



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 AM

*PASTRY & ICE CREAM
MENU*



from 7.30 AM to 2.00 AM

LUNCH MENU



from 12.00 AM to 3:00 PM

DINNER MENU



from 7.30 PM to 2.00 AM

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 <small>(3-7)</small>	8
with lightly smoked artisanal ham and Dobbiaco cheese	
TASTY <small>(3-4-7)</small>	8
with Pugliese stracciatella cheese, chives and marinated salmon	
MIXED FRUIT	7
with tropical and seasonal fruit	
SWEET PANCAKE <small>(1-3)</small>	7
with maple syrup, blueberries, Valrhona dark chocolate	

BAGELS

Bacon with spinach, cream cheese, poached egg and Béarnaise sauce <small>(1-3-7-11)</small>	9
Vegetarian with cabbage, chickpea hummus and fresh caciottina <small>(1-3-7-11)</small>	9
Smoked salmon with cream cheese, fresh spinach and Béarnaise sauce <small>(1-3-4-7-11)</small>	9

TOAST

CLASSIC TOAST <small>(1-7)</small>	9
with lightly smoked ham and Dobbiaco cheese	
AVOCADO TOAST AND SALMON <small>(1-3-4-7-8-11)</small>	12
with homemade bread, avocado guacamole, smoked salmon, egg poché, yogurt sauce and crispy venus rice	

INTERNATIONAL BREAKFAST

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 Dobbiaco 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)

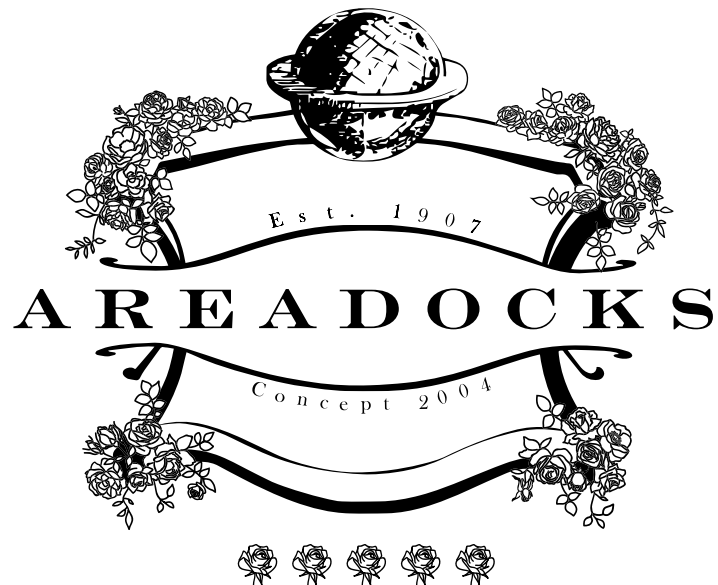
Salmon benedict egg (1-3-4-7-11)

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

from 7.30 AM to 2.00 AM
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		2,5
Milk with coffee		2,5
Barley	<i>piccolo / grande</i>	1,60 2,2
Ginseng	<i>piccolo / grande</i>	1,60 2,2
Hot chocolate		4

TEAS AND INFUSIONS 5

Selection of Pukka

WATER

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

BRIOCHES 1,8

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)

JUICES 4

LABORATORIO MARCO COLZANI - 150ml

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

KUSMI TEA 5

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

EXTRACTED JUICE 6

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

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

FRESH JIUCE 5

Orange juice



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PASTRY & ICE-CREAM

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PASTRY & ICE-CREAM

SINGLE-SERVE DESSERT

STRAWBERRY BLOSSOM ⁽³⁾ vegan white chocolate mousse (Amatika) with a heart of sautéed strawberries in a crunchy strawberry chocolate shell	6
CHOCOLATE CUPCAKE WITH DARK RASPBERRY HEART ⁽³⁾	6
PANNA COTTA WITH PEACHES AND APRICOTS ⁽³⁻⁷⁾ vanilla panna cotta with apricot and yellow peach compote on a crunchy white chocolate base	6
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⁾ pistachio mousse covered with a crunchy praline rocher	6
SMALL MARITONZO ⁽¹⁻³⁻⁷⁾	2,50

CHOCOLATE

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 raspberry
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
 8 PIECES BOX
 16 PIECES BOX

1,50
 9
 8

MACARON ⁽³⁻⁶⁻⁷⁻⁸⁾

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

BY THE PIECE2
 8 PIECES BOX15

SMALL PASTRY

BY THE PIECE1,5

AREABOX	
MEDIUM	32
MAXI	38

PASTRY & ICE-CREAM

ICE CREAM

MILK BASED

- Fior di latte (7)
- Cream (3-7)
- Pistachio (7-8)
- Spiced biscuit (1-7)
- Yogurt (7)
- Arabian Chocolate (7-8)
- IGP Hezelnut (7-8)
- Cremino (7-8)
- Kinder Bueno (3-5-7-8)

WATER BASED

- Pear
- Raspberry
- Lime
- Cherry
- Strawberry
- Peach
- Passion Fruit
- Mango
- Pineapple
- Coconut
- Dark chocolate

- 1 FLAVOR
- 2 FLAVOR
- 3 FLAVOR

MAXI STICK

- Coconut with dark chocolate coating
- Passion fruit cwith dark chocolate coating
- Hazelnut with hazelnut coating (7-8)
- Pistachio with pistachio coating (7-8)

BY THE PIECE

4

MINI STICK

- Pistachio with pistachio coating (1-7-8)
- Raspberry with dark chocolate coating
- Mango with dark chocolate coating (1-7)
- Cream with white chocolate coating (3-7)
- Cremino with dark chocolate coating (7-8)

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
- Pistachio with pistachio coating
- 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 lemon coating (7)
- Yogurt with ruby chocolate coating (7)

BY THE PIECE

2

MOCHI

WATER BASED

- Mango
- Raspberry
- Coconut
- Cherry
- Chocolate

MILK BASED

- Pistachio

BY THE PIECE

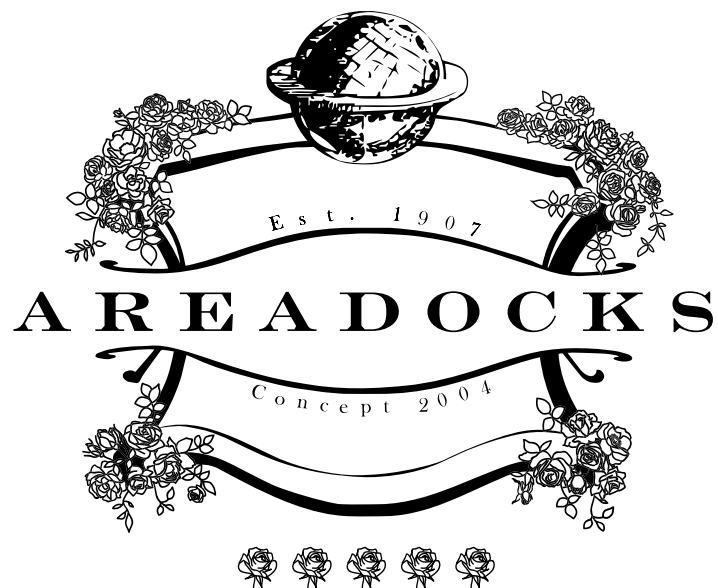
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BISCUIT ICE CREAM

- Cremino (1-7-8)
- Cream (1-3-7)

BY THE PIECE

3



AREADOCKS

NORTH DEPARTMENT

LUNCH MENU

from 12.00 AM to 3:00 PM
every day

HOME



POKE



ALLERGEN LIST



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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 oil	14
BURRATA ⁽¹⁻⁷⁾ with dry tomato pulp, Apulian stracciatella cheese, sautéed datterino tomatoes, Mediterranean herb powder and EVO oil	15
FARCITA ⁽¹⁻⁷⁾ with eggplant cream, fior di latte mozzarella, sautéed cherry tomatoes, fresh basil and 24-month aged Parma ham	16
CAPRICCIOSA ⁽¹⁻⁷⁾ With Sardinian peeled tomatoes, fiordilatte mozzarella, lightly smoked cooked ham, fresh cardoncelli mushrooms spadellati, grilled artichokes and EVO oil	15
LANGHIRANO ⁽¹⁾ with peeled tomatoes, Apulian stracciatella cheese, 24-month aged Parma ham, oven-roasted yellow cherry tomatoes and EVO oil	15
PIZZA OF THE DAY	15
GLUTEN FREE PIZZA	+ 1,50

EXTRA ADDITIONS TO YOUR PIZZA

Cantabrian anchovies (4)	6	Patanegra de Bellota selection Ibese DOP	9
Pugliese PDO stracciatella (7)	3	'Nduja di Spilinga	4
Crudo di Parma 24 months	5	Lightly smoked artagianal cooked ham	4

CUISINE

BAKED FOCACCIA

COOKED HAM ⁽¹⁻³⁻⁷⁾ with lightly smoked artisanal cooked ham, Chambrie, iceberg and mayonnaise	9
CURED HAM ⁽¹⁻⁷⁾ with 24-month Parma ham, cherry tomatoes confit and stracciatella Pugliese cheese	10
SALMON ⁽¹⁻⁴⁾ with marinated salmon, confit cherry tomatoes, iceberg and guacamole	10
VEGAN ⁽¹⁾ with eggplant cream and seasonal vegetables	9

TOAST

CLASSIC TOASTONE ⁽¹⁻⁷⁾ with lightly smoked artisanal cooked ham and Dobbiaco cheese	9
AVOCADO AND SALMON ⁽¹⁻³⁻⁴⁻⁶⁻⁷⁻¹¹⁾ with homemade bread, crispy venus rice, smoked salmon, poached egg, guacamole yogurt sauce	13
CROQUE MADAME ⁽¹⁻³⁻⁷⁾ with lightly smoked artisanal cooked ham, Dobbiaco cheese and fried egg	10

SIDE DISHES

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

CLASSIC ⁽³⁻⁷⁾ omelette with lightly smoked artisanal cooked ham and Dobbiaco cheese	9
GUSTOSA ⁽³⁻⁴⁻⁷⁾ omelet with stracciatella Pugliese cheese, chives and marinated salmon	10
VEGETARIAN ⁽³⁻⁷⁾ with tomato, zucchini, carrots and Greek feta cheese	9

AREADOCKS FRIED SELECTION

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

CUISINE

MAIN DISHES

SALMON TARTARE - 130g (4-6) con arancia vivo e asparagi croccanti	16
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
ORECCHIETTE WITH SARDINIAN TOMATO AND BASIL (1)	13
GNOCCHI WITH PESTO (1-7-8)	14
HAM AND MELON (1-7-8) with 24-month aged Parma ham, fresh melon and served with warm Areadocks focaccia	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
VEAL TONNATO (3-4)	17
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

AREA POKE

16€

BASE X 1

Basmati Rice
Venus Rice (1)
Quinoa (1)
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 zuchini
Pineapple
Wiki

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

STRAWBERRY BLOSSOM ⁽³⁾ vegan white chocolate mousse (Amatika) with a heart of sautéed strawberries in a crunchy strawberry chocolate shell	6
CHOCOLATE CUPCAKE WITH DARK RASPBERRY HEART ⁽³⁾	6
PANNA COTTA WITH PEACHES AND APRICOTS ⁽³⁻⁷⁾ vanilla panna cotta with apricot and yellow peach compote on a crunchy white chocolate base	6
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⁾ pistachio mousse covered with a crunchy praline rocher	6
SMALL MARITONZO ⁽¹⁻³⁻⁷⁾	2,50

TRY ALSO THE PRODUCTS FROM OUR ARTISANAL GELATO SHOP
gelato, bon bons, mini pops, maxi pops, ice cream sandwiches, and mochi



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 Cold filtered - 4,3% vol.		
Birra Moretti Red - 7,2% vol.		
Birra Moretti White - 5% vol.		
Birra Moretti IPA - 5,2% vol.		

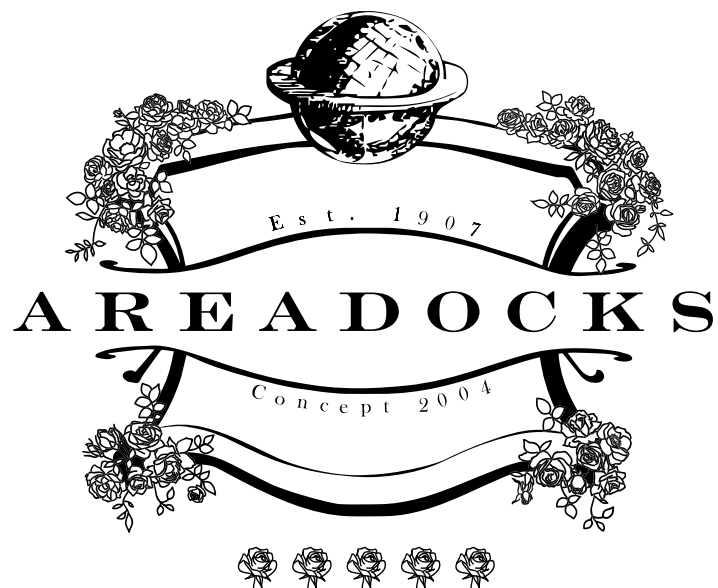
BOOTLED BEERS		
San Biagio Gran Cru cl. 75		13
Ichnusa Unfiltered - cl. 33 • 5% vol.		6
Ichnusa Raw - cl. 33 • 5% vol.		6
Messina Salt Crystals - cl. 33 • 5% vol.		6
Gjulia Gluten Free - 33 cl • 4.8% vol.		6
Heineken 0.0 - cl. 33		6

COVER

2

Dear customer,in order to safeguard your safety we inform you that:the dishes administered may contain traces or parts of the raw materials listed below that are recognized by:EC REGULATION No. 1169/2011 of October 25, 2011As substances that could generate allergy to sensitive individuals1. Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut2. Crustaceans and crustacean products | 3. Eggs and egg products4. Fish and fish products | 5. Peanuts and peanut products | 6. Soybeans and soybean products | 7. Milk and milk products (including lactose)8. Nuts: almonds, hazelnuts, walnuts, pistachios | 9. Celery and celery products10. Mustard and mustard products | 11. Seeds and sesame seed products 12. Sulfur dioxide and sulfites above 10mg/kg | 13. Lupins and lupin products14. Mollusks and shellfish productsFor more information ask our wait staff.

For more information, please ask our hall staff.



AREADOCKS

NORTH DEPARTMENT

DINNER MENU

from 7.30 PM to 2:00 AM
every day

HOME



COCKTAIL LIST



ALLERGEN LIST



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TASTING MENU

FOR TABLES AND EVENTS

MINIMUM 8 PEOPLE

CLASSIC MENU

STARTERS

COLD CUTS TASTING (1)

24-month Parma ham, Capocollo di Martina Franca, heart of lightly smoked artisan cooked ham, accompanied by fragrant baked focaccia

+

CHOOSE YOUR PIZZAS

SHOVEL PIZZA

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

+

"GOURMENT" HIGH PAN PIZZA

2 pizze for every 6 people
flavors of your choice

+

PIZZA FROM THE WOOD-FIRED OVEN

2 pizze for every 6 people
flavors of your choice

40€

COVERD INCLUDED

SUPERIOR MENU

STARTERS

COLD CUTS TASTING (1)

24-month Parma ham, Capocollo di Martina Franca, heart of lightly smoked artisan cooked ham, accompanied by fragrant baked focaccia

FRIED CHICKEN STICK (1-7-11)

with lime mayonnaise and Sichuan pepper

FRIED SQUID AND PRAWNS (2-4-11)

+

CHOOSE YOUR PIZZAS

SHOVEL PIZZA

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

+

"GOURMENT" HIGH PAN PIZZA

2 pizze for every 6 people
flavors of your choice

+

PIZZA FROM THE WOOD-FIRED OVEN

2 pizze for every 6 people
flavors of your choice

45€

COVERD INCLUDED

FROM THE WOOD-FIRED OVEN AND 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 (1-4-7)

with peeled tomato, stracciatella Pugliese cheese, Cantabrian anchovies and parsley sauce

SUMMER (1-4-7)

with Slow Food Presidium Caiazzana olives, capers, Cantabrian anchovy drippings, oregano, cherry tomatoes, stracciatella Pugliese cheese, basil and 24-month Parma ham

CAPRICCIOSA (1-7)

with peeled tomatoes, fiordilatte mozzarella, lightly smoked cooked ham, fresh cardoncelli mushrooms spadellati, grilled artichokes and evo oil

VERDURE DI STAGIONE (1)

with peeled tomato and seasonable vegetables

NDUJA (1-7)

peeled tomatoes, Nduja di Spilinga, fresh basil, Taggiasche olives, Cilento buffalo mozzarella and basil oil

SAPORE (1-2-7)

with zucchini flowers, Norcia guanciale, mozzarella fiordilatte, marinated zucchini, and shrimp espadella

HIGH PAN PIZZA

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

FARCITA (1-7-8)

with zucchini cream, fior di latte mozzarella, sautéed cherry tomatoes, fresh basil and Iberian coppa (Patanegra)

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.

ALSO LOW GLUTEN PIZZA

MARGHERITA (1-7) with peeled tomato, fiordilatte mozzarella, oregano and EVO oil	15
BUFALA (1-7) with peeled tomato, mozzarella di bufala cilentana e olio EVO al basilico	17
ANCHOVIES (1-4-7) with peeled tomato, Cilento buffalo mozzarella and basil EVO oil	19
PATANEGRA DE BELLOTA (1-7) with mozzarella fior di latte, Patanegra de Bellota Selezione Ibesa DOP, confit datterino tomatoes and EVO oil	23
SAPORE (1-2-7) with zucchini flowers, Norcia guanciale, fiordilatte mozzarella, marinated zucchini, and sautéed shrimp	20
CAPRICCIOSA (1-7) with peeled tomatoes, fiordilatte mozzarella, lightly smoked cooked ham, sautéed fresh cardoncelli mushrooms, grilled artichokes, and extra virgin olive oil	19
SEASONAL VEGETABLES (1) with peeled tomato and seasonal vegetables	17
IL GAMBERO NON SI LAMENTA (1-2-7-12) with fiordilatte mozzarella, Patanegra lard, pink shrimps, citrus fruits oil and fresh mint	23
SQUIDS (1-3-7) with fior di latte mozzarella, oven-roasted yellow datterino tomatoes, fried calamari, fresh dill and tzatziki sauce	19
CAPRESE (1-7-8) with peeled tomatoes, fior di latte mozzarella, marinated heirloom tomato with oregano, Apulian burrata PDO and fresh basil	19
NDUJA (1-7) with peeled tomatoes, Nduja from Spilinga, fresh basil, Taggiasca olives, Cilento buffalo mozzarella, and basil oil	19
MARE (1-7) with fior di latte mozzarella, marinated zucchini, smoked Norwegian salmon and mullet bottarga	21
SUMMER (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	20
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*
ANCHOVIES ⁽¹⁻⁴⁻⁷⁾ with peeled tomato, Cilento buffalo mozzarella and basil EVO oil	38	19*
PATANEGRA DE BELLOTA ⁽¹⁻⁷⁾ with mozzarella fior di latte, Patanegra de Bellota Selezione Ibesa DOP, confit datterino tomatoes and EVO oil	46	23*
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*
SEASONAL VEGETABLES ⁽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*
SQUIDS ⁽¹⁻³⁻⁷⁾ with fior di latte mozzarella, oven-roasted yellow datterino tomatoes, fried calamari, fresh dill and tzatziki sauce	38	19*
CAPRESE ⁽¹⁻⁷⁻⁸⁾ with peeled tomatoes, fior di latte mozzarella, marinated heirloom tomato with oregano, Apulian burrata PDO and fresh basil	38	19*
NDUJA ⁽¹⁻⁷⁾ with peeled tomatoes, Nduja from Spilinga, fresh basil, Taggiasca olives, Cilento buffalo mozzarella, and basil oil	38	19*
MARE ⁽¹⁻⁷⁾ with fior di latte mozzarella, marinated zucchini, smoked Norwegian salmon and mullet bottarga	42	21*
SUMMER ⁽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)	18
with peeled tomato, Cilento buffalo mozzarella and basil EVO oil	
BURRATA (1-7)	19
with peeled tomatoes, Pugliese stracciatella, confit datterini tomatoes, Mediterranean powder and EVO oil	
FARCITA (1-7)	20
with zucchini cream, fior di latte mozzarella, sautéed cherry tomatoes, fresh basil and Iberian coppa (Patanegra)	
CACIO AND PEPE (1-2-7-12)	26
with black peel pecorino cream, Sichuan pepper and red prawn tartare from Mazara del Vallo	
PARMIGIANA (1-7)	19
with dry tomato pulp, buffalo mozzarella, breaded eggplant, confit cherry tomatoes, Grana chips, and basil oil	
PARMA HAM AND FIGS	21
with peeled tomatoes, Apulian stracciatella, 24-month aged Parma ham, chopped pistachios and fresh figs	

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	Iberian Coppa (Patanegra)	5

CUISINE

FISH 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, soy sauce, and lime	
EACH PIECE OF THE CRUDITÉS IS AVAILABLE INDIVIDUALLY	each 5
SALMON TARTARE - 130g (4-6)	18
with marinated zucchini and fresh mango	
FRYED PIZZA (1-4-7)	9
with tomato, stracciatella cream, and Cantabrian anchovies	

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 SELECTION IBESA DOP (1-7)	29
and with brioche bread from our bakery	
COLD CUTS SELECTION (1)	24
24-month-aged Parma ham, Capocollo from Martina Franca, and slightly smoked artisanal cooked ham heart, served with freshly baked, crispy focaccia	
PARMA HAM 24 MONTHS (1-7)	18
with French butter and warm wholemeal bread	
FRIED PIZZA (1)	9
with artichoke cream and lightly smoked cooked ham	

CUISINE

MAIN DISHES

NEW YORK STYLE SCOTTONA BURGER - 180gr (1-3-7-11) 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 (1-3-11) with lamb's lettuce, cherry tomatoes, and Taggiasca olives	26
FISH FRIED MIX - 380g (2-3-4-11-12-14) Patagonian squid, Atlantic red mullet fillets, tropical prawns, whitebait, and pink pepper lime mayonnaise	26
TUNA TATAKI (3-4) Tuna tataki with crispy asparagus, avocado, cherry tomatoes, Caiazzana olives (Slow Food Presidio), caper fruit, and tonnato sauce	24

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

STRAWBERRY BLOSSOM ⁽³⁾ vegan white chocolate mousse (Amatika) with a heart of sautéed strawberries in a crunchy strawberry chocolate shell; accompanied with raspberry sorbet	8
CHOCOLATE CUPCAKE WITH DARK RASPBERRY HEART ⁽³⁾ accompanied with raspberry sorbet	8
PANNA COTTA WITH PEACHES AND APRICOTS ⁽³⁻⁷⁾ vanilla panna cotta with apricot and yellow peach compote on a crunchy white chocolate base accompanied with peach sorbet	8
BERRIES CHEESECAKE ⁽³⁻⁷⁾ accompanied with raspberry ice cream	8
TIRAMISÙ ⁽³⁻⁷⁾	8
RASPBERRY SACHER ⁽³⁻⁶⁻⁷⁾ accompanied with raspberry ice cream	8
CARAMELIZED APPLE TARTE TATIN ⁽¹⁻³⁻⁷⁾ accompanied with cream ice cream	8
PISTACHIO MOUSSE ⁽³⁻⁷⁻⁸⁾ pistachio mousse covered with a crunchy praline rocher accompanied with dark chocolate sorbet	8

TRY ALSO THE PRODUCTS FROM OUR ARTISANAL GELATO SHOP
gelato, bon bons, mini pops, maxi pops, ice cream sandwiches, and mochi



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 Cold filtered - 4,3% vol.	
Birra Moretti Red - 7,2% vol.	
Birra Moretti White- 5% vol.	
Birra Moretti IPA - 5,2% vol.	

BOOTLED BEERS	
San Biagio Gran Cru cl. 75 • 4.8% vol.	13
Ichnusa Unfiltered cl. 33 • 5% vol.	6
Ichnusa Raw cl. 33 • 5% vol.	6
Messina Salt Crystals cl. 33 • 5% vol.	6
Gjulia Gluten Free • 33 cl • 4.7% vol.	6
Heineken 0.0 cl. 33	6

COVER3

Dear customer,in order to safeguard your safety we inform you that:the dishes administered may contain traces or parts of the raw materials listed below that are recognized by:EC REGULATION No. 1169/2011 of October 25, 2011As substances that could generate allergy to sensitive individuals1. Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut2. Crustaceans and crustacean products | 3. Eggs and egg products4. Fish and fish products | 5. Peanuts and peanut products | 6. Soybeans and soybean products | 7. Milk and milk products (including lactose)8. Nuts: almonds, hazelnuts, walnuts, pistachios | 9. Celery and celery products10. Mustard and mustard products | 11. Seeds and sesame seed products 12. Sulfur dioxide and sulfites above 10mg/kg | 13. Lupins and lupin products14. Mollusks and shellfish productsFor more information ask our wait staff.

For more information, please ask our hall staff.

SIGNATURE COCKTAIL

APPLE MICHELADA

Apple-infused Casamigos Mezcal • Italicus Bergamot Rosolio 12
Beer & Ginger Cordial • Co2

BANANA AMERICANO

Martini Bitter Riserva • Martini Rubino Riserva 12
Banana Essence • Pineapple Soda

FIG HIGHBALL

Bulleit Bourbon • Green Chartreuse Herbal Liqueur 12
Maple Syrup • Citric Solution • Fig Leaf Soda

LAVANDER ‘N’ SODA

Lavender-infused Ketel One Vodka • S u z e 12
Gentian Liqueur • Honey • Citric Solution Pink Grapefruit Soda

PASSION ESPRESSO MARTINI

Mint-infused Havana 3 Rum 12
Mr. Black Coffee Liqueur • Espresso Coffee
Passion Fruit Syrup

PEACH COLADA

Casamigos Blanco Tequila • Aperol • 12
Agave Cordial • White Peach Purée • Mango Sorbet

SEA & TONIC

Tanqueray N. Ten • Bergamot Rosolio • Watermelon Cordial 12

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