

PIZZERIA 3 CORONE CAFFE'



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Regione
Lombardia

ATTIVITÀ
STORICHE

OUR PIZZAS

The classics

		OUR SLICES	PINSA ROMANA 300g
	JUST TOMATO  <i>TOMATO SAUCE</i>	€ 5,00	€ 7,50
	MARGHERITA   <i>TOMATO SAUCE, MOZZARELLA CHEESE</i>	€ 6,00	€ 9,00
	PROSCIUTTO   <i>TOMATO SAUCE, MOZZARELLA CHEESE, HAM</i>	€ 7,00	€ 10,50
	CAPRICCIOSA    <i>TOMATO SAUCE, MOZZARELLA CHEESE, HAM, OLIVES, CAPERS, PEPPERS, MUSHROOMS</i>	€ 7,50	€ 11,00
	PATATINE   <i>TOMATO SAUCE, MOZZARELLA CHEESE, FRENCH FRIES</i>	€ 7,50	€ 11,00
	PROSCIUTTO E FUNGHI   <i>TOMATO SAUCE, MOZZARELLA CHEESE, HAM, MUSHROOMS</i>	€ 7,50	€ 11,00
	SALAMINO   <i>TOMATO SAUCE, MOZZARELLA CHEESE, SPICY SALAMI</i>	€ 7,50	€ 11,00
	WÜRSTEL   <i>TOMATO SAUCE, MOZZARELLA CHEESE, WURSTEL</i>	€ 7,50	€ 11,00
	CAPRESE   <i>TOMATO SAUCE, MOZZARELLA CHEESE, CHERRY TOMATOES, ORIGAN</i>	€ 7,50	€ 11,00
	GORGONZOLA   <i>TOMATO SAUCE, MOZZARELLA CHEESE, GORGONZOLA CHEESE</i>	€ 8,00	€ 11,50
	SALSICCIA   <i>TOMATO SAUCE, MOZZARELLA CHEESE, FRESH SAUSAGE</i>	€ 8,00	€ 11,50
	VERDURE GRIGLIATE   <i>TOMATO SAUCE, MOZZARELLA CHEESE, ONIONS, COURGETTES, PEPPERS, AUBERGINES, ARTICHOKEs</i>	€ 8,00	€ 11,50

		OUR SLICES	PINSA ROMANA 300g
	TONNO    <i>TOMATO SAUCE, MOZZARELLA CHEESE, TUNA</i>	€ 8,00	€ 11,50
	FORMAGGI    <i>TOMATO SAUCE, MOZZARELLA CHEESE, BLUE CHEESE, REGIONAL CHEESE, TALEGGIO CHEESE, WALNUTS</i>	€ 8,50	€ 12,00
	GRANA   <i>TOMATO SAUCE, MOZZARELLA CHEESE, GRANA PADANO FLAKES</i>	€ 8,50	€ 12,00
	LARDO   <i>TOMATO SAUCE, MOZZARELLA CHEESE, LARD</i>	€ 8,50	€ 12,00
	AMERICANA   <i>TOMATO SAUCE, MOZZARELLA CHEESE, WÜRSTEL, FRIED POTATOES</i>	€ 8,50	€ 12,00
	SPECK   <i>TOMATO SAUCE, MOZZARELLA CHEESE, SPECK</i>	€ 8,50	€ 12,00
	BRESAOLA   <i>TOMATO SAUCE, MOZZARELLA CHEESE, BRESAOLA</i>	€ 8,50	€ 12,00
	NAPOLETANA    <i>TOMATO SAUCE, MOZZARELLA CHEESE, CAPERS, ANCHOVIES</i>	€ 8,50	€ 12,00
	PORCINI   <i>TOMATO SAUCE, MOZZARELLA CHEESE, PORCINI MUSHROOMS</i>	€ 9,50	€ 13,00
	CRUDO   <i>TOMATO SAUCE, MOZZARELLA CHEESE, PARMA HAM</i>	€ 10,00	€ 13,00
	SPECK E BRIE   <i>TOMATO SAUCE, MOZZARELLA CHEESE, SPECK, BRIE</i>	€ 10,00	€ 13,00
	TONNO ROSSO    <i>TOMATO SAUCE, MOZZARELLA CHEESE, THINLY SLICED AHI TUNA</i>	€ 11,00	€ 15,00
	PESCE SPADA    <i>TOMATO SAUCE, MOZZARELLA CHEESE, THINLY SLICED SMOKED SWORDFISH</i>	€ 11,00	€ 15,00

		OUR SLICES	PINSA ROMANA 300g
	SALMONE    TOMATO SAUCE, MOZZARELLA CHEESE, THINLY SLICED SMOKED SALMON	€ 11,00	€ 15,00
	POLPO FRESCO    ( ONLY INSIDE THE SAUCE) TOMATO SAUCE, MOZZARELLA CHEESE, THINLY SLICED FRESH OCTOPUS AVAILABLE: FRI - SAT - SUN	€ 11,50	€ 15,50
	FRUTTI DI MARE        TOMATO SAUCE, MOZZARELLA CHEESE, FRESH SEAFOOD AVAILABLE: FRI - SAT - SUN	€ 12,00	€ 16,00

The delicious ones

		OUR SLICES	PINSA ROMANA 300g
	CREMOSA AI CARCIOFI   ARTICHOKE CREAM, MOZZARELLA CHEESE, WHITE ARTICHOKE	€ 9,50	€ 12,50
	CREMOSA AI PORCINI   PORCINI MUSHROOMS CREAM, MOZZARELLA CHEESE, PORCINI MUSHROOMS	€ 10,00	€ 13,00
	GRINTOSA    TOMATO SAUCE, MOZZARELLA CHEESE, ASPARAGUS, EGG, GRANA PADANO FLAKES	€ 10,00	€ 13,00
	SAPORITA    TOMATO SAUCE, MOZZARELLA CHEESE, PISTACHIO PESTO, LARD, WALNUTS	€ 10,00	€ 13,00
	CONTADINA    TOMATO SAUCE, MOZZARELLA CHEESE, BOILED POTATOES, BACON, GRANA PADANO DOP	€ 10,00	€ 13,00
	BOLOGNESE    TOMATO SAUCE, MOZZARELLA CHEESE, PISTACHIO PESTO, MORTADELLA, PISTACHIO GRAINS	€ 10,00	€ 13,00
	SUPERBA    TOMATO SAUCE, MOZZARELLA CHEESE, SMOKED SCAMORZA CHEESE, GENOVESE PESTO, CRISPY SPECK	€ 10,50	€ 14,00
	FIORITA    TOMATO SAUCE, MOZZARELLA CHEESE, SHRIMPS, COURGETTES, PHILADELPHIA, EDIBLE FLOWERS	€ 12,00	€ 15,00
	PREZIOSA   TOMATO SAUCE, MOZZARELLA CHEESE, PARMA HAM, STRACCIATELLA CHEESE	€ 12,50	€ 16,00

SERVICE	€ 2,00
 TOPPINGS	€ 1,00
CURED MEAT	€ 2,00
FRIED POTATOES	€ 1,50
BUFFALO MOZZARELLA CHEESE	€ 2,00
LACTOSE FREE MOZZARELLA CHEESE	€ 2,00
BURRATA CHEESE STRACCIATELLA	€ 3,00
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 125g 	€ 4,00
	REGIONAL CHEESES SELECTION  	€ 8,00
	THINLY SLICED CURED MEAT SELECTION	€ 9,00
	THINLY SLICED PARMA HAM	€ 10,00
	THINLY SLICED SMOKED RED TUNA 	€ 12,00
	THINLY SLICED SMOKED SALMON 	€ 12,00
	THINLY SLICED SMOKED SWORDFISH 	€ 12,00
	THINLY SLICED HOMEMADE FRESH OCTOPUS  ( ONLY IN THE SAUCE) <i>ONLY ON FRIDAY, SATURDAY AND SUNDAY</i>	€ 12,50
	HOME MADE SEAFOOD     <i>ONLY ON FRIDAY, SATURDAY AND SUNDAY</i>	€ 20,00

Fried

	MINI MOZZARELLA   	€ 5,00
	FRENCH FRIES   	€ 5,00
	ASCOLI OLIVES   	€ 5,00
	POTATO CROQUETTES   	€ 5,00
	CHICKEN NUGGETS   	€ 5,00
	COURGETTES   	€ 5,00
	JALAPEÑOS  	€ 5,00

First courses

	SPAGHETTI TOMATOES AND BASIL    <i>THE PRODUCT COULD BE FRONZEN AT ORIGIN</i>	€ 5,50
	RAVIOLI WITH HAM AND CREAM SAUCE     <i>THE PRODUCT COULD BE FRONZEN AT ORIGIN</i>	€ 5,50
	SAFFRON RISOTTO   <i>THE PRODUCT COULD BE FRONZEN AT ORIGIN</i>	€ 5,50
	MUSHROOM RISOTTO   <i>THE PRODUCT COULD BE FRONZEN AT ORIGIN</i>	€ 6,50
	HOMEMADE CREPES FILLED WITH HAM AND CHEESE   	€ 6,00
	HOMEMADE CREPES FILLED WITH PORCINI MUSHROOMS AND CREAM   	€ 7,00

Main courses

	BEAF T-BONE STEAK	HECTOGRAM € 4,00
	GRILLED VEAL CHOP	HECTOGRAM € 5,00
	HAMBURGER WITH FRENCH FRIES	€ 7,50
	GRILLED SKEWERS	€ 10,00
	DEEP FRIED FRESH SQUEEDS  	€ 13,00
	DEEP FRIED FRESH SEAFOOD    <i>FRESH SQUIDS, FRESH SHRIMPS, FRESH COURGETTES</i>	€ 15,00
	FRESH GRILLED SWORDFISH SLICED 	€ 18,00
	FRESH GRILLED SEA BASS FILET 	€ 18,00

Sides

	GREEN SALAD	€ 5,00
	FRESH TOMATOES	€ 5,00
	JULIENNE CARROTS	€ 5,00
	MIX SALAD (GREEN SALAD, CARROTS, TOMATOES)	€ 6,00
	WARM GRILLED VEGETABLES	€ 6,00
	PORCINI MUSHROOMS	€ 7,00

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 	€ 5,00
	FORST SIXTUS (RED) CL. 20 	€ 3,50
	FORST SIXTUS (RED) CL. 40 	€ 5,50
	ABBAYE DE MALONNE (BLANCHE) CL. 25 	€ 3,50
	ABBAYE DE MALONNE (BLANCHE) CL. 40 	€ 5,50
	WEIHENSTEPHANER (WEISS) CL. 30 	€ 4,00
	WEIHENSTEPHANER (WEISS) CL. 50 	€ 6,00
	PANACHÈ SMALL 	€ 2,50
	PANACHÈ LARGE 	€ 4,50

Bottled beers

	CERES STRONG ALE 	€ 3,50
	FORST 1857 CL. 33 	€ 3,50
	FORST 00 CL.33 (ALCHOOL FREE) 	€ 3,50
	QUBEER KELLER CL.50 (GLUTEN FREE)	€ 6,50
	MENABREA LAGER CL.66 	€ 5,50
	HACKER PSCHORR MÜNCHNER HELL CL. 50 (GERMAN HANDCRAFTS BLONDE) 	€ 5,50
	HACKER PSCHORR KELLERBIER CL. 50 (GERMAN HANDCRAFTS UNFILTRED) 	€ 5,50
	HACKER PSCHORR WEISSBIER CL. 50 (GERMAN HANDCRAFTS WEISS) 	€ 5,50
	LA CHOUFFE CL. 75 (BELGIAN BLONDE) 	€ 13,00
	MC CHOUFFE CL. 75 (BELGIAN BRUNE) 	€ 14,00
	BIG CHOUFFE CL. 150 (BELGIAN BLONDE) 	€ 26,00

Red wines



VALCALEPIO Lyr DOC - 13.5° - (STILL)



BOTTLE 75 CL € 16,00

AZIENDA AGRICOLA ELIGIO MAGRI - LOMBARDY

GRAPE: CABERNET SAUVIGNON, MERLOT



VALPOLICELLA DOC - 13.5° - (STILL)



BOTTLE 75 CL € 20,00

DOMINI VENETI - LOMBARDY

GRAPE: CORVINA



RONCHEDONE VDT - 14.5° - (STILL)



BOTTLE 75 CL € 26,00

CANTINA CÀ DEI FRATI - LOMBARDY

GRAPE: MARZEMINO, SANGIOVESE, CABERNET

White wines



LUGANA DOC - 13° - (STILL)



BOTTLE 75 CL

€ 20,00

AZIENDA AGRICOLA CA' DEI FRATI- LOMBARDY

GRAPE: TREBBIANO



GEWÜRZTRAMINER DOC- 14° - (STILL)



BOTTLE 75 CL

€ 20,00

CANTINA SANKT PAULS - ALTO ADIGE

GRAPE: GEWÜRZTRAMINER



RIBOLLA GIALLA IGT- 12,5° - (STILL)



BOTTLE 75 CL

€ 20,00

CANTINA TENUTA LUISA - FRIULI VENEZIA GIULIA

GRAPE: RIBOLLA GIALLA

Rosè wines



OPRA DOC - 13.5° - (STILL)



BOTTLE 75 CL

€ 20,00

CANTINA SHOLA SARMENTI - APULIA

GRAPE: NEGROAMARO

Sparkling wines



PROSECCO SENIOR EXTRA DRY DOCG - 11,5° 

BOTTLE 75 CL € 18,00

AZIENDA BORTOLOMIOL - VENETO

GRAPE: GLERA



MOSCATO D'ASTI DOCG - 5° - (SWEET) 

BOTTLE 75 CL € 18,00

CANTINE LODALI - PIEDMONT

GRAPE: MOSCATO BIANCO



FRANCIACORTA BRUT DOCG - 12,5° 

BOTTLE 75 CL € 26,00

AZIENDA AGRICOLA FERGHETTINA - LOMBARDY

GRAPE: CHARDONNAY, PINOT NERO

Draft wines



NERO D'AVOLA DOC - 12,5° - (STILL) 

CALICE € 4,00

CANTINE PELLEGRINO - SICILY



VERDUZZO - 10,5° - (LIVELY) 

CALICE € 3,00

VITICOLTORI PONTE - VENETO

1/2 LT. € 6,00

1 LT. € 11,00



LA TRENTINA:

DRY - 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



DICIOTTO LUNE:

SOFT - 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



GIARE AMARONE:

SOFT - 41° € 5,00

Grappa dal profumo fine e deciso e dal gusto piacevolmente avvolgente, armonica e persistente al palato. Ottenuta dalla distillazione a Bagnomaria in alambicco discontinuo delle pregiate vinacce tipiche dell'Amarone della Valpolicella (Corvina, Rondinella, Molinara). Il Mastro Distillatore segue nel tempo e con attenzione l'evolversi del blend, verificando sentori e aromi fino al conseguimento di un equilibrio unico.

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	€ 6,00

Coffees

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

Spirits

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

Allergens legend

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

December - January



TARTUFATA



TOMATO SAUCE, MOZZARELLA CHEESE, WHITE TRUFFLE CREAM, EGG

Slice € 15,00

Pinsa Romana (300 g) € 19,00



February - March



TARDIVA



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

Slice € 10,50

Pinsa Romana (300 g) € 14,50



April - May



TONNATA



*TOMATO SAUCE, MOZZARELLA CHEESE,
SMOKED RED TUNA, CARAMELIZED ONIONS*

Slice € 12,00

Pinsa Romana (300 g) € 15,50



June - July



FUNGAIOLOA



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

Slice € 15,00

Pinsa Romana (300 g) € 19,00



August - September



ESAGERATA



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

Slice € 15,00

Pinsa Romana (300 g) € 19,00



October - November



ZUCCONA



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

Slice € 10,50

Pinsa Romana (300 g) € 14,50





CARBONARA



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

Slice € 10,50

Pinsa Romana (300 g) € 14,50





ZUCCARELLO



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

Slice € 11,70

Pinsa Romana (300 g) € 15,50

