

PLATINUM

The perfect experience to discover the excellence of Italian products

By choosing this experience, you will enjoy a Pizza of your choice among the

"EXCELLENCES FROM THE TERRITORY"

matched with a

BEER

selected by our beer sommelier

To conclude treat yourself with a

DESSERT FROM OUR MENU

22,50 / person

GOLD

A journey inside the tradition of the Italian Pizza

By choosing this experience, you will enjoy a Pizza of your choice among the

"SPECIAL PIZZAS"

matched with a

BEER

selected by our beer sommelier

To conclude treat yourself with a

DESSERT FROM OUR MENU

19,90 / person



**Try our maritazzi,
you will be amazed!**

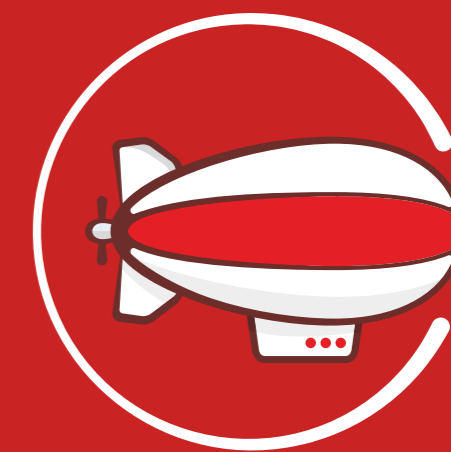
Time and food are the best things
to share with friends.



DiRiGi

JESOLO

Via Bafile, 232
T. 0421576898



DiRiGi

LA PIZZA LEGGERA E DIGERIBILE



www.dirigi.pizza

JESOLO

MARITOZZI

BACCALÀ
Salted Codfish and leek. | 5,50

GAMBERO
King prawns, cocktail sauce, lettuce. | 5,00

MANZO TONNATO
Beef carpaccio, tuna sauce and fruit of the caper. | 5,00

CARBONARA
Hard boiled eggs, crispy bacon and pecorino cheese. | 5,00

TARTARE
Steak tartare, grated egg yolk, truffle sauce. | 5,50

'NDUJA E STRACCIATELLA
'Nduja of Spilinga and burrata stracciatella cheese. | 5,00


I NOSTRI FRITTI


MONTARINE
Three montanarine with tomato, oregano and basil. | 5,00

PATATE FRITTE
Golden crunchy potatoes. | 5,00

FIORI DI ZUCCA FRITTI
Our zucchini flowers in batter. | 5,00

Choose your dough

 **Whole grain**
soft flour type "1" with sesame, linen and sunflower seeds. | 1,50

 **Whole wheat**
soft flour type "1" whole wheat. | 1,50


 **Gluten-free**
blend of selected gluten free flours. | 1,50

Choose your mozzarella

 **Buffalo mozzarella**
from Campania. | 2,50

 **Vegan mozzarella**
made of coconut. | 2,00


 **Lactose-free mozzarella**
100% italian milk. | 2,00


 **ADD BURRATA**
with 100% apulian milk | 3,50

CLASSIC PIZZAS


CHEESE LOVER >  **ICHNUSA NON FILTRATA**
Tomatoes from our territory, bocconcini of 100% fresh mozzarella cheese, fontina cheese, creamy gorgonzola DOP, flakes of grana cheese 16 months aged and fresh green basil*. | 9,50

CRUDO DI MAMELI >  **PERONI CRUDA**
Tomatoes from our territory, Buffalo mozzarella cheese DOP, thin slices of dry cured ham and fresh green basil*. | 9,50

MODESTA >  **SAINT BENOIT**
Tomatoes from our territory, bocconcini of 100% fresh mozzarella cheese, italian cooked ham and fresh green basil*. | 9,00

MERAVIGLIE >  **FIPA**
Tomatoes from our territory, bocconcini of 100% fresh mozzarella cheese, italian cooked ham, tender artichokes, champignon mushrooms, taggiasche olives, fresh green basil*. | 9,00

VERDISSIMA AI PROFUMI DELL'ORTO >  **PERONI CRUDA**
Tomatoes from our territory, bocconcini of 100% fresh mozzarella cheese, zucchini, eggplant from the vegetable garden, fresh rucola and basil*. | 9,00

PARTENOPEA >  **CORTONA**
Tomatoes from our territory, Bocconcini of 100% mozzarella Fior di latte, capers, anchovy fillets, aromatic oregano and fresh green basil*. | 8,50

PRIVATE COLLECTION



TARTUFI
A unique pizza made from the perfect combination of fresh and fragrant flavors including: black truffle flakes, tomato from our territory, EVO oil and Apulian burrata stracciatella*. | 26,00



MARE DEL NORD
The finest sea flavors: the sweetness of the norwegian salmon and the delicate flavor of fresh caviar perfectly matched with quark cheese cream and chive to complete its gustatory profile*. | 32,00




PATA NEGRA
A pizza featuring the finest Iberian ham, or "100% Iberico Puro Bellota" considered as the best ham in the world; enhanced by tomatoes from our territory, 100% Italian raw Fior di Latte mozzarella and fresh green basil*. | 28,00




LA CHIANINA
This pizza represents a reinterpretation of typical Italian products by combining the traditional real pizza with a delicious fresh tartare of Chianina breed certified and selected by the No. 1 SteakHouse in Italy: "Trattoria Dall'oste", raw Apulian burrata, EVO oil and a sprinkle of lime*. | 25,00


EXCELLENCES FROM THE TERRITORY


TOSCANA >  **FIPA**
Buffalo mozzarella DOP, porcini mushrooms, delicious black truffle cream and fresh green basil*. | 13,00


PUGLIESE >  **CORTONA**
Burrata cheese from Apulia, fresh tomatoes, 100% fresh mozzarella cheese, black cheery tomatoes, fresh green basil*. | 15,50

TOP CHOICE

UMBRA >  **FIPA**
Tomatoes from our territory, 100% fresh mozzarella cheese, traditional hot salami, italian cooked ham, selected sausage, fresh green basil, Italian grandma's recipe*. | 12,50

SICILIANA >  **ICHNUSA NON FILTRATA**
Tomatoes from our territory, capers, taggiasche olives, anchovy fillets of the Adriatic sea, oregano e fresh green basil*. | 13,50


ALTOATESINA >  **SAINT BENOIT**
100% fresh mozzarella cheese, roasted potatoes, fresh leek and julienned craft smoked speck in cooking*. | 12,50


CALABRESE >  **PERONI CRUDA**
Tomatoes from our territory, buffalo mozzarella DOP, porcini mushroom, Calabrian spicy Nduja sausage and fresh green basil*. | 12,50

Service charge per person | 2,5


Ask for the list of allergens
*To ensure our product quality, some ingredients may be frozen.

SPECIAL PIZZAS


MORTAZZA >  **ICHNUSA NON FILTRATA**
Fresh burrata stracciatella cheese from Apulia, fresh mozzarella cheese, mortadella and a sprinkle of crunchy pistachio grains*. | 11,00


PROVOLONA >  **CORTONA**
Tomatoes from our territory, 100% mozzarella Fior di latte bites, smoked provola cheese, spicy salami, fresh green basil*. | 11,00

MARTINA FRANCA >  **ICHNUSA NON FILTRATA**
Stracciatella from Apulia, capocollo di Martina Franca, fresh mozzarella cheese and mixed green salad*. | 12,00

QUASI CARBONARA >  **CORTONA**
Fondue of DOP roman pecorino cheese with eggs mimosa and crispy stewed bacon*. | 11,50


RUSTICA PICCANTE >  **SAINT BENOIT**
Tomatoes from our territory, bocconcini of 100% fresh mozzarella cheese, traditional hot salami, and fresh green basil*. | 10,00

LA REGINA >  **PERONI CRUDA**
Tomatoes from our territory, Buffalo mozzarella cheese DOP, Italian cherry tomatoes, EVO oil, fresh green basil, prepared in traditional way*. | 10,00

FUNGHI E BRACE >  **FIPA**
100% fresh mozzarella cheese bites, mixed mushrooms, cooked ham on the grill put at the end*. | 11,00


BEERS Pizza+beer... choose the perfect combo!

 **ICHNUSA NON FILTRATA**
Unfiltered lager beer, Alc. 5%.
draft 30 cl. | 4,50

 **PERONI CRUDA**
Unpasteurized lager beer,
draft 30 cl. Alc. 4,6%. | 4,50

 **SAINT BENOIT**
White belgian beer, Alc. 5,0%
draft 30 cl. | 4,5

 **CORTONA 620 PASSI**
Craft red beer, Alc. 6,2%,
33 cl. bottle | 6,00

 **FIPA 620 PASSI**
Craft Indian Pale Ale, Alc. 5,8%,
33 cl. bottle | 6,00

 **BIRRE GLUTEN FREE** 
Dimont Gjan - Alc. 4,8% | 6,00
Dimont Bergul - Alc. 4,3% | 6,00

WINES

Cabernet Franc DOP
Collio Cadibon 5,70 | 28,00

Merlot DOP Cadibon 5,70 | 28,00

Pinot Grigio DOP Cadibon 5,70 | 28,00

Chardonnay DOP Collio Cadibon 6,00 | 29,00

Malvasia IGT Venezia Giulia Lupinc 6,00 | 29,00

Pinot Nero DOC S.Michael Eppan 6,00 | 30,00

D'isera Trento DOC Riserva 2013 7,00 | 40,00

Prosecco Superiore
Valdobbiadene DOCG Extra Dry 6,00 | 26,00

Prosecco DOC Treviso
Extra Dry Rebuli Foglia Rebuli 5,50 | 26,00

DRINKS

Water still / sparkling | 3,00

Coca cola / Coca Cola zero | 3,80

Draft beverage  | 3,50  | 5,50

Sprite / Fanta | 3,80

Fruit juices | 2,50

DOC: Controlled Denomination of Origin

IGT: Typical Geographical Indication


DOCG: Controlled and Guaranteed Denomination of Origin



DOLCI

TIRAMISÙ
The traditional beloved Italian dessert. | 6,50


TIRAMISÙ AL PISTACCHIO
Reinterpretation of the traditional tiramisù with cream and pistachio grain. | 7,00

DELIZIA AL CIOCCOLATO 
Chantilly cream, chocolate and hazelnuts grain with chocolate crumble. | 6,50


DELIZIA AL LAMPONE 
Chantilly cream and raspberries with lemon crumble. | 6,50

PANNA COTTA AL MANGO O FRAGOLA 
Soft cream cheese over a butter cookie crunchy crumble and topped with mago or strawberry cover. | 6,50

BEFORE LEAVING...

 **LIMONCELLO GIOIA LUISA**
The fresh and timeless end of meal that with its taste will take you to Sorrento. | 4,00

 **GRAPPA VENETA CASTAGNER**
Over 12 months of distillation give this grappa its unmistakable round and spicy flavour. | 4,00

 **AMARO DEL CAPO**
An ancient recipe with distilled herbs, flowers and fruits for a gentle taste. | 4,00

 **PASSITO DI PANTELLERIA DOP**
Produced in Pantelleria according to tradition, characterized by sweet notes | 4,00

To be happy, all you need is to combine pizza, the sea, and a little bit of lightness.

DiRiGi
LA PIZZA LEGGERA E DIGERIBILE