



PIZZERIA 3 CORONE CAFFE'



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[pizzeriatrecorone](https://www.instagram.com/pizzeriatrecorone)











































Connettimi0!

OUR SLICES

The classics

	MARGHERITA  	€ 5,00
	<i>TOMATO SAUCE, MOZZARELLA CHEESE</i>	
	PROSCIUTTO  	€ 5,50
	<i>TOMATO SAUCE, MOZZARELLA CHEESE, HAM</i>	
	CAPRICCIOSA    	€ 6,00
	<i>TOMATO SAUCE, MOZZARELLA CHEESE, HAM, OLIVES, CAPERS, PEPPERS, MUSHROOMS</i>	
	PROSCIUTTO E FUNGHI  	€ 6,00
	<i>TOMATO SAUCE, MOZZARELLA CHEESE, HAM, MUSHROOMS</i>	
	SALAMINO  	€ 6,00
	<i>TOMATO SAUCE, MOZZARELLA CHEESE, SPICY SALAMI</i>	
	WÜRSTEL  	€ 6,00
	<i>TOMATO SAUCE, MOZZARELLA CHEESE, WURSTEL</i>	
	TONNO   	€ 6,50
	<i>TOMATO SAUCE, MOZZARELLA CHEESE, TUNA</i>	
	SALSICCIA  	€ 6,50
	<i>TOMATO SAUCE, MOZZARELLA CHEESE, SAUSAGE</i>	
	NAPOLETANA    	€ 6,50
	<i>TOMATO SAUCE, MOZZARELLA CHEESE, CAPERS, ANCHOVIES</i>	
	CAPRESE  	€ 6,50
	<i>TOMATO SAUCE, MOZZARELLA CHEESE, CHERRY TOMATOES, ORIGAN</i>	
	LARDO  	€ 7,00
	<i>TOMATO SAUCE, MOZZARELLA CHEESE, LARD</i>	

-  **GRANA**   € 7,00
TOMATO SAUCE, MOZZARELLA CHEESE, GRANA PADANO FLAKES
-  **VERDURE GRIGLIATE**   € 7,00
TOMATO SAUCE, MOZZARELLA CHEESE, ONIONS, COURGETTES, PEPPERS, AUBERGINES, ARTICHOKE
-  **AMERICANA**   € 7,00
TOMATO SAUCE, MOZZARELLA CHEESE, FRIED POTATOES
-  **FORMAGGI**    € 7,00
TOMATO SAUCE, MOZZARELLA CHEESE, BLUE CHEESE, REGIONAL CHEESE, TALEGGIO CHEESE, WALNUTS
-  **SPECK**   € 7,00
TOMATO SAUCE, MOZZARELLA CHEESE, SPECK
-  **BRESAOLA**   € 7,00
TOMATO SAUCE, MOZZARELLA CHEESE, BRESAOLA
-  **PORCINI**   € 7,00
TOMATO SAUCE, MOZZARELLA CHEESE, PORCINI MUSHROOMS
-  **CRUDO**   € 8,00
TOMATO SAUCE, MOZZARELLA CHEESE, PARMA HAM
-  **SPECK E BRIE**   € 8,00
TOMATO SAUCE, MOZZARELLA CHEESE, SPECK, BRIE
-  **TONNO ROSSO**    € 8,00
TOMATO SAUCE, MOZZARELLA CHEESE, THINLY SLICED AHI TUNA
-  **PESCE SPADA**    € 8,50
TOMATO SAUCE, MOZZARELLA CHEESE, SMOKED SWORDFISH
-  **SALMONE**    € 8,50
TOMATO SAUCE, MOZZARELLA CHEESE, THINLY SLICED SMOKED SALMON



POLPO FRESCO



TOMATO SAUCE, MOZZARELLA CHEESE, THINLY SLICED FRESH OCTOPUS

€ 9,00

AVAILABLE: FRI - SAT - SUN



FRUTTI DI MARE



( ONLY IN THE SAUCE)

TOMATO SAUCE, MOZZARELLA CHEESE, FRESH SEAFOOD

€ 9,50

AVAILABLE: FRI - SAT - SUN

The delicious ones



CREMOSA AI CARCIOFI



ARTICHOKES CREAM, MOZZARELLA CHEESE, WHITE ARTICHOKES

€ 7,50



CREMOSA AI PORCINI



MUSHROOMS CREAM, MOZZARELLA CHEESE, PORCINI MUSHROOMS

€ 8,00



GRINTOSA



TOMATO SAUCE, MOZZARELLA CHEESE, ASPARAGUS, EGG, GRANA PADANO FLAKES

€ 8,50



SAPORITA



TOMATO SAUCE, MOZZARELLA CHEESE, PISTACHIO PESTO, LARD, WALNUTS

€ 8,50



CONTADINA



TOMATO SAUCE, MOZZARELLA CHEESE, PATATE, BACON, GRANA GADANO GRATED

€ 8,50



BOLOGNESE



TOMATO SAUCE, MOZZARELLA CHEESE, PISTACHIO PESTO, MORTADELLA, PISTACHIO GRAINS

€ 8,50



SUPERBA



TOMATO SAUCE, MOZZARELLA CHEESE, SCAMORZA CHEESE, GENOESE PESTO, SPECK IN COOKING

€ 9,00



FIORITA



TOMATO SAUCE, MOZZARELLA CHEESE, SHRIMPS, COURGETTES, PHILADELPHIA, EDIBLE FLOWERS

€ 9,50




PREZIOSA



TOMATO SAUCE, MOZZARELLA CHEESE, RAW HAM, BURRATA CHEESE STRACCIATELLA





















€ 10,00

SERVICE	€ 2,00
 TOPPINGS	€ 0,50
CURED MEAT ADDICTION	€ 1,00
FRIED POTATOES ADDICTION	€ 1,00
BUFFALO MOZZARELLA CHEESE ADDICTION	€ 1,50
LACTOSE FREE MOZZARELLA CHEESE	€ 1,50
BURRATA CHEESE STRACCIATELLA	€ 1,80
WHOLE WHEAT	€ 1,00
GLUTEN FREE	€ 3,00
PINSA ROMANA	€ 2,00

























WE USE SOFFIO FLOURS OF MOLINO PASINI, OBTAINED FROM THE BEST SELECTION AND MIXTURE OF SOFT GRAINS, FOR THE REALIZATION OF EXTREMELY LIGHT AND SOFT DOUGHS.

THE RESULT WILL BE A MORE EASILY DIGESTIBLE PIZZA, WITH AN EXCELLENT CRUNCHINESS (DUE TO THE HIGH LEVEL OF PROTEIN) AND WITH HIGH AND ALVEOLATE.













Starters

	BUFFALO MOZZARELLA CHEESE 	€ 4,50
	REGIONAL CHEESES SELECTION  	€ 6,00
	THINLY SLICED CURED MEAT SELECTION	€ 7,50
	THINLY SLICED PARMA HAM	€ 8,50
	THINLY SLICED SMOKED RED TUNA 	€ 8,50
	THINLY SLICED SMOKED SALMON 	€ 9,00
	THINLY SLICED SMOKED SWORDFISH 	€ 9,50
	THINLY SLICED HOMEMADE FRESH OCTOPUS  <i>ONLY ON FRIDAY, SATURDAY AND SUNDAY</i>	€ 10,00
	HOME MADE SEA FOOD    ( <i>ONLY IN THE SAUCE</i>) <i>ONLY ON FRIDAY, SATURDAY AND SUNDAY</i>	€ 15,00













Fried

	MINI FRIED MOZZARELLA   	€ 3,50
	FRENCH FRIES   	€ 3,50
	ASCOLI OLIVES   	€ 3,50
	POTATO CROQUETTES   	€ 3,50
	SPEEDY POLLO   	€ 4,00
	DEEP FRIED COURGETTES   	€ 4,00





First courses

-  SPAGHETTI TOMATOES AND BASIL    *THE PRODUCT COULD BE FRONZEN AT ORIGIN* € 5,00
-  RAVIOLI WITH HAM AND CREAM SAUCE     *THE PRODUCT COULD BE FRONZEN AT ORIGIN* € 5,00
-  SAFFRON RISOTTO   *THE PRODUCT COULD BE FRONZEN AT ORIGIN* € 5,00
-  MUSHROOM RISOTTO   *THE PRODUCT COULD BE FRONZEN AT ORIGIN* € 5,00
-  HOMEMADE CREPES FILLED WITH HAM AND CHEESE    € 5,50
-  HOMEMADE CREPES FILLED WITH PORCINI MUSHROOMS AND CREAM    € 6,50








Main courses

-  BEEF T-BONE STEAK *L'ETTO* € 4,00
-  GRILLED VEAL CHOP *L'ETTO* € 4,50
-  HAMBURGER € 5,00
-  GRILLED SKEWERS € 9,00
-  DEEP FRIED FRESH SQUEEDS   € 11,00
-  DEEP FRIED FRESH SEAFOOD    € 13,00
FRESH SQUIDS, FRESH SHRIMPS, ZUCCHINE FRESCHE
-  FRESH GRILLED SWORDFISH SLICED  € 12,00
-  FRESH GRILLED SEA BASS FILET  € 12,00

Sides

	GREEN SALAD	€ 3,00
	FRESH TOMATOES	€ 3,00
	JULIENNE CARROTS	€ 3,00
	MIX SALAD (GREEN SALAD, CARROTS, TOMATOES, CORN)	€ 4,00
	WARM GRILLED VEGETABLES	€ 4,00
	PORCINI MUSHROOMS	€ 5,00

Dessert

	TRADITIONAL DESSERTS	€ 4,00
	ICE CREAM CUP 	€ 5,00
	COFFEE AFFOGATO (ICE CREAM WITH HOT COFFEE)  	€ 6,00
	HOMEMADE DESSERTS	€ 6,00

IF YOU HAVE ANY DIETARY RESTRICTION PLEASE LET OUR STAFF KNOW AND WE WILL PROVIDE YOU WITH ALL THE INFORMATION ABOUT OUR PRODUCTS

Draft beers

*FORST REFRIGERATED PLANT: NEW COLD KEG PLANT WITH COLD ROOM
(THE BEER DOESN'T UNDERGO THERMAL CHANGES DURING THE JOURNEY FROM THE COLD KEG TO WHEN IT IS DRAW OFF)*

	FORST KRONEN (BLONDE) CL. 20 	€ 3,00
	FORST KRONEN (BLONDE) CL. 40 	€ 4,50
	FORST SIXTUS (RED) CL. 20 	€ 3,50
	FORST SIXTUS (RED) CL. 40 	€ 5,00
	FELSENKELLER (NOT FILTERED) CL. 30 	€ 5,00
	WEIHENSTEPHANER CL.30 	€ 3,50
	WEIHENSTEPHANER CL.50 	€ 5,50
	PANACHÈ CL. 20 	€ 2,50
	PANACHÈ CL. 40 	€ 4,00

Bottled beers

	FORST 1857 CL. 33 	€ 3,50
	CERES STRONG ALE 	€ 3,50
	FORST 00 CL.33 (ALCHHOOL FREE) 	€ 3,50
	DAURA DAMM CL.33 (GLUTEN FREE)	€ 3,50
	MENABREA LAGER CL.66 	€ 4,00
	LANDBIER ORIGINAL CL. 50 (GERMAN HANDCRAFTS BLONDE) 	€ 5,00
	LANDBIER ZWICK'L CL. 50 (GERMAN HANDCRAFTS RED) 	€ 5,00
	LA CHUFFE CL. 75 (BELGIAN BLONDE) 	€ 10,00
	MC CHUFFE CL. 75 (BELGIAN BLONDE) 	€ 12,00
	BIG CHUFFE CL. 150 (BELGIAN BLONDE) 	€ 23,00

Red wines



CURTEFRANCA ROSSO DOC - 13° - (STILL) 

€ 7,00

AZIENDA AGRICOLA FERGHETTINA - LOMBARDY

BOTTLE CL. 37,5 - GRAPE: CABERNET SAU, MERLOT, NEBBIOLO, BARBERA



VALCALEPIO ROSSO LYR DOC - 13.5° - (STILL) 

€ 13,00

AZIENDA AGRICOLA ELIGIO MAGRI - LOMBARDY

BOTTLE CL. 75 - GRAPE: CABERNET SAUVIGNON, MERLOT



DOLCETTO D'ALBA DOC "LA MATINERA" - 12.5° - (STILL) 

€ 15,00

PODERE ROCHE DEI MANZONI - PIEDMONT

BOTTLE CL. 75 - GRAPE: DOLCETTO



CHIANTI CLASSICO DOCG - 14° - (STILL) 

€ 16,00

PODERE LE MERAVIGLIE - TUSCANY

BOTTLE CL. 75 - GRAPE: SANGIOVESE




VALPOLICELLA DOC "LE BINE" - 12° - (STILL) 

€ 17,00

CAMPAGNOLA - VENETO

BOTTLE CL. 75 - GRAPE: CORVINA, CORVINONE, RONDINELLA



RONCHEDONE - 14.5° - (STILL) 

€ 25,00

AZIENDA AGRICOLA CA' DEI FRATI - LOMBARDY

BOTTLE CL. 75 - GRAPE: MARZEMINO, SANGIOVESE, CABERNET

White wines



CURTEFRANCA BIANCO DOC - 12.5° - (STILL) 

€ 7,00

AZIENDA AGRICOLA FERGHETTINA - LOMBARDY

BOTTLE CL. 37,5 - GRAPE: CHARDONNAY, PINOT BIANCO



CHARDONNAY BERGAMASCA IGT- 12.5° - (STILL) 

€ 12,00

AZIENDA AGRICOLA ELIGIO MAGRI - LOMBARDY

BOTTLE CL. 75 - GRAPE: CHARDONNAY



MÜLLER THURGAU DOC - 12.5° - (STILL) 

€ 15,00

CANTINA ALDENO - TRENINO

BOTTLE CL. 75 - GRAPE: MULLER THURGAU




GEWURZTRAMINER DOC- 13.5° - (STILL) 

€ 18,00

AZIENDA VINICOLA MARCO DONATI - TRENINO

BOTTLE CL. 75 - GRAPE: GEWURZTRAMINER



LUGANA DOC - 13° - (STILL) 

€ 18,00

AZIENDA AGRICOLA CA' DEI FRATI- LOMBARDY

BOTTLE CL. 75 - GRAPE: TREBBIANO



GRECO DI TUFO JANARE - 13.5° - (STILL) 

€ 20,00

AZIENDA LA GUARDIENSE - CAMPANIA

BOTTLE CL. 75 - GRAPE: GRECO

Rosè wines



FIVE ROSES SALENTO ROSATO IGT - 12.5° - (STILL) 

€ 18,00

AZIENDA LEONE DE CASTRIS - APULIA

BOTTLE CL. 75 - GRAPE: NEGROAMARO, MALVASIA

Sparkling wines



PROSECCO DI VALDOBBIADENE EXTRA DRY DOCG MILLESIMATO - 11,5° 

€ 15,00

METODO CHARMAT

AZIENDA BORTOLOMIOL - VENETO

BOTTLE CL. 75 - GRAPE: GLERA



BRUT FRANCIACORTA PRIMUS DOCG- 12,5° 

€ 25,00

METODO CLASSICO

AZIENDA AGRICOLA FRANCACONTEA - LOMBARDY

BOTTLE CL. 75 - GRAPE: CHARDONNAY



BRUTROSÈ FRANCIACORTA DOCG MILLESIMATO - 12,5° 

€ 33,00

METODO CLASSICO

AZIENDA AGRICOLA FERGHETTINA - LOMBARDY

BOTTLE CL. 75 - GRAPE: PINOT NERO

Champagne



CHAMPAGNE - 12° 

€ 60,00

FRANCE

BOTTLE CL. 75

Sweet wines



MOSCATO D'ASTI DOCG - 5° - (SPARKLING) 

€ 15,00

CANTINE SANSILVESTRO - PIEDMONT

BOTTLE CL. 75 - GRAPE: MOSCATO BIANCO

Draft wines



NERO D'AVOLA DOC - 12,5° 

CANTINA CAMPEGINE

CALICE € 2,50

1/4 LT. € 3,00

1/2 LT. € 5,00

1 LT. € 9,00



VERDUZZO - 10,5° 

VITICOLTORI PONTE - VENETO

CALICE € 2,50

1/4 LT. € 3,00

1/2 LT. € 5,00

1 LT. € 9,00






Alcohol free drinks

 LURISIA WATER CL. 75	€ 2,00
 CANNED DRINKS	€ 3,00
 BOTTLE DRINKS CL. 33	€ 3,00
 COCACOLA BOTTLE LT. 1	€ 5,00



Coffees

 ESPRESSO COFFEE	€ 1,50
 BARLEY COFFEE	€ 1,50
 DECAFFEINATED COFFEE	€ 1,80
 CHAMOMILE TEA	€ 2,00
 TEA	€ 2,00
 GINSENG COFFEE	€ 2,00
 COFFE WITH SPIRITS	€ 2,00

Spirits

	LIMONCELLO	€ 2,50
	NATIONAL SPIRITS	€ 3,00
	BRANDY	€ 3,50
	SELECTED GRAPPAS	€ 4,00
	WHISKY	€ 5,00
	RON ZACAPA ETIQUETA NEGRA 23Y	€ 7,00

Allergens legend

	PEANUTS AND DERIVATIVES		CRUSTACEANS
	NUTS		GLUTEN
	MILK AND DERIVATIVES		LUPINS
	MOLLUSC		MUSTARD
	FISH		CELERY
	SESAME		SULPHITES
	SOY		EGGS AND DERIVATIVES