

LO STUDENTE

Holzofenpizzeria

Daily from 11.00 to 00.00

open all day

WOOD OVEN PIZZA

ca. 32cm

Chimica	€ 12,90
tomatoes, mozzarella, gorgonzola cheese, bacon or spicy italian salami ^{2,3,a(wheat),g}	
Prosciutto	€ 11,50
tomatoes, mozzarella, pork ham ^{1,2,3,14,a(wheat),g}	
Salame	€ 11,50
tomatoes, mozzarella, salami ^{1,2,3,14,a(wheat),g}	
Calzone	€ 12,50
filled with tomatoes, mozzarella, pork ham, ricotta, basil ^{1,2,3,14,a(wheat),g}	
Diavolo	€ 11,90
tomatoes, mozzarella, spicy Italian salami ^{1,2,3,14,a(wheat),g}	
Regina	€ 11,90
tomatoes, mozzarella, pork ham, fresh mushrooms ^{1,2,3,14,a(wheat),g}	
Christopher	€ 12,90
Pizza Bianca (only mozzarella), zucchini, crème fraîche, Parma ham ^{2,3,a(wheat),g,1}	
Hawaii	€ 11,90
tomatoes, mozzarella, boiled pork ham, pineapple ^{1,2,3,11,14,a(wheat),g}	
Galletto	€ 12,50
tomatoes, mozzarella, chicken fillet, green asparagus, baby spinach, parmesan ^{a(wheat),g}	
Tirolese	€ 12,50
tomatoes, mozzarella, speck, radicchio, provolone ^{14,a(wheat),g}	
Quattro Stagioni	€ 12,90
tomatoes, mozzarella, artichokes, olives, pork ham, anchovies ^{1,2,3,14,a(wheat),g}	
Matematica	€ 12,90
tomatoes, mozzarella, mushrooms, olives, pepperoni, pork ham, artichokes ^{1,2,3,14,a(wheat),g}	
Lo Studente	€ 13,90
tomatoes, mozzarella, Parma ham, arugula, sliced pieces of parmesan ^{2,3,a(wheat),g}	
Boscaiola	€ 14,90
tomatoes, mozzarella, fresh salsiccia, porcini trifolati, red onions, gorgonzola cheese ^{1,2,3,5,a(wheat),d,g,1,1}	
Lussuriosa	€ 16,90
tomatoes, mozzarella, spicy salami, buffalo mozzarella, truffle ^{2,3,a(wheat)}	
Mortazza	€ 14,50
Pizza Bianca (only mozzarella) with burrata, mortadella, basil pesto ^{2,3,a(wheat)}	
Chiavenna	€ 11,90
Pizza Bianca (only mozzarella) with sun-dried tomatoes, spicy Italian salami and onions ^{1,2,3,5,a(wheat),d,g,1,1}	
Maremma	€ 12,90
Pizza Bianca (only mozzarella) with Salsiccia Fresca, fennel, black olives, onions ^{14,a(wheat),g}	
Napoli	€ 10,90
tomatoes, mozzarella, anchovies, oregano, capers ^{a(wheat),d,g,1}	
Carrettiera	€ 11,50
tomatoes, mozzarella, tuna, onions ^{a(wheat),d,g}	
Margherita	€ 9,90
tomatoes, mozzarella, fresh basil ^{a(wheat),g,1}	
Pizza Pane Bianca	€ 5,00
olive oil, rosemary, garlic ^{a(wheat)}	
Pizza Pane Rossa	€ 6,90
tomatoes, olive oil, rosemary, garlic ^{a(wheat),1}	
Margherita Tartufo	€ 14,50
tomatoes, mozzarella, fresh basil, truffle ^{a(wheat),g,1}	
Funghi	€ 10,90
tomatoes, mozzarella, fresh mushrooms ^{a(wheat),g,1}	
Calzone Quattro Verdure	€ 10,90
filled with Scamorza cheese, zucchini, eggplant, bell pepper, fresh mushrooms ^{a(wheat),g}	
Fisica	€ 11,50
tomatoes, mozzarella, spinach, ricotta ^{a(wheat),g}	
Linguistica	€ 11,50
mozzarella, tomatoes, cherry tomatoes, fresh arugula ^{a(wheat),g}	
Quattro Formaggi	€ 13,50
tomatoes, mozzarella, grana padano, gorgonzola, ricotta ^{a(wheat),g}	
Primavera	€ 11,50
tomatoes, mozzarella, eggplants, zucchini, broccoli, sweet peppers ^{a(wheat),g}	
Capri	€ 13,90
tomatoes, mozzarella, buffalo mozzarella, fresh basil, cherry tomatoes ^{a(wheat),g}	
La Norma	€ 14,90
tomatoes, mozzarella, buffalo mozzarella, fresh basil, cherry tomatoes ^{a(wheat),g}	
Tartufata	€ 16,90
tomatoes, mushrooms, arugula, truffle, Grana Padano ^{a(wheat),g,1}	
Sorrentina	€ 14,50
tomatoes, mozzarella, burrata, cherry tomatoes, basil pesto ^{a(wheat),g,1}	
Pugliese	€ 13,90
Pizza Bianca (only mozzarella) with burrata, dried figs, ricotta, walnuts, honey ^{a(wheat),g,h,m}	

PIZZE VEGANE

Dottoressa	€ 14,90
vegan mozzarella, tomatoes, zucchini, red peppers, arugula and truffle ^{a(wheat),g,1}	
La Vegana Arrabbiata	€ 14,50
Margherita with vegan Nduja, dried tomatoes, onions, olives and fresh basil ^{a(wheat),1}	
Autunnale	€ 13,90
vegan mozzarella, tomatoes, marinated porcini mushrooms, baby spinach, pumpkin cream, roasted almonds ^{a(wheat),g,1}	
Contadina	€ 12,90
vegan mozzarella, tomatoes, spinach leaves, artichokes, cashew nuts, white beans and olive oil ^{a(wheat),g,1}	

EXTRAS

Garlic, onions or capers	€ 0,50
Other vegetables (per variety).....	€ 1,50
All cheese varieties	€ 2,50
Buffalo mozzarella	€ 3,50
Vegan mozzarella (substitutie for regular mozzarella)	€ 1,50
Burrata	€ 4,50
Meat, Prosciutto, salami, bacon, salsiccia	€ 2,50
Fresh truffle	€ 6,00

INSALATE

- Bruschetta al pomodoro** 🍷^{1,2,3,4} € 4,90
- Olive Verdi dolci Giganti della Sicilia** 🍷^{2,3,a,g} € 4,90
- Vitello Tonnato** € 13,50
with finely cut slices of veal, sicilian capers
and tuna cream^{2,3,a,g}
- Insalata Mista Piccola** 🍷^g € 4,90
- Insalata Mista Grande** 🍷^{2,3,a,g} € 7,50
- Insalata Niçoise** € 9,90
with tuna, red onions, olives and egg on
big mixed salad^{1,3,g,h,i,j}
- Insalata Pollo** € 12,50
with grilled chicken breast strips on big mixed salad^g
- Insalata Caprino** 🍷 € 12,90
with grilled goat cheese, dried tomatoes
and walnuts on mixed salad^{g,h}
- Insalata di Melanzane** 🍷 € 12,50
with grilled eggplant, burrata, baby spinach,
dried tomatoes and beetroot dressing^{g,m}
- Caesar Salad** € 12,90
with romaine lettuce, grilled chicken, croutons,
parmesan and Caesar dressing^{1,2,3,8,h}
- Insalata Caprese** 🍷 € 12,50
with buffalo mozzarella, tomatoe slices and basil^g
- Insalata Lo Studente** 🍷 € 13,90
with burrata, Italian soft wheat rice,
stewed bell peppers, cherry tomatoes and
broccoli on mixed salad^{1,3,g,h,i,j}
- Insalata Salmone** € 15,50
with grilles salmon fillet, zucchini and
cherry tomatoes on mixed salad^g

PASTA

- Pennette Arrabbiata** 🍷 € 10,50
with homemade spicy tomato sauce and garlic^{a(wheat)}
- Pennette Bolognese** € 11,50
with a Ragù of beef, refined with Chianti
wine and herbs^{a(wheat),8}
- Potato gnocchi** 🍷 € 12,50
with basil pesto and burrata^{a(wheat),c,8}
- Linguine Carbonara** € 12,90
with diced bacon, egg, cream, parmesan and
black pepper^{a(wheat),8}
- Lasagna al Chianti con Manzo** € 12,50
with a Ragù of beef, refined with Chianti wine and herbs,
layered with Béchamel sauce and Parmesan^{a(wheat),8}
- Tagliatelle** 🍷 € 14,50
with bell pepper sauce, burrata, three types of
olives, garlic and basil^{a(wheat),g}
- Tagliatelle al Salmone** € 14,50
with salmon in vodka cream sauce and chives^{a(wheat),d,6}
- Linguine Lo Studente** € 14,90
with prawns, cherry tomatoes and garlic
(slightly spicy)^{a(wheat),d,6}
- Tagliatelle al Tartufo** 🍷 € 16,50
with seasonal truffle

DESSERT

- Italian tarte** € 4,50
with seasonal berries and vanilla cream^{11,g}
- Tiramisu all'Amaretto**^{1,9,11,a} € 5,90
- Panna Cotta** with strawberry sauce^{11,g} € 5,90
- Italian chocolate cake**^{1,9,11,a} € 4,50
- Affogato al Caffè** with vanilla ice cream^{1,9,11,a} € 5,90
- Tartufo Classico**^{1,9,11,a} € 5,90
- Trio di Profiteroles**^{1,9,11,a} € 5,90

APERITIVI

Aperol Spritz	0,2 l	€ 8,90
Aperol, Prosecco, soda, orange ^{1,10,m}		
Sarti Spritz	0,2 l	€ 8,90
Sarti, Prosecco, soda, orange ^{1,10,m}		
Hugo	0,2 l	€ 8,90
Prosecco, elderflower syrup, soda, fresh mint		
Lillet Wild Berry	0,2 l	€ 8,90
Russian Wild Berry, Lillet, Prosecco		
Tocco Rosso	0,2 l	€ 8,90
Campari, Prosecco, elderflower syrup, soda, lime, fresh mint		
Amalfi	0,2 l	€ 8,90
Limoncello, Prosecco, soda, Lemon, fresh mint		
Lo Studente Spritz	0,2 l	€ 8,90
Campari, passionfruit juice, Prosecco		

WINE

WHITE WINE

Chardonnay del Veneto DOC

Veneto ^m	
Bottle	€ 23,00
0,2 l	€ 6,90

Lugana del Garda

Veneto ^m	
Bottle	€ 25,00
0,2 l	€ 7,90

Pinot Bianco

Kurtatsch ^m	
Bottle	€ 26,00

Sauvignon

Kurtatsch ^m	
Bottle	€ 26,00

Lugana Cà dei Frati ^m

Bottle	€ 32,00
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ROSÉ

Rosé 11 Minuti ^m

Bottle	€ 23,00
0,2 l	€ 7,90

Rosé Scalabrone ^m

Bottle	€ 23,00
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RED WINE

Primitivo del Salento IGT

Apulia ^m	
Bottle	€ 24,00
0,2 l	€ 7,50

Nero D'Avola

Sicily ^m	
Bottle	€ 24,00
0,2 l	€ 7,50

Chianti

Rufina Nipozzano Riserva ^m	
Bottle	€ 34,50

Barbera

Montebruna, Cantina	
Braida ^m	
Bottle	€ 34,50

PROSECCO

Prosecco ^m

€ 23,00

BEER

Light Augustiner ^{a(wheat)}	0,4 l	€ 4,70
Augustiner Frei ^{a(wheat)}	0,5 l	€ 5,30
Dark Bier ^{a(wheat)}	0,5 l	€ 5,30
Radler ^{11,a(wheat)}	0,4 l	€ 4,70
White beer Schlappeseppel ^{a(wheat)}	0,5 l	€ 5,30
Light wheat Schlappeseppel ^{a(wheat)}	0,5 l	€ 5,30
Dunkles wheat Schlappeseppel ^{a(wheat)}	0,5 l	€ 5,30
Non-alcoholic wheat Schlappeseppel ^{a(wheat)}	0,5 l	€ 5,30
Peroni	0,33 l	€ 4,50
Peroni non-alcoholic	0,33 l	€ 4,50

COCKTAILS & LONGDRINKS

Liquid Cocaine	4 cl	€ 4,50
vodka, coffee, powdered sugar		
Negroni		€ 8,50
Campari, Martini Rosso, gin, soda ^{1,10}		
Gin Tonic		€ 8,50
gin, tonic water		
Vodka Tonic		€ 8,50
vodka, tonic water		
Moscow Mule		€ 8,50
ginger beer, vodka, lime syrup, cucumber		
Munich Mule		€ 8,50
ginger beer, gin, lime syrup, cucumber		
Cuba Libre		€ 8,50
brown rum, lemon juice, coke ^{1,9}		
Mojito		€ 8,50
white rum, white cane sugar, lime, fresh mint		



NON-ALCOHOLIC DRINKS

Homemade Lemonade	0,4 l	€ 4,90
lemon-mint / orange-passion fruit / ginger-lime		
Sunny Peach peach iced tea	0,33 l	€ 4,90
Mint'Lime spearmint and lime iced tea ..	0,33 l	€ 4,90
Blueberry blueberry iced tea	0,33 l	€ 4,90
San Pellegrino / Aqua Panna	Btl. 0,25 l	€ 3,60
San Pellegrino / Aqua Panna	Btl. 0,75 l	€ 7,00
Table water	0,4 l	€ 3,50
Barbarella Spritzer pineapple passion fruit ..	0,4 l	€ 4,50
Juice Spritzer of your choice	0,4 l	€ 4,50
Coca Cola Zero ^{1,9}	0,2 l	€ 3,90
Coca Cola Light ^{1,9}	0,2 l	€ 3,90
Colamix	0,4 l	€ 4,50

HOT DRINKS

Espresso		€ 2,50
Espresso Macchiato ^{8,g}		€ 3,00
Cappuccino (also available with oat milk) ^{8,g}		€ 3,70
Cup of coffee (americano)		€ 3,30
Latte Macchiato ^{8,g}		€ 4,00
Doppio Espresso		€ 4,00
Ciocolata ^{8,11,g}		€ 4,00
Cup of tea different varieties		€ 3,50

Explanation of symbols

 = vegetarian  = vegan

1. Additives

¹ with artificial colours, ² with preservatives, ³ with antioxidants, ⁴ with flavour enhancer, ⁵ with sulphur dioxide, ⁶ with colour stabiliser, ⁷ with phosphate, ⁸ with milk protein, ⁹ containing caffeine, ¹⁰ quinine, ¹¹ with sweeteners, ¹² can contain phenylalanine, ¹³ waxed, ¹⁴ with nitrite, ¹⁵ taurine, ¹⁶ tartrazine (can influence the activity and attention of children)

2. Allergens

^a gluten containing cereals, ^b crustaceans and products made of it, ^c eggs and egg products, ^d fish and fish products, ^e peanuts and peanut products, ^f soy beans and soy bean products, ^g milk and milk products, ^h nuts and nut products (almonds, peanuts, cashew nuts, walnuts, pecans, brazil nuts, pistachio, macadamia and queensland nuts), ⁱ celery and celery products, ^k mustard and mustard products, ^l sesame seeds and sesame products, ^m sulphur oxide and sulphites, ⁿ lupins and lupins products, ^o molluscs and mollusc products