



The tradition behind the Neapolitan pizza is 300 years old. In 2017 UNESCO put the culture to make the Neapolitan Pizza on their Intangible cultural heritage list. We in Giro are proud of representing the Neapolitan Pizza as art and handcraft. Benvenuti.

Pizza	
Le Classiche	
Marinara	129
Organic tomato sauce, oregano, basil, garlic, EVOO*	
Margherita	149
Organic tomato sauce, fior di latte*, basil, parmigiano reggiano D.O.P.*, EVOO*	
Margherita D.O.C	189
Organic tomato sauce, Fior di latte*, fresh picadilly tomatoes, buffalo mozzarella, parmigiano reggiano D.O.P.*, basil, EVOO*	
Rosse	
Prosciutto	199
Organic tomato sauce, fior di latte*, cooked ham, basil, parmigiano reggiano D.O.P.*, EVOO*	
Parma	219
Organic tomato sauce, fior di latte*, parmigiano reggiano D.O.P.*, EVOO*, topped with parma ham, basil	
Diavola	199
Organic tomato sauce, fior di latte*, spicy ventricina salami, basil, parmigiano reggiano D.O.P.*, EVOO*	
Capricciosa	219
Organic tomato sauce, fior di latte*, artichokes, cooked ham, mushrooms, olives, basil, parmigiano reggiano D.O.P.*, EVOO*	
Salsiccia e funghi	199
Organic tomato sauce, fior di latte*, mushrooms, salsiccia, parmigiano reggiano D.O.P.*, basil, EVOO*	
Bresaola	199
Organic tomato sauce, fior di latte*, topped with bresaola, rocket salad, parmigiano reggiano D.O.P.*, EVOO*	
Napoletana	199
Organic tomato sauce, fior di latte*, Cetara anchovies, capers, oregano, olives, basil, EVOO*	



Siciliana	169
Organic tomato sauce, fior di latte*,aubergines, parmigiano reggiano D.O.P.*, basil, EVOO*	
Le Speciali	
Piemontese NEW!	209
Jerusalem artichoke cream, fior di latte*, mushrooms, salsiccia, topped with parmigiano reggiano D.O.P.*, parsley, truffle oil	
Cinque terre NEW!	205
Pesto cream, fior di latte*, parmigiano reggiano D.O.P.*, topped with breasola, chèvre, lemon zest	
Bianche	
Bufalina con Parma	249
Fior di latte*, buffalo mozzarella, fresh picadilly tomatoes, parmigiano reggiano D.O.P.*, basil, EVOO* / topped with parma ham, basil	
Salsiccia e friarielli	205
Fior di latte*, friarielli*, salsiccia, parmigiano reggiano D.O.P.*, EVOO*	
Vegetariana	189
Fior di latte*, mushrooms, aubergines, fresh piccadilly tomatoes, zucchini, Parmigiano Reggiano D.O.P.*, basil, EVOO*	
4 formaggi	189
Fior di latte*, smoked buffalo mozzarella, gorgonzola, EVOO*, topped with parmigiano reggiano D.O.P. *	
Calzoni	
Ripieno vegano (Vegan) NEW!	209
Cashew nut cream, spinach, topped with walnut cream with truffle oil, EVOO*, served with spinach and nuts	
Ripieno prosciutto	209
Fior di latte*, smoked buffalo mozzarella, cooked ham, ricotta, topped with organic tomato sauce, parmigiano reggiano D.O.P.*, basil, EVOO*. Served with a mixed salad	
Ripieno salame	209
Fior di latte*, smoked buffalo mozzarella, salami, ricotta, topped with organic tomato sauce, parmigiano reggiano D.O.P.*, basil, EVOO*. Served with a mixed salad	

If you have any allergies, please talk to the members of the staff and we will help you!

Sides	
Salad	59
Rocket salad, pear, wallnuts, parmigiano reggiano D.O.P.* flakes	
Olives	49
Tagliere Piccolo	185
Small plate for 1 person: Focaccia, parma ham, buffalo mozzarella, cooked ham, artichokes, salami, parmigiano reggiano D.O.P.* 14 months spicy ventricina salami	
Tagliere Grande	265
Big plate for 2 people: Focaccia, Parma ham, buffalo mozzarella, cooked ham, artichokes, salami, Parmigiano Reggiano D.O.P.* 14 months, spicy Ventricina salami	



Love pizza, hate gluten?	+25
Our pizzas can be made on a gluten free base (contains traces of gluten)	
Do you want to share a pizza?	+20
No poblem! Sharing charge is :	
Pizza for kids 0-12 years	100
Pizza is for everyone! For our younger guests, pizzas can be made in a smaller size (Margherita, Marinara, Salame, Prosciutto)	
Do you want add some ingridients?	
Veg 15 Bufala 25 Parma ham 49 Meat 39	
Explanations	
* EVOO: Extra Virgin Olive Oil * Fior di Latte: A traditional mozzarella charateristic for south Italy * D.O.P. : Is an Italian quality designation agricultural products * Friarielli: A napolitan vegetable, a mix between spinach and broccoli	

Vini Rossi	
Nero D´Avola, Da Luca, Sicilia	105/470
Tini Syrah Organic, Sicilia	115/495
Petrillo Tanino, Aglianico, Campania	125/560
Barbera d'Alba, Luigi Voghera, Piemonte	130/575
Ripasso, San Zenone, Veneto	140/625
Chianti Riserva, L. Davinci, Toscana	145/635
Pinot Noir, Terlan, Alto Adige	645
Alta Mora , Etna Rosso, Sicilia	655
Barbaresco, Luigi Voghera, Piemonte	860
Brunello di Montalcino, Toscana	995
Amarone, Ca'Rugate, Veneto	1095
Barolo Undicicomuni, Piemonte	1200

Vini Bianchi	
Pinot Grigio, Da Luca, Sicilia	105/470
Tini Chardonnay Organic, Toscana	115/495
Petrillo Martines, Fiano, Campania	130/560
Riesling Maso di mezzo, Dolomites	135/605
Sauvignon Winkl, Terlan, Alto Adige	150/655
Petrillo Sciué´ , Falanghina, Campania	565
Petrillo Santhe´ , Greco di Tufo, Campania	575
Riesling Renano, Endrizzi, Trentino	695
Studio, Ca'Rugate, Veneto	995

Bolle	
Romio Prosecco, Caviro, Veneto	105/545
Berlucchi Brut Franciacorta Lombardia	700
Berlucchi Rose´ Franciacorta Lombardia	700
Petrillo, Double One, Campania	645

Birra e Cider	
Carlsberg, Lager (25cl/40cl/50cl)	46/72/86
Bad Brewer, IPA 33cl	95
Birra Poretti, Flaska 33cl	72
Gluten Free Peroni	76
Kronenbourg 1664 Blanc	75
Hard Lemonade "Garage" Lemon	67
Kiviks Äppelcider	69

Bibite	
Stenkulla mineralvatten (33cl/75cl)	30/60
Nosecco (Prosecco Non Alcoholic)	65/255
Apple Cart Cider Non Alcoholic	45
Peroni Libera 0.0%	58
Carlsberg Non Alcoholic	58
Italiensk Läsk: Limonata, Chinotto, Arancia Rossa	40
Coca Cola, Coca Cola Zero, Fanta, Sprte	43
Apelsinjuice eller Äpplejuice	35

Vini da dolce	
Vino e Visciole	85/570
Leonardo Vin Santo	95/795

Dessert	
Fantasia alla nutella NEW!	149
Baked pizza with nutella, ricotta topped with fresh berries	
Gelato	65
Dagens glass (ask the staff for today's flavors)	
Tiramisu´	95
Affogato al Café	90
(vanilla ice cream topped with espresso)	
Panna Cotta	89
(ask the staff for today's flavors)	

Caffe	
Caffe Espresso	38
Dubbel Espresso	40
Cappuccino	45
Latte	50
Macchiato	40
Dubbel macchiato	45
Americano	40

Digestivi	
Limoncello	29/cl
Sambuca	29/cl
Cognac - Martell, Cordon Bleu	50/cl
Rum, Diplomatico Riserva esclusiva	36/cl

Amari 30/cl	
Montenegro, Amaro Del Capo, Cynar, Averna, Fernet Branca, Branca Menta, Amaro Sibona	

Grappe	
Nardini Bianca	29/cl
Nardini Riserva	36/cl
Nardini Mandorla	25/cl

Whiskey	
Jamenson, Irish whiskey	30/cl
Loch Lomond, 10 Years, Scottish whiskey (Heavily Peated)	45/cl
Loch Lomond, 12 Years, Scottish whiskey	40/cl
Laphroaig, 10 Years, Scottish whiskey	40/cl

Giro pizzeria is a cash free restaurant.