



# PIZZERIA 3 CORONE

## CAFFE'



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Connettimi0!



















































































Regione  
Lombardia


















# ATTIVITÀ STORICHE

# OUR PIZZAS


































## The classics


		OUR SLICES	PINSA ROMANA
 <b>JUST TOMATO</b> 	<i>TOMATO SAUCE</i>	€ 4,90	€ 7,10
 <b>MARGHERITA</b>  	<i>TOMATO SAUCE, MOZZARELLA CHEESE</i>	€ 6,00	€ 8,80
 <b>PROSCIUTTO</b>  	<i>TOMATO SAUCE, MOZZARELLA CHEESE, HAM</i>	€ 6,60	€ 9,90
 <b>CAPRICCIOSA</b>   	<i>TOMATO SAUCE, MOZZARELLA CHEESE, HAM, OLIVES, CAPERS, PEPPERS, MUSHROOMS</i>	€ 7,10	€ 10,40
 <b>PATATINE</b>  	<i>TOMATO SAUCE, MOZZARELLA CHEESE, FRENCH FRIES</i>	€ 7,10	€ 10,40
 <b>PROSCIUTTO E FUNGHI</b>  	<i>TOMATO SAUCE, MOZZARELLA CHEESE, HAM, MUSHROOMS</i>	€ 7,10	€ 10,40
 <b>SALAMINO</b>  	<i>TOMATO SAUCE, MOZZARELLA CHEESE, SPICY SALAMI</i>	€ 7,10	€ 10,40
 <b>WÜRSTEL</b>  	<i>TOMATO SAUCE, MOZZARELLA CHEESE, WURSTEL</i>	€ 7,10	€ 10,40
 <b>CAPRESE</b>  	<i>TOMATO SAUCE, MOZZARELLA CHEESE, CHERRY TOMATOES, ORIGAN</i>	€ 7,10	€ 10,40
 <b>GORGONZOLA</b>  	<i>TOMATO SAUCE, MOZZARELLA CHEESE, GORGONZOLA CHEESE</i>	€ 7,70	€ 11,00
 <b>SALSICCIA</b>  	<i>TOMATO SAUCE, MOZZARELLA CHEESE, FRESH SAUSAGE</i>	€ 7,70	€ 11,00
 <b>VERDURE GRIGLIATE</b>  	<i>TOMATO SAUCE, MOZZARELLA CHEESE, ONIONS, COURGETTES, PEPPERS, AUBERGINES, ARTICHOSES</i>	€ 7,70	€ 11,00

		OUR SLICES	PINSA ROMANA
	TONNO   	€ 7,70	€ 11,00
	<i>TOMATO SAUCE, MOZZARELLA CHEESE, TUNA</i>		
	FORMAGGI   	€ 8,20	€ 11,50
	<i>TOMATO SAUCE, MOZZARELLA CHEESE, BLUE CHEESE, REGIONAL CHEESE, TALEGGIO CHEESE, WALNUTS</i>		
	GRANA  	€ 8,20	€ 11,50
	<i>TOMATO SAUCE, MOZZARELLA CHEESE, GRANA PADANO FLAKES</i>		
	LARDO  	€ 8,20	€ 11,50
	<i>TOMATO SAUCE, MOZZARELLA CHEESE, LARD</i>		
	AMERICANA  	€ 8,20	€ 11,50
	<i>TOMATO SAUCE, MOZZARELLA CHEESE, WÜRSTEL, FRIED POTATOES</i>		
	SPECK  	€ 8,20	€ 11,50
	<i>TOMATO SAUCE, MOZZARELLA CHEESE, SPECK</i>		
	BRESAOLA  	€ 8,20	€ 11,50
	<i>TOMATO SAUCE, MOZZARELLA CHEESE, BRESAOLA</i>		
	NAPOLETANA   	€ 8,20	€ 11,50
	<i>TOMATO SAUCE, MOZZARELLA CHEESE, CAPERS, ANCHOVIES</i>		
	PORCINI  	€ 8,80	€ 12,10
	<i>TOMATO SAUCE, MOZZARELLA CHEESE, PORCINI MUSHROOMS</i>		
	CRUDO  	€ 9,30	€ 12,60
	<i>TOMATO SAUCE, MOZZARELLA CHEESE, PARMA HAM</i>		
	SPECK E BRIE  	€ 9,30	€ 12,60
	<i>TOMATO SAUCE, MOZZARELLA CHEESE, SPECK, BRIE</i>		
	TONNO ROSSO   	€ 9,90	€ 13,70
	<i>TOMATO SAUCE, MOZZARELLA CHEESE, THINLY SLICED AHI TUNA</i>		
	PESCE SPADA   	€ 9,90	€ 13,70
	<i>TOMATO SAUCE, MOZZARELLA CHEESE, SMOKED SWORDFISH</i>		

	OUR SLICES	PINSA ROMANA
 <b>SALMONE</b>    TOMATO SAUCE, MOZZARELLA CHEESE, THINLY SLICED SMOKED SALMON	€ 9,90	€ 13,70
 <b>POLPO FRESCO</b>    TOMATO SAUCE, MOZZARELLA CHEESE, THINLY SLICED FRESH OCTOPUS <i>DISPONIBILE: VEN - SAB - DOM</i>	€ 9,90	€ 13,70
 <b>FRUTTI DI MARE</b>        (  ONLY INSIDE THE SAUCE ) TOMATO SAUCE, MOZZARELLA CHEESE, FRESH SEAFOOD <i>DISPONIBILE: VEN - SAB - DOM</i>	€ 10,40	€ 14,30

## The delicious ones

	OUR SLICES	PINSA ROMANA
 <b>CREMOSA AI CARCIOFI</b>   ARTICHOKE CREAM, MOZZARELLA CHEESE, WHITE ARTICHOKE	€ 8,80	€ 12,10
 <b>CREMOSA AI PORCINI</b>   PORCINI MUSHROOMS CREAM, MOZZARELLA CHEESE, PORCINI MUSHROOMS	€ 9,30	€ 12,60
 <b>GRINTOSA</b>    TOMATO SAUCE, MOZZARELLA CHEESE, ASPARAGUS, EGG, GRANA PADANO FLAKES	€ 9,30	€ 12,60
 <b>SAPORITA</b>    TOMATO SAUCE, MOZZARELLA CHEESE, PISTACHIO PESTO, LARD, WALNUTS	€ 9,30	€ 12,60
 <b>CONTADINA</b>    TOMATO SAUCE, MOZZARELLA CHEESE, PATATE, BACON, GRATED GRANA GADANO	€ 9,30	€ 12,60
 <b>BOLOGNESE</b>    TOMATO SAUCE, MOZZARELLA CHEESE, PISTACHIO PESTO, MORTADELLA, PISTACHIO GRAINS	€ 9,30	€ 12,60
 <b>SUPERBA</b>    TOMATO SAUCE, MOZZARELLA CHEESE, SMOKED SCAMORZA CHEESE, GENOVESE PESTO, COOKED SPECK	€ 9,90	€ 13,20
 <b>FIORITA</b>    TOMATO SAUCE, MOZZARELLA CHEESE, SHRIMPS, COURGETTES, PHILADELPHIA, EDIBLE FLOWERS	€ 10,40	€ 13,70
 <b>PREZIOSA</b>   TOMATO SAUCE, MOZZARELLA CHEESE, PARMA HAM, STRACCIATELLA CHEESE	€ 11,50	€ 14,80





















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

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	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

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	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

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-  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

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-  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

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	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

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	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

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	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 	€ 5,00
	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 CHOUFFE CL. 75 (BELGIAN BLONDE) 	€ 12,00
	MC CHOUFFE CL. 75 (BELGIAN BLONDE) 	€ 12,00
	BIG CHOUFFE CL. 150 (BELGIAN BLONDE) 	€ 26,00

## Red wines

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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

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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

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OPRA ROSATO DOC - 13.5° - (STILL) 

BOTTLE 75 CL € 18,00

CANTINA SHOLA SARMENTI - APULIA

GRAPE: NEGROAMARO

## Sparkling wines

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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

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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

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

## Coffees

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 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

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	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

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



December - January

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# TARTUFATA

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*TOMATO SAUCE, MOZZARELLA CHEESE, WHITE TRUFFLE CREAM, EGG*

**Slice € 14,30**

**Pinsa Romana € 18,10**



February - March

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**TARDIVA**

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

**Slice € 9,90**

**Pinsa Romana € 13,70**



April - May

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# TONNATA

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*POMODORO, PASTA FILATA, TONNO ROSSO AFFUMICATO, CIPOLLE CARAMELLATE*

**Slice** € 11,00

**Pinsa Romana** € 14,80



June - July

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# FUNGAIOLA

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

**Slice** € 13,70

**Pinsa Romana** € 17,60



August - September

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# ESAGERATA



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

**Slice** € 13,70

**Pinsa Romana** € 17,60



October - November

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ZUCCONA



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

**Slice** € 9,90

**Pinsa Romana** € 13,70





# CARBONARA



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

**Slice** € 9,90

**Pinsa Romana** € 13,70





# ZUCCARELLO



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

**Slice** € 11,00

**Pinsa Romana** € 14,80

