

Appetizers

PLATTER OF LOCAL CURED MEATS AND CHEESES 20€

accompanied with mustard and homemade focaccia with fleur de sel (1,7,8,9,12)



SCOTTONA CARPACCIO

Soncino salad, blanched porcini mushrooms* and 36-month Grana Padano cheese flakes (1,7,12)

VEGETABLE TERRINE

with thyme on chickpea hummus and pumpkin chips (1,8,9)

14€

CRISPY BUFFALO MOZZARELLA

fresh and dehydrated tomato pesto, basil sauce (1,7,8)

12€

SEA BASS VEILS

marinated red cabbage and raspberries (4,12)

12€

SALMON TARTARE

with avocado* cream and toasted almonds (4,8)

12€

12€

First Courses

TAGLIATELLE PASTA

with Coda di Scottona sauce "alla Vaccinara" (1,3,7,9,12)

12€

PACCHERI

Pasta with Swordfish *, eggplant, mint and almonds (1,4,8,12)

14€

HOMEMADE CHESTNUT* GNOCCHI WITH WILD BOAR* RAGÙ (1,7,8,9,12)

12€

RISOTTO

with radicchio, red wine "Sforzato della Valtellina", gorgonzola fondue, apples and chopped hazelnuts (1,7,8,9,12)

12€

RAVIOLONI* STUFFED

with buffalo ricotta cream and spinach leaves sautéed with datterini tomatoes and speck powder (1,3,7,8,9)

14€

ROMAN-STYLE PASTA AND CHICKPEA SOUP (1,7,9)

12€

"SPAGHETTI" PASTA

with clams and bottarga (1,4,14)

18€

Second Courses

FIorentINA DI CHIAnINA

c.a. 1000 gr



5,5€

PER HECTOGRAMS

GRILLED STEAK

with baked potatoes ⁽¹⁾

28€

ANGUS FILLET MILLEFEUILLE

with Parma ham, Grana Padano,
“Lambrusco” red wine reduction with
potatoes crushed ^(1,7,12)

25€

MILANESE VEAL

cutlet with rocket and cherry tomatoes ^(1,3)

27€

LAMB* LEG

with herbs, Porcini* mushrooms
and celeriac ^(1,7,8,9,12)

20€

CHICKEN

cooked at low temperature scalloped with
french fries* ⁽¹⁾

16€

SALMON WITH SESAME SEEDS

marinated aubergines and olives ^(4,10,11,12)

22€

GRILLED FISH OF THE DAY

with grilled vegetables ⁽⁴⁾

20€

OUR MIXED FRIED FOOD

calamari*, prawns*, anchovies*,
white fish and vegetables ^(1,2,4,8,9)

20€

Hamburger

CHIAnINA HAMBURGER

with bread, cheese, salad, tomato, bacon,
mayonnaise and french fries* ^(1,3,7,8,9,11)

20€

SCOTTONA STEAK BURGER

with bread, Eddamer, stewed red onion,
BBQ sauce, rocket salad and french fries*
^(1,7,8,9,11,12)

22€

Our traditional pizzas...

Our pizza is the result of various research and experiments aimed at offering an experience that will completely overturn you.

When we talk about up to date pizza we are referring to an update of Neapolitan pizza. The dough for traditional pizza, in fact, is done in a “direct” way and all the ingredients are kneaded at the same time.

In the preparation of this pizza, however, the dough is “indirect”: it is made in several phases. Our young pizza chef applies the ancient “Biga” technique to pizza and develops a lighter and more digestible product than traditional Neapolitan pizza.

Visually, our pizza presents itself with a well-pronounced frame, soft to the touch and well honeycombed, as well as with a truly unique flavour: *Seeing is believing!*

REGINA MARGHERITA

San Marzano DOP tomato, parmesan, fiordilatte, basil and extra virgin olive oil

(1,7,11,12)

BUFALA

San Marzano DOP tomato, buffalo mozzarella, parmesan, extra virgin olive oil, basil and morsel of mozzarella

(1,6,7,10,11,12)

MARINARA

San Marzano DOP tomato, garlic, oregano and extra virgin olive oil

(1,6,10,11,12)

DIAVOLA

San Marzano DOP tomato, spicy salami, fiordilatte, extra virgin olive oil, parmesan and basil

(1,6,7,10,11,12)

5 FORMAGGI

Ricotta, taleggio, gorgonzola, parmesan, fior di latte, extra virgin olive oil, basil, honey and pepper

(1,5,6,7,10,11,12)

CARRETTIERA

Fiordilatte, Neapolitan broccoli, knife-point sausage, basil, extra virgin olive oil and crumbled tarallo

(1,5,6,7,8,10,11,12)

CAPRICCIOSA

San Marzano DOP tomato, fiordilatte, sweet salami, cooked ham, champignon mushrooms, artichokes in oil, Taggiasca olives, basil and extra virgin olive oil

(1,6,7,10,11,12)

TONNO E CIPOLLA 2.0

San Marzano DOP tomato, fiordilatte, sweet and sour red onion, tuna fillets, olives, lemon zest, basil and extra virgin olive oil

(1,4,6,7,10,11,12)

8€

PROVOLA E PEPE

San Marzano DOP tomato, creme fraiche, cooked ham, baked potatoes, basil, grana and EVO oil

(1,7,11,12)

10€

SANTINO

San Marzano DOP tomato, fiordilatte, parmesan, cooked ham, basil and extra virgin olive oil

(1,6,7,10,11,12)

7€

CALZONE

Ricotta, sweet salami, cooked ham, basil, parmesan, San Marzano DOP tomato and fiordilatte

(1,6,7,10,11,12)

10€

PIPPO E PLUTO ALLA RISCOSSA

San Marzano DOP tomato, fiordilatte, parmesan, wurstel, french fries*, basil and extra virgin olive oil

(1,7,11,12)

14€

VEGETARIANA

Pepper cream, fiordilatte, parmesan, fried aubergines, peppers, courgettes, basil and extra virgin olive oil

(1,6,7,10,11,12)

12€

NAPOLI

San Marzano DOP tomato, fior di latte, anchovies, olives, oregano, basil and EVO oil

(1,2,4,6,7,10,11,12,14)

14€

PIEGAMI SU

Saltimbocca stuffed with raw Parma ham, rocket, parmesan flakes and red datterino tomatoes

(1,3,7,9)

12€

FIOCCO

Crema Fraiche, cooked ham, fior di latte, baked potatoes, basil, parmesan and EVO oil

(1,3,6,7,10,11,12)

14€

10€

12€

10€

12€

12€

16€

12€

Innovative Pizzas

LIGURIA LOVER

Basil pesto, fiordilatte, parmesan, stracciatella, basil, toasted pine nuts and confit cherry tomatoes (1,2,5,6,7,8,9,10,11,12)

HOT STUFF 2.0

Calabrian bomba with mix vegetables, fior di latte, parmesan, spicy salami, sweet and sour onion, pepper jam and fresh mint (1,6,7,10,11,12)

JUST

Campana buffalo mozzarella, mortadella roses, chopped pistachios, pistachio cream, stracciatella and extra virgin olive oil (1,6,7,8,10,12)

ALICE NEL PAESE DELLE MERAVIGLIE

Yellow date sauce, fior di latte, Parma ham, fig jam, flakes of provolone del monaco and toasted almonds (1,3,4,7,8,9,12)

REGINA INSTAGRAM

Yellow datterino tomatoes sauce, anchovies, capers, olives, burrata, dried tomatoes, sweet and sour onions, chilli pepper threads, basil and EVO oil (1,2,4,6,7,10,11,12,14)

15€

SUPER MARIO BROS

Mushroom aubergines, basil, fior di latte, EVO oil and a sprinkling of parmesan on top (1,5,6,7,10,11,12)

16€

16€

SUA MAESTA' LA BURRATA

San Marzano DOP tomato, fior di latte, basil, Parma ham, Burrata, crumbled tarallo and EVO oil (1,3,5,6,7,11,12)

16€

14€

LA CONTADINELLA

Pea cream flavored with mint, fior di latte, parmesan, basil, rolled bacon roses, Taggiasca powder and EVO oil (1,5,6,7,8,11,13)

12€

ZIO BEPPE

San Marzano DOP tomato, buffalo mozzarella, Culatello, basil, parmesan and EVO oil (1,6,7,10,11,12)

16€

16€

LADY MARMELADE

Ricotta, taleggio, gorgonzola, parmesan, fior di latte, EVO oil, basil, amaretti and peach jam (1,5,6,7,10,11,12)

16€

16€

NINJA TRUFFLE

Truffle ricotta, champignon mushrooms, basil, parmesan, fior di latte, EVO oil and truffle mixture (1,3,5,6,7,8,9,11,12)

20€



CASSETTO DEI SOGNI

Trust us and you won't regret it!

Then, take a picture and tag us @larotondadilomazzo

(1,2,3,4,5,6,7,8,9,10,11,12,13,14)

16€



One meter Pizza

CLASSIC PIZZAS BY THE METER

3 tastes max

29€

PIZZAS BY THE METER INNOVATIONAL

3 tastes max

40€

Salad

CAESAR SALAD

with grilled chicken fillets, golden croutons, 36 month Grana Padano flakes and Caesar sauce ^(1,7,9)

14€

“SALAD JUST”

mixed salad, tuna, boiled eggs, anchovy fillets, olives and tomato ^(3,4)

14€

AUTUMN FANTASY SALAD

mixed salad, roast turkey breast, corn, steamed green beans*, white grapes and balsamic vinegar ^(1,12)

14€

Sides

SIDE DISHES

5€

BOILED VEGETABLES*

5€

BAKED POTATOES

5€

FRENCH FRIES*

5€

GRILLED VEGETABLES

5€

MIXED SALAD

5€

Dessert



CHOCOLATE FONDUE

Choice between:

white, milk or dark chocolate

Served with fruit, marshmallows and biscuits

15€

^(1,7,8,12)



Our Desserts*

IN COLLABORATION WITH



CHOCOLATE TEMPTATION

Chocolate cream with Ecuador cocoa, walnut crunch and walnut cream between two layers of soft sponge cake covered with chocolate frosting

(1,3,6,7,8)

7€

PISTACHIO SOUFFLÉ

with scoop of ice cream

(1,3,6,7,8)

7€

+2

CRUNCHY CAKE

(1,3,5,6,7,8)

7€

WHITE TRUFFLE DESSERT

Drowned coffee

(1,3,6,7,8)

6,5€

+1

TIRAMISÙ

(1,3,6,7,8,12)

7€

CLASSIC TRUFFLE DESSERT

Drowned coffee

(1,3,6,7,8)

6,5€

+1

CHEESECAKE INSPIRATION

(1,3,6,7,8)

7€

PISTACHIO TRUFFLE DESSERT

Drowned coffee

(1,3,6,7,8)

6,5€

+1

BLACK VENUS

chocolate mousse with walnuts filling

(1,3,5,6,7,8,12)

7€

TRUFFLE CHEESECAKE

(1,3,5,6,7,8,10)

6,5€

RUBY CHEESECAKE WITH RASPBERRY AND STRAWBERRY GELEÉ

(1,3,6,7,8,10)

7€

GLUTEN FREE TIRAMISU CUP

(1,3,5,6,7,8,12)

7€

VEGAN CHOCO SOFT

(1,3,6,7,8,10)

7€

CHOCOLATE SOUFFLÉ

with scoop of ice cream

(1,3,6,7,8)

7€

+2



Our Desserts

SORRENTO LEMON CUP

(1,3,6,7,8,12)

7€

CREME BRULÉE CUP WITH MIXED BERRIES

(1,3,6,7,8)

7€

CATALAN CREAM IN CROCK

(1,3,6,7,8)

7€

PROFITEROL CUP

(1,3,5,6,7,8)

7€

ISABEL CUP WITH TANGERINE AND SORRENTO IGP LEMON SAUCE

(1,3,6,7,8)

7€

PISTACHIO CRUNCH

(1,3,5,6,7,8,12)

7€

FRUIT SALAD

6€

FRUIT SALAD WITH ICE CREAM

(1,3,6,7,8)

7€

YOGURT AND BERRIES CUP

(1,3,5,6,7,8,12)

7€

COCONUT AND HAZELNUT TARTE

(1,6,7,10,11,12)

7€

APPLES AND ALMONDS CASSET

(1,3,5,6,7,8,12)

7€

Allergen list

- 1 Cereals containing gluten
- 2 Crustaceans and shellfish products
- 3 Eggs and egg products
- 4 Fish and fish products
- 5 Peanuts and peanut products
- 6 Soy and soy products
- 7 Milk and milk-based products (including lactose)

To go with desserts

FLÛTE OF SWEET MOSCATO 6€

FLÛTE OF PROSECCO BRUT 6€

FLÛTE OF PASSITO 6€

MANGO AND PASSION FRUIT FLUTE 7€

(1,3,5,6,7,8)

LEMON SORBET FLUTE 5€

(1,12)

LEMON AND MYRTLE SORBET
FLUTE 6€

(1,12)

LEMON AND LICORICE SORBET
FLUTE 6€

(1,12)

LIMONCELLO FLUTE 7€

(1,3,5,6,7,8,12)

Cover 3€ per person

- 8 Nuts: almonds, hazelnuts, walnuts
- 9 Celery and celery-based products
- 10 Mustard and mustard-based products
- 11 Sesame seeds and sesame-based products
- 12 Sulfur dioxide and sulphites
- 13 Lupines and lupine products
- 14 Shellfish and shellfish products



Drinks

WATER

Still and sparkling - 70 cl

SOFT DRINKS

Coca Cola, Coca Cola Zero, Fanta, Sprite, Tonic, Lemon soda, Red Bull, Lemon or Peach Cold tea

3,5€

FRUIT JUICE

Orange, Ananas, Pear, Peach, Green Apple

4€

4€

JUICE

Orange, Lemon

5€

Bottled Beers

BECK'S

33 cl

5,5€

ICHNUSA UNFILTERED

50 cl

7,5€

PORETTI 4 LUPPOLI CHIARA LAGER

5,5€

MESSINA CRYSTALS SALT

50 cl

7,5€

PORETTI 6 LUPPOLI ROSSA

33 cl

5,5€

MORETTI ZERO ALCOHOL FREE

33 cl

5,5€

HEFE WEIZENBIER FRANZISKANER

50 cl

7,5€

Draft Beers

SPINA 0,20 CL

3,5€

ROSATO DEL SALENTO

6€

SPINA 0,40 CL

6€

PROSECCO

6€

CABERNET SAUVIGNON

6€

CHARDONNAY

6€

Wine by the glass

Our customers appreciate the...

Sparkling wine

PROSECCO DOC (GLERA)

Veneto - Azienda Astoria

FRANCIACORTA BRUT DOCG

75% Chardonnay, 25% Pinot Nero

Lombardia – Barone di Erbusco

FERRARI PERLÉ 54 MESI TRENTO DOC

100% Chardonnay

Trentino – Ferrari

Red wine

VALTELLINA SUPERIORE GRUMELLO 30€

Lombardia – Conti Sertoli Salis

LANGHE NEBBIOLO DOC

Piemonte – Belcolle

RUDEN VENETO IGT (CABERNET SAUVIGNON, MERLOT E MARZEMINO)

Veneto – Astoria

ROSSO DI MONTEPULCIANO DOC 25€

Toscana – Tenuta di Gracciano

VINO NOBILE DI MONTEPULCIANO DOCG 34€

Toscana – Tenuta di Gracciano

PRIMITIVO SALENTO IGT 22€

Puglia – Paolo Leo

White wine

25€ **RIBOLLA GIALLA COLLI ORIENTALI FRIULI DOC** 26€

Friuli Venezia Giulia – Ca'Tullio

39€ **PINOT GRIGIO DELLE VENEZIE DOC** 21€

Veneto – Astoria

60€ **VERMENTINO ETICHETTA GRIGIA COLLI DI LUNI DOC** 27€

Liguria – Cantina Lunae

FALANGHINA IRPINIA 25€

Campania – Cavalier Pepe

Rosé wine

27€ **PIEMONTE ROSATO 4 BUCCE** 20€

Barbera, Nebbiolo, Dolcetto, Freisa

Piemonte – Dezzani

ROSATO DEL SALENTO 19€

Puglia – Azienda Verga

If you are curious about
the full list ask our staff
for the wine list.



Our suppliers

In searching for the most suitable products for the creation of our pizza, our pizza chef decided to turn directly to the best suppliers nationwide.

Molini Pizzuti

For over sixty years Molini Pizzuti has made the art of milling its greatest passion.

Located in the heart of the province of Salerno, the company is characterized by high production capacity, 500 tons per day.

Always committed to the research and use of the best Italian and foreign raw materials, today Molini Pizzuti, combining experience and innovation, offers high quality products.

And they are precisely the suppliers that our pizza chef turned to when choosing the best flour: Costa D'Amalfi flour.

Developed by their technicians based on feedback from Neapolitan pizza masters, it is ideal for making medium/long leavening dough.

After cooking, the dough has a golden color, a marked alveolation and an excellent development of the crust.

Latticini Orchidea

For 100 years this company has been producing the best Fior di Latte for pizza and making it travel all over the world.

From the heart of Campania to pizzerias in over 30 countries around the world, their products tell a story of passion and innovation.

It is not just Fior di Latte, but a means to achieve something extraordinary.

Exactly they provide us every day with the best fior di latte from Agerola and the best dairy products that our pizza chef uses in the toppings of his pizzas.

Produced with 100% Campania milk within 12 hours of milking, the Agerola-processed Fior di Latte is their strong power, and is the very essence of the quality that distinguishes Latticini Orchidea.



La Rotonda di Lomazzo

Ristorante & Pizzeria

THANK YOU FOR CHOOSING US!

*We are glad to have welcomed you to our restaurant,
we look forward to seeing you among our tables again!*

YOUR OPINION IS IMPORTANT FOR US

your advice helps us to improve and/or gratifies us
to continue this wonderful work.

Send us an email with your negative impressions
info@larotondadilomazzo.it

LEAVE US A GREAT REVIEW!

