOPLE

### PIZZA AND RESTAURANT TASTING MENU

#### STARTERS

**TASTING OF CURED MEATS AND BURRATA (1-7)**  
Prosciutto crudo di Parma 24 months, Culatta di Langhirano, lightly smoked artisan cooked ham and burrata d'Andria accompanied by fragrant focaccia from our oven

+

#### 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

**TASTING OF CURED MEATS AND BURRATA (1-7)**  
Prosciutto crudo di Parma 24 months, Culatta di Langhirano, lightly smoked artisan cooked ham and burrata d'Andria accompanied by fragrant focaccia from our oven

##### 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

##### GRICIA (1-7)

with crispy bacon, pecorino romano, Agerola provola and Sichuan pepper

##### SPIANATA CALABRA (1-7-9)

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

##### THREE TOMATOES (1-7)

with yellow date cream, black tomato bruniose, stracciatella and date confit

#### 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

##### CARBONARA (1-3-7)

con crema di pecorino buccia nera, guanciaie croccante, pepe nero e tuorlo d'uovo marinato

##### 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.*

<b>MARGHERITA</b> (1-7) with peeled tomato, fiordilatte mozzarella, oregano and EVO oil	14
<b>BUFALA</b> (1-7) with peeled tomato, Cilento buffalo mozzarella and basil EVO oil	16
<b>ACCIUGHE E CAPPERI</b> (1-4-7) with peeled tomato, Cilento buffalo mozzarella, Cantabrian anchovies and capers	19
<b>LANGHIRANO</b> (1-7) with fior di latte mozzarella, valerian, Pugliese stracciatella, Langhirano culatta	20
<b>PATANEGRA DE BELLOTA</b> (1-7) with mozzarella fior di latte, Patanegra de Bellota Selezione Ibesa DOP, confit datterino tomatoes and EVO oil	22
<b>LIGURE</b> (1-7-8) con provola d'agerola, datterini saltati in padella, olive taggiasche, pecorino buccia nera e pesto alla genovese	17
<b>PROSCIUTTO COTTO E FUNGHI</b> (1-7) with peeled tomato, fiordilatte mozzarella, lightly smoked artisan ham, cardoncelli mushrooms and Evo oil	18
<b>MAZZANCOLLE E ZUCCHINE</b> (1-2-7) with zucchini cream, marinated zucchini, smoked burrata cheese, seared mazzancolle	18
<b>VERDURE DI STAGIONE</b> (1) with peeled tomato and seasonable vegetables	17
<b>IL GAMBERO NON SI LAMENTA</b> (1-2-7-12) with fiordilatte mozzarella, Patanegra lard, pink shrimps, citrus fruits oil and fresh mint	23
<b>THREE TOMATOES</b> (1-7) with yellow date cream, black tomato bruniose, stracciatella and date confit	19
<b>GRICIA</b> (1-7) with crispy bacon, pecorino, Agerola provola and Sichuan pepper	18
<b>ANGUS</b> (1-7) with Cilentana buffalo mozzarella, spinach topped with mustard citronette Angus bresaola and toasted pine nuts	21
<b>SPIANATA CALABRA</b> (1-7-9) with peeled tomato, fior di latte mozzarella, buffalo ricotta and sweet and sour vegetables	17
<b>SUMMER</b> (1-7-8) with taggiasca olives, datterini, capers, burrata cheese, oregano and fresh basil	15
<b>MORTADELLA</b> (1-7) with pumpkin cream, taleggio cheese, fiordilatte mozzarella, pumpkin chips and sautéed fresh porcini mushrooms	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

<b>MARGHERITA</b> <sup>(1-7)</sup> with peeled tomato, fiordilatte mozzarella, oregano and EVO oil	28	*14
<b>BUFALA</b> <sup>(1-7)</sup> with peeled tomato, Cilento buffalo mozzarella and basil EVO oil	32	*16
<b>ACCIUGHE E CAPPERI</b> <sup>(1-4-7)</sup> with peeled tomato, Cilento buffalo mozzarella, Cantabrian anchovies and capers	38	*19
<b>LANGHIRANO</b> <sup>(1-7)</sup> with fior di latte mozzarella, valerian, Pugliese stracciatella, Langhirano culatta	40	*20
<b>PATANEGRA DE BELLOTA</b> <sup>(1-7)</sup> with mozzarella fior di latte, Patanegra de Bellota Selezione Ibesa DOP, confit datterino tomatoes and EVO oil	44	*22
<b>LIGURE</b> <sup>(1-7-8)</sup> con provola d'agerola, datterini saltati in padella, olive taggiasche, pecorino buccia nera e pesto alla genovese	34	*17
<b>PROSCIUTTO COTTO E FUNGHI</b> <sup>(1-7)</sup> with peeled tomato, fiordilatte mozzarella, lightly smoked artisan ham, cardoncelli mushrooms and Evo oil	36	*18
<b>MAZZANCOLLE E ZUCCHINE</b> <sup>(1-2-7)</sup> with zucchini cream, marinated zucchini, smoked burrata cheese, seared mazzancolle	40	*18
<b>VERDURE DI STAGIONE</b> <sup>(1)</sup> with peeled tomato and seasonable vegetables	34	*17
<b>IL GAMBERO NON SI LAMENTA</b> <sup>(1-2-7-12)</sup> with fiordilatte mozzarella, Patanegra lard, pink shrimps, citrus fruits oil and fresh mint	46	*23
<b>THREE TOMATOES</b> <sup>(1-7)</sup> with yellow date cream, black tomato bruniose, stracciatella and date confit	36	*18
<b>GRICIA</b> <sup>(1-7)</sup> with crispy bacon, pecorino, Agerola provola and Sichuan pepper	36	*18
<b>ANGUS</b> <sup>(1-7)</sup> with Cilentana buffalo mozzarella, spinach topped with mustard citronette Angus bresaola and toasted pine nuts	44	*21
<b>SPIANATA CALABRA</b> <sup>(1-7-9)</sup> with peeled tomato, fior di latte mozzarella, buffalo ricotta and sweet and sour vegetables	34	*17
<b>SUMMER</b> <sup>(1-7-8)</sup> with taggiasca olives, datterini, capers, burrata cheese, oregano and fresh basil	40	*21
<b>MORTADELLA</b> <sup>(1-7)</sup> with pumpkin cream, taleggio cheese, fiordilatte mozzarella, pumpkin chips and sautéed fresh porcini mushrooms	40	*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.*

<b>BUFALA</b> (1-7) with peeled tomato, Cilento buffalo mozzarella and basil EVO oil	<b>17</b>
<b>BURRATA</b> (1-7) with peeled tomatoes, Pugliese stracciatella, confit datterini tomatoes, Mediterranean powder and EVO oil	<b>18</b>
<b>FARCITA</b> (1-7) with taleggio fondue, fiordilatte mozzarella, Piedmontese hazelnuts and cup of Patanegra	<b>20</b>
<b>CARBONARA</b> (1-3-7) with black peel pecorino cream, crispy bacon, Sichuan pepper and marinated egg yolk	<b>19</b>
<b>CACIO E PEPE</b> (1-2-7-12) with black peel pecorino cream, Sichuan pepper and red prawn tartare from Mazara del Vallo	<b>26</b>
<b>MELANZANA</b> (1-7) with wood-fired eggplant cream, buffalo from Cilento, sautéed datterino eggplant chips sheep ricotta cheese	<b>18</b>

### 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) **33**  
 Fine de claire oysters, Mediterranean scampi, red shrimp, amberjack carpaccio and Beet samone sashimi
- Our condiments: pomegranate, candied ginger, soy sauce, lime, shallots marinated in apple cider vinegar (6)
- CRUDITÉS** **6**  
 Red shrimp from the Mediterranean Sea (2-4-12)  
 Fine de claire oysters (4)
- TUNA TARTARE - 130g** (4-6-12) **18**  
 Tuna tartare with kiwi and cherry tomato concassé
- SALMON TARTARE - 130g** (4-6) **17**  
 Salmon tartare with guacamole and fresh sprouts
- MARINATED SALMON** (4-5-8-9-12) **19**  
 alla barbabietola, insalatina di mele verdi apasragi e mandorle tostate 20

## MEAT STARTERS

- PIEDMONT FASSONA TARTARE** (1-3-7-12) **18**  
 Piedmontese Fassona tartare with confit cherry tomatoes, basil oil, balsamic vinegar soncino, Pugliese stracciatella and rosemary breadcrumbs
- SELECTION OF PATANEGRA DE BELLOTA AND PARMA RAW HAM 24 MONTHS** (1-7-8) **24**  
 Selection of Patanegra de Bellota and Pio Tosini raw ham with brioche bread
- CURED MEATS AND BURRATA SELECTION** (1-7) **20**  
 Parma raw ham 24 months, Culatta di Langhirano, heart of lightly smoked artisanal cooked ham and Apulian burrata from Andria, accompanied by fragrant baked focaccia

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# CUISINE

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## MAIN COURSES

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<b>SCOTTONA NEW YORK STYLE HAMBURGER - 180g</b> <small>(1-7-11)</small>	<b>25</b>
Piedmontese Scottona hamburger with sesame buns, crispy bacon, fresh spinach, tomato, creamy Cheddar cheese and crispy French fries	
<b>AREADOCKS GOURMET HAMBURGER - 180g</b> <small>(1-3-11)</small>	<b>22</b>
Piedmontese Scottona burger with sesame buns, guacamole, grilled onion, bacon, gorgonzola and crispy fries	
<b>JUVENCA Scottona rib eye - 400 gr</b>	<b>28</b>
with baked potatoes, valerian salad and aromatic oil	
<b>SLICED BEEF AREADOCKS SELECTION</b>	<b>25</b>
with baked potatoes, lettuce and aromatic oil	
<b>MIXED FRIED - 380g</b> <small>(2-4-11-12-,14)</small>	<b>25</b>
Patagonian squid, Atlantic red mullet fillets, tropical prawns, latterini and pink pepper and lime mayonnaise	
<b>TUNA TATAKI</b> <small>(1-4-11-12)</small>	<b>24</b>
with purple potato cream, sweet and sour vegetables and roasted chestnuts	
<b>SEA BASS SLICE</b> <small>(1-4-11)</small>	<b>25</b>
in Mediterranean-style panure with crushed potato and eggplant cream	

## SIDE DISHES

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<b>SEASONAL VEGETABLES</b> <small>(11)</small>	<b>6</b>
<b>RUSTIC POTATOES</b> <small>(3-11)</small>	<b>6</b>
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*

<b>CARIBBEAN PASSION</b> <sup>(3)</sup> Passion fruit mousse on a coconut base with a dark chocolate and rum centre	<b>8</b>
<b>STRABERRYS AND CHERRYS TARTLET</b> <sup>(1-3-7)</sup> served with a cream ice-cream	<b>8</b>
<b>CHOCOLATE CUPCAKE WITH DARK RASPBERRY HEART</b> <sup>(3)</sup> served with raspberry ice-cream	<b>8</b>
<b>SACHER WITH RASPBERRIES</b> <sup>(3-6-7)</sup>	<b>8</b>
<b>RED FRUITS CHEESECAKE</b> <sup>(3-7)</sup>	<b>8</b>
<b>CAMELIZED APPLE TARTE TATIN</b> <sup>(1-3-7)</sup>	<b>8</b>
<b>TIRAMISU AREADOCKS</b> <sup>(3-7)</sup> Tiramisu in a jar with crunchy chocolate cornflakes	<b>8</b>
<b>VANILLA MOUSSE</b> <sup>(3-7-8)</sup> with a soft salted caramel heart	<b>8</b>
<b>OUR HOMEMADE WATER-BASED ICE CREAM</b> Dark Chocolate - Raspberry - Lime - Mango - Pistachio Wild strawberry - Pineapple	<b>5</b>
<b>OUR HOMEMADE MILK-BASED ICE CREAM</b> Cream <sup>(3-7)</sup> - Cremino <sup>(7-8)</sup> - Fior di latte <sup>(7)</sup> - Coconut <sup>(7)</sup> - Spiced biscuit <sup>(1-7)</sup> - Yogurt <sup>(7)</sup> - Stracciatella <sup>(7)</sup> - pistachio - Salted caramel <sup>(7)</sup> - White mint <sup>(7)</sup> - Bacio <sup>(7-8)</sup> Black cherry croccantino <sup>(7-8)</sup> - Area's Bueno <sup>(3-5-7-8)</sup>	<b>5</b>
<b>OUR HOMEMADE BON BONS - PER PIECE</b> Fior di latte covered with caramel <sup>(7)</sup> - Raspberry covered with dark chocolate Pistachio covered with pistachio <sup>(7-8)</sup> - Cremino covered with dark chocolate and hazelnuts <sup>(3-7-8)</sup> - Coconut covered with dark chocolate <sup>(7)</sup> - Mango covered with dark chocolate - Spiced biscuit covered with dark chocolate <sup>(1-7)</sup> White chocolate covered cream <sup>(7-3)</sup>	<b>1,5</b>
<b>OUR MINI HOMEMADE STICKS - PER PIECE</b> Pistachio covered in pistachio <sup>(7-8)</sup> - Spiced biscuit covered in dark chocolate <sup>(1-7)</sup> Raspberry covered in dark chocolate - Mango covered in dark chocolate <sup>(7)</sup>	<b>2</b>
<b>SELECTION OF SMALL PASTRY - PER PIECE</b>	<b>1,5</b>
<b>ARTISAN MACARON TASTING - PER PIECE</b> <sup>(3-6-7-8)</sup>	<b>2</b>
<b>ARTISAN CHOCOLATE TASTING - PER PIECE</b> <sup>(6-7)</sup>	<b>1,2</b>

# 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

## COCKTAIL

- RED SOX** ..... 12  
 Bulleit Bourbon, Bulleit Rye, raspberry Cordial, Soda
- GREEN-GO** ..... 12  
 Casamigos Blanco, Apple Mix, Agave syrup, Lime juice
- I LOVE BANANA** ..... 12  
 Pampero Blanco, Pampero Especial, banana puree, sugar syrup, lemon juice, strawberry powder
- CALIPSO** ..... 12  
 Tanqueray N. Ten, casamigos Mezcal, Italicus, olive Cordial, citrus tonic
- BAD BUNNY** ..... 12  
 Ketel One Vodka, carrot juice, orange honey, citrus, Pernod, Celery Bitter
- CLASSIC COCKTAILS** ..... Starting from 10

## DISTILLATES

*with handmade chocolates*

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

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# GIN

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Adamus	15	Mare	12
Bareksten Navy Strenght	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		

**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**