



mezzometro[®]

PIZZA SU MISURA

JESI

the **metre**
is the best
measure
of our passion

Alessandro e Alessio Coppari

WELCOME

There can be no mistakes when health is at stake.

That is why our gluten-free recipes are prepared according to the strictest standards and served on plates of a different shape and colour. versions



All of Our dishes and pizzas can be requested WITHOUT GLUTEN OR WITHOUT LACTOSE, except the ones with this symbol, which **INCLUDE GLUTEN**

If you have any food allergies, you can ask our staff the list of all allergens, currently in our dishes and drinks.



Alleanza Slow Food
dei Cuochi

The Alliance is an international network of chefs committed to valorising Slow Food and Ark of Taste products, safeguarding agri-food biodiversity and giving visibility and fair value to the producers from whom they obtain their supplies.



Presidio Slow Food®

The projects in question are Slow Food projects that safeguard the small-scale production of varieties in need of protection and promote traditional farming practices.



Arca del Gusto

The Ark of Taste is a catalogue of products belonging to cultures and traditions from all over the world at risk of disappearing.



Our Portonovo mussels and clams are always fresh and not frozen in origin.

For the rest of the stock, if there isn't any fresh product available, we serve only the best quality of frozen fish.

Cover charge ... 2,50

FRIED FOODS



50 cm FRIED MIX

FRIED FOODS

FRITTO AL METRO

A MIX OF OUR FRIED FOODS, LOVINGLY HOME MADE

A light and crispy experience with different types of food breadings, sauces and seasonal flavours!

a must try!

25 CM FRIED MIX for 2 people ... 9,50

50 CM FRIED MIX for 4 people ... 18



PIZZIMONIO

4 TASTY FRIED PIZZA STICKS

crunchy on the outside and soft on the inside, made to dip in our homemade sauces

 **YELLOW PIZZIMONIO** with homemade mayonnaise... 6

 **RED PIZZIMONIO** with marinara sauce ... 6

Extra Sauce ... 1



THE CLASSICS



BROWN POTATOES ... 5,50
homegrown potatoes fried with skin and served alongside our homemade mayonnaise



POTATO CHIPS ... 5,50



POTATO STICKS ... 5



**ASCOLI STYLE
STUFFED OLIVES**... 6,50 

FOCACCE & RIMPIZZE



Served on a chopping board, divided in 6 tasty slices!






Fiordiprosciutto

Stracciamortazza

SOFT FOCACCE with delicious toppings

-  **STRACCIALICI** ... 16
with Apulian stracciatella cheese, Cetara anchovies, lime flavoured zucchini, plum tomatoes and organic extra virgin olive oil
-  **FIORDIPROSCIUTTO** ... 16
with mozzarella cheese, PDO Parma ham, basil and marinated tomato

TASTY RIMPIZZE with tasty fillings

-  **STRACCIAMORTAZZA** ... 16
with Apulian stracciatella cheese, IGP mortadella ham, zucchini, mint, pistachios
-  **SCAMPAGNATA** ... 16
with  Mt. Sibillini pecorino cheese, field herbs, Verdicchio cream, ciauscolo salami

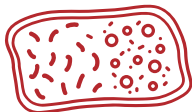
PIZZERIA

Perchè Margherita è vera



Choose the **SIZE** of the pizza you prefer!

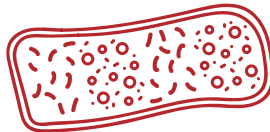
2 people - 2 types



HALF A METER

if you love the
pizza cooked in a wood oven

4 people - 4 types



1 METER

if you love company
and the variety

single type



ROUND PIZZA

if you love an exclusive pizza,
all for you

SUPPLEMENTS PDO Parma ham ... 2

Extra condiments ... 1/2

Gluten-free pizza dough ... 1

PIZZERIA



Revisiting the classic MARGHERITA pizza!



PERCHÈ MARGHERITA È VERA ... 11

with slices of PDO San Marzano tomato, PDO buffalo mozzarella cheese, PDO Parmesan cheese aged for 24 months, basil

PERCHÈ MARGHERITA È BELLA ... 11

with PDO buffalo mozzarella cheese, yellow Vesuvius tomato and basil pesto



PERCHÈ MARGHERITA È BUONA ... 10,50

with PDO San Marzano tomato, PDO buffalo mozzarella cheese, EVO olive oil and Pantelleria's oregano



PERCHÈ MARGHERITA È UN SOGNO ... 8

with PDO San Marzano tomato, mozzarella cheese, basil and EVO olive oil

PERCHÈ MARGHERITA È TUTTO ... 10,50

with PDO buffalo mozzarella cheese, 🍷 PDO Piennolo del Vesuvio tomato, yellow Vesuvius tomato, confit tomato, basil



The best of the best in our REGION!

LA PECORA ROSA ... 12

with mozzarella cheese, 🌻 Mt.Sibillini pecorino cheese, 🌻 Fratterosa broad beans, wild fennel, bacon

CARBORAPA ... 12

with mozzarella cheese, 🌻 Mt.Sibillini pecorino cheese, carbonara cream, turnip greens, crispy bacon, Casecc (pecorino cheese with raw milk) and pepper

a must try!

CIUSCOLO&VERDICCHIO ... 12

with mozzarella cheese, Verdicchio cream, IGP ciauscolo salami, endive and leak julienne



SUASANTITÀ ... 11

with PDO San Marzano tomato, mozzarella cheese, 🌻 Mt.Sibillini pecorino cheese, romano pecorino cheese, smoked bacon and red onion

PIZZERIA



SPECIAL PIZZAS with extraordinary taste!

10 VERDURE PER ME ... 11

with vegetable cream, 🍷 **PDO Piennolo del Vesuvio tomato**, turnip greens, yellow Vesuvio tomato, 🌻 **Salina caper**, leek, basil, celery dust, pumpkin seeds, Taggiasca olives and radish

MORTADELLA IMBUFALITA ... 13

with buffalo cream cheese, 🍷 **PDO Piennolo del Vesuvio tomato**, mortadella ham with pistachios, Scapece zucchini and pistachios

BALS'AMICA ... 11

with mozzarella cheese, Blu del lago (blue cheese), radish, flakes of PDO Parmisan cheese aged 24 months, Modena IGT balsamic vinegar



TU SÌ CHE ALE ... 10,50

with PDO San Marzano tomato, aubergines, mozzarella cheese, buffalo ricotta cheese, basil and castelmagno PDO cheese

L'ORTO CORTO ... 10,50

with mozzarella cheese, garden greens

CACIO & CARCIOFO ... 13

news!

with mozzarella cheese, Roman artichoke, PDO Roman pecorino cheese, Blu del Lago (blue cheese), herb-infused cooked ham, garlic oil and fennel



Our SEAFOOD pizzas



'TACCI TUA! ... 11

a must try!

Roman type pizza dough with PDO San Marzano tomato, mozzarella cheese, Cetara anchovies, 🌻 **Salina caper**, Taggiasca olives, oregano

GAMBERO PESTOSO ... 12,50

with buffalo mozzarella cheese, pickled Vesuvius tomato, basil pesto and saffron prawns

GAMBERO SPEZIATO ... 12,50

news!

with buffalo mozzarella cheese, PDO Roman pecorino cheese, scapece zucchini, curry shrimp and pink pepper

PIZZERIA



The tastiest SAUSAGE pizzas!

IL CORO DELLE NOCI BIANCHE ... 11,50

a must try!

with mozzarella cheese, walnut cream, walnuts, sausage, Blu del Lago (blue cheese)

HOCUS PORCUS ... 11,50

with mozzarella cheese, porcini mushrooms, sausage and flakes of PDO Parmisan cheese aged 24 months

PARMI GIANNA ... 11

with mozzarella cheese, grape tomatoes, aubergines, sausage and PDO Parmisan cheese aged 24 months

L'ERBA DEL VICINO ... 11

with mozzarella cheese, sausage, field herbs and Casecc (pecorino cheese with raw milk)




Our SPICIEST pizzas!



what a sweat!

IL FUOCO DENTRO ... 10,50

with PDO San Marzano tomato, mozzarella cheese,

 'nduja di Spilinga (soft and spicy calabrian sausage salami), Friggitello Pepper



argh!

VADE RETRO ... 10

with PDO San Marzano tomato, mozzarella cheese,

 Pezzente della Montagna Materana (spicy salami)



tear-jerker!!

LA FEMME FATALE ... 10,50

with mozzarella cheese, yellow Vesuvius tomato, basil, ricotta cheese and Fatalii chilli pepper



get the fire hydrant!

MATA MUERTOS ... 11,50

with mozzarella cheese, cherry tomatoes, onion, black chickpea, porcini mushroom, Casecc (pecorino cheese with raw milk) and MataMuertos pepper sauce

DO YOU ACCEPT THE CHALLENGE? BET YOU CAN'T!

If you're a spice lover, we challenge you and a friend to order our 1 metre of pizza for two people with all 4 spicy flavors and finish it all without shedding a tear.

You can win 10 Pizzcoin® and a winner's t-shirt!




FROM THE KITCHEN



Sea carbonara spaghetti

FIRST COURSES

Seafood chitarra (*square spaghetti*) ... 13

 **Paccheri pasta served in a pan with seafood** ... 18

 **Tortelli with black truffle, butter, chives and Parmesan cheese flakes** ... 15 

Sea carbonara spaghetti ... 13

Gnocchi with zucchini, clams, shrimps and basil pesto ... 12

Gnocchi with crispy pork jowls, grape tomatoes and Casecc (*pecorino cheese with raw milk*) ... 11

Vodka penne ... 12

FROM THE KITCHEN



*Fried squid and shrimp
with roasted vegetables*

APPETIZERS

PDO Parma ham and buffalo mozzarella cheese ... 11

Roasted squid with with broccoli rabe ... 14

 **Tarantina style Portonovo molluscs (when in season) ... 10**

Sautè di vongole and tomato with crispy bread ... 11

Tidbit of fried cod and Mezzometro's mayonnaise ... 11

SECOND COURSES

Squid skewers and shrimps with salad ... 16

Fried squid and shrimp with roasted vegetables... 17

Grilled beef Entrecôte with seasonal side dishes ... 18

Cutlet with fried potatoes ... 11,5

SIDE DISHES

Sautèd field herbs ... 6

Broccoli rape ... 5,50

Mixed salad ... 4,50

Classic salad with mixed salad, mozzarella cheese, tuna and carrots ... 9

Mezzometro salad with rocket salad, radish, italian chicory, nuts, grape tomato, flakes of PDO Parmisan cheese aged 24 months and crispy bread ... 9

DRINKS



BOTTLED BEERS

 **GERMAN BEERS** 0,50 l ... 5,50

 **ARTISANAL ITALIAN BEERS** 0,33 l ... 5,50

 **BELGIAN BEERS** 0,33 l ... 5,50

GLUTEN-FREE 0,33 l ... 5

SOFT DRINKS

Bottled soft drinks and juice ... 3

Coca Cola 0,4 l ... 4,50 1 l ... 9,50

Potable water

Sidea 0,75 l ... 2,50


Coffee ... 1,50

DRAFT BEERS

 **MÖNCHSHOF HELL** *Germany*
4,9% 0,20 l ... 4
4,9% 0,40 l ... 5
4,9% 1 l ... 12



 **KAPUZINER WEISS** *Germany*
5,4% 0,30 l ... 4,50
5,4% 0,50 l ... 6

 **TEA TIME** *Italian craft amber beer*
5,5% 0,20 l ... 4
5,5% 0,40 l ... 5,50

INSIDE THE WINE CELLAR



WHITE WINES

Verdicchio dei Castelli di Jesi DOC classico Versiano Vignamato ... 18

Verdicchio dei Castelli di Jesi DOC classico L'Insolito del Pozzo Buono Vicari ... 21

Verdicchio dei Castelli di Jesi DOC classico superiore Il Coroncino Fattoria Coroncino ... 22

Verdicchio dei Castelli di Jesi DOC classico superiore La Staffa ... 20

Verdicchio di Matelica La Monacesca ... 19

Passerina IGP Lulù Cantina Cameli Irene ... 20



RED WINES

Lacrima di Morro d'Alba Da Sempre Vicari ... 18

Rosso Piceno Dianetti ... 18



HOUSE WINE

Bianco - Verdicchio 1 glass ... 3.5 l/ ... 10

Rosso - San Giovese 1 glass ... 3.5 l/ ... 10



SPARKLING WINES

Franciacorta Brut Corte Aura ... 26

Borgoluce Brut Millesimato Prosecco Superiore DOCG ... 20

Moscato d'Asti DOCG Scagliola "Primo bacio" ... 20

DESSERTS

CRUNCHY HAZELNUT AND ALMOND SEMIFREDDO

with mou sauce ...6,00



KEFIR YOGURT

*Lactose-free cream,
cranberry and tapioca sauce,
almond flour crumble ...6,00*



DESSERTS



CHOCOLATE TRUFFLE

with a heart of IGP hazelnuts

5,00



MOUSSE WITH THREE CHOCOLATES

6,00



TWO DELIGHTS TIRAMISU

*coffee and Marsala
with moka sauce*

6,00

DESSERTS



PISTACHIO CHANTILLY

*with berries and crumble
with cereals and dried fruit*

6,00



PANNA COTTA

5,00



CHEESECAKE WITH CINNAMON AND VANILLA

with red fruits and almond streusel

6,00

CAKES

by request



TWO DELIGHTS TIRAMISU CAKE

*coffee and Marsala
with moka sauce*



CRUNCHY HAZELNUT AND ALMOND CAKE

with mou sauce



CHEESECAKE WITH CINNAMON AND VANILLA CAKE

with red fruits and almond streusel