

EVO

BAR

SOFT DRINKS

SAN PELLEGRINO (25cl / 75cl)	€3,50 / €6,00
ACQUA PANNA (25cl / 75cl)	€3,50 / €6,00
COCA COLA	€3,50
COCA COLA ZERO	€3,50
FANTA	€3,50
CASSIS	€3,50
SPRITE	€3,50
ICE TEA	€3,50
ICE TEA GREEN	€3,50
TONIC	€3,50
GINGER ALE	€3,50
GINGER BEER	€3,50
FRISTI	€3,50
CHOCOMELK	€3,50
APPLE JUICE	€3,50
SAN PELLEGRINO LIMONATA	€4,50
SAN PELLEGRINO ARANCIATA ROSSA	€4,50

SPRITZ €9,50

APEROL SPRITZ

(Aperol, prosecco, soda, orange)

PASSION FRUIT SPRITZ

(Passion fruit, Passoa, prosecco, soda)

COCKTAILS €11,50

NEGRONI

(Vermut rosso, Campari, gin, orange zest)

GIN BASIL

(Gin, lemon, basil)

WHISKEY SOUR

(Bourbon, egg white, lemon, angostura)

CAIPIROSKA STRAWBERRY

(Vodka, fresh strawberry, lime, sugar)

AFTER DINNER COCKTAILS €11,50

WHITE RUSSIAN

(Vodka, coffee liquor, fresh cream)

OLD FASHIONED

(Bourbon, angostura, sugar, orange zest)

MOCKTAILS €8,00

VIRGIN PASSION FRUIT SPRITZ

VIRGIN CAIPIROSKA STRAWBERRY

GIN TONIC

TANQUERAY €10,50

(Fever-tree Tonic Water, Lemon). England

BOBBYS €12,00

(Fever-tree Tonic Water, Orange, cloves). Netherlands

ROKU €12,00

(Fever-Tree Tonic Water, Ginger, lemon zest). Japan

TAGGIASCO GIN €13,00

(Fever-Tree Tonic Water, rosemary). Italy

DRAFT BEER

MORETTI (25cl / 50cl) €4,00 / 7,00

AFFLIGEM BLOND (30cl) €5,50

BOTTLED BEER

BALADIN ARTISANAL BEERS

ISAAC – Witbier 5% €6,50

NORA – Spice Beer 6.8% €6,50

L'IPPA – Pale Ale 5.5% €6,50

BOTANIC – Non-alcoholic Blond 0.0% €6,50

AMSTEL RADLER 2% €5,00

MORETTI 0.0% €4,50

COFFEE

ESPRESSO €2,70

BLACK COFFEE €2,70

ESPRESSO MACCHIATO €2,90

CAPPUCCINO €3,40

LATTE MACCHIATO €3,80

THE €3,00

FRESH MINT TEA €3,50

FRESH GINGER TEA €3,50

HOT CHOCOLATE €4,00

EXTRA

Deca +€0,50, Whipped Cream +€0,50

LIQUORI E AMARI

BAILEYS €5,00

AMARETTO DISARONNO €5,00

SAMBUCA €5,00

LIMONCELLO €5,00

AMARO DEL CAPO €5,00

AMARO MONTENEGRO €5,00

GRAPPA DI AMARONE €6,00

DISTILLATI

TEQUILA €6,00

FOUR ROSES €6,00

JOHNNIE WALKER RED LABEL €6,00

VECCHIA ROMAGNA €6,00

Scan to view
our pizzas:



LUNCH

(12:00 – 15:00)

BITES

HOMEMADE SUPPLÌ (2 PIECES)

Typical Roman bite with rice, mozzarella, and tomato sauce

€8,00

HOMEMADE TIRAMISÙ

€9,50

CHEESECAKE

€7,50

ICE CREAM

€2,50 / scoop

DESSERTS

EVO FOLD

FLAVOUR		INGREDIENTS
PECORINA 🌿	€12,50	San Marzano tomato D.O.P., mozzarella di bufala, fried eggplants, ricotta mixed with lemon zest, parsley, chia seeds, pecorino on the crust
GENOVA 🌿	€13,00	San Marzano tomato D.O.P., green beans, authentic Genovese pesto, mozzarella di bufala, toasted pine nuts
SALAME PICCANTE	€13,50	Caramelised onions, 'nduja cream, ventricina, mozzarella di bufala, oregano
PARTENOPEA	€13,50	Friarielli cream, sausage "punta di coltello", mozzarella di bufala, fennel taralli crumble
MORTADELLA	€14,50	Pistachio pesto, mortadella, stracciatella cheese, pistachio crumble
TARTUFO	€15,50	Oyster mushrooms, herb-roasted ham, mozzarella di bufala, fresh truffle flakes

Please ask the staff for information regarding allergens.

STARTERS

HOMEMADE SUPPLÌ (2 PIECES)

Typical Roman bite with rice, mozzarella, and tomato sauce

TRADITIONAL BRUSCHETTA

Cherry tomatoes, garlic, fresh basil, EVO oil

FOCACCIA WITH GENOVESE PESTO

DINNER

(17:00 – 22:00)

€8,00

€8,00

€9,50

HOMEMADE TIRAMISÙ

CHEESECAKE

ICE CREAM

€9,50

€7,50

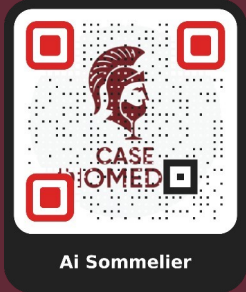
€2,50 / scoop

EVO PIZZAS

FLAVOUR		INGREDIENTS
MARGHERITA 🌿	€15,00	San Marzano tomato D.O.P., mozzarella di bufala, crispy basil
PECORINA 🌿	€18,00	San Marzano tomato D.O.P., mozzarella fior di latte, fried eggplants, ricotta mixed with lemon zest, parsley, chia seeds, pecorino on the crust
MARINARA	€18,50	Yellow tomato sauce, mozzarella fior di latte, anchovy fillet, candied, lemon zest, confit cherry tomato, oregano
GENOVA 🌿	€18,50	Green beans cream, mozzarella fior di latte, mashed potatoes, crispy green beans, authentic pesto Genovese, toasted pine nuts
4 STAGIONI 🌿	€19,00	Scan QR or ask our staff for seasonal vegetable variations
SALAME PICCANTE	€19,50	San Marzano tomato D.O.P., smoked mozzarella from Agerola, 'nduja, ventricina, caramelised onions, oregano
4 FORMAGGI 🌿	€19,50	Smoked mozzarella from Agerola, Toma D.O.P., sweet Gorgonzola foam, crispy Parmigiano, black pepper
PARTENOPEA	€19,50	Friarielli cream, smoked mozzarella from Agerola, sausage "punta di coltello", fennel taralli crumble
GUANCIALE	€19,50	Smoked mozzarella from Agerola, roasted potatoes, guanciale, black pepper, rosemary
MORTADELLA	€21,00	Mozzarella fior di latte, pistachio pesto, mortadella, burrata, pistachio crumble
TARTUFO	€22,50	Smoked mozzarella from Agerola, oyster mushrooms, herb-roasted ham, fried egg yolk, fresh truffle flakes
CHEF'S IMAGINATION		Scan QR or ask our staff for ingredients

Please ask the staff for information regarding allergens.

All Wines are certified "Biologico".
Ortenzi wines are Zero/Zero:
No added chemicals, organic & vegan.
(may contain sediments) 🌿



Scan QR for Wine Pairing Advice
Curated by Diomedes Wines

WINE CARD

BOLLICINE	Glass	Bottle
Dry Millesimato 100% Bombino Bianco Prosecco Bright and lively, showing nectarine, white flowers, and a hint of citrus zest. Fresh and crisp with a clean, lightly soft finish. Aromatic and fruit-forward.	€6,00	€28,00
Rosato Extra Dry Millesimato 100% Bombino Nero Prosecco Bright rosé with lively aromas of wild strawberry, raspberry and pomegranate. Fresh, crisp, and playful with a subtle almond-candy finish.	€6,00	€28,00
ROSÉ WINE		
Rosé 100% Bombino Nero Crystal-bright cherry-pink with vivid aromas of wild strawberry, pink geranium, and a touch of soft fruit gelée. Fresh and lightly rounded, finishing saline and mineral.	€6,50	€32,00
WHITE WINE		
Verdeca A fresh and vibrant white blend of Pampanuto and Bombino Bianco. Aromas of apricot, white peach, and soft floral notes lead to a crisp palate with citrus, herbs, and a long mineral finish.	€6,00	€28,00
Chardonnay A fresh and mineral Chardonnay from northern Murgia, with, notes of green apple, citrus, white peach, and wildflowers. Light, harmonious and easy-drinking, with a clean, smooth Structure.	€6,50	€32,00
Ortenzi - Amos [Pecorino] 🌿 A vibrant Pecorino with crisp apple and yellow-apricot aromas. Bright acidity and a firm, savory structure give the wine tension and length.	€7,00	€38,00
RED WINE		
Nero di Troia - Puglia IGP A close cousin of Primitivo. Ripe cherry, blackberry, violet, and hints of vanilla and chocolate. Soft tannins and a warm, rounded structure.	€6,00	€28,00
Baruk [Sangiovese, Montepulciano, Lacrima] 🌿 An elegant wine with full, sweet tannins, a silky texture, red fruit and spices, and an intense, lingering finish.	€7,00	€32,00
Squarcione Appassimento Deep, dark ruby red with ripe, jammy fruit, red roses, and dried violets. Smooth, rounded and richly textured, with refined tannins and a fresh, lively finish.	€8,00	€40,00
Nero Vissiano [85% Sangiovese, 15% Montepulciano] 🌿 A refined red with sweet, polished tannins, touches of dark cherry and rose, and a long, elegant finish. Its structure and aromatic lift bring a subtle reminder of Barolo.		€58,00
Seruk (Grand Reserve) - 100% Montepulciano 🌿 A deep ruby red with wild cherry, aromatic herbs, and a touch of pepper. Full-bodied yet balanced, firm but polished tannins and a long, persistent finish. A bold, expressive Montepulciano.		€150,00