



**mezzometro**<sup>®</sup>

**PIZZA SU MISURA**

**SENIGALLIA**

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 Vesuvian tomato marinated in honey*

## 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*



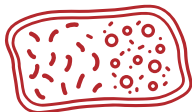
# PIZZERIA

Perchè Margherita è vera



Choose whatever **LENGTH** you want

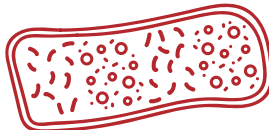
2 people - 2 types



**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 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

a must try!

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

### 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 PDO castelmagno 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 ... 12

a must try!

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

### HOCUS PORCUS ... 12

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 ... 11,50

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

### TARTUFO&PATATE ... 13,50

news!

with buffalo mozzarella cheese, black truffle, roasted potato cream, sausage and arugula



## 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), Friggitelto 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

## APPETIZERS

**PDO Parma ham and buffalo mozzarella cheese ... 11**

**Octopus with potatoes, olives and cherry tomatoes... 11**

**Mediterranean fish salad with prawns ... 10**

**Sea bass on a bed of vegetable velouté ... 10**

**Rosemary shrimp with sweet and sour sauce ... 10**

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

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

## FIRST COURSES

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

**Gnocchi with zucchini, clams, shrimps and basil pesto ... 13**

**Vodka penne ... 12**

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

 **Buffalo Mozzarella cheese Hats with mazzancolla shrimp, cream and black truffle flakes ... 16**

**Gnocchi with crispy pancetta, pendolino tomato and Casecc (pecorino cheese with raw milk) ... 11**

## SECOND COURSES

**Squid skewers and shrimps with salad ... 17**

**Fried squid and shrimp with roasted vegetables ... 18**

**Grilled Octopus with its mayonnaise and vegetable Fricò ... 20**

**Scaloppine with Wine or Lemon ... 12**

**Cutlet with fried potatoes ... 12**

## SIDE DISHES

**Sautèd field herbs ... 6**

**Mixed salad ... 4,50**

**Vegetable Fricò ... 6**

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

**Mezzometro salad with rocket salad, radish, italian chicory, nuts, grape tomato, Parmesan cheese flakes 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

**"Le Vaglie" Verdicchio di Jesi  
classico DOC** Santa Barbara ... 21

**"Anima Celeste" Sauvignon Blanc IGT**  
Santa Barbara ... 23

**"Coroncino" Verdicchio di Jesi  
Superiore DOC**  
Fattoria Coroncino ... 23

**Verdicchio di Jesi Classico superiore**  
La Staffa ... 21

**Incrocio Bruni 54 Marche IGT**  
Terracuda ... 19

**"Fiori di pesce" Organic Pecorino DOP**  
Gobbi e Mannocchi ... 18

**Verdicchio di Matelica DOC**  
La Monacesca ... 21

**"Raffa" Organic Passerina DOCG**  
Clara Marcelli ... 20



## RED WINES

**Lacrima di Morro D'Alba DOC**  
Giusti ... 18

**"Brecciarolo" Rosso Piceno  
Superiore DOC** Velenosi ... 18



## HOUSE WINES

**White - Passerina**  
1 glass ... 3.5 1l ... 10

**Red - Collevite Rosso Piceno**  
1 glass ... 3.5 1l ... 10



## SPARKLING WINES

**Brut Franciacorta** Ferghettina ... 30

**Crémant de Bourgogne Rosé brut Mill.**  
Chartron Trebuchet ... 27

**"Lampo" Prosecco Brut DOC**  
Borgoluce ... 20

**Sweet Moscato Sparkling Wine**  
Cavatina Gold ... 18

# DESSERTS



## CRUNCHY HAZELNUT AND ALMOND SEMIFREDDO

*with mou sauce* ...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



## 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*