
AUTUMN

WINTER

MENU

COLDNESS BEGINS

PIZZA&COCKTAIL

SPECIAL

SELECTION

AMOENUS

PURPLE

FICO

LE SPECIALI

SPECIALS

CHERIE

ATLANTIDE

LIEVITO

BOLOGNA

NORCIA

MARINARA

LE CLASSICHE

CLASSICS

CARBONARA

FOUR CHEESE

FUOCO

HOMEMADE

FRESH

TO SHARE

ANTIPASTI

STARTERS

CHIPS

SUPPLI

TACOS

ANTIPASTI

HOMEMADE

CHIPS

TOSHARE

SUPPLI

Mozzarella Fior di latte, Black pepper and Lemon, Salsiccia, Egg yolk and Zafran
Cacio and Black pepper

6

SUPPLI NERO

with Black Tartufle of Norcia

8

MOZZARELLA IN CARROZZA

Classic and with Pancetta served with Basil sauce

6

CHIPS

of fresh Potatoes flavored with Rosmary

4

VIOLETTE CHIPS

of fresh Violette Potatoes flavored with Seim pepper

5

POLLO FRITTO

fried chicken with Onion homemade Mayo

7

OLIVE ASCOLANE

6

LIEVITO'S PARMIGIANA

Tartare of Eggplant, Tomato sauce, Parmisan fondue, Basil sauce and Crumble of Cashew nuts

8

LIEVITO'S TACOS

Corn tacos with Strips of Beef stew, grated Egg yolk, Purple cabbage and black tartufle homemade Mayo;
Corn tacos with Lime and Tuna Tartare, Avocado and Burrata cheese

10

IMPASTI

BLANCHE

MULTIGRAIN

WILD

Water, flour, salt, yeast and olive oil create the perfect pizza dough. The lightness, digestibility and taste of our pizzas are obtained from the careful selection of high standard raw materials.

Here is the choice of entrusting us to Molini Fagioli of Magione excellence of our region since 1947. Now it's up to you to choose which one to taste!

BLANCHE

Composed by white Type 1 soft wheat flour

MULTIGRAIN

Composed by Type 1 flour and Mix of 7 Cereals

WILD

Composed by Unrefined Type 1 flour and Spelled flour

PIZZA & COCKTAIL

PIZZA

COCKTAIL

BOLLICINE

Cocktails are born from the union of several ingredients that blend together alchemically giving life to a unique and inimitable flavor.

We wanted to combine our new Pizzas with our new and special cocktail list, to make you try a new taste experience. Enjoy the experience!



LE CLASSICHE

#PIZZA, COCKTAIL & BOLLICINE

BLANCHE



FOUR CHEESE ●●●●

Mozzarella Fior di latte, sweet Gorgonzola, smoked Scamorza, seasoned Pecorino cheese and Poppy seeds

10

MULTIGRAIN



NEGRONI AFFUMICATO 6

smoked Gin, Bitter, red Vermouth

&

NORCIA ●●●●

Tomato sauce, Burrata cheese, Prosciutto Crudo of Norcia and Olive oil

10

PISCO SOUR MANGO 8

Pisco distillate, Lemon juice, Sugar syrup, Mango syrup

&

MARINARA CON IL MARINAIO ●●●●

Tomato sauce, Mediterranean Anchovies, Burrata cheese, Origan and Olive oil

10

BALLOR FIZZ 8

Gin "Ballor", Lime juice, Sugar syrup and Soda

&

BOLOGNA ●●●●

Mozzarella Fior di latte, Mortadella of Bologna IGP, Burrata cheese, Crumble of Pistach and Olive oil

12

EMILIE SIDE-CAR 6

Gin "Ballor", Dorange "Of", Lemon juice

&

CARBONARA ●●●●

Mozzarella Fior di latte, Parmesan cream, Onion, seasoned Pancetta, Egg, seasoned Pecorino cheese and black Pepper

12

MOSCOW MULE 6

Vodka, Lime juice, Ginger beer

&

FUOCO ●●●●

Mozzarella Fior di latte, Cream of yellow tomato, spicy Pressatina, Taggiasca olives, Caper flowers and Spicy Olive oil

12

GOOD TIMES 6

Biancosarti, red Vermouth Bitter, Lime juice, Prosecco, Sugar syrup

&

POSTO GIUSTO ●●●●

Mozzarella Fior di latte, sweet Gorgonzola, fresh baby Spinach, smoked Speck, Crumble of bread, Crumble of Hazelnuts and Olive oil

12

SMOKEY MARGARITA 8

Mezcal, Triple Sec Lime juice

&

LE SPECIALI

#PIZZA,COCKTAIL&BOLLICINE

BLANCHE



AMOENUS FARM 11

Mozzarella Fior di latte,
yellow Pumpkin,
Pesto of Mizuna cabbage,
Treviso radicchio,
dried Tomatoes, Crumble of Almond
and Olive oil

MULTIGRAIN



BALLOR MULE 7

Gin "Ballor", cherry Liqueur,
Lime, Ginger beer

&

PURPLE 12

Mozzarella Fior di latte,
Taleggio cheese, Purple cabbage,
baked Ham with Herbs,
dried Tomatoes, Crumble of Nuts
and Olive oil

&

ORANGE 6

Whiskey, orange Bitter,
Lemon juice,
Sugar syrup

NORCIA 2.0 12

Mozzarella Fior di latte,
seasoned Prosciutto Crudo,
Burrata cheese and
Basili Oil

&

PER RILASSARSI 6

Vermouth "Ballor",
Grappa amarone "Of",
Angostura

LIEVITO 12

Mozzarella Fior di latte,
Cream of Pumpkin and Sage, Onion,
Prosciutto Crudo of Parma,
Crumble of Cashew nuts
and Olive oil

&

CEDRO 6

white Rum, Lime juice,
Cedar water and
Sugar syrup

FICO 12

Mozzarella Fior di latte,
sweet Gorgonzola,
Prosciutto Crudo of Norcia,
Figs jam and Crumble of Nuts

&

AMERICANO 6

Bitter, red Vermouth,
Soda

CHERIE 14

Mozzarella Fior di latte,
seasoned cruncy Pancetta,
pink Radicchio, dried Plums,
Splash of Cherry

&

SINGAPORE SLING 7

Gin, Cherry Brandy, Triple sec,
Pomegranate syrup,
Angostura and Lime juice

CARTA DELLE MARGHERITE

#PIZZA, COCKTAIL & BOLLICINE

BLANCHE

MULTIGRAIN

WILD



MARGHERITA 2.0 ●●● 9
Tomato sauce, Mozzarella Fior di latte,
Burrata cheese and
Basil oil



HUGO 6
Prosecco, Scyrup of Elderberry
flowers, Soda, Mint

&

**MARGHERITA
CILENTANA** ●●● 9
Tomato sauce, Mozzarella Fior di latte,
Cacioricotta cheese, confit Cherry tomato,
Lemon zest and Olive oil

&

PALOMA 6
Tequila, Lime juice,
Pink grapefruit Soda,
Salt

**MARGHERITA
SBAGLIATA** ●●● 9
Mozzarella Fior di latte,
Basil cream,
Tomato drops and Olive oil

&

**GIN TONIC
PREMIUM** 8

MARGHERITA 3.0 ●●● 10
Mozzarella Fior di latte,
Cherry tomato sauce, Onion,
Fossa cheese and
Basil oil

&

LIEVITO MARTINI 6
white and red Vermouth, Bitter,
Lime juice, Angostura,
Sugar syrup

ARCADIA ●●● 10
Mozzarella Fior di latte,
homemade Tomato and Onion
marmelade, Cacioricotta cheese and
Basil oil

&

CHILCANO COCKTAIL 6
Ginger Ale, Pisco distillate,
Angostura and Lime juice

LE SPECIALI

#PIZZA,COCKTAIL&BOLLICINE

BLANCHE

MULTIGRAIN

WILD



ATLANTIDE

Mozzarella Fior di latte,
Caramelized onion with balsamic
vinegar, Tuna Tartare, Burrata cheese,
Lime Zest, Crumble of Pistach
and Olive oil

15



COSMOPOLITAN

Vodka, Triple Sec,
Pomegranate syrup
and Lemon juice

6

&

MAR PASTELLO

Mozzarella Fior di latte
Pink Shrimp Tartare, Pesto of
dried Tomato and Robiola cheese,
Crumble of Pistach and Olive oil

15

CREMANT COCKTAIL

Cremant, Sugar syrup,
Angostura, Cognac

8

&

FIT

Mozzarella Fior di latte,
Onion, Sautéed Cicory,
Smoked Tuna and Olive oil

12

*This Pizza has been thinked and created
in collaboration with our Nutritionist
Dott. Andrea Valigi*

RIBOLLITA

Mozzarella Fior di latte
Cream of Beans and Potato, Onion,
Pesto of Black Cabbage and Cicory
Dried Tomato, Crumble of Cashew nuts
and Olive oil

12

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**CARTA DELLE
MARGHERITE**
MARGHERITA'S SPECIAL

COCKTAIL LIST

GINTONIC

SPRITZ APEROL

Aperol, Prosecco, Soda

NEGRONI

Gin, Bitter, red Vermouth

AMERICANO

Bitter, red Vermouth, Soda

AMERICANO BIANCO

Biancosarti, white Vermouth, Soda

MOSCOW MULE

Vodka, Lime juice, Ginger beer

VODKA SOUR

Vodka, Lemon juice, Sugar syrup

MONDAY TO SUNDAY

Bitter, red Vermouth, Ginger Ale

SMOKEY MARGARITA

Mezcal, Triple Sec, Lime juice

NAIRDA

white Vermouth, Peach Vodka, Angostuna, Prosecco, Sugar syrup

MOSCOWMULE

6

6

6

6

6

6

6

6

6

MOSCOWMULE

GIN TONIC PREMIUM

8

GOOD TIMES

white and red Vermouth, Bitter, Lime juice, Prosecco, Sugar syrup

6

LONDON MULE

Gin, Lime juice, Ginger beer

6

OLD FASHIONED

Whiskey, Angostura, Sugar, Soda

6

WHISKEY SOUR

Whiskey, Lemon juice, Sugar syrup

6

DAQUIRI

white Rum, Lime juice, Sugar syrup

6

HUGO

Prosecco, Elderberry flowers syrup, Soda, Mint

6

LIEVITO MARTINI

white and red Vermouth, Bitter, Lime juice, Angostura, Sugar syrup

6

MANGO MARGARITA

Tequila, Mango syrup, Lime, Sugar syrup

6

MANDARINATA

CEDRATA

CHINOTTO

SOFTDRINK

BEER & CRAFTBEER

FORZUTA

MAESTOSA

CAPPELLI

SOFT DRINK

MANDARINATA	CEDRATA	CHINOTTO	
WATER	2,5	MANDARINATA	3,5
COCA COLA 33cl	3,5	LIMONATA	3,5
COCA COLA ZERO 33 cl	3,5	CEDRATA	3,5
PEACH TEA	3,5	CHINOTTO	3,5
LEMON TEA	3,5		

BEER&CRAFTBEER

FORZUTA	MAESTOSA	CAPPELLI	
GROLSCH Premium Lager	4 6	CALIFORNIA West Coast Ipa <i>(Mastri Birrai Umbri)</i>	5
SAINT BENOIT Ambree	4 6	CAPPELLI with the ancient Senatore Cappelli grain <i>(Mastri Birrai Umbri)</i>	5
LA NOAM Lager berlinese unfiltered	5	FORZUTA American Double Ipa <i>(Mastri Birrai Umbri)</i>	5
LA SCORRETTA Amber Ale <i>(Birrificio la Gramigna)</i>	5	UMBR'IACA Italian Grape Ale with Sagrantino grape must <i>(Mastri Birrai Umbri)</i>	5
L'ILLEGALE Double Ipa <i>(Birrificio la Gramigna)</i>	5	ISABELLA Gluten Free <i>(Birrificio Flea)</i>	5
LA MAESTOSA Season <i>(Birrificio la Gramigna)</i>	5	MARGHERITA Weiss <i>(Birrificio Flea)</i>	5

TABELLA DEGLI ALLERGENI

PEANUTS AND DERIVATIVES ●

NUTS AND DERIVATIVES ●

MILK AND E DERIVATIVES ●

CLAMS AND DERIVATIVES ●

FISH AND DERIVATIVES ●

SESAM AND DERIVATIVES ●

SOY AND DERIVATIVES ●

CRUSTACEANS AND
DERIVATIVES ●

GLUTEN ●


LUPINIS AND
DERIVATIVES ●

MUSTARD AND
DERIVATIVE ●

CELERY AND ●
DERIVATIVES

SULFUR DIOXIDE AND ●
SULPHITES

EGGS AND DERIVATIVES ●

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Thank you!

TERRACOTTA

SACHER

MATCHA

DESSERT & COCKTAIL

COCKTAIL

RHUM

WHISKEY

DESSERT

TERRACOTTA

SACHER

MATCHA

LIEVITO'S TIRAMISU ●●●●

Moscovado sugar, Dark Chocolate chips and Crumble of Cashew nuts

6

LIEVITO'S SACHER ●●●●

Sacher Torte with Apricot Marmellade

6

SOTTOSOPRA ●●●●

Apple Tartatine with Vanilla Panna cotta and Nuts Biscuit

6

MATCHA GUSTO ●●●●

Half moon of Cocoa Biscuit with Hazelnuts Cream and Matcha Tea Mousse

6

TERRACOTTA ●●●●

Chocolate Savoiardi Biscuits with Vanilla Ice cream, sautéed Pears and Caramellized Hazelnuts

6

RHUM, WHISKEY & AMARI

AMARI

CAFFE

RHUM

RHUM

Damoiseau VO 8
served with
70% Dark
Chocolate

Relicario 14 years 9
served with
70% Dark
Chocolate

Diplomatico Rhum 9
Mantuano
served with
70% Dark
Chocolate

WHISKEY

Hatozaki 8

Jameson Black Barrel 9

AMARI

Amaro Tosolini 3
Chiot Bordiga 3
Fernet Quaglia 3
Amaro Ardelio 3

LIQUORI

Sambuca 3
Acqua di Cedro 3
Distilleria Nardini
Dorange "Of" 4

GRAPPE

Grappa di Moscato "Of" 3
Grappa "Of" di
Amarone 4

CAFFE

Classic 1,50

Decaf 1,50

BLANCHE

MULTIGRAIN

WILD

PIZZA & COCKTAIL

IMPASTI & MIXOLOGY

PIZZA

COCKTAIL

BOLLICINE
