

PIZZA

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OLD WORLD

NEW

Margherita Extra STG (DOP).....450P

Mozzarella di Bufala Campana DOP, fresh basil, San Marzano tomatoes DOP

Margherita | Bianca.....300/350P

Mozzarella, basil, tomato sauce | Mozzarella, sun dried tomatoes, basil, pesto

Marinara.....250P

Parmesan, garlic, oregano, tomato sauce

Napolitana.....300P

Anchovies, olives, capers, tomato sauce

Pepperoni.....330P

Pepperoni, mozzarella, tomato sauce

Parmigiana strachatella.....370P

Eggplant, strachatella, parmesan, basil, garlic, tomato sauce

Ortolana | Veggi*.....350/320P

Eggplant, squash, bell pepper, mozzarella, ricotta, tomato sauce

* - no cheese, but more vegetables

Three-Cheese.....390P

Taleggio, gorgonzola, mozzarella, cream sauce

Diavola.....370P

Hot salami, green chile, mozzarella, honey, tomato sauce

CHEF'S
PIZZA

NEW WORLD

Pizza by Birch

restaurant chefs.....380P

Smoked venison, marinated eggplants, Pecorino Romano cheese, arugula, tomato sauce

Pear/Gorgonzola/Sucuk.....370P

Cream sauce

Five corners.....420P

Arugula, mozzarella, pecorino, ricotta with truffle, tomato sauce

Nduja/Pumpkin/Gorgonzola.....330P

Salsiccia/Pesto.....370P

NEW

Buffalina.....590P

Mozzarella di Bufala Campana DOP, cherry tomatoes, San Marzano tomatoes DOP

Shrimp/Sheep cheese/

Zucchini cream.....420P

Cream sauce

Meatballs/Cilantro/Garnet.....370P

Tomato sauce, mozzarella, mutton

DESSERT PIZZA

Raspberries/Mascarpone/

Porto sauce.....330P

**You can add burrata
to any pizza – 290P**

We opened our first pizzeria in 2015 and were the first to introduce pizza «napoletana» to St. Petersburg.

To prepare the dough, we use only four classical ingredients: flour, yeast, salt and water. The dough is fermented for at least 24 hours, that makes it easier to digest, lighter and more airy.

Pizza has a «leopard color» – which is formed from the contact of the dough with fire.

OTHER

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APPETIZERS

- Anjoletti with sauce of choice.** 150P
Garlic, truffle, basil garlic aioli
- Croquettes with gorgonzola.** 270P
- Croquettes with salami
and mozzarella.** 270P
- Plate of beer appetizers.** 320P
Croquettes, anjoletti with smoked paprika,
suluguni, garlic sauce
- Plate of wine appetizers.** 570P
Mozzarella, gorgonzola, prosciutto,
bread, deer, truffle sauce
- Sauce.** 50P
Garlic, tomato, truffle

SALADS

- Salad with couscous
and fresh vegetables.** 240P
- Salad with rocket, pumpkin
and dried tomatoes.** 270P
- Salad with chickpea and bacon.** 280P
- Caprese salad.** 320P
- Burrata salad.** 450P

SOUP

- Chicken soup with noodles.** 230P
- Tomato cream soup with mozzarella
and basil.** 270P
- Potato soup with bacon
and nutmeg.** 270P

MAIN

- Italian meatballs.** 340P
- Lasagna.** 340P
- Gnocchetti all'amatriciana.** 360P
- Parmigiana.** 340P

DESSERTS

- Panna Cotta.** 180P
- Anjoletti.** 170/190P
salted caramel / lavender caramel
- Pear crumble
with sea buckthorn.** 240P
- Rum baba.** 220P
- Ice cream.** 150P
strawberry / chocolate / vanilla /
walnut and maple syrup

