



AREADOCKS NORTH DEPARTMENT

SUNDAY LUNCH MENU

12.00-15.30



MENU



PASTRY



ALLERGENS LIST



SUNDAY LUNCH

12.00 - 15.30



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⁾	14
with peeled tomato, Fiordilatte mozzarella, origan and Evo oil	
BUFALA ⁽¹⁻⁷⁾	15
with peeled tomato, buffalo mozzarella, basil and Evo oil	
ACCIUGHE E CAPPERI ⁽¹⁻⁴⁻⁷⁾	18
with peeled tomatoes, buffalo mozzarella, Cantabrian anchovies and capers	
LANGHIRANO ⁽¹⁻⁷⁾	20
with fiordilatte mozzarella, valerian salad, burrata and culatta from Langhirano	
SALSICCIA E CIME DI RAPA ⁽¹⁻⁷⁾	18
with fiordilatte mozzarella, burrata, sausage, turnip greens, confit datterino cream and Evo oil	
PROSCIUTTO COTTO E FUNGHI ⁽¹⁻⁷⁾	18
with peeled tomato, fiordilatte mozzarella, wild pork cooked ham, cardoncelli mushrooms and Evo oil	
VERDURE DI STAGIONE ⁽¹⁻⁷⁾	17
with peeled tomato and seasonable vegetables	

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.

ALTA BUFALA ⁽¹⁻⁷⁾	17
with peeled tomato, buffalo mozzarella, basil and Evo oil	
ALTA BURRATA ⁽¹⁻⁷⁾	17
with peeled tomato, burrata, datterino confit and tomato crumble	
ALTA CONTRO CORRENTE ⁽¹⁻⁴⁻⁷⁻¹⁰⁾	19
with buffalo mozzarella, oriental mix, Norwegian smoked salmon and yogurt dressing with lime and dill	

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

12.00 - 15.30



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, buffalo mozzarella, basil and Evo oil	30	15*
ACCIUGHE E CAPPERI ⁽¹⁻⁴⁻⁷⁾ with peeled tomatoes, buffalo mozzarella, Cantabrian anchovies and capers	36	18*
LANGHIRANO ⁽¹⁻⁷⁾ with fiordilatte mozzarella, valerian salad, burrata and culatta from Langhirano	40	20*
SALSICCIA E CIME DI RAPA ⁽¹⁻⁷⁾ with fiordilatte mozzarella, burrata, sausage, turnip greens, confit datterino cream and Evo oil	36	18*
PROSCIUTTO COTTO E FUNGHI ⁽¹⁻⁷⁾ with peeled tomato, fiordilatte mozzarella, wild pork cooked ham, cardoncelli mushrooms and Evo oil	36	18*
VERDURE DI STAGIONE ⁽¹⁻⁷⁾ with peeled tomato and seasonable vegetables	34	17*

* The price refers to half the pizza of the Pizza alla Pala

EXTRA ADDITIONS - 2 INGREDIENTS OF YOUR CHOICE:

- Cantabrian anchovies	5	- Black olives	2
- Burrata	3	- Patanegra 75% de Bellota	8
- Raw ham Pio Tosini	5	- Cooked ham	3
- 'Nduja from Spilinga	3		

SUNDAY LUNCH

12.00 - 15.30



MAIN COURSE

EGGS ⁽¹⁻³⁾

SIMPLE OMELETTE ⁽³⁾	9
COMPLETE YOUR OMELETTE WITH 2 CHOICES OF:	
- Marinated salmon ⁽⁵⁾	4
- Tomato	1
- Cheddar ⁽⁷⁾	2
- Bacon	2
- Lightly smoked cooked ham	2

PANCAKES

HONEY PANCAKES ⁽¹⁻³⁻⁷⁾	5
SWEET PANCAKES	
- Berries and whipped cream ⁽⁵⁾	7
- Maple syrup	7
- Gianduia cream ⁽⁶⁻⁸⁾	7
SALTED PANCAKES	
- Bacon and cheddar sauce ⁽⁷⁾	8
- Smoked salmon, cream cheese with chives, soncino and Bernese sauce ⁽⁴⁻⁷⁾	10
- Bedogni raw ham, straciatella and turnip greens ⁽⁴⁻⁷⁾	11

AREA BURGERS

In-house hamburgers accompanied by deep fried potatoes and sauces

HAMBURGER - 180g of Venetian withers, salad, tomato and marinated cucumber	19
CHEESEBURGER - 180g of beef, cheddar, salad, tomato and marinated cucumber ⁽⁵⁾	19
HAMBURGER AREADOCKS - 180g of beef, Stilton cheese, grilled onion and avocado ⁽⁵⁾	18

DEEP FRIED

ALGAE FRITTERS ⁽¹⁻²⁻³⁻⁴⁻⁶⁻⁷⁻⁸⁻⁹⁻¹¹⁾	6
TEMPURA SHRIMP TAILS ⁽¹⁻²⁻³⁻⁴⁻⁶⁻⁷⁻⁸⁻⁹⁻¹¹⁾	8
POTATOES DIPPERS	6

AREA BAGELS

In-house bagels served with crisper chips and mixed salad

PATANEGRA poached egg, soncino, béarnaise sauce and Patanegra ⁽³⁻⁷⁻¹¹⁾	15
VEGETARIAN cabbage, hummus, fresh caciotina ⁽⁷⁻¹¹⁾	10
SMOKED SALMON with cream cheese, fresh baby spinach and Bernese sauce ⁽³⁻⁶⁻⁷⁾	12

TOAST

AVOCADO SALMON ⁽¹⁻³⁻⁵⁻⁶⁻⁷⁻⁸⁻¹¹⁾ with homemade bread, avocado guacamole, smoked salmon, poached egg, yogurt sauce and puffed black rice	10
CLUB SANDWICH ⁽¹⁻³⁻⁵⁻⁶⁻⁷⁻⁸⁻¹¹⁾ with chicken breast, bacon, hard-boiled egg, tomato, iceberg salad, Sichuan pepper mayonnaise sauce	15

MEAT

HOT ROAST BEEF with baked potatoes, grilled red onion and baked pumpkin ⁽⁵⁻⁶⁻⁸⁻⁹⁻¹⁰⁻¹¹⁾	19
SLICED BEEF - 200g with seasonal vegetables	19
GREAT ROAST TURKEY lacquered in maple syrup with baked potatoes and spinach sautéed with Parmesan cheese ⁽⁵⁻⁶⁻⁷⁻⁸⁻⁹⁻¹¹⁾	18

FISH

SALMON TATAKI with soy and ginger Treviso radicchio salad with fried cashews and toasted sesame ⁽⁴⁻⁵⁻⁶⁻⁸⁻⁹⁻¹¹⁾	20
SLICE OF SHADOW ON THE PLATE with slightly spicy turnip greens, puffed red rice and citrus oil ⁽⁴⁻⁵⁻⁶⁻⁸⁻⁹⁾	21

PASTICCERIA

7.30 - 2.00
every day

CHOCOLATES

- 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)
- Vanilla caramel (7)
- Chai latte (6-7)
- Coconut (6-12)
- Coconut and caramel (7)
- Earl Grey (6-7)
- Raspberry (6-7)
- Lemon and ginger (6-7)
- Almonds and caramelized hazelnuts (7-8)
- Cream and strawberry (6-7)
- Passion fruit and timut pepper (6-7)
- Pistachio (6-7-8)
- Red currant, black currant and violet (7)
- Rum and pear (6)
- Speculoos (1-6-7)
- Vanilla (6-7)

A piece	1,2
8 pieces box	9
16 pieces box	18

ICE-CREAMS

MILK BASED

- Coffee (7)
- Cream (3-7)
- Cremino (3-7-8)
- Valrhona white chocolate (7)
- Coconut (7)
- Panna (7)
- Licorice (7)
- Macadamia nut and salted caramel (3-7-8)
- Meringue (3-7)
- Protein biscuit and chocolate wafer (1-3-7-8)
- Variegated black cherry (7)
- Yogurt (7)
- Taste of the month (7)

WATER BASED

- Salad Pistachio
- Dark chocolate (6)
- Banana
- Raspberry
- Lime
- Mango
- Cantaloupe melon

1 Taste	1,5
2 Tastes	2,5
3 Tastes	3,5
4 Tastes	5

SMALL PASTRY

Small pastry by the piece	1,5
---------------------------	-----

MACARONS (3-6-7-8)

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

A piece	1,7
9 pieces box	15

BON BONS (1)

- Cream covered with dark chocolate (8)
- Fior di latte covered with caramel (7)
- Raspberry covered with dark chocolate (7)
- Mango covered in white chocolate (7)
- Pistachio covered with pistachio (7)
- Yogurt covered with strawberry (7)

A piece	1
4 pieces box	4
5 pieces box	5

DESSERT

SEMI WHOLEMEAL CREAM TARTE (1-3-6-7-8) **6**
with gianduja namelaka, sandblasted hazelnuts, jelly de cassis and ice cream

MALIBÙ (3-6-7) **6**
with mango sauce, raspberry and passion crispearls and mango sorbet

PISTACHIO AND SALTED CARAMEL (3-6-7) **6**
English cream and sandblasted pistachio from Bronte with pistachio sorbet

MARRON GLACÉ MOUSSE AND FRESH ORANGE (3-7-8) **6**
on citrus financier with vanilla ice cream and orange peel

BERRIES CHEESECAKE (3-7) **7**

TIRAMISÙ (3-6-7) **6**

RASPBERRY SACHER (3-6-7) **6**

CARAMELIZED APPLE TARTE TATIN (1-3-7) **6**

COVERED **1,5**

CAFFETTERIA

7.30 - 18.00
every day

COFFEE

Single origin coffees are low in caffeine. For this reason, monoselection, are extracted only as double and white bottomless filter.

- 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

FRESH JUICE

- Orange juice	4,5
- Grapefruit juice	4,5

JUICE

- Apricot - 150ml	4
- Pineapple - 150ml	4
- Pomegranate - 150ml	4
- Blueberry - 150ml	4
- Pear - 150ml	4
- Peach - 150ml	4
- Strawberry - 150ml	4
- Apple - 150ml	4
- Lemonade - 150ml	4
- Mandarin - 150ml	4
- American grape - 150ml	4

WATER

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

INFUSION

- Aquarosa - Kusmi	4
- Turmeric Active Tea - Pukka	4
- Detox Tea - Pukka	4
- Elderberry & Echinacea Tea - Pukka	4
- Night Time Tea - Pukka	4
- Vanilla Chai Tea - Pukka	4
- Three Fennel Tea - Pukka	4
- Blackcurrant Beauty Tea - Pukka	4
- Ginseng Matcha Green - Pukka	4
- Lily Fairy - Flora Tea	5
- Jasmine With Love - Flora Tea	5
- Summer Love - Flora Tea	5

KUSMI TEA

- 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

EXTRACTED JUICE

SLIMMING	6
with pineapple, apple, parsley, celery, cucumber and turmeric	
DETOX	6
with green apple, blueberry, fennel, ginger and grapefruit	

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