

Accussì è
PIZZAMAKERIA

M E N U

PIZZA - DRINK - FOOD - GOURMET

Accussì è

PIZZAMAKERIA

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STARTERS

FRENCH FRIES

Allergens: 1

€ 5

SWEET POTATOES WITH CACIO AND PEPPER

Allergens: 7

€ 6

BAKED POTATOES WITH BACON AND CHEDDAR

Allergens: 7

€ 7

GRILLED TUMA CHEESE

With capuliato tomato on toasted bruschetta

Allergens: 1, 5, 6, 7

€ 7

MIXED FRIED* (portion for 2 people)

Panelle, battered vegetables, onion rings, cheese croquettes, sweet chili cheddar bites, battered pasta triangles with cheese

Allergens: 1, 3, 7, 12

€ 9

NEAPOLITAN MONTANARINE

Tomato and parmesan

Allergens: 1, 7

€ 7

BRONTE MONTANARINE

Pistachio pesto and mortadella

Allergens: 1, 8

€ 7

MIXED BRUSCHETTAS

Tomato, salt, pepper, oregano, EVO oil / primo sale cheese, black pork lard, orange blossom honey / black olive pâté / capuliato tomato and buffalo stracciatella

Allergens: 1, 7

€ 8

SELECTION OF CURED MEATS

Selection of local cured meats

€ 13
per person

SELECTION OF CURED MEATS AND CHEESES

Selection of local cured meats and cheeses

Allergens: 7

€ 16
per person

MIXED GRILLED VEGETABLES

€ 8

RESTAURANT

FIRST COURSES

CASERECCE WITH EGGPLANT PESTO

€ 14

With cow ricotta, confit cherry tomatoes, salted ricotta, crystallized basil

Allergens: 1, 7

SCRIGNI DI BURRATA

€ 16

With pistachio cream, crispy cured pork jowl, pistachio grain

Allergens: 1, 7, 8

SECOND COURSES

MIXED GRILL

€ 20

Pork sausage, veal meatball, pistachio roll
- served with potatoes or green salad

Allergens: 1, 3, 8

CUBEROLL STEAK

€ 22

With rocket, cherry tomatoes and aged Normanno cheese 36 months

GRILLED VEAL FILLET

€ 26

Served with baked potatoes or green salad

BURGERS

CLASSIC BURGER

€ 15

200 g beef burger, primosale, porcini mushrooms*, caramelized red onion, bacon, green sauce
Allergens: 1, 3, 7

CRISPY CHICKEN BURGER

€ 13

With smoked provola, lamb's lettuce, green apple, sweet and sour sauce, mayonnaise
Allergens: 1, 3, 7

DONKEY BURGER

€ 15

Dried tomato, smoked Ragusano provola, black olive pâté, caramelized red onion
Allergens: 1, 3, 7

VEGETARIAN BURGER

€ 12

Zucchini, potatoes, carrots, parsley, salt, EVO oil, with panelle and guacamole
Allergens: 1

SMOKED BURGER

€ 14

Buffalo mozzarella, smoked salmon, avocado, lamb's lettuce, yellow cherry tomato cream, lime mayonnaise
Allergens: 1, 3, 4, 7, 12

SALADS

COMPLEX SALAD

€ 11

Boiled eggs, rocket, mushrooms, parmesan flakes, pineapple, croutons, guacamole sauce
-served with focaccia
Allergens: 1, 3, 7

SALMON SALAD

€ 12

Salmon, lamb's lettuce, cherry tomatoes, mozzarella, avocado, croutons, basil glaze,
aged Normanno cheese flakes
-served with focaccia
Allergens: 1, 4, 7, 12

CAESAR SALAD

€ 12

Chicken strips, avocado, Pachino cherry tomatoes, dressing, mixed greens, iceberg,
parmesan cream, crispy cured pork jowl, croutons, yogurt sauce
-served with focaccia
Allergens: 1, 3, 7, 12

ACCUSSI È SALAD

€ 12

Sicilian oranges, fresh onion, Etna black olives, rocket, lamb's lettuce, yellow cherry tomatoes,
tuna slices, pink pepper
-served with focaccia
Allergens: 1, 4

VEGAN SALAD

€ 12

Mixed greens, sweet and sour pumpkin, balsamic vinegar, lamb's lettuce, mushrooms,
peeled almonds, poppy seeds, black sesame, crispy leek
-served with focaccia
Allergens: 1, 8, 11, 12

PIZZERIA

TRADITIONAL

 also gluten free

BIANCANEVE

Fiordilatte mozzarella, EVO oil

Allergens: 1, 7

€ 8

MARGHERITA

Tomato sauce, fiordilatte mozzarella, fresh basil, EVO oil

Allergens: 1, 7

€ 9

MARGHERITA SCOMPOSTA

Tomato cream strips, fiordilatte mozzarella, drops of pesto, fresh basil, EVO oil

Allergens: 1, 7, 8

€ 9

PICCANTE

Tomato sauce, fiordilatte mozzarella, spicy salami, black olives, green onion, chili-infused EVO oil

Allergens: 1, 7, 12

€ 10

NORMA

Eggplant cream, salted ricotta, confit cherry tomatoes, crystallized basil, EVO oil

Allergens: 1, 7

€ 10

LA NOSTRA PARMIGIANA

Tomato sauce, fiordilatte mozzarella, eggplant chips, Praga cooked ham, hard-boiled egg,

36-month aged Normanno cheese shavings, fresh basil, EVO oil

Allergens: 1, 3, 7, 12

€ 11

LA NOSTRA CAPRICCIOSA

Tomato sauce, fiordilatte mozzarella, thinly sliced button mushrooms, Praga cooked ham,

egg, fresh basil, EVO oil

Allergens: 1, 3, 7, 12

€ 11

QUATTRO FORMAGGI 2.0

Mozzarella, smoked provola, sweet Gorgonzola DOP, spicy salami, 36-month aged Normanno cheese shavings,

EVO oil

Allergens: 1, 7

€ 12

ZUCCHINA

Fiordilatte mozzarella, zucchini cream, yellow datterino tomato cream, crispy cured pork jowl,

36-month aged Normanno cheese shavings, EVO oil

Allergens: 1, 7

€ 12

VEGETARIANA

Campana Buffalo Mozzarella DOP, grilled eggplants, grilled zucchinis, red datterino tomatoes,

yellow datterino tomato cream, fresh green onion, thinly sliced button mushrooms, EVO oil

Allergens: 1, 7

€ 12

REALE

Tomato sauce, fiordilatte mozzarella, thinly sliced button mushrooms, Parma cured ham,

36-month aged Normanno cheese shavings, EVO oil

Allergens: 1, 7, 12

€ 12

DATTERINA

Tomato sauce, fiordilatte mozzarella, yellow datterino tomato cream, red datterino tomatoes, basil, EVO oil

Allergens: 1, 7, 12

€ 13

SPECIAL DOUGHS

*supplement charge € 3

• Contemporary

• Neapolitan

•  Gluten free*

• Squid ink

• Multigrain with
whole wheat flour

We use pure-milled flours made exclusively from **Italian wheat**, which allows us to work with very high hydration doughs, undergoing 48 hours of maturation and 4 hours of fermentation, for a total of **52** hours. This slow, extended process promotes the development of aromatic compounds that are fully released during baking, enhancing their intensity.

SPECIAL PIZZAS

 also gluten free

PHILADELPHIA

€ 13

Fiordilatte mozzarella, Philadelphia cream cheese, speck, smoked provola, balsamic vinegar glaze, walnuts, drops of mint, EVO oil

Allergens: 1, 7, 8, 12

TROPEA

€ 13

Fiordilatte mozzarella, baked potatoes, smoked provola, Tropea onion, speck, EVO oil

Allergens: 1, 7

SOLE LUNA - CALZONE E PIZZA

€ 13

Fiordilatte mozzarella, sweet and sour yellow pumpkin, smoked provola, caramelized red onion, fried arugula, EVO oil

Allergens: 1, 7, 12

SALSICCIA E FRIARIELLI

€ 13

Fiordilatte mozzarella, sausage, smoked provola, broccoli rabe, EVO oil

Allergens: 1, 7, 12

BELLA NAPOLI

€ 12

Tomato sauce, Campana Buffalo Mozzarella PDO, red cherry tomatoes, yellow datterino tomato cream, baked 36-month aged Normanno cheese powder, fresh basil, EVO oil

Allergens: 1, 7

BARBECUE BBQ

€ 13

Fiordilatte mozzarella, smoked provola, shredded pork* in barbecue sauce, caramelized onion, chives, EVO oil

Allergens: 1, 7, 10, 12

TARTUFATA

€ 14

Campana Buffalo Mozzarella DOP, mushroom truffle paste, porcini mushrooms*, speck, thinly sliced button mushrooms, EVO oil

Allergens: 1, 7

PORCINA

€ 14

Campana Buffalo Mozzarella DOP, porcini mushrooms*, 36-month aged Normanno cheese shavings, sausage, truffled EVO oil

Allergens: 1, 7, 12

SALMONE *(squid ink dough recommended)*

€ 14

Fiordilatte mozzarella, yellow datterino tomato cream, smoked salmon, lemon zest, chives, Philadelphia cream cheese rosettes, EVO oil

Allergens: 1, 4, 7

ASINA

Pistachio pesto, fiordilatte mozzarella, donkey mortadella, burrata, chopped pistachios, EVO oil
Allergens: 1, 7, 8

€ 15

CARBONARA

Fiordilatte mozzarella, cured pork jowl, carbonara cream, Roman pecorino fondue, black peppercorns
Allergens: 1, 3, 7, 12

€ 14

ESTIVA

Basil pesto Philadelphia, fiordilatte mozzarella, cured ham, sun-dried tomato pesto, toasted almonds
Allergens: 1, 7, 8

€ 14

PRIMAVERA

Zucchini cream, buffalo mozzarella, sautéed asparagus, black truffle shavings, 36-month aged Normanno cheese shavings
Allergens: 1, 7

€ 15

CALZONI

IL PROSCIUTTO E FORMAGGIO

Fiordilatte mozzarella, tomato sauce, Praga cooked ham, EVO oil
Allergens: 1, 3, 7, 12

€ 10

IL VERDE

Fiordilatte mozzarella, spinach*, béchamel, ricotta, black olives, olio EVO
Allergens: 1, 7

€ 10

IL CALABRESE

Fiordilatte mozzarella, 'nduja, tomato sauce, sausage, fresh green onion, EVO oil
Allergens: 1, 7, 13

€ 10

CALZONE SICILIANO

Fresh Tuma cheese, olives, fresh onion, anchovies
Allergens: 1, 4, 7

€ 10

GOURMET PIZZAS

RAGUSANA

€ 18

The flavor of yellow pumpkin blossoms

Buffalo straciatella DOP, battered pumpkin blossoms, sweet and sour pumpkin, Cantabrian anchovy fillets, Ragusana provola DOC, tomato confit, crystallized basil, EVO oil

Allergens: 1, 4, 7, 12

ACITREZZA *(squid ink dough recommended)*

€ 18

The goodness of citrus-infused swordfish

Smoked buffalo straciatella, datterino tomato confit, yellow datterino tomato cream, smoked swordfish, lemon zest, citrus-infused oil

Allergens: 1, 4, 7

CATANIA

€ 18

The taste of Catania tradition

Baked tomato sauce, eggplant cream, burrata cream, datterino tomato confit, smoked ricotta shavings, fresh buffalo ricotta, drops of basil pesto, crispy eggplant strips, EVO oil

Allergens: 1, 7, 8, 12

OGNINA *(squid ink dough recommended)*

€ 18

The freshness of summer

Buffalo straciatella DOP, avocado, smoked salmon, tufts of Philadelphia cream cheese, pumpkin seeds, lemon zest, orange honey

Allergens: 1, 4, 7, 11

ACCUSSI È

€ 18

Our Gourmet

Buffalo straciatella DOP, sweet and sour yellow pumpkin, porcini* mushroom cream, crystallized arugula, crumbled Amaretto di Saronno, thinly sliced button mushrooms, EVO oil

Allergens: 1, 7, 8, 12

FRIED PIZZAS

SICILIANA

€ 10

Tuma cheese, green onion, olives, anchovies, black pepper

Allergens: 1, 4, 7

SAPORITA

€ 11

Fiordilatte mozzarella, smoked provola, Gorgonzola, spicy salami

Allergens: 1, 7

PARMARÈ

€ 11

Fresh ricotta, spinach*, béchamel, Ragusana provola, Parmesan cream

Allergens: 1, 7

PUGLIESE

€ 12

Tomato sauce, fiordilatte mozzarella, burrata, cooked ham, Grana Padano fondue

Allergens: 1, 7

MAKI PIZZA

CATA MAKI

€ 16

Fiordilatte mozzarella, eggplant pesto, drops of datterino tomato sauce, basil pesto, Philadelphia cream cheese, salted ricotta

Allergens: 1, 7, 8, 12

CARBO MAKI

€ 16

Fiordilatte mozzarella, carbonara cream, Roman pecorino fondue, crispy pork jowl, black peppercorns

Allergens: 1, 3, 7, 12

CALI MAKI

€ 16

Field mustard greens (caliceddi), tuma cheese, minced Nebrodi sausage, Taggiasca olive powder, toasted breadcrumbs with anchovy flavor

Allergens: 1, 4, 7, 12

SALMO MAKI

€ 16

Salmon, fiordilatte mozzarella, guacamole, lemon zest, Philadelphia cream cheese rosettes, red currants

Allergens: 1, 4, 7

BRONTE MAKI

€ 16

Pistachio cream, buffalo stracciatella, cured pork jowl, chopped pistachios

Allergens: 1, 7, 8

TUNA MAKI

€ 16

Potato cream, tuma cheese, stracciatella, Parmesan fondue, tuna fillets, crispy onion, mint, mustard seeds

Allergens: 1, 4, 7, 10, 12

PATA MAKI

€ 16

Fiordilatte mozzarella, Gorgonzola sauce, mashed potatoes, speck, crystallized arugula, chopped hazelnuts

Allergens: 1, 7, 8

TARTU MAKI

€ 16

Fiordilatte mozzarella, porcini mushrooms*, Gorgonzola and Parmesan fondue, chopped walnuts, drops of truffle sauce

Allergens: 1, 7, 8, 12



CANNOLÈ

2 pieces per serving

NEROMARE

€ 8

Savory squid ink cannoli shell, squid ink cream, smoked burrata, lemon zest, yellow datterino tomato confit, pea cream*, red lumpfish caviar

Allergens: 1, 4, 7

L'INTRUSO

€ 8

Savory cannoli shell, buffalo straciatella, white 'nduja pork sausage, caramelized figs, crispy onion, chili threads

Allergens: 1, 7

IL SICULO

€ 8

Savory squid ink cannoli shell, hand-chopped octopus*, Montoro onion, aged pecorino, crystallized carrot zest, Taggiasca olive powder, lemon zest

Allergens: 1, 4, 7

CANTABRICO

€ 8

Savory cannoli shell, Cantabrian anchovies, Philadelphia cream cheese, lemon zest, mint, datterino tomato confit, poppy seeds, toasted breadcrumbs, citrus-infused oil

Allergens: 1, 4, 7, 11

IL RUSTICO

€ 8

Savory cannoli shell, Gorgonzola cheese cream, radicchio, crispy speck strips, chopped hazelnuts

Allergens: 1, 7, 8

BRONTESE

€ 8

Savory cannoli shell, pistachio and porcini mushroom béchamel, crispy guanciale, datterino tomato confit, pistachio powder and chopped pistachios

Allergens: 1, 7, 8



BEVERAGES

STILL WATER	€ 3
SPARKLING WATER "FERRARELLE"	€ 3
SPARKLING WATER "FERRARELLE MAXIMA"	€ 3
COCA-COLA 33cl	€ 3,5
COCA-COLA ZERO 33cl	€ 3,5
FANTA OR SPRITE 33cl	€ 3,5
CHINOTTO 33cl	€ 3,5
ALCOHOL-FREE COCKTAIL	€ 6
GLASS OF WINE OR PROSECCO	€ 6

BEERS

DRAFT BEERS

MESSINA BLONDE

Alcohol content: 4,7% VOL.

20cl € 3
40cl € 5

MESSINA CRISTALLI DI SALE

Alcohol content: 5% VOL.

20cl € 3,5
40cl € 5,5

MC FARLAND RED

Alcohol content: 5,6% VOL.

20cl € 3,5
40cl € 5,5

BIRRE IN BOTTIGLIA

BULLDOG - STRONG LAGER

Alcohol content: 8,7% VOL.

33cl € 3,5

CERES - LAGER

Alcohol content: 6,0% VOL.

33cl € 4

ERDINGER WEISSBIER

Alcohol content: 5,3% VOL.

50cl € 7

FISCHER

Alcohol content: 6% VOL.

65cl € 8,5

24 BARONI - ROSSA BELGIAN

Alcohol content: 6,8% VOL.

75cl € 15

24 BARONI - BIONDA II AL MIELE

Alcohol content: 5,8% VOL.

75cl € 15

24 BARONI - BIANCA BLANCHE BELGA

Alcohol content: 5,5% VOL.

75cl € 15

24 BARONI - APA AMERICAN PALE ALE

Alcohol content: 6,0% VOL.

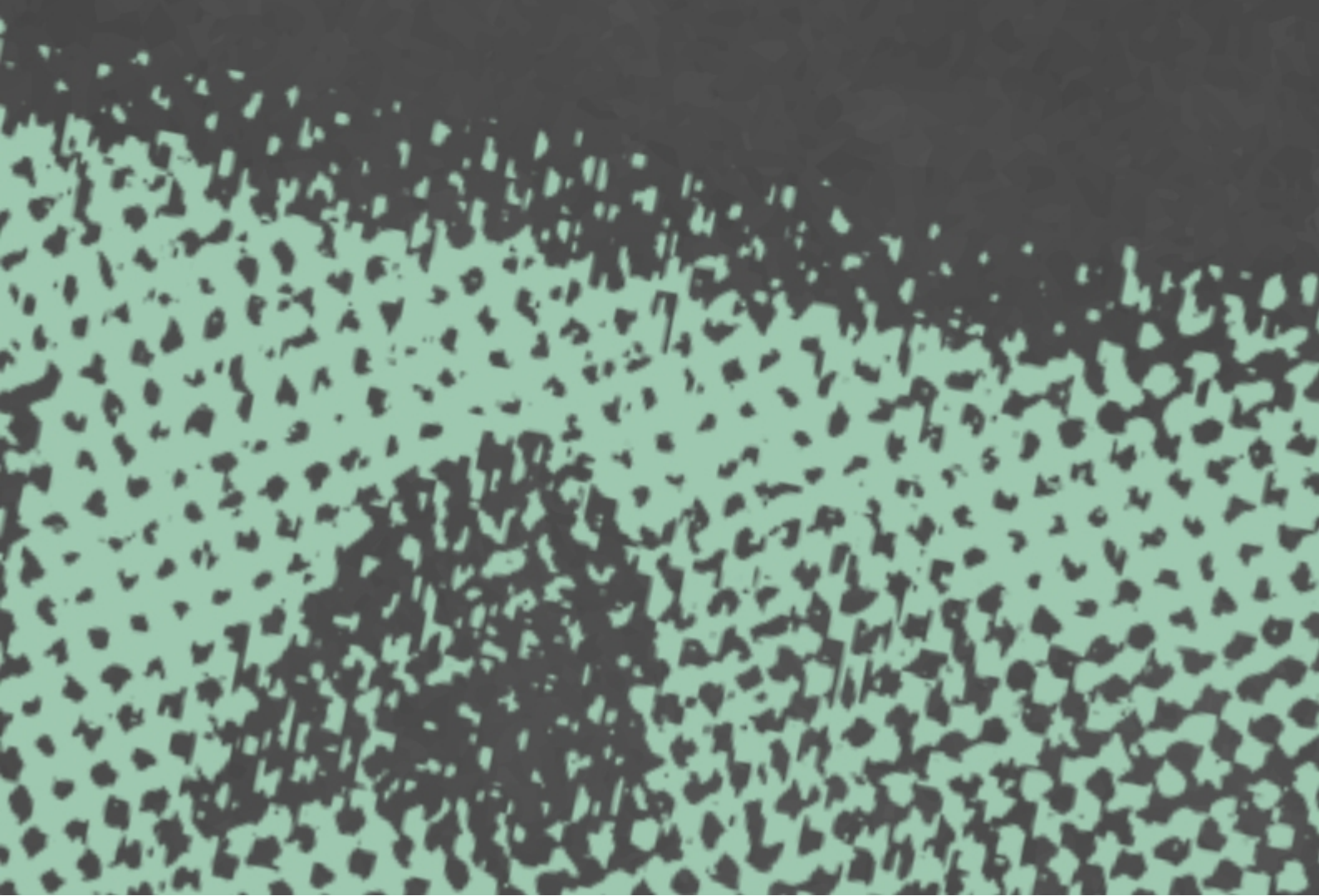
75cl € 15

24 BARONI - 10 PPM

Alcohol content: 5,6% VOL. - Gluten free

33cl € 6

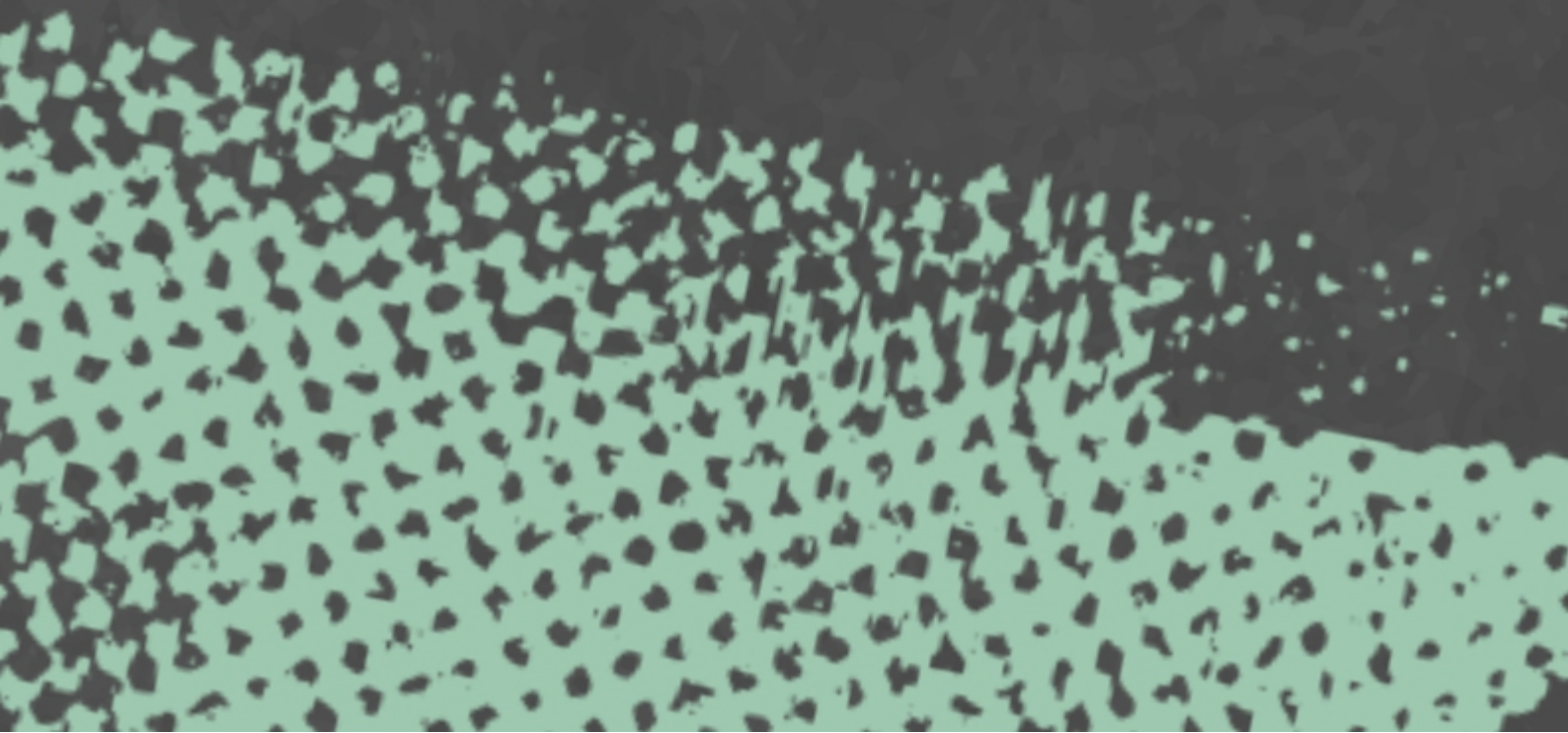
Dishes marked with * may contain frozen ingredients.



Our menu contains **allergens**.

If you have any food allergies or intolerances, please inform our staff when placing your order.

1. Cereals containing gluten.
2. Crustaceans and crustacean-based products.
3. Eggs and egg-based products.
4. Fish and fish-based products.
5. Peanuts and peanut-based products.
6. Soy and soy-based products.
7. Milk and milk-based products.
8. Nuts.
9. Celery and celery-based products.
10. Mustard and mustard-based products.
11. Sesame seeds and sesame seed-based products.
12. Sulfur dioxide and sulfites in concentrations above 10 mg/kg or 10 mg/l.
13. Lupins and lupin-based products.
14. Mollusks and mollusk-based products.





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