



PIZZERIA 3 CORONE

CAFFE'



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www.pizzeriatrecorone.com



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Regione
Lombardia

















ATTIVITÀ STORICHE

OUR PIZZAS


































The classics


		OUR SLICES	PINSA ROMANA
 JUST TOMATO  	<i>TOMATO SAUCE</i>	€ 4,50	€ 6,50
 MARGHERITA  	<i>TOMATO SAUCE, MOZZARELLA CHEESE</i>	€ 5,50	€ 8,00
 PROSCIUTTO  	<i>TOMATO SAUCE, MOZZARELLA CHEESE, HAM</i>	€ 6,00	€ 9,00
 CAPRICCIOSA   	<i>TOMATO SAUCE, MOZZARELLA CHEESE, HAM, OLIVES, CAPERS, PEPPERS, MUSHROOMS</i>	€ 6,50	€ 9,50
 PATATINE  	<i>TOMATO SAUCE, MOZZARELLA CHEESE, FRENCH FRIES</i>	€ 6,50	€ 9,50
 PROSCIUTTO E FUNGHI  	<i>TOMATO SAUCE, MOZZARELLA CHEESE, HAM, MUSHROOMS</i>	€ 6,50	€ 9,50
 SALAMINO  	<i>TOMATO SAUCE, MOZZARELLA CHEESE, SPICY SALAMI</i>	€ 6,50	€ 9,50
 WÜRSTEL  	<i>TOMATO SAUCE, MOZZARELLA CHEESE, WURSTEL</i>	€ 6,50	€ 9,50
 CAPRESE  	<i>TOMATO SAUCE, MOZZARELLA CHEESE, CHERRY TOMATOES, ORIGAN</i>	€ 6,50	€ 9,50
 GORGONZOLA  	<i>TOMATO SAUCE, MOZZARELLA CHEESE, GORGONZOLA CHEESE</i>	€ 7,00	€ 10,00
 SALSICCIA  	<i>TOMATO SAUCE, MOZZARELLA CHEESE, FRESH SAUSAGE</i>	€ 7,00	€ 10,00
 VERDURE GRIGLIATE  	<i>TOMATO SAUCE, MOZZARELLA CHEESE, ONIONS, COURGETTES, PEPPERS, AUBERGINES, ARTICHOSES</i>	€ 7,00	€ 10,00

		OUR SLICES	PINSA ROMANA
	TONNO   	€ 7,00	€ 10,00
	<i>TOMATO SAUCE, MOZZARELLA CHEESE, TUNA</i>		
	FORMAGGI   	€ 7,50	€ 10,50
	<i>TOMATO SAUCE, MOZZARELLA CHEESE, BLUE CHEESE, REGIONAL CHEESE, TALEGGIO CHEESE, WALNUTS</i>		
	GRANA  	€ 7,50	€ 10,50
	<i>TOMATO SAUCE, MOZZARELLA CHEESE, GRANA PADANO FLAKES</i>		
	LARDO  	€ 7,50	€ 10,50
	<i>TOMATO SAUCE, MOZZARELLA CHEESE, LARD</i>		
	AMERICANA  	€ 7,50	€ 10,50
	<i>TOMATO SAUCE, MOZZARELLA CHEESE, WÜRSTEL, FRIED POTATOES</i>		
	SPECK  	€ 7,50	€ 10,50
	<i>TOMATO SAUCE, MOZZARELLA CHEESE, SPECK</i>		
	BRESAOLA  	€ 7,50	€ 10,50
	<i>TOMATO SAUCE, MOZZARELLA CHEESE, BRESAOLA</i>		
	NAPOLETANA   	€ 7,50	€ 10,50
	<i>TOMATO SAUCE, MOZZARELLA CHEESE, CAPERS, ANCHOVIES</i>		
	PORCINI  	€ 8,00	€ 11,00
	<i>TOMATO SAUCE, MOZZARELLA CHEESE, PORCINI MUSHROOMS</i>		
	CRUDO  	€ 8,50	€ 11,50
	<i>TOMATO SAUCE, MOZZARELLA CHEESE, PARMA HAM</i>		
	SPECK E BRIE  	€ 8,50	€ 11,50
	<i>TOMATO SAUCE, MOZZARELLA CHEESE, SPECK, BRIE</i>		
	TONNO ROSSO   	€ 8,50	€ 12,00
	<i>TOMATO SAUCE, MOZZARELLA CHEESE, THINLY SLICED AHI TUNA</i>		
	PESCE SPADA   	€ 9,00	€ 12,50
	<i>TOMATO SAUCE, MOZZARELLA CHEESE, SMOKED SWORDFISH</i>		

	OUR SLICES	PINSA ROMANA
 SALMONE    TOMATO SAUCE, MOZZARELLA CHEESE, THINLY SLICED SMOKED SALMON	€ 9,00	€ 12,50
 POLPO FRESCO    TOMATO SAUCE, MOZZARELLA CHEESE, THINLY SLICED FRESH OCTOPUS <i>DISPONIBILE: VEN - SAB - DOM</i>	€ 9,00	€ 12,50
 FRUTTI DI MARE        <i>(ONLY INSIDE THE SAUCE)</i> TOMATO SAUCE, MOZZARELLA CHEESE, FRESH SEAFOOD <i>DISPONIBILE: VEN - SAB - DOM</i>	€ 9,50	€ 13,00

The delicious ones
















	OUR SLICES	PINSA ROMANA
 CREMOSA AI CARCIOFI   ARTICHOKE CREAM, MOZZARELLA CHEESE, WHITE ARTICHOKE	€ 8,00	€ 11,00
 CREMOSA AI PORCINI   PORCINI MUSHROOMS CREAM, MOZZARELLA CHEESE, PORCINI MUSHROOMS	€ 8,50	€ 11,50
 GRINTOSA    TOMATO SAUCE, MOZZARELLA CHEESE, ASPARAGUS, EGG, GRANA PADANO FLAKES	€ 8,50	€ 11,50
 SAPORITA    TOMATO SAUCE, MOZZARELLA CHEESE, PISTACHIO PESTO, LARD, WALNUTS	€ 8,50	€ 11,50
 CONTADINA    TOMATO SAUCE, MOZZARELLA CHEESE, PATATE, BACON, GRATED GRANA GADANO	€ 8,50	€ 11,50
 BOLOGNESE    TOMATO SAUCE, MOZZARELLA CHEESE, PISTACHIO PESTO, MORTADELLA, PISTACHIO GRAINS	€ 8,50	€ 11,50
 SUPERBA    TOMATO SAUCE, MOZZARELLA CHEESE, SMOKED SCAMORZA CHEESE, GENOVESE PESTO, COOKED SPECK	€ 9,00	€ 12,00
 FIORITA    TOMATO SAUCE, MOZZARELLA CHEESE, SHRIMPS, COURGETTES, PHILADELPHIA, EDIBLE FLOWERS	€ 9,50	€ 12,50
 PREZIOSA   TOMATO SAUCE, MOZZARELLA CHEESE, PARMA HAM, STRACCIATELLA CHEESE	€ 10,50	€ 13,50

SERVICE	€ 2,00
 TOPPINGS	€ 0,80
CURED MEAT ADDICTION	€ 1,50
FRIED POTATOES ADDICTION	€ 1,30
BUFFALO MOZZARELLA CHEESE ADDICTION	€ 1,80
LACTOSE FREE MOZZARELLA CHEESE	€ 1,80
BURRATA CHEESE STRACCIATELLA	€ 2,50
GLUTEN FREE	€ 3,00

























WE ONLY USE FIRST CHOICE FLOURS FROM MOLINO PASINI, OBTAINED FROM THE BEST SELECTION AND MIXTURE OF SOFT GRAINS, FOR THE CREATION 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 	€ 5,00
	REGIONAL CHEESES SELECTION  	€ 7,00
	THINLY SLICED CURED MEAT SELECTION	€ 8,00
	THINLY SLICED PARMA HAM	€ 9,00
	THINLY SLICED SMOKED RED TUNA 	€ 9,50
	THINLY SLICED SMOKED SALMON 	€ 10,00
	THINLY SLICED SMOKED SWORDFISH 	€ 10,00
	THINLY SLICED HOMEMADE FRESH OCTOPUS  <i>ONLY ON FRIDAY, SATURDAY AND SUNDAY</i>	€ 10,00
	HOME MADE SEAFOOD    ( <i>ONLY IN THE SAUCE</i>) <i>ONLY ON FRIDAY, SATURDAY AND SUNDAY</i>	€ 15,00
















Fried

	MINI MOZZARELLA   	€ 4,00
	FRENCH FRIES   	€ 4,00
	ASCOLI OLIVES   	€ 4,00
	POTATO CROQUETTES   	€ 4,00
	CHICKEN NUGGETS   	€ 4,00
	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* € 6,00
-  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 *HECTOGRAM € 4,00*
-  GRILLED VEAL CHOP *HECTOGRAM € 4,50*
-  HAMBURGER € 6,00
-  GRILLED SKEWERS € 9,00
-  DEEP FRIED FRESH SQUEEDS   € 11,00
-  DEEP FRIED FRESH SEAFOOD    € 13,00
FRESH SQUIDS, FRESH SHRIMPS, FRESH COURGETTES
-  FRESH GRILLED SWORDFISH SLICED  € 12,00
-  FRESH GRILLED SEA BASS FILET  € 12,00

Sides

	GREEN SALAD	€ 3,50
	FRESH TOMATOES	€ 3,50
	JULIENNE CARROTS	€ 3,50
	MIX SALAD (GREEN SALAD, CARROTS, TOMATOES, CORN)	€ 5,00
	WARM GRILLED VEGETABLES	€ 5,00
	PORCINI MUSHROOMS	€ 6,00

Dessert

	TRADITIONAL DESSERTS	€ 4,00
	ICE CREAM CUP 	€ 5,00
	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 SMALL 	€ 2,50
	PANACHÈ LARGE 	€ 4,00

Bottled beers

	CERES STRONG ALE 	€ 3,50
	FORST 1857 CL. 33 	€ 3,50
	FORST 00 CL.33 (ALCHOOL FREE) 	€ 3,50
	DAURA DAMM CL.33 (GLUTEN FREE)	€ 3,50
	MENABREA LAGER CL.66 	€ 4,00
	HACKER PSCHORR MÜNCHNER GOLD CL. 50 (GERMAN HANDCRAFTS BLONDE) 	€ 5,00
	HACKER PSCHORR KELLERBIER CL. 50 (ARTIGIANALE TEDESCA NOT FILTRED) 	€ 5,00
	HACKER PSCHORR WEISSBIER CL. 50 (GERMAN HANDCRAFTS WEISS) 	€ 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



VALCALEPIO ROSSO LYR DOC - 13.5° - (STILL) 

BOTTLE 75 CL € 13,00

AZIENDA AGRICOLA ELIGIO MAGRI - LOMBARDY

GRAPE: CABERNET SAUVIGNON, MERLOT




ROSSO RONCHEDONE VDT - 14.5° - (STILL) 

BOTTLE 75 CL € 25,00

CANTINA CÀ DEI FRATI - LOMBARDY

GRAPE: MARZEMINO, SANGIOVESE, CABERNET



ETNA ROSSO DOC - 13.5° - (STILL) 

BOTTLE 75 CL € 25,00

CANTINA PLANETA - SICILY

GRAPE: NERELLO MASCALESE



VILLA ANTINORI IGT - 13.5° - (STILL) 


BOTTLE 75 CL € 25,00

CANTINA ANTINORI - TUSCANY

GRAPE: MERLOT, SYRAH, PETIT VERDOT, SANGIOVESE E CABERNET

White wines



LUGANA DOC - 13° - (STILL) 

BOTTLE 75 CL € 18,00

AZIENDA AGRICOLA CA' DEI FRATI- LOMBARDY

GRAPE: TREBBIANO



GEWÜRZTRAMINER DOC- 14° - (STILL) 

BOTTLE 75 CL € 18,00

CANTINA ST. PAULS - ALTO ADIGE

GRAPE: GEWÜRZTRAMINER



RIBOLLA GIALLA IGT - 12.5° - (STILL) 

BOTTLE 75 CL € 18,00

CANTINA TENUTA LUISA - FRIULI VENEZIA GIULIA

GRAPE: RIBOLLA GIALLA



ETNA BIANCO DOC - 13° - (STILL) 


BOTTLE 75 CL € 25,00

CANTINA PLANETA - SICILY

GRAPE: CARRICANTE

Rosè wines



OPRA ROSATO DOC - 13.5° - (STILL) 

BOTTLE 75 CL € 18,00

CANTINA SHOLA SARMENTI - APULIA

GRAPE: NEGROAMARO

Sparkling wines



PROSECCO SENIOR EXTRA DRY DOCG - 11,5° 

BOTTLE 75 CL € 15,00

AZIENDA BORTOLOMIOL - VENETO

GRAPE: GLERA



FRANCIACORTA BRUT DOCG - 12,5° 

BOTTLE 75 CL € 24,00

AZIENDA AGRICOLA FERGHETTINA - LOMBARDY

GRAPE: CHARDONNAY, PINOT NERO



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

BOTTLE 75 CL € 16,00

CANTINE LODALI - PIEDMONT

GRAPE: MOSCATO BIANCO

Draft wines



NERO D'AVOLA DOC - 12,5° 

CALICE € 4,00

CANTINE PELLEGRINO - SICILY



VERDUZZO - 10,5° 

CALICE € 3,00

VITICOLTORI PONTE - VENETO

1/2 LT. € 5,00

1 LT. € 9,00



LA TRENTINA: GRAPPA
TRADIZIONALE SECCA
GIOVANE - 41° € 4,00

Grappa nata per esprimere l'eleganza della tradizione trentina da cui trae il meglio, facendo leva sui tipici vitigni della regione, sull'escursione termica, sui profumi che ne derivano e sull'esperienza dei secoli passati. Ottenuta da un'accurata distillazione a Bagnomaria in alambicco discontinuo a vapore di vinacce di Teroldego, Marzemino e Merlot si caratterizza per essere fresca ed elegantemente asciutta. Un omaggio della Famiglia Marzadro alla terra in cui vive.

Bouquet: dry, decisive



Structure: elegant, persistent



LA TRENTINA: GRAPPA
INVECCHIATA MORBIDA
BARRIQUE - 41° € 4,00

Grappa nata per esprimere la massima morbidezza di un distillato, nata da un'accurata distillazione a Bagnomaria in alambicco discontinuo a vapore delle vinacce di Moscato, Chardonnay e Gewürztraminer. I tipici vitigni della regione, l'escursione termica del territorio e i profumi che ne derivano, donano qualità organolettiche uniche e distinte. La Trentina Morbida Barrique viene poi affinata per alcuni mesi in botti precedentemente usate per l'invecchiamento della Grappa Stravecchia Diciotto Lune, divenendo ancora più "gentile" e vellutata.

Bouquet: dry, decisive



Structure: elegant, persistent



DICIOTTO LUNE - 41° € 4,00

Il profumo si fa intenso, diviene più etereo e armonico, il gusto perde le spigolosità iniziali e si arrotonda per dare una percezione in bocca elegante e setosa. Il colore raggiunge una calda tonalità ambrata. Il Mastro Distillatore ne segue la maturazione sino al raggiungimento del blend ideale e della piena armonia tra legno e Grappa. Nasce così, Diciotto Lune Marzadro, raffinata Grappa da meditazione.



Bouquet: dry, decisive



Structure: elegant, persistent









Alcohol free drinks

 LURISIA WATER CL. 75	€ 2,00
 CANNED DRINKS	€ 3,00
 BOTTLE DRINKS CL. 33	€ 3,50
 COCACOLA BOTTLE LT. 1	€ 5,50




Coffees

 ESPRESSO COFFEE	€ 1,50
 BARLEY COFFEE	€ 2,00
 DECAFFEINATED COFFEE	€ 2,00
 CHAMOMILE TEA	€ 2,00
 TEA	€ 2,00
 GINSENG COFFEE	€ 2,30
 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

December - January



TARTUFATA



TOMATO SAUCE, MOZZARELLA CHEESE, WHITE TRUFFLE CREAM, EGG

€ 13,00



February - March

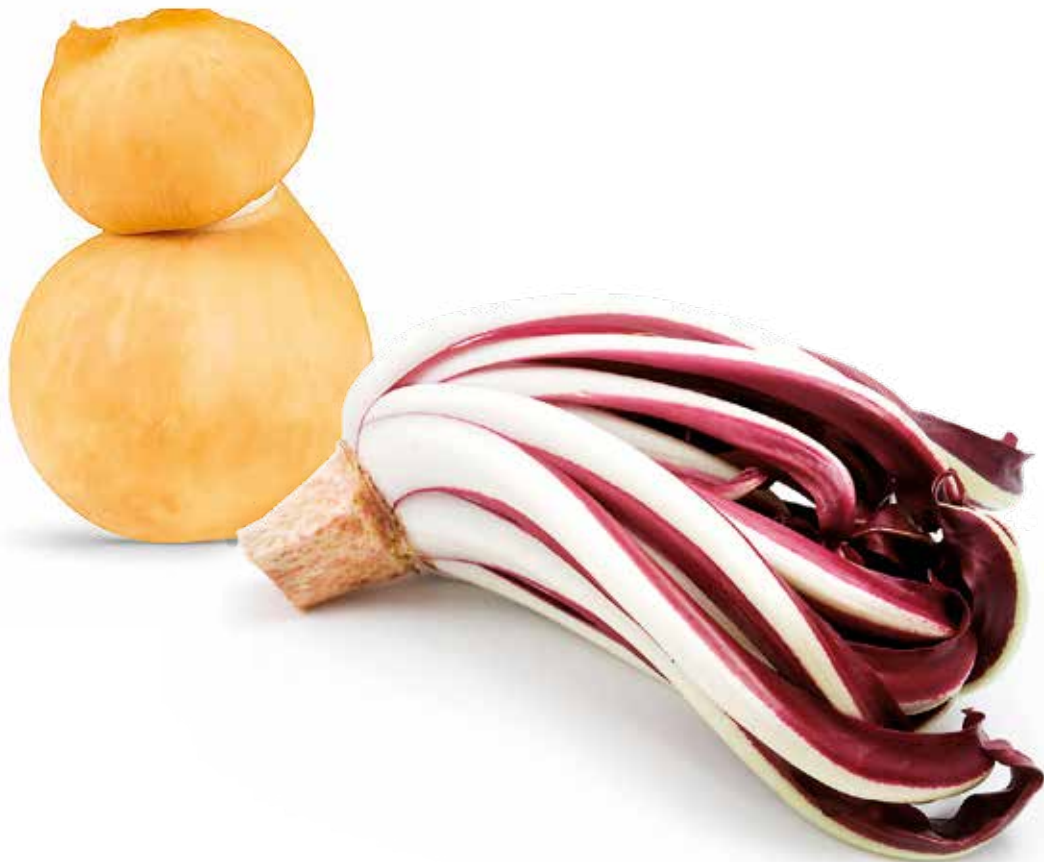


TARDIVA



*TOMATO SAUCE, MOZZARELLA CHEESE, LATE RADICCHIO CREAM,
SMOKED SCAMORZA CHEESE*

€ 9,00



April - May



TONNATA



POMODORO, PASTA FILATA, TONNO ROSSO AFFUMICATO, CIPOLLE CAMELLATE

€ 10,00



June - July



FUNGAIOLA



TOMATO SAUCE, MOZZARELLA CHEESE, BLACK TRUFFLE CREAM, PORCINI MUSHROOMS, BLACK TRUFFLE FLAKES

€ 12,50



August - September



ESAGERATA



*TOMATO SAUCE, MOZZARELLA CHEESE, FRESH PRAWNS,
BURRATA CHEESE STRACCIATELLA, PISTACHIO GRANES, BACON*

€ 12,50



October - November



ZUCCONA



TOMATO SAUCE, MOZZARELLA CHEESE, PUMPKIN CREAM, SAUSAGE, GRANA PADANO DOP

€ 9,00





CARBONARA



TOMATO SAUCE, MOZZARELLA CHEESE, GRANA PADANO DOP, BACON, EGG, PEPPER

€ 9,00





ZUCCARELLO



*TOMATO SAUCE, MOZZARELLA CHEESE, MASCARPONE CHEESE,
ROCKET SALAD, PARMA HAM*

€ 10,00

