



AREADOCKS

NORTH DEPARTMENT

SUNDAY LUNCH MENU

from 12:00 PM to 15:30 PM

LUNCH



COFFEE



PASTRY & ICE-CREAM



ALLERGEN LIST



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

Notify your waiter for any food intolerances

Free WI-FI customers: Areadocks

OUR PHILOSOPHY

Every recipe and every dish of our restaurant are not the result of an idea conceived and developed to offer a taste experience. They come from a path of flavors where the research of raw materials is fundamental for us: their quality and their origin, the freshness and seasonality of the materials, the use of non-modified ingredients derived from integrated organic farming.

On our pizzas we use fresh vegetables cooked at the moment and high-quality ingredients certificated by the Slow Food Presidia. The flours are made from organic unmodified grains free of mycotoxins, pesticides and preservatives, stone milled in purity.

For our pizzas we realize three different types of dough, free of animal fats, hydrogenated fats, additives or preservatives. The doughs are leavened for at least 48-72 hours under controlled conditions of temperature and humidity, then cooked in three different types of oven 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

SUNDAY LUNCH

from 12:00 PM to 15:30 PM

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.

BUFALA ⁽¹⁻⁷⁾ with peeled tomato, cilento buffalo mozzarella and basil EVO oil	14
BURRATA ⁽¹⁻⁷⁾ with peeled tomatoes, pugliese stracciatella, confit datterini tomatoes, Mediterranean powder and EVO oil	15
FARCITA ⁽¹⁻⁷⁾ with zucchini cream, fiordilatte mozzarella, sautéed cherry tomatoes, fresh basil and Parma ham 24 months	16
CAPRICCIOSA ⁽¹⁻⁷⁾ with peeled tomatoes, fiordilatte mozzarella, lightly smoked cooked ham, sautéed fresh cardoncelli mushrooms, grilled artichokes, and extra virgin EVO oil	15
LANGHIRANO ⁽¹⁻⁷⁾ with peeled tomato, stracciatella pugliese, 24-month Parma ham, baked yellow tomatoes and EVO oil	15

ALSO LOW GLUTEN PIZZA

The flavors of the tray pizzas are also available with gluten-free dough

SUNDAY LUNCH

from 12:00 PM to 15:30 PM

BAKER’S SHOVEL PIZZA

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

FOR 2 PEOPLE - SINGLE OR DOUBLE FLAVOR

* The price refers to half the pizza

MARGHERITA (1-7) with peeled tomato, fiordilatte mozzarella, oregano and EVO oil	30	15*
BUFALA (1-7) with peeled tomatoes, Pugliese stracciatella, confit datterini tomatoes, Mediterranean powder and EVO oil	34	17*
ARCHOVIES (1-4-7) with peeled tomato, Pugliese stracciatella, Cantabrian anchovies and parsley sauce	38	19*
PARMA HAM AND FIGS (1-7) with peeled tomatoes, Pugliese stracciatella, Parma ham 24 months and fresh figs	42	21*
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*
CARBONARA (1-3-7) with guanciale from the Parma hills, Tuscan pecorino cheese, fiordilatte mozzarella, egg cream	38	19*
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 ham	40	20*
NDUJA (1-7) with peeled tomatoes, Nduja from Spilinga, fresh basil, Taggiasca olives, Cilento buffalo mozzarella, and basil oil	38	19*

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
Parma ham 24 months	5	Calabrian flatbread	4

SUNDAY LUNCH

from 12:00 PM to 15:30 PM

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, soy sauce, and lime	
EACH PIECE OF THE CRUDITÉ IS AVAILABLE INDIVIDUALLY	cad. 5
SALMON TARTARE - 130g (4-6)	18
with marinated zucchini and fresh mango	

MEAT APPETIZERS

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	
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	

AREADOCKS FRIED SELECTION

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

SUNDAY LUNCH

from 12:00 PM to 15:30 PM

AREA BURGHERS

Burgers made in-house accompanied by deep fried potatoes and sauces

PIEMONTESE SCOTTONA BURGHER- 180g (1-3-7-11)	20
with sesame bun, crispy bacon, crunchy lettuce, tomato, Dobbiacco cheese, and crispy fries	
CHEESEBURGER - 180g (1-7-11)	18
Piemontese Scottona burger, Cheddar cheese, lettuce, tomato, and marinated cucumber	
TUNA HAMBURGER - 150g (1-3-7-11)	25
with sesame bread, avocado guacamole, baked yellow tomatoes, sweet gorgonzola and crispy fries	

MAIN COURSE

MEAT

TAGLIATA DI MANZO - 200g	18
with baked potatoes, valerian salad and seasonal aromatic oil	
JUVENCA SHEET RIB - 400g	26
with baked potatoes, valerian salad and seasonal aromatic oil	

PLATE OF THE DAY	18
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FISH

TUNA TONNATO (3-4)	24
tuna tataki with crispy asparagus, avocado, cherry tomatoes, Caiazzana olives (Slow Food Presidio), caper fruit, and tonnato sauce	
PLATE OF THE DAY	25

BAGELS

In-house bagels served with crisper chips and mixed salad

PATENEGRA (1-3-7-11)	15
uovo pochè, soncino, salsa bernese e Patanegra	
VEGETARIAN (1-7-11)	10
con zucchine marinate, hummus di ceci e caciottina fresca	
SMOKED SALMON (1-3-6-7-)	12
con crema al formaggio, spinacino fresco e salsa bernese	

TOAST

CLASSIC TOAST (1-7)	9
with lightly smoked artisanal cooked ham and Dobbiaco cheese	
AVOCADO AND SALMON (1-3-4-6-7-11)	12
with homemade bread, crispy venus rice, smoked salmon, poached egg, guacamole yogurt sauce	
CROQUE MADAME (1-3-7)	10
con prosciutto cotto artigianale leggermente affumicato, formaggio Dobiacco e uovo all'occhio di bue	

COFFEE BAR

every day

COFFEE

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

Pukka selection by Areadoccks

WATER

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

BRIOCHES

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

LABORATORIO MARCO COLZANI - 150ml

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

KUSMI TEA

- 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

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

FRESH JUICE

- Orange juice

PASTRY & ICE-CREAM

dalle 7.30 alle 02.00
7 giorni su 7

<p>STRAWBERRY BLOSSOM ⁽³⁾ vegan white chocolate mousse (Amatika) with a heart of sautéed strawberries in a crunchy strawberry chocolate shell; accompanied with raspberry sorbet</p>	8
<p>CHOCOLATE CUPCAKE WITH DARK RASPBERRY HEART ⁽³⁾ accompanied with raspberry sorbet</p>	8
<p>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</p>	8
<p>BERRIES CHEESECAKE ⁽³⁻⁷⁾ accompanied with raspberry ice cream</p>	8
<p>TIRAMISÙ ⁽³⁻⁷⁾</p>	8
<p>RASPBERRY SACHER ⁽³⁻⁶⁻⁷⁾ accompanied with raspberry ice cream</p>	8
<p>CARAMELIZED APPLE TARTE TATIN ⁽¹⁻³⁻⁷⁾ accompanied with cream ice cream</p>	8
<p>PISTACHIO MOUSSE ⁽³⁻⁷⁻⁸⁾ pistachio mousse covered with a crunchy praline rocher accompanied with dark chocolate sorbet</p>	8

PASTRY & ICE-CREAM

from 7:30 AM to 2:00 AM
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)
- 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
8 PIECES BOX
16 PIECES BOX

1,50
9
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

AREABOX

MEDIUM	32
MAXI	38

PASTRY & ICE-CREAM

dalle 7.30 alle 02.00
7 giorni su 7

ICE CREAMS

MILK BASED	WATER BASED
Fior di latte (7)	Pear
Cream (3-7)	Raspberry
Pistachio (7-8)	Lime
Spiced biscuit (1-7)	Cherry
Yogurt (7)	Strawberry
Arabian Chocolate (7-8)	Peach
IGP Hezelnut (7-8)	Passion Fruit
Cremino (7-8)	Mango
Kinder Bueno (3-5-7-8)	Pineapple
	Coconut
	Dark chocolate
1 FLAVOR	2
2 FLAVOR	3
3 FLAVOR	4
3 FLAVOR	5,5

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	3

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	MILK BASED
Mango	Pistachio
Raspberry	
Coconut	
Cherry	
Chocolate	
BY THE PIECE	2

BISCUIT ICE CREAM

Cremino (1-7-8)	
Cream (1-3-7)	
BY THE PIECE	3

**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