



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 to 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	
CLASSIC ⁽³⁻⁷⁾ with lightly smoked artisanal ham and fontina	8
TASTY ⁽³⁻⁴⁻⁷⁾ with Pugliese stracciatella cheese, chives and marinated salmon	8
MIXED FRUIT with tropical and seasonal fruit	7
CHIA PUDDING ⁽⁵⁻⁸⁾ with chia seeds, oat milk, peanut butter, blueberries, banana, and toasted pecans	7
SWEET PANCAKE ⁽¹⁻³⁾ with maple syrup, blueberries, Valrhona dark chocolate	7

BAGELS

Bacon with spinach, cream cheese, poached egg and Béarnaise sauce ⁽¹⁻³⁻⁷⁻¹¹⁾	9
Vegetarian with cabbage, chickpea hummus and fresh caciottina ⁽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 ⁽¹⁻³⁻⁷⁾ with bacon, fried egg, sliced tomatoes, lettuce salad, Dobbiacco cheese and maio	13
CLASSIC TOAST ⁽¹⁻⁷⁾ with lightly smoked ham and Dobbiacco cheese	9
AVOCADO TOAST AND SALMON ⁽¹⁻³⁻⁴⁻⁷⁻⁸⁻¹¹⁾ with homemade bread, avocado guacamole, smoked salmon, egg poché, yogurt sauce and crispy venus rice	12

COLAZIONE INTERNAZIONALE

17€

BAGELS

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

SALTY

- Toast with artisanal slightly smoked 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

SWEET

- Selection of cakes of the day
- Mixed artisanal biscuits
- Brioches 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

BEVERAGE

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

BAKERY

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

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



AREADOCKS

NORTH DEPARTMENT

COFFEE MENU

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every day

HOME



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COFEE BAR

COFEE

Espresso		1,5
Decaffeinato coffee		1,6
American coffee		2,2
Shaken coffee		3
Cappuccino		2,2
Milk with coffee		2,2
Barley	piccolo / grande	1,60 2,2
Ginseng	piccolo / grande	1,60 2,2
Hot chocolate		4

TISANE E INFUSI5

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

BRIOCHES1,8

FROM OUR PASTRY SHOP

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

WATER

Panna Water	125ml	1,5
S. Pellegrino Water	125ml	1,5
Panna Water	750ml	2,5
S. Pellegrino Water	750ml	2,5

SUCCHI4

LABORATORIO MARCO COLZANI - 150ml

Apricot
Pineapple
Pomegranade
Blueberry
Pear
Peach
Strawberry
Lemonade
Mandarin
American grape
Apple

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

EXTRACTED JUICE6

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

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

FRESH JIUCE4,5

Orange juice



AREADOCKS

NORTH DEPARTMENT

PASTRY & ICE-CREAM

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HOME



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PASTRY & ICE-CREAM

SINGLE-SERVE DESSERT

CARRIBEAN PASSION (3)	6
Passion fruit mousse on a coconut base with a dark chocolate and rum centre	
CHOCOLATE CUPCAKE WITH DARK RASPBERRY HEART (3)	6
TWISTED BANANA SPLIT (3-7)	6
chocolate mousse, vanilla pannacotta with pan-fried banana filling	
BERRIES CHEESECAKE (3-7)	6
TIRAMISÙ (3-7)	6
RASPBERRY SACHER (3-6-7)	6
CARAMELIZED APPLE TARTE TATIN (1-3-7)	6
PISTACCHIO MOUSSE (3-7-8)	6
pistachio mousse covered with a crunchy praline rocher	
SMALL MARITONZO (1-3-7)	2,50

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)
Chai latte (6-7)
Coconut (6-12)
Gianduia chocolate and hazelnut (7-8)
Gianduia chocolate and pistachio
Gianduia chocolate and rasperry
Chocolate Tartufo
Raspberry (6-7)
Early Gray tea (6-7-8)
Lemon and ginger (6-7)
Cream and strawberry (6-7)
Passion fruit and timut pepper (6-7)
Pistachio (6-7-8)
Rum and pear (6)
Speculoos (1-6-7)
Vanilla (6-7)

BY THE PIECE	1,50
8 PIECES BOX	9
16 PIECES BOX	8

MACARONS (3-6-7-8)

Blue berry and black currant	
Hazelnut	
Passion fruit	
Pistachio	
VaniLia	
Caramel	
Dark chocolate	
Strawberry and rose	
Raspberry	
Licorice	
BY THE PIECE	2
8 PIECES BOX	15

SMALL PASTRY

BY THE PIECE	1,5
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PASTRY & ICE-CREAM

ICE-CREAMS

MILK BASED

- Cream (3-7)
- Cremino (7-8)
- Fiordilatte (7)
- Spiced biscuit (1-7)
- Yogurt (7)
- Stracciatella (7)
- Pistachio (7-8)
- Area's bueno (3-5-7-8)

BASE ACQUA

- Dark chocolate
- Raspberry
- Lime
- Mango
- Pistachio
- Wild strawberry

- | | |
|----------|-----|
| 1 FLAVOR | 2 |
| 2 FLAVOR | 3 |
| 3 FLAVOR | 4 |
| 3 FLAVOR | 5,5 |

AREABOX

MEDIUM

MAXI

32

38

MINI STECCHI

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

BY THE PIECE 3

BON BON⁽¹⁾

- Fiordilatte with caramel coating (7)
- Fiordilatte with dark chocolate coating (7)
- Cream with white chocolate coating (3-7)
- Cream white hazelnut coating (3-7-8)
- Raspberry with dark chocolate coating (3-7)
- Pistachio with pistachio coating (7-8)
- Cremino with praline dark chocolate cover (3-7-8)
- Coconut with dark chocolate coating (7)
- Mango with dark chocolate coating
- Spiced cookie with dark chocolate coating (1-7)
- Hazelnut praline hezelnut cover (7-8)
- Dark chocolate with dark chocolate coating (7-8)
- Lime with lime coating (7)
- Yogurt with ruby chocolate coating (7)

BY THE PIECE 2

MOCHI

- Coconut
- Mango
- Raspberry
- Pistachio
- Matcha
- Chocolate

BY THE PIECE 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	13
BUFALA (1-7) with peeled tomato, Cilento buffalo mozzarella and basil oil	14
ACCIUGHE (1-4-7) With Sardinian peeled tomato, stracciatella Pugliese, Cantabrian anchovies and parsley sauce	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
CAPRICCIOSA (1-7) With Sardinian peeled tomatoes, fiordilatte mozzarella, lightly smoked cooked ham, fresh cardoncelli mushrooms spadellati, grilled artichokes and EVO oil	15
VERDURE DI STAGIONE (1) with peeled tomatoes and fresh seasonal vegetables	14
SPRING (1-4-7) with Taggiasca olives, capers, Cantabrian anchovy colatura, oregano, cherry tomatoes, stracciatella, basil and 24-month Parma ham	15
SAPORE (1-2-7) With zucchini flowers, Norcia guanciale, mozzarella fiordilatte, marinated zucchini and pan-seared shrimp	20
PIZZA OF THE DAY	15
GLUTEN FREE PIZZA	+ 1,50

EXTRA ADDITIONS TO YOUR PIZZA

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

CUISINE

AREADOCKS FRIED SELECTION

FRIED CHICKEN STICKS ⁽¹⁻³⁻¹¹⁾ with lime mayo and Sichuan pepper	10
RUSTIC POTATOES ⁽¹⁻¹¹⁾	6
SPECIAL FRIED OF THE DAY ⁽¹⁻¹¹⁾	11

SIDE DISHES

VEGETABLE SELECTION ⁽¹⁻³⁻¹¹⁾ with baked potatoes and seasonal vegetables	6
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EGGS

TWO EGGS AS YOU LIKE ⁽¹⁻³⁾ accompanied with toasted bread - scrambled - fried	5
<i>upon request addition of:</i>	
- guacamole	3
- crispy bacon	2
- shrimp tails (2)	4
- marinated salmon (4)	4
- seasonal vegetables	3

OMELETTE

CLASSIC ⁽³⁻⁷⁾ omelette with lightly smoked artisanal cooked ham and fontina cheese	8
GUSTOSA ⁽³⁻⁴⁻⁷⁾ omelet with stracciatella Pugliese cheese, chives and marinated salmon	9
VEGETARIAN ⁽³⁻⁷⁾ with tomato, zucchini, carrots and Greek feta cheese	8
SFIZIOSA ⁽³⁻⁷⁾ with crispy bacon, smoked provolone, zucchini flowers and parsley	9

BAKED FOCACCIA

COOKED HAM ⁽¹⁻³⁻⁷⁾ with lightly smoked artisanal cooked ham, Chambrie, iceberg and mayonnaise	8
CURED HAM ⁽¹⁻⁷⁾ with 24-month Parma ham, cherry tomatoes confit and stracciatella Pugliese cheese	9
SALMON ⁽¹⁻⁴⁾ with marinated salmon, confit cherry tomatoes, iceberg and guacamole	9
VEGAN ⁽¹⁾ with artichoke cream, sautéed cardoncelli mushrooms, stir-fried chicory, and fresh beet sprouts	8
ANGUS ⁽¹⁻⁷⁻⁸⁾ with arugula pesto, fresh robiola cheese, smoked Angus bresaola, and toasted pecan nuts	9

TOAST

CLASSIC TOASTONE ⁽¹⁻⁷⁾ with lightly smoked artisanal cooked ham and Dobbiacco cheese	9
TOAST CON PANE INTEGRALE ⁽¹⁻⁷⁾ with fontina cheese, grilled vegetables and smoked eggplant cream	8
AVOCADO AND SALMON ⁽¹⁻³⁻⁴⁻⁶⁻⁷⁻¹¹⁾ with homemade bread, crispy venus rice, smoked salmon, poached egg, guacamole yogurt sauce	12
CLASSIC CLUB SANDWICH ⁽¹⁻³⁻⁷⁾ with bacon, fried egg, sliced tomatoes, lettuce, Dobbiacco cheese, mayonnaise, turkey, and club sauce	13
CROQUE MADAME ⁽¹⁻³⁻⁷⁾ with lightly smoked artisanal cooked ham, fontina cheese and fried egg	10

CUISINE

MAIN DISHES

SALMON TARTARE - 130g (4-6) con arancia vivo e asparagi croccanti	16
SEA BASSTARTARE - 130g (4-6) with cucumber brunoise, mango chutney, and fresh radishes	17
FASSONA PIEMONTESE TARTARE (1-3-4-6-10-12) with a blend of capers and Cantabrian anchovies, mustard, Worcestershire sauce, chives and honey-soy marinated egg yolk	16
FRESH PASTA CANDIES (1-3-7-9) with a butter and sage meat filling	14
ORECCHIETTE WITH FRESH CHERRY TOMATOES AND BASIL (1)	12
POTATO GNOCCHI (1) with spring vegetables and crispy speck	14
MILANESE-STYLE CUTLET (1-3-11) with lamb's lettuce, cherry tomatoes, and Taggiasca olives	26
TUNA TONNATO (3-4) tuna tataki with crispy asparagus, avocado, cherry tomatoes, Caiazzana olives (Slow Food Presidio), caper fruit, and tonnato sauce	20
GILTHEAD SEA BREAM (4-7) with beetroot cream, stir-fried chicory, and Grana chips	22
VEAL TONNATO (3-4)	17
CHICKEN THIGH with artichoke cream, stir-fried chicory, and crispy sweet potato	18
SLICED BEEF STEAK with roasted potatoes, lamb's lettuce salad, and aromatic oil	18
PIEMONTESE SCOTTONA BEEF BURGER - 180g (1-3-7-11) with sesame bread, crispy bacon, crunchy lettuce, tomato, Dobbiacco cheese, and crispy fries	19
JUVENCA SCOTTONA RIB-EYE STEAK- 400 G with roasted potatoes, lamb's lettuce salad, and aromatic oil	26
PLATE OF THE DAY	

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)
Cucumbers
Radishes

Edamame
Mango
Cherry tomatoes
Boiled eggs (3)
Candied ginger
Marinated zucchini
Pineapple
Wiki

extra 3€

CRUNCHY X2

Cashews
Almond
Sunflower seed
Sesame
Crispy leek
(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

CARIBEAN PASSION ⁽³⁾ Passion fruit mousse on a coconut base with a dark chocolate and rum centre	6
CHOCOLATE CUPCAKE WITH DARK RASPBERRY HEART ⁽³⁾	6
TWISTED BANANA SPLIT ⁽³⁻⁷⁾ chocolate mousse, vanilla pannacotta with pan-fried banana filling	6
CHEESECAKE AI FRUTTI ROSSI ⁽³⁻⁷⁾	6
AREADOCKS TIRAMISÙ ⁽³⁻⁷⁾ Tiramisu in a jar with crunchy chocolate cornflakes	6
RASPBERRIES SACHER ⁽³⁻⁶⁻⁷⁾	6
CARAMELIZED APPLE TARTE TATIN ⁽¹⁻³⁻⁷⁾	6
PISTACHIO MOUSSE ⁽³⁻⁷⁻⁸⁾ pistachio mousse repurposed covered with a crunchy praline rocher	6
SMALL MARITOZZO ⁽¹⁻³⁻⁷⁾	2,50
OUR HOMEMADE WATER-BASED ICE CREAM Dark chocolate - Raspberry - Lime - Mango - Pistachio (8) - Wild strawberry	4
OUR HOMEMADE MILK-BASED ICE CREAM ⁽¹⁻³⁻⁵⁻⁷⁻⁸⁾ Cream - Cremino - Fior di latte - Spiced biscuit - Yogurt - Stracciatella - Pistachio - Area Bueno	4
OUR HOMEMADE BON BONS - PER PIECE Fiordilatte with caramel coating ⁽⁷⁾ Fiordilatte with dark chocolate coating ⁽⁷⁾ Cream with white chocolate coating ⁽³⁻⁷⁾ Cream white hazelnut coating ⁽³⁻⁷⁻⁸⁾ Raspberry with dark chocolate coating ⁽³⁻⁷⁾ Pistachio with pistachio coating ⁽⁷⁻⁸⁾ Cremino with praline dark chocolate cover ⁽³⁻⁷⁻⁸⁾ Coconut with dark chocolate coating ⁽⁷⁾ Mango with dark chocolate coating Spiced cookie with dark chocolate coating ⁽¹⁻⁷⁾ Hazelnut praline hezelnut cover ⁽⁷⁻⁸⁾ Dark chocolate with dark chocolate coating ⁽⁷⁻⁸⁾ Lime with lime coating ⁽⁷⁾ Yogurt with ruby chocolate coating ⁽⁷⁾	2
OUR MINI HOMEMADE STICKS - PER PIECE Pistachio with pistachio coating ⁽⁷⁻⁸⁾ Spiced biscuit with dark chocolate coating ⁽¹⁻⁷⁾ Raspberry with dark chocolate coating Mango with dark chocolate coating ⁽⁷⁾	3
SELECTION OF SMALL PASTRY - PER PIECE	1,5
ARTISAN MACARON TASTING - PER PIECE ⁽³⁻⁶⁻⁷⁻⁸⁾	2
ARTISAN CHOCOLATE TASTING - PER PIECE ⁽⁶⁻⁷⁻⁸⁾	1,5

BEVERAGE

BEVERAGE

Panna Water - 0,75cl		2,5
San Pellegrino Water - 0,75cl		2,5
Lurisia Bolle Still Water - 0,75cl		2,5
Bootled soft drinks		4
Coffee, table served		1,5
DRAFT BEERS - SMALL / MEDIUM		4 / 6
Birra Moretti filtrata a freddo - 4,3% vol.		
Birra Moretti la rossa - 7,2% vol.		
Birra Moretti la bianca - 5% vol.		
Birra Moretti IPA - 5,2% vol.		
BOOTLED BEERS		
Birra Moreti San Biagio Gran Cru cl. 75		13
Ichnusa Non Filtrata cl. 33 • 5% vol.		6
Ichnusa Cruda cl. 33 • 5% vol.		6
Messina Cristalli di sale cl. 33 • 5% vol.		6
Gkiulia senza glutine • 33 cl •		6
Heineken 0.0 cl. 33		6



AREADOCKS

NORTH DEPARTMENT

DINNER MENU

from 19.30 PM to 2:00 PM
every day

HOME



COCKTAIL LIST



ALLERGEN LIST



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AREADOCKS

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, Giovinna 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 4 people
2 flavors of your choice per shovel

"GOURMET" HIGH PAN PIZZA
2 pizzas for every 8 people
flavors of your choice

PIZZA FROM THE WOOD-FIRED OVEN
2 pizzas for every 8 people
flavors of your choice

€40
covered
included

PIZZA TASTING MENU "SUPERIOR"

STARTERS

CURED MEATS AND BURRATA TASTING (1-7)
24-month Parma ham, Giovinna 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 (2-6-11)

SCEGLI LE TUE PIZZE

SHOVEL PIZZA
1 pizza for every 4 people
2 flavors of your choice per shovel

"GOURMET" HIGH PAN PIZZA
2 pizzas for every 8 people
flavors of your choice

PIZZA FROM THE WOOD-FIRED OVEN
2 pizzas for every 8 people
flavors of your choice

€45
covered
included

PIZZA FLAVORS:

FROM WOOD OVEN AND BAKER'S SHOVEL

MARGHERITA (1-7)
with peeled tomato, Fior di latte mozzarella, arisan and EVO oil

BUFALA (1-7)
with peeled tomato, buffalo mozzarella, basil and EVO oil

ACCIUGHE E CAPPERI (1-6-7)
with peeled tomatoes, buffalo mozzarella, Contabrian anchovies and capers

MORTADELLA (1-7-8)
With mozzarella Fior di latte, straciatella, mortadella and pistachio pesto

PROSCIUTTO COTTO E FUNGHI (1)
with peeled tomato, Fior di latte mozzarella, lightly smoked artisan cooked ham, cardoncelli mushrooms and EVO oil

VERDURE DI STAGIONE (1)
with peeled tomato and seasonal vegetables

CARBONARA (1-3-7)
with guanciale from the Parma hills, Tuscan pecorino, mozzarella Fior di latte, 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'Agropoli cheese, guanciale from the Parma hills, red Tropaeo onions cooked in ashes and wild fennel

PIZZA FROM THE PAN

BUU-ALA (1-7)
con pomodoro pelato, mozzarella di bufala Cilentana e olio EVO al basilico

BURRATA (1-7)
con pomodoro pelato, straciatella Pugliese, straciatella e olio EVO

TUNA TONNATO (1-3-4-6-7-12)
with Cilentano buffalo mozzarella, spinach, tuna hotoki, tuna casero and lime zest

FARCITA (1-7-8)
with Fior di latte mozzarella, fresh scudfed 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)	15
with peeled tomato, fiordilatte mozzarella, oregano and EVO oil	
BUFALA (1-7)	17
con pomodoro pelato, mozzarella di bufala cilentana e olio EVO al basilico	
*ACCIUGHE (1-4-7)	19
with peeled tomato, Cilento buffalo mozzarella and basil EVO oil	
*CAPOCOLLO (1-7)	21
with peeled tomatoes, fiordilatte mozzarella, capocollo from Martina Franca, semi-dried green tomatoes, and Pugliese stracciatella cheese	
PATANEGRA DE BELOTA (1-7)	22
with mozzarella fior di latte, Patanegra de Bellota Selezione Ibesa DOP, confit datterino tomatoes and EVO oil	
*SAPORE (1-2-7)	20
with zucchini flowers, Norcia guanciale, fiordilatte mozzarella, marinated zucchini, and sautéed shrimp	
*CAPRICCIOSA (1-7)	19
with peeled tomatoes, fiordilatte mozzarella, lightly smoked cooked ham, sautéed fresh cardoncelli mushrooms, grilled artichokes, and extra virgin olive oil	
*L'ORTO (1-7)	18
with tomatoes, Pugliese stracciatella, stir-fried escarole, Caiazzana olives (Slow Food Presidio), pine nuts, sultana raisins, capers, and parsley sauce	
VERDURE DI STAGIONE (1)	17
with peeled tomato and seasonable vegetables	
IL GAMBERO NON SI LAMENTA (1-2-7-12)	23
with fiordilatte mozzarella, Patanegra lard, pink shrimps, citrus fruits oil and fresh mint	
CARBONARA (1-3-7)	19
with guanciale from the Parma hills, Tuscan pecorino cheese, fiordilatte mozzarella, egg cream	
SALATO E DOLCE (1-7-8)	21
with fiordilatte mozzarella, chestnut honey, 24-month Parma ham and toasted pecans	
*NDUJA (1-7)	19
with peeled tomatoes, Nduja from Spilinga, fresh basil, Taggiasca olives, Cilento buffalo mozzarella, and basil oil	
*SLOW CHEESE (1-7)	21
with fiordilatte mozzarella, Slow Food Presidio cheeses (Silter, Roccaverano, Bagoss, Fatuli), and crispy leek	
*PRIMAVERA (1-4-7)	20
with Caiazzana olives (Slow Food Presidio), capers, Cantabrian anchovy sauce, oregano, cherry tomatoes, Pugliese stracciatella, basil, and 24-month-aged Parma prosciutto	
* GLUTEN FREE PIZZA	+ 1,50

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	30	15*
BUFALA ⁽¹⁻⁷⁾ con pomodoro pelato, mozzarella di bufala cilentana e olio EVO al basilico	34	17*
ACCIUGHE ⁽¹⁻⁴⁻⁷⁾ with peeled tomato, Cilento buffalo mozzarella and basil EVO oil	38	19*
CAPOCOLLO ⁽¹⁻⁷⁾ with peeled tomatoes, fiordilatte mozzarella, capocollo from Martina Franca, semi-dried green tomatoes, and Pugliese stracciatella cheese	42	21*
PATANEGRA DE BELOTA ⁽¹⁻⁷⁾ with mozzarella fior di latte, Patanegra de Bellota Selezione Ibesa DOP, confit datterino tomatoes and EVO oil	44	22*
SAPORE ⁽¹⁻²⁻⁷⁾ with zucchini flowers, Norcia guanciale, fiordilatte mozzarella, marinated zucchini, and sautéed shrimp	40	20*
CAPRICCIOSA ⁽¹⁻⁷⁾ with peeled tomatoes, fiordilatte mozzarella, lightly smoked cooked ham, sautéed fresh cardoncelli mushrooms, grilled artichokes, and extra virgin olive oil	38	19*
L'ORTO ⁽¹⁻⁷⁾ with tomatoes, Pugliese stracciatella, stir-fried escarole, Caiazzana olives (Slow Food Presidio), pine nuts, sultana raisins, capers, and parsley sauce	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	38	19*
SALATO E DOLCE ⁽¹⁻⁷⁻⁸⁾ with fiordilatte mozzarella, chestnut honey, 24-month Parma ham and toasted pecans	42	21*
NDUJA ⁽¹⁻⁷⁾ with peeled tomatoes, Nduja from Spilinga, fresh basil, Taggiasca olives, Cilento buffalo mozzarella, and basil oil	38	19*
SLOW CHEESE ⁽¹⁻⁷⁾ with fiordilatte mozzarella, Slow Food Presidio cheeses (Silter, Roccaverano, Bagoss, Fatuli), and crispy leek	42	21*
PRIMAVERA ⁽¹⁻⁴⁻⁷⁾ with Caiazzana olives (Slow Food Presidio), capers, Cantabrian anchovy sauce, oregano, cherry tomatoes, Pugliese stracciatella, basil, and 24-month-aged Parma prosciutto	40	20*

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	18
BURRATA (1-7) with peeled tomatoes, Pugliese stracciatella, confit datterini tomatoes, Mediterranean powder and EVO oil	19
FARCITA (1-7) with taleggio fondue, fiordilatte mozzarella, Piedmontese hazelnuts and cup of Patanegra	20
NORDICA (1-4-7) with Pugliese stracciatella, crispy asparagus, smoked salmon, salmon roe, and beet sprouts	24
CACIO E PEPE (1-2-7-12) with black peel pecorino cream, Sichuan pepper and red prawn tartare from Mazara del Vallo	26
PARMIGIANA (1-7) with dry tomato pulp, buffalo mozzarella, breaded eggplant, confit cherry tomatoes, Grana chips, and basil oil	19

EXTRA ADDITIONS TO YOUR PIZZA

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

CUISINE

SEAFOOD APPETIZERS

AREADOCKS CRUDITÉS (2-4-12-14)	49
Fine de claire oysters, Mediterranean scampi, red shrimp, amberjack carpaccio and Beet samone sashimi	
Our condiments: wakame seaweed, candied ginger, ponzu sauce, and lime	
CRUDITÉS	
Red shrimp from the Mediterranean Sea (2-4-12)	4
Fine de claire oysters (14)	4
SEA BASS TARTARRE - 130g (4-6)	19
with cucumber brunoise, mango chutney, and fresh radishes	
SALMON TARTARE - 130g (4-6)	18
with fresh orange and crispy asparagus	
FRIED PIZZA (1-4)	9
with fresh tuna, zucchini and stracciatella	

MEAT APPETIZERS

PIEMONTESE FASSONA TARTARE (1-3-4-6-10-12)	18
with a blend of capers and Cantabrian anchovies, mustard, Worcestershire sauce, chives, and honey-soy marinated egg yolk	
SELECTION OF PATANEGRA DE BELLOTA SELEZIONE IBESA DOP (1-7)	29
and with brioche bread from our bakery	
COLD CUTS SELECTION (1)	24
24-month-aged Parma prosciutto, Capocollo from Martina Franca, and slightly smoked artisanal cooked ham heart, served with freshly baked, crispy focaccia	
CRUDO DI PARMA 24 MONTHS (1-7)	18
with French butter and warm wholemeal bread	
FRIED PIZZA (1)	9
with artichoke cream and lightly smoked cooked ham	

SELECTION OF CHEESE AND JAM20

CHIANTI PECORINO, SILTER DOP, ROBIOLA DI ROCCAVERANO, RAW MILK STRACCHINO, VENA BLU, AND BAGOSS

Served with fig jam, onion jam, watercress, raspberries, and walnuts (7-8)

CUISINE

MIAN DISHES

SEAFOOD BURGER - 180gr <small>(1-3-4-7-11)</small> una burger with sesame buns flavored with spirulina seaweed, guacamole, confit cherry tomatoes, fresh robiolina cheese, and sweet potato chips	25
NEW YORK STYLE SCOTTONA BURGER - 180gr <small>(1-3-7-11)</small> Piemontese Scottona burger with sesame buns, crispy bacon, crunchy lettuce, tomato, creamy Cheddar cheese, and crispy fries	22
SCOTTONA JUVENCA RIB-ETE STEAK - 400 GR with roasted potatoes, lamb's lettuce salad, and aromatic oil	28
AREADOCKS BEEF STEAK with roasted potatoes, lamb's lettuce salad, and aromatic oil	25
MILANESE-STYLED CUTLET <small>(1-3-11)</small> with lamb's lettuce, cherry tomatoes, and Taggiasca olives	26
FISH FRIED MIX - 380g <small>(2-3-4-11-12-14)</small> Patagonian squid, Atlantic red mullet fillets, tropical prawns, whitebait, and pink pepper lime mayonnaise	26
TUNA TATAKI <small>(3-4)</small> Tuna tataki with crispy asparagus, avocado, cherry tomatoes, Caiazzana olives (Slow Food Presidio), caper fruit, and tonnato sauce	24
GILTHEAD SEA BREAM STEAK <small>(4-7)</small> with beetroot cream, stir-fried chicory, and Grana chips	25

SIDE DISHES

SEASONAL VEGETABLES	6
RUSTIC POTATOES fried in sunflower oil.	6

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

CARIBEAN PASSION (3) Passion fruit mousse on a coconut base with a dark chocolate and rum centre accompanied by chocolate sorbet	8
CHOCOLATE CUPCAKE WITH DARK RASPBERRY HEART (3)	8
TWISTED BANANA SPLIT (3-7) chocolate mousse, vanilla pannacotta with pan-fried banana filling accompanied by cream ice cream	8
CHEESECAKE AI FRUTTI ROSSI (3-7) accompanied raspberry ice cream	8
AREADOCKS TIRAMISÙ (3-7) Tiramisu in a jar with crunchy chocolate cornflakes	8
RASPBERRIES SACHER (3-6-7) accompanied raspberry ice cream	8
CARAMELIZED APPLE TARTE TATIN (1-3-7) accompanied with cream ice cream	8
PISTACHIO MOUSSE (3-7-8) pistachio mousse repurposed covered with a crunchy praline rocher accompanied with dark chocolate sorbet	8
SMALL MARITOZZO (1-3-7)	8
OUR HOMEMADE WATER-BASED ICE CREAM Dark chocolate - Raspberry - Lime - Mango - Pistachio (8) - Wild strawberry	8
OUR HOMEMADE MILK-BASED ICE CREAM (1-3-5-7-8) Cream - Cremino - Fior di latte - Spiced biscuit - Yogurt - Stracciatella - Pistachio - Area Bueno	8
OUR HOMEMADE BON BONS - PER PIECE Fiordilatte with caramel coating (7) Fiordilatte with dark chocolate coating (7) Cream with white chocolate coating (3-7) Cream white hazelnut coating (3-7-8) Raspberry with dark chocolate coating (3-7) Pistachio with pistachio coating (7-8) Cremino with praline dark chocolate cover (3-7-8) Coconut with dark chocolate coating (7) Mango with dark chocolate coating Spiced cookie with dark chocolate coating (1-7) Hazelnut praline hezelnut cover (7-8) Dark chocolate with dark chocolate coating (7-8) Lime with lime coating (7) Yogurt with ruby chocolate coating (7)	2
OUR MINI HOMEMADE STICKS - PER PIECE Pistachio with pistachio coating (7-8) Spiced biscuit with dark chocolate coating (1-7) Raspberry with dark chocolate coating Mango with dark chocolate coating (7)	3
SELECTION OF SMALL PASTRY - PER PIECE	1,5
ARTISAN MACARON TASTING - PER PIECE (3-6-7-8)	2
ARTISAN CHOCOLATE TASTING - PER PIECE (6-7-8)	1,5

BEVERAGE

BEVERAGE

Panna Water - 0,75cl	3
San Pellegrino Water - 0,75cl	3
Lurisia Bolle Still Water - 0,75cl	3
Bootled soft drinks	5
Coffee, table served	2
DRAFT BEERS - SMALL / MEDIUM	4 / 6
Birra Moretti filtrata a freddo - 4,3% vol.	
Birra Moretti la rossa - 7,2% vol.	
Birra Moretti la bianca - 5% vol.	
Birra Moretti IPA - 5,2% vol.	
BOOTLED BEERS	
Birra Moreti San Biagio Gran Cru cl. 75	13
Ichnusa Non Filtrata cl. 33 • 5% vol.	6
Ichnusa Cruda cl. 33 • 5% vol.	6
Messina Cristalli di sale cl. 33 • 5% vol.	6
Gkiulia senza glutine • 33 cl •	6
Heineken 0.0 cl. 33	6

SIGNATURE COCKTAIL

APPLE FIZZ

Tanqueray N. Ten • Appie Cordial • Champagne 12

CHERRY 'N' SODA

Bulleit Bourbon • Disaronno • Honey • Citric Solution • Cherry Soda 12

COOKIE FASHIONED

Cookie Havana 3 • Casamigos Reposado • Honey Liqueur • Cocoa Bitter 12

JASMINE MARTINI

Jasmine Ketel One Vodka • Elderflower Liqueur • Passion Fruit Essence 12

MINT HIGHBALL

Mint J. W 8/ack Label • Talisker Skye • Sugar Syrup • Citric Solution • Pink Grapefruit Soda 12

PINEAPPLE PALOMA

Strawberry Casamigos Bianco • Casamigos Mezcal • Agave • Citric Solution • Pineapple Soda 12

WATERMALON GIMLET

Tanqueray N. Ten • Bergamot Rosolio • Watermelon Cordial 12

CLASSIC "POCKET" COCKTAIL

BLACK RUSSIAN

Ketel One Vodka • Coffee Liqueur 5

DIRTY MARTINI

Ketel One Vodka • Noilly Prat Dry Vermouth • Olive Brine 5

HANKY PANKY

Tanqueray N. Ten • Martini Rubino Riserva • Fernet Branca 5

MANHATTAN

Bulleit Rye • Martini Rubino Riserva • Angostura Bitter 5

MARTINEZ

Tanqueray N. Ten • Martini Rubino Riserva • Maraschino • Grange Bitter 5

RUSTY NAIL

Bulleit Bourbon • Honey Liqueur 5

CLASSIC COCKTAIL *starting from* 10

GIN

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		

DISTILLATES

with handmade chocolates

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

**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