

Gusto Madre®
PIZZA CONTEMPORANEA - LIEVITO MADRE - ALBA
~ FABIO CIRIACI ~



UNICA

Six formats, six doughs and multiple happiness.
Try our new way of enjoying a pizza.

Gusto Madre was created with the aim of leaving complete freedom of choice, depending on your tastes and preferences. This is why our contemporary pizzas are so different from each other.

OUR 6 FORMATS



SEI FRIABILE

Flavoured focaccia bread from wholegrain wheat.



SEI SOFFICE

Focaccia bread made with spelt, small spelt, buckwheat, rye and wheat.



SEI CROCCANTE

Focaccia bread with Piedmontese Ostenga white corn.



SEI INFINITA

Focaccia bread with Piedmontese white corn, 50 cm in length (for two people).



SEI CLASSICA

Italian pizza made with 100% sourdough.



SEI AUTENTICA

Pizza made with 100% spelt flour and spontaneous fermentation.

Choose the format with the dough you like best and add the ingredients we have selected for you

— or —

TRY THE TASTING MENU

SEI FRIABILE

Reinterpretation of the traditional flavoured Roman focaccia bread.
Dough with a high content of whole grain flour, giving a strongly
toasted aroma and bringing out the most of the crust.



SEI FRIABILE

Flavoured focaccia bread from wholegrain wheat.

The ingredients to add:



LA MORTADELLA¹⁻⁷

Raschera DOP Slow Food mortadella and capers from Pantelleria.

8,00

IL CRUDO¹⁻⁷

Parma DOP (24 months) raw ham and Squacquerone DOP fresh cream cheese.

11,00

LA VERDURA¹⁻⁷

Cream of vegetables, seasonal vegetables, fior di latte mozzarella cheese, Tibert cheese from dairy La Bruna and rolled Pancetta.

12,00

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SEI SOFFICE

We like to call the pizza with high “grain cloud” pastry soft, because it is made with a soft dough, which enhances the uncontaminated flavour of the 5 grains that make it up: Spelt, Small Spelt, Whole grain Rye, Buckwheat and Wheat. It is cut up into 8 individually flavoured wedges, lightly crusty on the outside and soft inside.
This contrast enhances the excellence of the ingredients.



SEI SOFFICE

Focaccia bread made with spelt, small spelt, buckwheat, rye and wheat.

The ingredients to add:

IL PATA NEGRA¹⁻⁷

100% Bellota Iberian Pata Negra ham and Gioia del Colle burrata cheese.

19,00

L'ACCIUGA¹⁻⁴⁻⁷

Agro Nocerino Sarnese DOP peeled tomatoes, Gioia del Colle burrata cheese and anchovies from the Cantabrian Sea, oregano from Pantelleria and extra virgin olive basil oil.

13,50

IL SALMONE¹⁻⁴⁻⁷⁻¹¹

Focaccia with crust of roasted seeds, Scottish smoked Salmon, Robiola cheese chives flavoured and caramelised piedmontese blonde onion.

19,00

IL GAMBERO¹⁻²⁻⁷

Agro Nocerino Sarnese DOP peeled tomatoes, pomodoro confit, Gioia del Colle burrata cheese, Red Shrimp from Porto Santo Spirito and extra virgin olive oil with lemon.

22,00

LA GIOVENCA¹⁻⁷⁻¹¹

Focaccia with crust of roasted seeds, heifer's Black Angus entrecôte burger from Gavazza's Butchery (30 days aged), smoked Raclette "Mons", tomatoes confit, chicory and carrots ketchup.

17,00

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SEI CROCCANTE

A variation on the classic Roman focaccia bread, with high humidity content. We use a good percentage of Piedmontese Ostenga white corn, an autochthonous variety which is almost extinct, to give our product flavour and lasting crunchiness.



SEI CROCCANTE

Focaccia bread with Piedmontese Ostenga white corn.

The ingredients to add:

IL COTTO¹⁻⁷

Fior di latte mozzarella and Tumin del Mel cheeses,
“Alba” cooked ham and olives from Taggia added after cooking.
9,50

LA TIBERT¹⁻⁷

Cream of vegetables, seasonal vegetables, fior di latte mozzarella cheese, Tibert cheese
from dairy La Bruna and rolled Pancetta.
12,00

IL PARMA¹⁻⁷

Parma DOP raw ham (24 months aged) and squacquerone DOP fresh cream cheese.
14,00

IL BACCALÀ¹⁻⁷⁻⁸

Salt-cured cod whipped with Tonda Gentile IGP hazelnut oil, crunchy leeks.
12,00

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SEI INFINITA

A breath of fresh air A hymn to convivial fragrance.

A focaccia bread from the same “crunchy” dough,
but 50 cm in length to share. Recommended for two people.



SEI INFINITA

Focaccia bread with Piedmontese white corn, 50 cm in length (for two people).

The ingredients to add:

POMODORO & CRUDO¹⁻⁷

1/2 Agro Nocerino Sarnese PDO PEELED TOMATO, buffalo DOP mozzarella, Tomato confit and extra virgin olive oil, 1/2 Squacquerone DOP cream cheese and “Ravanetti” DOP (24 months) artisanal raw Parma ham.

22,00

VERDURE & MARGHERITA¹⁻⁷

1/2 Cream of vegetables, seasonal vegetables, fior di latte mozzarella cheese, tibert cheese from dairy La Bruna and rolled pancetta

1/2 Agro Nocerino Sarnese DOP peeled tomato, fior di latte mozzarella cheese, tomatoes confit and extra vergin basil oil.

22,00

CAPPERI & COTTO¹⁻⁷

1/2 Gioia del Colle Burrata cheese, Agro Nocerino peeled tomato Sarnese DOP, olives from Taggia, capers and oregano from Pantelleria, extra virgin olive basil oil, 1/2 Fior di latte and Toumin dal Mel cream cheeses, “Alba” cooked ham and olives from Taggia added after cooking.

22,00

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SEI CLASSICA

Only “live” sourdough is used, long fermentation,
100% Italian wheat flour, stoneground and high fibre,
to obtain a unique aroma and flavour.



SEI CLASSICA

Italian pizza made with 100% sourdough.

The ingredients to add:

LA REGINA¹⁻⁷

Agro Nocerino Sarnese DOP peeled tomatoes,
and extra virgin olive basil oil.
7,00

LA BUFALA¹⁻⁷

Agro Nocerino Sarnese DOP peeled tomatoes,
buffalo mozzarella DOP after cooking and extra virgin olive basil oil.
8,50

LA CANTABRICA¹⁻⁴⁻⁷

Cream of broccoli, fresh buffalo ricotta, broccoli, anchovies from the Cantabrian Sea
and extra virgin olive garlic oil.
13,00

LA TOUMIN¹⁻⁷

Agro Nocerino Sarnese DOP peeled tomatoes, fiordilatte mozzarella and Toumin del mel
cheeses, “Alba” cooked ham and olives from Taggia added after cooking.
9,50

LA SPECK¹⁻⁷

Leeks, Fior di latte cream cheese, fondued fontina d’Alpeggio,
speck IGP and fried leeks.
12,00

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SEI AUTENTICA

The autolysis or hydrolysis method is none other than the most ancient technique humans have ever used to trigger a spontaneous fermentation process, without adding any yeast, either natural or sourdough. This is dough from 100% spelt, obtained by re-interpreting the ancient method with modern techniques, to give us a product with an intense, clearly distinct flavour.



SEI AUTENTICA

Pizza made with 100% spelt flour and spontaneous fermentation.

The ingredients to add:



LA VEGETARIANA¹⁻⁷⁻¹¹

Cream of vegetables, seasonal vegetables, fior di latte mozzarella cheese, Tibert cheese from Dairy La Bruna, roasted seeds of sunflower, linen, sesame and oats, tomatoes confit and extra virgin basil oil.

12,50

IL TONNETTO¹⁻⁴

Agro Nocerino Sarnese DOP peeled tomatoes, skipjack tuna from the Ionian Sea caper leaves, dried tomatoes from Pantelleria and extra virgin olive basil oil.

12,50

LA SALSICCIA¹⁻⁷⁻¹¹⁻¹²

Cream of carrots, Plaisentif from Val di Susa, fior di latte mozzarella cheese, sausage of Bra from Tibaldi butchery, roasted seeds of sunflower, linen, sesame and oats.

12,50

LA BUFALA A MODO NOSTRO¹⁻⁷

Agro Nocerino Sarnese DOP peeled tomatoes, buffalo mozzarella cheese DOP, olives from Taggia, capers from Pantelleria, oringan and basil oil.

12,50

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TASTING MENU

For best savouring our preparations, We recommend our tasting menu.

MENU MADRE

Tasting of 3 separate flavours:



SEI CROCCANTE¹⁻⁷

Focaccia bread with Piedmontese Ostenga white corn

paired with: Agro Nocerino Sarnese DOP peeled tomatoes, Fiordilatte mozzarella cheese, tomato confit and extra virgin olive basil oil.



Presidio Slow Food

SEI FRIABILE¹⁻⁷

Flavoured focaccia bread with whole wheat flour

paired with: Slow Food Mortadella, Raschera DOP cheese and capers from Pantelleria



SEI SOFFICE¹⁻⁴⁻⁷

Focaccia bread made with spelt, small spelt, buckwheat, rye and wheat

paired with: Agro Nocerino Sarnese DOP peeled tomatoes, Gioia del Colle burrata cheese, anchovies from the Cantabrian Sea, oregano from Pantelleria and extra virgin olive basil oil.

Glass of draught beer or wine of the day included

19,50

MENU GUSTO

3 different samples of contemporary pizza freely interpreted by the Chef

Glass of draught beer or wine of the day included

25,00

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BEVERAGES



Microfiltered mineral water - sparkling/still	0,75 cl	1,50
Lurisia Alluminium mineral water - sparkling/still	0,50 cl	1,50
Lurisia Sparkling Orange	0,275 cl	3,50
Lurisia Chinotto	0,275 cl	3,50
Gazzosa Lurisia	0,275 cl	3,50
“Bevi Frutta” by Baladin fruit juices Pear and ginger / Apricot and bergamot / Peach and coriander	0,200 cl	4,00
Red MoleCola		3,00
Black MoleCola (no added sugars)		3,00
White Beer Baladin artisanal brewery	0,33 cl	5,00
Red Beer Baladin artisanal brewery	0,33 cl	5,00
Italian Draught lager beer	0,40 cl	5,00

Service charge 2,00

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**OUR CUSTOMERS ARE REQUESTED TO INFORM US OF
ANY FOOD ALLERGIES OR INTOLERANCES**

Substances or products that may cause allergies:

- 1** - Cereals containing gluten, namely: wheat, rye, barley, spelt, kamut or their hybrid strains and derivative products.
- 2** - Crustaceans and products based on crustaceans.
- 3** - Eggs and products based on eggs.
- 4** - Fish and products based on fish.
- 5** - Peanuts and products based on peanuts.
- 6** - Soybeans and products based on soybeans.
- 7** - Milk and products based on milk (including lactose).
- 8** - Nuts, e.g.: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecan nuts [*Carya illinoensis* (Wangenh) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifolia*), and their products, excepting nuts used for making distilled alcoholic drinks, including ethyl alcohol of acrylic origin.
- 9** - Celery and products based on celery.
- 10** - Mustard and products based on Mustard.
- 11** - Sesame seeds and products based on sesame seeds.
- 12** - Sulphur dioxide and sulphites exceeding 10 mg/kg or 10 mg/litre in terms of SO₂ total to be calculated for the products as on sale ready for consumption or recognised as compliant with the manufacturing instructions.
- 13** - Lupine beans and products based on lupine beans.
- 14** - Molluscs and products based on molluscs.