



AREADOCKS

NORTH DEPARTMENT

SUNDAY LUNCH MENU

from 12:00 PM to 15:30 PM

LUNCH



COFFEE



PASTRY & ICE-CREAM



ALLERGEN LIST



ALL THE PRODUCTION OF BAKERY AND PASTRY, BOTH INTENDED FOR CONSUMPTION IN THE LOCAL AND FOR SALE,
IT IS PRODUCED IN THE ICE CREAM & PASTRY LABORATORY OF AREADOCKS NORTH DEPARTMENT

Notify your waiter for any food intolerances

Free WI-FI customers: Areadocks

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

SUNDAY LUNCH

from 12:00 PM to 15:30 PM

PIZZA FROM WOOD OVEN

Thin, fragrant with high and blown up crust. Indirect medium hydration dough (65%) with the use of type 2 flour and spelt flour. Cooked in wood oven on refractory brick surface, baked immediately after the preparation of the dough.

MARGHERITA (1-7) with peeled tomato, Fiordilatte mozzarella, origan 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 stracciatela, Langhirano culatta	20
PROSCIUTTO COTTO E FUNGHI (1-7) with peeled tomato, fiordilatte mozzarella, lightly smoked artisan ham, cardoncelli mushrooms and Evo oil	18
VERDURE DI STAGIONE (1) with peeled tomato and seasonable vegetables	17

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. Cooked on refractory brick surface.

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
CARBONARA (1-3-7) with black peel pecorino cream, crispy bacon, Sichuan pepper and marinated egg yolk	19

ALSO LOW GLUTEN PIZZA

The flavors of the pizzas alla Teglia are also available with gluten-free dough. It is possible to ask the staff to add various ingredients.

SUNDAY LUNCH

from 12:00 PM to 15:30 PM

BAKER'S SHOVEL PIZZA

Crunchy and honeycombed. Indirect high hydration dough (85%) with the use of type 2 flour and spelt flour. Cooked on refractory brick surface.

FOR 2 PEOPLE - SINGLE OR DOUBLE FLAVOR

MARGHERITA ⁽¹⁻⁷⁾ with peeled tomato, Fiordilatte mozzarella, origan 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 stracciatela, Langhirano culatta	40	20*
PROSCIUTTO COTTO E FUNGHI ⁽¹⁻⁷⁾ with peeled tomato, fiordilatte mozzarella, lightly smoked artisan ham, cardoncelli mushrooms and Evo oil	36	18*
VERDURE DI STAGIONE ⁽¹⁾ with peeled tomato and seasonable vegetables	34	17*

* The price refers to half the pizza of the S>hovel pizza

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

SUNDAY LUNCH

from 12:00 PM to 15:30 PM

MAIN COURSE

TERRA

SLICED OF BEEF

with baked potatoes, valerian salad and aromatic oil

JUVENCA SCOTTONA RIB EYE - 400 g

with baked potatoes, valerian salad and aromatic oil

PLATE OF THE DAY

MARE

TUNA TATAKI (1-4-11)

with cream of lettuce, caper fruits, taggiasca olives, basil, balsamic vinegar and cherry tomatoes

SEA BASS SLICE IN MEDITERRANEAN-STYLE PANURE

with mashed potato and eggplant cream

AREA BURGERS

In-house hamburgers accompanied by deep fried potatoes and sauces

HAMBURGER - 180g (1-11)

of Venetian withers, salad, tomato and marinated cucumber

CHEESEBURGER - 180g (1-7-11)

of beef, cheddar, salad, tomato and marinated cucumber

HAMBURGER AREADOCKS - 180g (1-7-11)

of beef, Stilton cheese, grilled onion and avocado

FRIED AREADOCKS

FRIED CHICKEN STICK (1-11)

with lime mayonnaise and Sichuan pepper

RUSTIC POTATOES (11)

FRIED OF THE DAY

AREA BAGELS

In-house bagels served with crisper chips and mixed salad

18

PATANEGRA (1-3-7-11)

poached egg, soncino, béarnaise sauce and Patanegra (1-3-7-11)

26

VEGETARIAN (1-7-11)

cabbage, hummus, fresh caciotina

18

SMOKED SALMON (1-3-6-7)

with cream cheese, fresh baby spinach and Bernese sauce

15

10

12

18

TOAST

CLASSIC CLUB SANDWICH (1-7-11)

with bacon, bacon Giovanna, tomatoes, iceberg and mayonnaise

22

CLASSIC TOAST (1-7-11)

with lightly smoked ham and cheddar cheese

11

8

AVOCADO TOAST AND SALMON

with homemade bread, avocado guacamole, smoked salmon, egg poché, yogurt sauce and crispy venus rice

12

EGGS (1-3)

2 EGGS AS YOU LIKE (1-3)

accompanied with toasted bread

- scrambled

- soft boiled

5

on request, addition of:

- avocado guacamole 3 - marinated salmon 4

- crispy bacon 2 - seasonal vegetables 3

- shrimps 4

PANCAKES

HONEY PANCAKES (1-3-7)

5

SWEET PANCAKES

- Berries and whipped cream (5)

- Maple syrup

- Gianduia cream (6-8)

7

7

7

SALTED PANCAKES

- Bacon and cheddar sauce (7)

- Smoked salmon, cream cheese with chives, soncino and Bernese sauce (4-7)

- Bedogni raw ham, straciatella

and turnip greens (4-7)

8

10

11

COFFEE BAR

every day

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 with pineapple, apple, parsley, celery, cucumber and turmeric	6
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DETOX with green apple, blueberry, fennel, ginger and grapefruit	6
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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 - <i>Pukka</i>	5
Detox Tea - <i>Pukka</i>	5
Elderberry & Echinacea Tea - <i>Pukka</i>	5
Night Time Tea - <i>Pukka</i>	5
Vanilla Chai Tea - <i>Pukka</i>	5
Three Fennel Tea - <i>Pukka</i>	5
Blackcurrant Beauty Tea - <i>Pukka</i>	5
Ginseng Matcha Green - <i>Pukka</i>	5
Lily Fairy - <i>Flora Tea</i>	5
Jasmine With Love - <i>Flora Tea</i>	5
Summer Love - <i>Flora Tea</i>	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 gianduia cream (1-3-6-7-8)	1,8
Apple pinwheel	1,8
Custard, raspberry jam and Fresh blueberries "danese" (1-3-7)	1,8

PASTRY & ICE-CREAM

dalle 7.30 alle 02.00
7 giorni su 7

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

dalle 7.30 alle 02.00
7 giorni su 7

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⁽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

**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