



FUOCO MATTO

PIZZA & GRILL RESTAURANT

MATTO
PER
DAVVERO

Hams Selection

San Daniele Ham "Galloni" €10

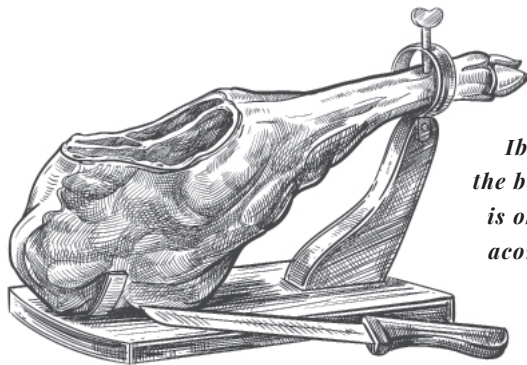
"Norcino ha with Fegatino" €13

Parma Ham "Galloni" with "Zizzona di Battipaglia" €15

Burrata cream cheese with Nero della Sila "Fratelli Falcone" €18

Iberico de Bellota Ham €18

"GRAND HAM SELECTION" €20



Iberian Bellota is among the best hams in the world and is obtained from pigs fed on acorns and natural grasses.

FRIED PIZZA

Specialties served in two variations chosen by our pizza chef

€9



Dear Guests we wish communicate that all dishes are prepared on the moment. The waiting time is a guarantee of our attention, care and quality.

TASTINGS

Beef Calvana, valeriana salad and parmesan cheese aged 36 months €9

FRIED VEAL BRAIN with dried fig jam €9

Crunchy sandwich with sicilian anchovies and stracciatella cheese €9



EGGPLANT FLAN

with Burrata Cheese cream €12

Tuscan Appetizer

€13

Fish Appetizer

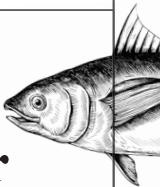
€15

Beef Tartare

€17

Vegetarian plate

€10





FUOCO MATTO

PIZZA & GRILL RESTAURANT

MATTO
PER
DAVERO

Our Fresh Pasta production

Cacio e pepe ravioli with french butter
and "Amarelli" liquorice powder €15

Paccheri Pasta with game ragout €15

Cappelletti pasta (artesanal filled pasta)
in melted butter, thyme and currant €16

Maccheroni al ferretto pasta with 'Nduja di Suino Nero
and burrata cheese €14

Potato Tortelli pasta, chive drops,
crispy bacon of "Grigio brado", poppy seeds €15

LA-SA-GNA €14



"Pastificio Cocco" Selection

"Linguine" with Lobster €25

Spaghetti "Matto" €15

ACQUERELLO

"Il Risotto Matto" €16

*Considered among the best in the world.
Cultivated, processed and packaged
at Tenuta Colombara (Vercelli)*

MAIN COURSE



- Braised cheek, Brown stock and celeriac puree €22

- Hamburger "Matto" €19

- Stuffed duck €23

Beefsteak entrecote with roasted potatoes €35

- **Maialino (Little Pig)** in Lard of Colonnata and cream of saffron potatoes €20

- **Millefoglie di Melanzana** (Eggplant mille-feuille) €18

- **For Lamb lovers:** "The cut of the day" with a side of roast potatoes €28

- **The Fish of the Day** (Chef's selection) €24

"Bistecca alla Fiorentina"

T-BONE STEAK

- **CALVANINA** €70/kg

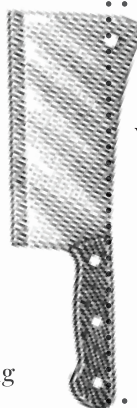
- **PIEMONTESE** €50/kg

- **POLONIA** €58/kg

- **PODOLICA** €60/kg

- **TOMAHAWK** €70/kg

- **SELEZIONE "MATTA"** €90-100/kg



GRILL

Veal paillard with sautéed Swiss chard €24

Sliced Beef €23

Beef Tenderloin €30

Il "Galletto" (cockerel) €20



FUOCO MATTO

PIZZA & GRILL RESTAURANT

MATTO
PER
DAVVERO

**PIZZERIE
D'ITALIA**

FUOCO MATTO
PIZZA & GRILL RESTAURANT



GAMBERO ROSSO

MARINARA - San Marzano DOP tomato "Virtuna 1934" in sauce and fillets, garlic, wild oregano, EVO oil, basil €7,50

MARGHERITA - Tomato "Virtuna 1934" (fam. San Marzano), Fiordilatte Mozzarella cheese, sprinkling of Parmesan cheese, EVO oil, basil €8

MARGHERITA D.O.P. - Tomato "Virtuna 1934", Buffalo DOP", EVO oil, basil €10

ROMANA - Tomato San Marzano "Virtuna 1934", **mozzarella cheese "Amozzarè KmO"**, capers from Pantelleria, E.V.O. Oil, anchovy fillets, wild oregano and basil €9,50

PANUOZZO - Caciocavallo cheese, piccadilly tomato, fiordilatte "Amozzarè Kmo", arugula, evo oil, sprinkling of parmesan cheese €9,50

POSITANO RIVISITATA - 'Nduja (Nero di Calabria Pork), courgette flowers, caciocavallo cheese, fillets of San Marzano "Virtuna" DOP, evo oil and basil €12

CASI E AGRUMI - (white base) **mozzarella cheese "Amozzarè kmO"**, Buffalo mozzarella cheese DOP, Caciocavallo Silano cheese, Grana Padano DOP, citrus powder, EVO Oil, Basil €13

CACIOCAVALLO, SALSICCIA, FRIARIELLI or chards (we only use seasonal fresh product)
Fresh friarielli (or chard), Vallolmo sausage, caciocavallo cheese, olive oil €12

Dear Guests, we present the Pizzas from which we will never be separated.



PIZZA MATTI EVO
(white base) "Amozzarè Kmo" fiordilatte, yellow and red piennolo tomatoes, grilled and stewed leek, poppy seeds, Evo oil and basil. €15

LA CRUDO
(white base) PDO buffalo, basil, piccadilly tomato, E.v.o. oil and Ham €14

TONNO E CIPOLLA 2.0
(white base) Red Piennolo "Virtuna 1934," At the outlet: fiordilatte "Amozzarè kmo", oregano, wild fennel, Cantabrian tuna, Tropea onion, basil and evo oil €16

BURRATA E 'NDUJA
(white base) with "Amozzarè Kmo" fiordilatte, fillets of San Marzano DOP Virtuna 1934, burrata, wild oregano, 'nduja di suino Nero from Calabria, basil and evo oil €15

ALSO AVAILABLE IS A RICE AND SPROUTED BARLEY DOUGH. +3€
PIZZA MAKER RECOMMENDS THIS WITH "WHITE BASE" PIZZAS

THE TASTING - *Share pizzas served in slices*

FIOR DI COTTO

(white base) Roasted San Marzano fillets, "Amozzarè Kmo" fiordilatte, mushrooms, smoked praga, olive powder, evo oil, basil €16

SPECK & CHEESE

(white base) "Amozzarè kmo" fiordilatte, crispy "Villani" speck veils, taleggio cheese cream, caramelized white onion, oil and basil €16

RICORDO

DI NAPULITANA

(covaccino base) with roasted San Marzano Dop tomato fillets, half-cooked Bufala cheese. On exit: anchovies, cucuncio, wild oregano, EVO oil and basil €15

PANUOZZO SPECIAL

our Pizza Maker's recipe of the day €15

AMATRICIANA

Piennolo tomato coulis, crispy guanciale, fine flaked pecorino cheese, black pepper, basil €15

CULATELLO GIALLA

(white base) fiordilatte "Amozzarè kmo," yellow Piennolo "Virtuna 1934," marinated Treviso radicchio, culatello and basil and evo oil €16



FUOCO MATTO

PIZZA & GRILL RESTAURANT

MATTO
PER
DAVVERO

Kids Menu

Pasta with tomato sauce €9

Pasta with calvana ragu €10

Crispy turkey skewer with roasted potatoes €12

Mini piedmontese hamburger with roasted potatoes €12

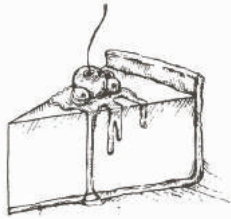
Drinks

Bottle of water 70cl. - naturalized €3

Bottle of sparkling water 70cl. - naturalized €3

Draft Coca cola 30 cl €4,50

Canned drinks / Coca Cola, Sprite, Fanta €4



Desserts

Our production €6 / €8

(ask the hall staff)

Tartufo of "Pizzo calabro" €7

Pineapple €6

Liquors

Amaro €4

Limoncello €4

Grappa €5

Whisky / Cognac / Rum €6-8

Cover charge €2,5



Caffetteria

Espresso €1,5

American Espresso €2

Espresso deka €2

Espresso Barley €2

Cappuccino €3

Ginseng €2

Herbal Teas €3

