

THE BERBERÈ MANIFESTO



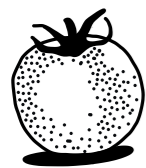
DOUGH

Each of our balls of dough weighs **280g**.

We purposely choose not to stretch the dough too much because we like our pizza with lots of nooks and crannies: soft on the inside and crunchy on the outside.

We use three different techniques to offer three types of dough:

- **classic**: this is a **direct** dough made from **only living "mother" yeast** and type 1 flour, 24 hours of fermentation at controlled room temperature
- **special**: this is an **indirect** dough made from a sourdough starter and various grains, including alternatives to all-purpose wheat flour such as farro and Senatore Capelli durum wheat.
- **hydrolysis**: made by letting cracked wheat ferment with hot water. Simple, right?



OUR PRODUCTS

We strive to use **organic ingredients** whenever possible, since organic is the only method of agriculture capable of preserving the earth for future generations. About 85% of the products we buy are certified organic. Some products aren't, but they come from farmers and breeders who share our artisanal philosophy.

Here is a list of the main products we use:

Type 1 flour (organic), Alce Nero.

Rich in nutrients and fiber, this flour is made from wheat chosen by Alce Nero, then ground and bagged for us.

Farro, Enkir, Senatore Cappelli flours (organic), Mulino Marino and/or Alce Nero

Fiordilatte mozzarella, burrata, straciatella (organic),

Putignano (Bari). From a farm that grows feed for its cows on its own organic fields. The farm has about 400 heads of cattle that produce milk naturally, in the right quantities.



"..A TRIBUTE TO CONVIVIALITY, AN EASY TO REPLICATE MODEL THAT DOESN'T COME TO TERMS WITH QUALITY, ALWAYS ON TOP. BEHIND ALL THIS, THE ALOE BROTHERS' HARD WORK AND A STAFF WHO'S ABLE TO LIVE UP TO THEIR PHILOSOPHY.. "

GAMBERO ROSSO, 3 SLICES PRICE



TOP
PIZZA PLACES
IN ITALY

Mozzarella di Bufala (organic), Canello ed Arnone (Caserta).

Finally we found an organic mozzarella di bufala d.o.p. di Caserta. Our supplier is not a dairy, but a buffalo breeder. The mozzarella is produced only with the milk of farm-grazed buffalo, and is unpasteurized, in order to preserve the sensory qualities of the milk.

Tomatoes (organic), Alce Nero.

We use only peeled tomatoes that come from farmers in Puglia.

Extra virgin olive oil (organic), Puglia e Calabria.

Produced from various types of olives, principally Carolea.

Cooked Mora Romagnola prosciutto, coppa and sausage, Zivieri di Monzuno butcher (Bologna).

'Nduja, Spilinga (Vibo Valentia)

From a family-run farm that uses chili peppers grown outdoors between Capo Vaticano and Monte Poro. No artificial colors or preservatives.

Salina capers* (organic and Slow Food Presidium), Messina, medium-sized.

Cetara anchovies (Salerno)

They arrive packed in salt, and are rinsed in the kitchen and kept under oil for service.

The same philosophy applies to our **beverages**. We have only a few wines, chosen from winemakers who share our vision. And of course we've included our favorite craft beers! Our carbonated soft drinks are certified organic and made from fruit, without artificial colors.



*Slow Food Presidium



FALL WINTER MENU

CICCHETTI *Enjoy while waiting for your pizza, satisfy a craving, or combine together to make a complete meal*

Green Cerignola olives	3,80
Crostini with Cetara anchovies, butter, lemon zest (2pz)	2,70
Crostini with 'Nduja di Spilinga and stracciatella (2pz)	2,50
Crostini with whipped cod, marinated red onions, parsley (2pz)	3,00
Minestrone: pumpkin, cannellini beans, tomato and sausage	6,00
Whipped cod, smashed potatoes, mixed mushrooms, sauteed onion, parsley	7,00
Warm Zivieri mortadella panino	4,50

SALADS

HEARTY SALAD	8,50
Free-range Zivieri chicken, feta, orange, curly endive, radicchio, fennel, walnuts	
SIMPLE SALAD:	3,00
Curly endive and radicchio <i>(Make it more complete by adding a plate of salumi)</i>	

SALUMI *Also excellent served alongside a pizza*

Mortadella/'Nduja di Spilinga	3,00
Prosciutto cotto di Mora Romagnola/Speck from Trentino/Prosciutto cotto from Norcia	3,50
Salumi mix (prosciutto crudo, speck, mortadella)	9,00

HEY GIRLS! HEY BOYS! *Pizzas for the little ones*

MARGHERITA	4,50
Fiordilatte, tomato seasoned with basil	
SALSICCIA	5,50
Tomato, sausage, parmigiano reggiano 24 mos	

Table and service charge € 1,50 | Our dishes may contain traces of allergens not listed. Please let our staff know of any allergies and ask for more information where necessary | Some products have been flash frozen | All prices listed in euros.



Berberè was founded in 2010 with the mission of serving **artisanal, no-frills pizza** that is delicious and **digestible**, served in a welcoming atmosphere.

We work with organic ingredients (including staples like flour, fiordilatte, tomatoes, mozzarella di bufala, and olive oil), and **our only creed is quality**. We don't want to bore you, so the menu is written very simply.

Would you like to know more? Ask the restaurant staff or turn the page.



PIZZE **WE RECOMMEND SHARING TO TRY MORE FLAVORS!**

Made with organic stoneground flour, natural 'mother' yeast, rested for 24 hours and topped with super seasonal ingredients. Sliced into eight so it's easy to share.

MARINARA	5,90
Garlic, tomato, parsley	
MEDITERRANEA	7,00
Black olive*, sauteed red onion, tomato, oregano from Pantelleria	
MARGHERITA	7,80
Fiordilatte mozzarella from Puglia, tomato, basil	
BUFALA	9,80
Mozzarella di Bufala di Caserta, tomato, basil	
NAPOLI	9,80
Cetara anchovies, Salina capers*, fiordilatte mozzarella, tomato, oregano	
SAUSAGE AND PARMIGIANO	10,00
Pork sausage, tomato, parmigiano reggiano aged 24 months, fennel seeds	
PUMPKIN & MUSHROOM	11,00
Roasted pumpkin, sauteed mixed mushrooms, taleggio, fiordilatte mozzarella and parsley	
VIOLA	8,50
Beets in cream, sauteed leeks, feta, black olives*	
FOUR SUPER CHEESE	9,50
Natural gorgonzola, smoked scamorza fiordilatte mozzarella and traditional cheddar	
SAUSAGE AND FRIARIELLI	11,50
Pork sausage, friarielli (wild broccoli), spicy oil, fiordilatte, and wood-smoked ricotta	
'NDUJA	9,50
'Nduja di Spilinga, fiordilatte mozzarella, tomato, parsley	
PROSCIUTTO COTTO AND MUSHROOMS	12,80
Ham, sauteed mixed mushrooms, smoked scamorza, fiordilatte mozzarella and parsley	
MORTADELLA	10,00
Mortadella, olive oil smashed potatoes, asiago, parsley	
SPECK&GORGONZOLA	12,50
Speck from Trentino, natural gorgonzola, Acacia honey, walnuts, fiordilatte mozzarella	
PROSCIUTTO CRUDO & STRACCIATELLA	13,00
Prosciutto crudo di Norcia, stracciatella, fiordilatte mozzarella, orange-infused oil	

EXTRAS

Salina capers* (baked on the pizza)	1,50
Black olives* (baked on the pizza)	1,50
Acciughe di Cetara (8 filetti serviti a lato)	3,50
Salumi (listed to the right)	

At dinner, we offer **special doughs (+1,50€)**, with various types of grains, in limited quantities

*black olives are an artisanal product and therefore may contain traces of pits.

*Slow Food Presidium