

Rebels

pizza - drinks - art

Welcome to a unique culinary journey,
designed to celebrate the art of Pizza in all
its forms.

Each Pizza tells a story, combining carefully
selected ingredients, innovative techniques, and
a deep respect for authentic taste.



© Sofia Kobiakovska

Art on the walls is for Sale

to start

FOCACCIA 7,50

Our homemade focaccia with Normandy butter and anchovies "Armatore" from Cetara

MOZZARELLA CHEESECAKE 12,50

Our version of "Insalata Caprese" with 1 layer of bread, 1 of buffalo mozzarella cheese and 1 of fresh tomato, basil and evo oil

CHICKS & PEAS 9,50

Chickpeas cream with roasted cauliflowers, anchovies, parmesan cheese, pine nuts

FRITTATA DI PATATE 7,50

Potatoes Egg omelette with parmesan cheese cream.
with Truffle + 5,50

pizzas

MARINARA 12,50

Tomato Ragú, tomato confit, bread crumble, anchovies, parsley, garlic oil

MOZZARELLA & POMODORO 14,00

San Marzano tomato sauce, fior di latte cheese, basil, evo oil

KROKANTE 16,50

Our twist on pizza Margherita, double cooked in 2 temperatures with San Marzano tomato sauce, buffalo mozzarella cheese, basil, evo oil (*for crunchy lovers)

CHEESE 17,50

3 shapes of Parmesan cheese : cream, chips, foam with fior di latte cheese and tomato reduction

NOT A "PEPPERONI" 17,50

The spiciest pizza in the room! San Marzano tomato sauce, fior di latte cheese, spicy sausages from San Marco dei Cavoti (BN, Italy), Peperoncino powder and fresh parsley

SALSICCIA & PATATE 17,50

Sausages from San Marco dei Cavoti (BN, Italy), fior di latte cheese, roasted potatoes, rosemary

special pizzas

LA PIZZA AL PADELLINO 17,50

Our Pizza in the pan, crunchy outside and soft inside, with broccoli, sausages, caciocavallo cheese and sausages

CALZONE 18,50

Folded Pizza with ricotta cheese, Napoli salami, fior di latte cheese, basil

DOMENICA NAPOLETANA 25,75

The Genovese on Pizza! Buffalo ragù cooked for at least 8 hours, low temperature with onions & carrots. Parmesan cheese and fior di latte cheese

WALKING IN THE FOREST 28,50

Close your eyes and have a bite, you are in the middle of the forest.

Mushrooms, parsley, boscaiola gel, chestnuts, carob, truffle

desserts

OUR TIRAMISU 9,00

Pavesini with mascarpone cheese, coffee, cocoa powder

wines by the glass

Bubbles Prosecco - Berta & Fiorello - Friuli Venezia Giulia 7,5

Bubbles Nebbiolo d'Alba Rosato - Tenuta Carretta - Piemonte 12,5

White Pecorino - Collevite - Marche 6,5

White Grillo - Adamo - Sicilia 7,5

White Arneis Riserva - Tenuta Carretta - Piemonte 10,5

Rosè Primitivo I Buongiorno - Puglia 6,5

Orange Cataratto - Adamo - Sicilia 8,5

Red Nero d'Avola - Colisi - Sicilia 6,5

Red Valpolicella Classico - Cà dei Maghi - Veneto 8,5

Red Super Tuscan - Urlari - Toscana 10,5

** for more wines ask for the extended wine list

beers

BIRRA MORETTI Pilsner 4,50

AFFLIGEM BLOND Blonde 5,50

OEDIPUS MANNENLIEFDE Saison 5,50

BRAND IPA Indian PaleAle 5,50

NOAM Premium Lager by bottle 7,00

cocktails

APEROL SPRITZ Aperol - Sweet Vermouth - Sparkling Water 9

NEGRONI Gin - Sweet Vermouth - Campari 11

GIN TONIC Gin - Tonic 10

PALOMA Tequila - Lime Juice - Grapefruit Soda 9

OLD FASHIONED Bourbon Whisky - Angostura Bitters - Sugar 12

** for more spirits ask our staff

still / sparkling water 5,50 - soft drinks 4,00 - coffee 3,00 - cappuccino & teas 4,00