

A R E A D O C K S  
IS NOW JUST A **TAP** AWAY



*From our kitchen  
to your door*

FIND US NOW ON



**deliveroo**

**ORDER NOW**



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# AREADOCKS

## NORTH DEPARTMENT

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### DELIVERY MENU

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from 12:00 to 23.00  
7 / 7

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LUNCH MENU



DINNER MENU



ALLERGEN LIST





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# AREADOCKS

## NORTH DEPARTMENT

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### LUNCH MENU

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from 12:00 to 15:00  
7/7

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HOME



POKE



ALLERGEN LIST



# 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

BAKED FOCACCIA

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

TOAST

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

OMELETTE

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

SIDE DISHES

VEGETABLE SELECTION <sup>(1-3-11)</sup> with baked potatoes and seasonal vegetables	6
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MAIN DISHES

SALMON TARTARE - 130g <sup>(4-6)</sup> con arancia vivo e asparagi croccanti	16
SEA BASSTARTARE - 130g <sup>(4-6)</sup> with cucumber brunoise, mango chutney, and fresh radishes	17
FASSONA PIEMONTESE TARTARE <sup>(1-3-4-6-10-12)</sup> with a blend of capers and Cantabrian anchovies, mustard, Worcestershire sauce, chives and honey-soy marinated egg yolk	16
VEAL TONNATO <sup>(3-4)</sup>	17
PIEMONTESE SCOTTONA BEEF BURGER - 180g <sup>(1-3-7-11)</sup> with sesame bread, crispy bacon, crunchy lettuce, tomato, Dobbiacco cheese, and crispy fries	19

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 zuchini  
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 <sup>(3)</sup>	6
Passion fruit mousse on a coconut base with a dark chocolate and rum centre	
CHOCOLATE CUPCAKE WITH DARK RASPBERRY HEART <sup>(3)</sup>	6
TWISTED BANANA SPLIT <sup>(3-7)</sup>	6
chocolate mousse, vanilla pannacotta with pan-fried banana filling	
CHEESECAKE AI FRUTTI ROSSI <sup>(3-7)</sup>	6
AREADOCKS TIRAMISÙ <sup>(3-7)</sup>	6
Tiramisu in a jar with crunchy chocolate cornflakes	
RASPBERRIES SACHER <sup>(3-6-7)</sup>	6
CARAMELIZED APPLE TARTE TATIN <sup>(1-3-7)</sup>	6
PISTACHIO MOUSSE <sup>(3-7-8)</sup>	6
pistachio mousse repurposed covered with a crunchy praline rocher	

BEVEGARE

BEVERAGE

Acqua naturale - 0,25cl	1,5
Acqua Frizzante - 0,25cl	1,5
Bibite in bottiglia	3

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
Gjiulia senza glutine • 33 cl •	6
Heineken 0.0 cl. 33	6

SPARKLING WINES

Laurent Perrie	69
Perrier Jouet Brut	98

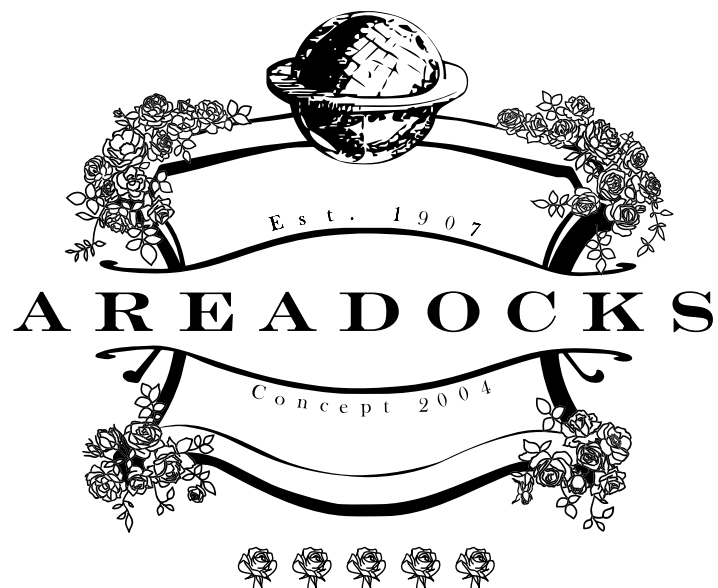
WHITE WINES

Ribolla Vintage Jermann	82
Blange Ceretto	43
Cloudy Bay Sauvigno Blanc	56
Elena Walch Gewurztraminer	37
Olivini Lucana DOC	31
Pietracupa Greco di Tufo	45

RED WINES

Amarone Costasera Masi	60
Antinori Bruciato	47
Masciarelli Montepulciano	30
Ronchedone Ca dei Frati	39
Ripasso Zenato	40





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# AREADOCKS

## NORTH DEPARTMENT

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### DINNER MENU

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from 19.00 to 2:00  
7/7

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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

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	
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	

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	

MIAN DISHES

SEAFOOD BURGER - 180gr (1-3-4-7-11)	25
una burger with sesame buns flavored with spirulina seaweed, guacamole, confit cherry tomatoes, fresh robiolina cheese, and sweet potato chips	
NEW YORK STYLE SCOTTONA BURGER - 180gr (1-3-7-11)	22
Piemontese Scottona burger with sesame buns, crispy bacon, crunchy lettuce, tomato, creamy Cheddar cheese, and crispy fries	
TUNA TATAKI (3-4)	24
Tuna tataki with crispy asparagus, avocado, cherry tomatoes, Caiazzana olives (Slow Food Presidio), caper fruit, and tonnato sauce	
GILTHEAD SEA BREAM STEAK (4-7)	25
with beetroot cream, stir-fried chicory, and Grana chips	

SIDE DISHES

SEASONAL VEGETABLES	6
RUSTIC POTATOES	6
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

CARIBEAN PASSION <sup>(3)</sup>	6
Passion fruit mousse on a coconut base with a dark chocolate and rum centre	
CHOCOLATE CUPCAKE WITH DARK RASPBERRY HEART <sup>(3)</sup>	6
TWISTED BANANA SPLIT <sup>(3-7)</sup>	6
chocolate mousse, vanilla pannacotta with pan-fried banana filling	
CHEESECAKE AI FRUTTI ROSSI <sup>(3-7)</sup>	6
AREADOCKS TIRAMISÙ <sup>(3-7)</sup>	6
Tiramisu in a jar with crunchy chocolate cornflakes	
RASPBERRIES SACHER <sup>(3-6-7)</sup>	6
CARAMELIZED APPLE TARTE TATIN <sup>(1-3-7)</sup>	6
PISTACHIO MOUSSE <sup>(3-7-8)</sup>	6
pistachio mousse repurposed covered with a crunchy praline rocher	

# BEVEGARE

## BEVERAGE

Acqua naturale - 0,25cl	1,5
Acqua Frizzante - 0,25cl	1,5
Bibite in bottiglia	3

## 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
Gjiulia senza glutine • 33 cl •	6
Heineken 0.0 cl. 33	6

## SPARKLING WINES

Laurent Perrie	69
Perrier Jouet Brut	98

## WHITE WINES

Ribolla Vintage Jermann	82
Blange Ceretto	43
Cloudy Bay Sauvigno Blanc	56
Elena Walch Gewurztraminer	37
Olivini Lucana DOC	31
Pietracupa Greco di Tufo	45

## RED WINES

Amarone Costasera Masi	60
Antinori Bruciato	47
Masciarelli Montepulciano	30
Ronchedone Ca dei Frati	39
Ripasso Zenato	40

**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**