

LO STUDENTE

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Holzofenpizzeria

Daily from 11.00 to 00.00

open all day

WOOD OVEN PIZZA

ca. 32cm

Margherita	€ 9,90
tomatoes, mozzarella, fresh basil ^{1, a(wheat), g}	
Pizza Pane Bianca	€ 5,00
olive oil, rosemary, garlic ^{a(wheat)}	
Pizza Pane Rossa	€ 6,90
tomatoes, olive oil, rosemary, garlic ^{1, a(wheat)}	
Margherita Tartufo	€ 14,90
tomatoes, mozzarella, fresh basil, truffle ^{1, a(wheat), g}	
Funghi	€ 10,90
tomatoes, mozzarella, fresh mushrooms ^{1, a(wheat), g}	
Fisica	€ 11,50
tomatoes, mozzarella, spinach, ricotta ^{1, a(wheat), g}	
Linguistica	€ 11,50
tomatoes, mozzarella, 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 ^{1, 2, 3, a(wheat), g}	
Tartufata	€ 16,90
tomatoes, mushrooms, arugula, truffle, Grana Padano ^{1, a(wheat), g}	
Sorrentina	€ 14,50
tomatoes, mozzarella, burrata, cherry tomatoes, basil pesto ^{a(wheat), g}	
Pugliese	€ 13,90
Pizza Bianca (only mozzarella) with burrata, dried figs, ricotta, walnuts, honey ^{a(wheat), g, h}	
Chimica	€ 12,90
tomatoes, mozzarella, Gorgonzola, bacon or spicy Italian salami ^{2, 3, a(wheat), g}	
Prosciutto	€ 11,90
tomatoes, mozzarella, pork ham ^{1, 2, 3, 14, a(wheat), g}	
Salame	€ 11,90
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	€ 12,50
tomatoes, mozzarella, spicy Italian salami ^{1, 2, 3, 14, a(wheat), g}	
Regina	€ 12,50
tomatoes, mozzarella, pork ham, fresh mushrooms ^{1, 2, 3, 14, a(wheat), g}	
Christopher	€ 12,90
Pizza Bianca (only mozzarella) with zucchini, crème fraîche, Parma ham ^{2, 3, a(wheat), g}	
Hawaii	€ 11,90
tomatoes, mozzarella, boiled pork ham, pineapple ^{1, 2, 3, 11, 14, a(wheat), g}	
Galletto	€ 13,90
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	€ 13,50
tomatoes, mozzarella, mushrooms, olives, pepperoni, pork ham, artichokes ^{1, 2, 3, 14, a(wheat), g}	
Lo Studente	€ 14,50
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 ^{1, 2, 3, 5, a(wheat), g}	
Cipriani	€ 14,50
tomatoes, mozzarella, arugula, beef carpaccio, Parmesan ^{1, 3, a(wheat), g}	
Lussuriosa	€ 16,90
tomatoes, mozzarella, spicy salami, buffalo mozzarella, truffle ^{2, 3, a(wheat), g}	
Mortazza	€ 14,50
Pizza Bianca (only mozzarella) with burrata, mortadella, basil pesto ^{2, 3, a(wheat), g}	
Chiavenna	€ 11,90
Pizza Bianca (only mozzarella) with sun-dried tomatoes, spicy Italian salami, onions ^{1, 2, 3, 5, a(wheat), g}	
Maremma	€ 12,90
Pizza Bianca (only mozzarella) with Salsiccia Fresca, fennel, black olives, onions ^{14, a(wheat), g}	
Napoli	€ 11,90
tomatoes, mozzarella, anchovies, oregano, capers ^{1, a(wheat), d, g}	
Carrettiera	€ 11,90
tomatoes, mozzarella, tuna, onions ^{a(wheat), d, g}	
Portofino	€ 15,90
Pizza Bianca (only Mozzarella) with prawns, zucchini, cherry tomatoes, parsley ^{a(wheat), b, g}	

PIZZE VEGANE

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

EXTRAS

Garlic, onions or capers	€ 0,50
Other vegetables (per variety)	€ 1,50
All cheese varieties	€ 2,50
Buffalo mozzarella	€ 3,50
Vegan mozzarella (substitutue 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, a	€ 4,90
Panino alla Focaccia 	€ 7,90
with stracciatella, peeled tomatoes and basil pesto 2, 3, a, g	
Panino alla Focaccia	€ 8,90
with arugula, buffalo mozzarella and Parma ham 2, 3, a, g	
Vitello Tonnato	€ 13,50
with finely cut slices of veal, sicilian capers and tuna cream 2, 3, c, d, g	
Beef Carpaccio	€ 13,50
on a bed of arugula, cherry tomatoes and Parmesan 1, 3, g	
Insalata Mista Piccola  g	€ 4,90
Insalata Mista Grande  2, 3, g	€ 7,90
Insalata Niçoise	€ 9,90
with tuna, red onions, olives and egg on big mixed salad 1, 3, c, d	
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, a, c, g, 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, a, g	
Insalata Salmone	€ 15,50
with grilles salmon fillet, zucchini and cherry tomatoes on mixed salad d, g	

PASTA

Pasta
gluten-free
+0,50€

Pennette Arrabbiata 	€ 10,90
with homemade spicy tomato sauce and garlic a(wheat)	
Pennette Bolognese	€ 11,90
with a Ragù of beef, refined with Chianti wine and herbs 3, a(wheat)	
Potato gnocchi 	€ 13,50
with basil pesto and burrata a(wheat), c, g	
Linguine Carbonara	€ 13,50
with crispy Guanciale, egg, cream, Parmesan and black pepper 3, a(wheat), c, g	
Lasagna al Chianti con Manzo	€ 12,50
with a Ragù of beef, refined with Chianti wine and herbs, layered with Béchamel sauce and Parmesan 3, a(wheat), g	
Tagliatelle Burrata 	€ 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 3, a(wheat), d, g	
Linguine Lo Studente	€ 14,90
with prawns, cherry tomatoes and garlic (slightly spicy) 3, a(wheat), b	
Tagliatelle al Tartufo 	€ 16,50
with seasonal truffle a(wheat), g	

DESSERT

Italian Tarte	€ 5,90
with seasonal berries and vanilla cream 11, a, g	
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

105

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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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

ROSÉ

Rosé 11 Minuti ^m

Bottle	€ 23,00
0,2 l	€ 7,90

Rosé Scalabrone ^m

Bottle	€ 23,00
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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

Leomon 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	Btl. 0,7 l	€ 7,00
sparkling/still		
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
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
Cioccolata ^{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