

Menu





Menu

Our Pizzas



Classic Pizzas

Marinara (Tomato, oregano, garlic oil)	8,00 €
Margherita (Tomato, fiordilatte mozzarella, basil)	9,00 €
Cotto (Tomato, fiordilatte mozzarella, cooked ham)	10,00 €
Ortolana (Tomato, fiordilatte mozzarella, eggplant, zucchini, bell peppers, red onion)	10,00 €
Pub (Tomato, fiordilatte mozzarella, frankfurter sausage, French fries)	10,00 €
Rianata (Tomato, oregano, garlic oil, anchovies, pecorino cheese)	10,00 €
Bufalina (Tomato, buffalo mozzarella, datterino cherry tomatoes, basil)	11,00 €
Parma (Tomato, fiordilatte mozzarella, Parma ham, parmesan shavings)	11,00 €
Melanzana (Tomato, fiordilatte mozzarella, eggplant, pesto, parmesan baked in)	11,00 €
Peperonata (Cheese fondue, sausage, provolone, bell peppers, parmesan shavings)	12,00 €



Quattro Stagioni

(Tomato, fiordilatte mozzarella, Taggiasca olives, sautéed mushrooms, artichokes, cooked ham)

12,00 €

Diavola

(Tomato, fiordilatte mozzarella, spicy Roman spianata salami)

12,00 €



Special Pizzas

Tropea

(Tomato, fiordilatte mozzarella, red onion, smoked tuna)

13,00 €

Contadina

(Tomato, mozzarella, buffalo mozzarella, sautéed greens (friarielli), sausage, parmesan, sun-dried tomato cream)

14,00 €

Tronchetto

(Tronchetto di Napoli, datterino tomatoes, mozzarella, Parma ham, arugula, parmesan shavings, extra virgin olive oil)

16,00 €

Mortazza

(Fiordilatte mozzarella, DOP mortadella, burrata pesto, pistachio crumble)

16,00 €

Napoli "in latta"

(Tomato, fiordilatte mozzarella, Taggiasca olives, basil, served with a tin of Cantabrian anchovies)

17,00 €

Como

(Buffalo mozzarella, burrata, salmon, arugula, lime zest)

17,00 €

Matilde

(Zucchini cream, buffalo mozzarella, smoked salmon, burrata, balsamic glaze)

17,00 €



Miramare (Buffalo mozzarella, zucchini cream, smoked swordfish, yellow cherry tomato cream, mint)	17,00 €
Cantabrico (Buffalo mozzarella, Taggiasca olives, yellow cherry tomato cream, Cantabrian anchovies, caper flowers)	18,00 €
Marasolo (Tomato, ricotta, Cantabrian anchovies, yellow cherry tomato cream, crushed tarallo bread)	18,00 €
'A Cazzimma (Fried pizza, mozzarella straciatella, tuna bresaola, capers, mint, lime zest)	20,00 €
Tartufata (Mozzarella straciatella, black truffle cream, datterino tomatoes, smoked salmon)	20,00 €



I calzoni

Calzone liscio (Tomato, fiordilatte mozzarella, cooked ham)	10,00 €
Calzone farcito (Tomato, fiordilatte mozzarella, cooked ham, champignon mushrooms, artichokes, Taggiasca olives)	11,00 €
Calzone Mela fritto (Tomato, fresh ricotta, sweet salami, basil leaf)	13,00 €



Le focacce

Liscia

(Tomato, fiordilatte mozzarella, cooked ham)

6,00 €

Bue Marino

(Lamb's lettuce, bresaola, parmesan shavings)

10,00 €

Parma

(Arugula, Parma ham, burrata)

12,00 €



Supplements

Buffalo mozzarella

2,00 €

Stracciatella

2,00 €

Lactose-free mozzarella

2,00 €



Salads

Marettimo (Salad, datterino tomatoes, mozzarella)	8,00 €
Favignana (Salad, datterino tomatoes, mozzarella, tuna, corn, walnuts)	10,00 €
Mediterranea (Green beans, potatoes, black olives, red onion, tuna)	10,00 €
Melly (Salad, datterino tomatoes, feta, olives, melon)	10,00 €
Santa Caterina (Salad, grilled zucchini, grilled bell peppers, grilled eggplant, spring onions, datterino tomatoes, ricotta, olives, basil)	11,00 €
Primavera (Salad, mozzarella, datterino tomatoes, anchovies, capers, olives, raw ham)	12,00 €
Bergen (Salad, salmon, datterino tomatoes, shrimp, kiwi, spring onions)	12,00 €
Puntalunga (Salad, arugula, bresaola, peaches, feta, grilled zucchini, fennel)	12,00 €



Taglieri

Tagliere vegetariano (With grilled vegetables)	10,00 €
Tagliere di prodotti di tonnara (Oil-cured tuna, salted tuna, smoked tuna "mosciame", tuna salami and bottarga, swordfish)	22,00 €
Tagliere di terra	20,00 €

Cheeses

Terre di Munnura
Piacentino Ennese
Foco di Zaferana
Fastuca

Cured Meats

Nebrodi Pork Salami
Black Pork Mortadella
Spicy Sausage
Parma Ham / San Daniele / Knife-Cut



Stuzzicherie

Cantabrian anchovies, salted butter, and bruschetta	16,00 €
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Appetizers

Crodino	4,00 €
Glass of white wine / red wine	6,00 €
Prosecco	6,00 €
Aperol spritz	8,00 €
Campari spritz	8,00 €
Negroni	8,00 €
Negroni sbagliato	8,00 €



Cocktails

Cuba Libre (Coca-Cola, white rum, lime juice)	8,00 €
Gin Tonic (Gin, tonic)	8,00 €
Mojito (Rum, soda, lime juice, sugar, mint leaves)	9,00 €
Caipirina (Cachaca, lime juice, sugar)	9,00 €



Pina Colada (Rum, pineapple juice, coconut cream, lime juice)	9,00 €
Daiquiri (Rum, lime juice, sugar)	9,00 €
Sex on the beach (Peach vodka, blueberry juice)	9,00 €
Margarita (Tequila, orange liqueur, lime juice)	9,00 €
Bloody Mary (Tomato juice, lemon juice, Worcestershire sauce, Tabasco, vodka)	9,00 €
Agua de Valencia (Prosecco, orange juice, vodka, gin)	8,00 €



Liquori

Limoncello	4,00 €
Amaro del Capo	5,00 €
Amaro Averna	5,00 €
Branca Menta	5,00 €
Amaro Amara	5,00 €
Amaro Rizza	5,00 €
Grappa bianca di Sicilia	5,00 €
Grappa barricata di Sicilia	6,00 €



Sambuca Molinari	5,00 €
Vecchia Romagna	5,00 €
Vodka bianca o alla pesca	5,00 €
Jack Daniel's	6,00 €
Tequila	6,00 €
Baileys irish cream	6,00 €
Batida de coco	6,00 €
Chivas regal	8,00 €
Cointreau	8,00 €



Gin

Bombay dry original	7,00 €
Favignana gin	10,00 €
Tanqueray gin	8,00 €
Mare gin Mediterranean	10,00 €



Rum

Bacardi	5,00 €
Havana 7	7,00 €
Diplomatico Reserva esclusiva	8,00 €
Zacapa 23	12,00 €



White wines / rose

Vino bianco della casa Inzolia in caraffa ½ L	6,00 €
Vino bianco della casa Inzolia in caraffa 1 L	10,00 €
Planeta La Segreta rose doc	20,00 €
Planeta La Segreta bianco doc	20,00 €
Principi di Spadafora catafratto IGP BIO	21,00 €
Ferracane Guanciabianco catafratto	25,00 €
Planeta Chardonnay	45,00 €
Planeta Etna bianco	40,00 €



Red wines

Baglio di Pianetto frappato	22,00 €
Centopassi Giato nero d'avola	24,00 €
Planeta Eruzione 1614 nerello mascalese	40,00 €



Sparkling wines

Fazio blanc de blancs	22,00 €
Fodera metodo classico	38,00 €
Planeta metodo classico brut	40,00 €



Bottled beers

Birra dello Stretto 33cl	5,00 €
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Draft beers

Nastro Azzurro ale medium	6,00 €
Nastro Azzurro ale small	4,00 €
Grolsch Weizen ale medium	6,00 €
Grolsch Weizen ale small	4,00 €
Peroni Gran riserva red medium	7,00 €
Peroni Rran riserva red medium	5,00 €



Coffee selection

Coffee	1,50 €
Macchiato coffee	2,00 €
Cappuccino	2,50 €
Soy - almond cappuccino	3,00 €
Espresso with liquor	2,50 €
Pistachio coffee	2,50 €
Latte macchiato	2,00 €
White milk	1,50 €
Ginseng/barley coffee	2,00 €
Hot tea	2,50 €
Herbal teas	2,50 €
Plain croissant	1,70 €
Filled croissant	2,20 €
Paste miste cannolo artigianale	2.70/4.50 €
Cornetto salato	3,00 €
Lemon sorbet	4,00 €
Artisanal sweet and savory breakfasts	12,00 €



Soft drinks

Water 50ml	1,50 €
Water 75ml	2,50 €
Non-alcoholic drinks	3,00/3,50 €
Freshly squeezed juice	4,00 €
Iced tea	3,50 €
Fruit juices	3,50 €

Cover charge	2,00 €
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