

LO STUDENTE

Holzofenpizzeria

daily from 11.00 to 00.00
open all day

INSALATE

Bruschetta al Pomodoro  ^{1, 2, 3, 4, a}	€ 4,90
Panino alla Focaccia  with stracciatella, peeled tomatoes and basil pesto ^{2, 3, a, g}	€ 7,90
Panino alla Focaccia with arugula, buffalo mozzarella and Parma ham ^{2, 3, a, g}	€ 8,90
Vitello Tonnato with finely cut slices of veal, sicilian capers and tuna cream ^{2, 3, c, d, g}	€ 13,50
Beef Carpaccio on a bed of arugula, cherry tomatoes and Parmesan ^{1, 3, g}	€ 13,50
Insalata Mista Piccola  ^g	€ 4,90
Insalata Mista Grande  ^{2, 3, g}	€ 7,90
Insalata Niçoise with tuna, red onions, olives and egg on big mixed salad ^{1, 3, c, d}	€ 9,90
Insalata Pollo with grilled chicken breast strips on big mixed salad ^g	€ 12,50
Insalata Caprino  with grilled goat cheese, dried tomatoes and walnuts on mixed salad ^{g, h}	€ 12,90
Insalata di Melanzane  with grilled eggplant, burrata, baby spinach, dried tomatoes and beetroot dressing ^{g, m}	€ 12,50
Caesar Salad with romaine lettuce, grilled chicken, croutons, Parmesan and Caesar dressing ^{1, 2, 3, a, c, g, h}	€ 12,90
Insalata Caprese  with buffalo mozzarella, tomatoe slices and basil ^g	€ 12,50
Insalata Lo Studente  with burrata, Italian soft wheat rice, stewed bell peppers, cherry tomatoes and broccoli on mixed salad ^{1, 3, a, g}	€ 13,90
Insalata Salmone with grilles salmon fillet, zucchini and cherry tomatoes on mixed salad ^{d, g}	€ 15,50

PASTA

Pasta
gluten-free
+0,50€

Pennette Arrabbiata  with homemade spicy tomato sauce and garlic ^{a (wheat)}	€ 10,90
Pennette Bolognese with a Ragù of beef, refined with Chianti wine and herbs ^{8, a (wheat)}	€ 11,90
Potato gnocchi  with basil pesto and burrata ^{a (wheat), c, g}	€ 13,50
Linguine Carbonara with crispy Guanciale, egg, cream, Parmesan and black pepper ^{8, a (wheat), c, g}	€ 13,50
Lasagna al Chianti con Manzo with a Ragù of beef, refined with Chianti wine and herbs, layered with Béchamel sauce and Parmesan ^{8, a (wheat), g}	€ 12,50
Tagliatelle Burrata  with bell pepper sauce, burrata, three types of olives, garlic and basil ^{a (wheat), g}	€ 14,50
Tagliatelle al Salmone with salmon in vodka cream sauce and chives ^{6, a (wheat), d, g}	€ 14,50
Linguine Lo Studente with prawns, cherry tomatoes and garlic (slightly spicy) ^{6, a (wheat), b}	€ 14,90
Tagliatelle al Tartufo  with seasonal truffle ^{a (wheat), g}	€ 16,50

DESSERT

Italian Tarte with seasonal berries and vanilla cream ^{11, a, g}	€ 5,90
Tiramisu all'Amaretto ^{1, 9, 11, a, c, g, h}	€ 5,90
Mousse al Cioccolato with desiccated coconut ^{1, 11}	€ 5,90
Crème Brûlée ^{1, 11, a, c, g}	€ 5,90
Panna Cotta with strawberry sauce ^{11, g}	€ 5,90
Affogato al Caffè with vanilla ice cream ^{1, 9, 11, c, g}	€ 5,90

LOS

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, ^j mustard and mustard products, ^k sesame seeds and sesame products, ^m sulphur oxide and sulphites, ⁿ lupins and lupins products, ^o molluscs and mollusc products

WOOD OVEN PIZZA

ca. 32cm

Margherita – tomatoes, mozzarella, fresh basil ^{1, a(wheat), g}	€ 9,90
Pizza Pane Bianca – olive oil, rosemary, garlic ^{a(wheat)}	€ 5,00
Pizza Pane Rossa – tomatoes, olive oil, rosemary, garlic ^{1, a(wheat)}	€ 6,90
Margherita Tartufo – tomatoes, mozzarella, fresh basil, truffle ^{1, a(wheat), g}	€ 14,90
Funghi – tomatoes, mozzarella, fresh mushrooms ^{1, a(wheat), g}	€ 10,90
Fisica – tomatoes, mozzarella, spinach, ricotta ^{1, a(wheat), g}	€ 11,50
Linguistica – tomatoes, mozzarella, cherry tomatoes, fresh arugula ^{a(wheat), g}	€ 11,50
Quattro Formaggi – tomatoes, mozzarella, Grana Padano, Gorgonzola, ricotta ^{a(wheat), g}	€ 13,50
Primavera – tomatoes, mozzarella, eggplants, zucchini, broccoli, sweet peppers ^{a(wheat), g}	€ 11,50
Capri – tomatoes, mozzarella, buffalo mozzarella, fresh basil, cherry tomatoes ^{a(wheat), g}	€ 13,90
La Norma – tomatoes, mozzarella, buffalo mozzarella, fresh basil, cherry tomatoes ^{1, 2, 3, a(wheat), g}	€ 14,90
Tartufata – tomatoes, mushrooms, arugula, truffle, Grana Padano ^{1, a(wheat), g}	€ 16,90
Sorrentina – tomatoes, mozzarella, burrata, cherry tomatoes, basil pesto ^{a(wheat), g}	€ 14,50
Pugliese – Pizza Bianca (only mozzarella) with burrata, dried figs, ricotta, walnuts, honey ^{a(wheat), g, h}	€ 13,90
Chimica – tomatoes, mozzarella, Gorgonzola, bacon or spicy Italian salami ^{2, 3, a(wheat), g}	€ 12,90
Prosciutto – tomatoes, mozzarella, pork ham ^{1, 2, 3, 14, a(wheat), g}	€ 11,90
Salame – tomatoes, mozzarella, salami ^{1, 2, 3, 14, a(wheat), g}	€ 11,90
Calzone filled with tomatoes, mozzarella, pork ham, ricotta, basil ^{1, 2, 3, 14, a(wheat), g}	€ 12,50
Diavolo – tomatoes, mozzarella, spicy Italian salami ^{1, 2, 3, 14, a(wheat), g}	€ 12,50
Regina – tomatoes, mozzarella, pork ham, fresh mushrooms ^{1, 2, 3, 14, a(wheat), g}	€ 12,50
Christopher – Pizza Bianca (only mozzarella) with zucchini, crème fraîche, Parma ham ^{2, 3, a(wheat), g}	€ 12,90
Hawaii – tomatoes, mozzarella, boiled pork ham, pineapple ^{1, 2, 3, 11, 14, a(wheat), g}	€ 11,90
Galletto – tomatoes, mozzarella, chicken fillet, green asparagus, baby spinach, Parmesan ^{a(wheat), g}	€ 13,90
Tirolese – tomatoes, mozzarella, speck, radicchio, Provolone ^{14, a(wheat), g}	€ 12,50
Quattro Stagioni – tomatoes, mozzarella, artichokes, olives, pork ham, anchovies ^{1, 2, 3, 14, a(wheat), g}	€ 12,90
Matematica – tomatoes, mozzarella, mushrooms, olives, pepperoni, pork ham, artich. ^{1, 2, 3, 14, a(wheat), g}	€ 13,50
Lo Studente – tomatoes, mozzarella, Parma ham, arugula, sliced pieces of Parmesan ^{2, 3, a(wheat), g}	€ 14,50
Boscaiola – tomatoes, mozzarella, fresh salsiccia, porcini trifolati, red onions, Gorgonzola ^{1, 2, 3, 5, a(wheat), g}	€ 14,90
Cipriani – tomatoes, mozzarella, arugula, beef carpaccio, Parmesan ^{1, 3, a(wheat), g}	€ 14,50
Lussuriosa – tomatoes, mozzarella, spicy salami, buffalo mozzarella, truffle ^{2, 3, a(wheat), g}	€ 16,90
Mortazza – Pizza Bianca (only mozzarella) with burrata, mortadella, basil pesto ^{2, 3, a(wheat), g}	€ 14,50
Chiavenna – Pizza Bianca (only mozzarella) with sun-dried tomatoes, spicy Italian salami, onions ^{1, 2, 3, 5, a(wheat), g}	€ 11,90
Maremma – Pizza Bianca (only mozzarella) with Salsiccia Fresca, fennel, black olives, onions ^{14, a(wheat), g}	€ 12,90
Napoli – tomatoes, mozzarella, anchovies, oregano, capers ^{1, a(wheat), d, g}	€ 11,90
Carrettiera – tomatoes, mozzarella, tuna, onions ^{a(wheat), d, g}	€ 11,90
Portofino – Pizza Bianca (only Mozzarella) with prawns, zucchini, cherry tomatoes, parsley ^{a(wheat), b, g}	€ 15,90

PIZZE VEGANE

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

EXTRAS

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

APERITIVI

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

WINE

WHITE WINE	Bottle	0,2 l	RED WINE	Bottle	0,2 l
Chardonnay del Veneto DOC Veneto ^m ...	€ 23,00	..€ 6,90	Primitivo del Salento IGT Apulia ^m	€ 24,00	..€ 7,50
Lugana del Garda Veneto ^m	€ 25,00	..€ 7,90	Nero D'Avola Sicily ^m	€ 24,00	..€ 7,50
Pinot Bianco Kurtatsch ^m	€ 26,00		Chianti Rufina Nipozzano Riserva ^m	€ 34,50	
Sauvignon Kurtatsch ^m	€ 26,00		Barbera Montebuna, Cantina Braida ^m ..	€ 34,50	
Lugana Cà dei Frati ^m	€ 32,00				
ROSÉ			PROSECCO		
Rosé 11 Minuti ^m	€ 23,00	..€ 7,90	Prosecco ^m	€ 23,00	
Rosé Scalabrone ^m	€ 32,00				

BEER

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

COCKTAILS & LONGDRINKS

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

NON-ALCOHOLIC DRINKS

Lemon Mint Lemonade	homemade	0,4 l	€ 4,90
Orange Passionfruit Lemonade	homemade	0,4 l	€ 4,90
Ginger Lime Lemonade	homemade	0,4 l	€ 4,90
Lo Studente house water	sparkling/still	Btl. 0,7 l	€ 6,20
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
Colamix		0,4 l	€ 4,50

HOT DRINKS

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