

BĀAMBAGIA

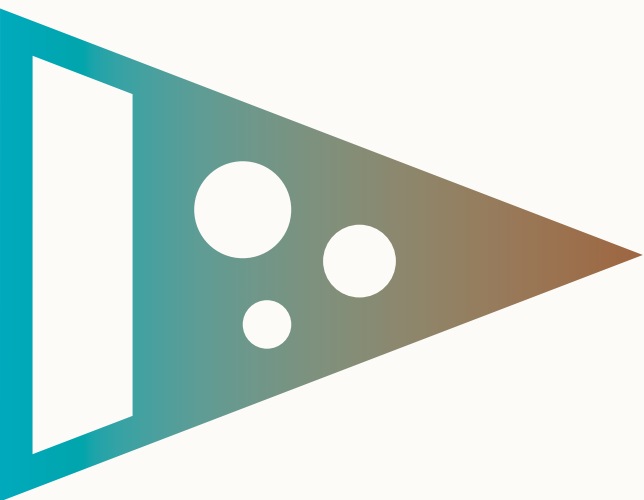
FERMENTATI • LIEVITATI

ENGLISH MENU



"Bambagia"

*To live in the bambagia means to feel
comfy, to feel protected and to be treated
with every regard.*



Starters & Delicacies

Suppli

Carnaroli rice, organic slow-cooked tomato sauce, 24-month-aged Parmigiano Reggiano, basil

• 3 pieces

3,50

• 5 pieces

5

Double Cooked Montanara

Our contemporary pizza dough, first fried and then made crunchy in the oven

• Organic slow-cooked tomato sauce, 24-month-aged Parmigiano Reggiano, basil 

4,50

• Organic slow-cooked tomato sauce, hard-boiled egg from local farms,
homemade mayonnaise 

5,50

• Yellow datterino tomato cream, marinated zucchini, homemade vegan stracciatella,
basil, lemon zest 

6

• Zucchini cream, prawns, lard, zucchini chips

7

• Stracchino cheese, ciauscolo IGP (spreadable salami), Conero rock fennel

6,50

Ascoli Style Olives

Artisanal Ascolana olives with cappelletti meat filling • 6 pieces

8

French Fries

Homemade mayonnaise 

6

+1



VEGETARIAN

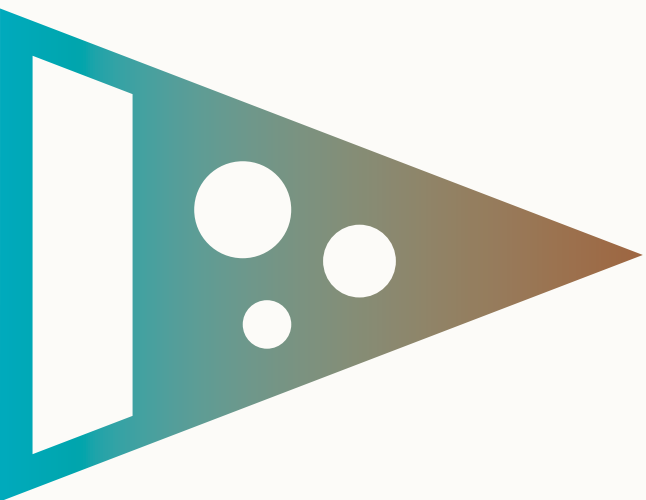


VEGAN



GLUTEN FREE

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Our Pizza Doughs

Our pizza doughs are made from **pre-ferments of at least 24 hours**, prepared with 100% Italian wheat flours from **Molino Paolo Mariani**.

Contemporary

Blend of type 0, type 1, semi-wholemeal and wholemeal flours.

Hand-stretched dough with a pronounced crust, great softness and a delightful chewy texture.

Roman style thin crust

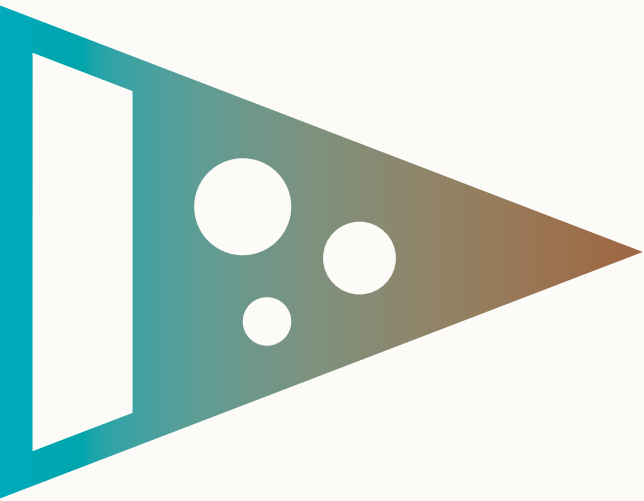
Blend of type 0, semi-wholemeal, and wholemeal flours.

Thin and crunchy dough, light and fragrant, rolled with a rolling pin to enhance the toppings and ensure a perfect balance between dough and condiments.

Roman style pala

Blend of type 0, type 1, and wholemeal flours.

High-hydration dough, characterized by a crunchy exterior and a surprisingly soft interior.



Classic Pizzas

All pizzas can be made with the following types of dough:

Contemporary

Thin Crust

Marinara

Organic slow-cooked tomato sauce, roasted garlic;
after baking: oregano and basil

7

8

Margherita

Organic slow-cooked tomato sauce, fiordilatte mozzarella;
after baking: basil

8

9

Provola e Pepe

Organic slow-cooked tomato sauce, smoked provola, black pepper;
after baking: basil

8,50

9,50

Diavola

Organic slow-cooked tomato sauce, fiordilatte mozzarella,
spicy salami; after baking: roasted chili pepper dust, basil

9,50

10,50

Rossini

Organic slow-cooked tomato sauce, fiordilatte mozzarella;
after baking: hard-boiled egg from local farms,
homemade mayonnaise

9,50

10,50

Parmigiana

Organic slow-cooked tomato sauce, fiordilatte mozzarella,
eggplant parmesan; after baking: basil

10

11

Bufalina

Organic slow-cooked tomato sauce, Buffalo mozzarella DOP;
after baking: basil

10

11

All pizzas can be made with the following types of dough:

Contemporary

Thin Crust

Quattro Formaggi

Fiordilatte mozzarella, smoked provola, gorgonzola DOP, 24-month-aged Parmigiano Reggiano

10,50

11,50

Capricciosa

Organic slow-cooked tomato sauce, fiordilatte mozzarella, cooked ham, roasted mushrooms, rustic style artichokes, Taggiasca olives; after baking: basil

11,50

12,50

Non Sono Scaramantico

Organic slow-cooked tomato sauce; after baking: Buffalo mozzarella DOP, Cantabrian anchovies, rock capers, oregano

14

15

Tonno e Cipolla

Organic slow-cooked tomato sauce, fiordilatte mozzarella, roasted onions; after baking: Angelo Parodi tuna fillets in olive oil, rock capers, oregano, parsley

14

15



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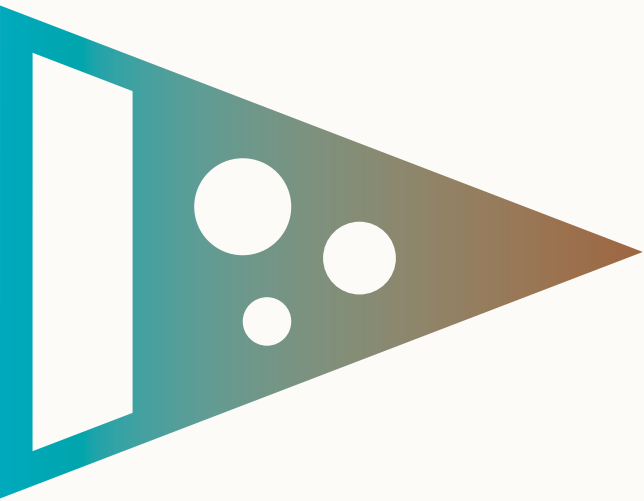


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Signature Pizzas

These pizzas represent our idea of taste.

We ask you to try them exactly as they were conceived.

All pizzas can be made with the following types of dough:

Contemporary

Thin Crust

Nerano

15

16,50

Zucchini cream, smoked provola cheese, sausage;
after baking: stracciatella cheese, zucchini chips

Recommended pairing: Rosso piceno "Infernaccio"

Sole a Catinelle

13,50

14,50

Yellow datterino tomato cream;
after baking: marinated zucchini, cow's milk ricotta, black pepper

Recommended pairing: Verdicchio "Serra 46"

Caprese Chick

15,50

17

Fiordilatte mozzarella, pan-fried datterini tomatoes;
after baking: buffalo mozzarella campana DOP, 16-month-aged
prosciutto crudo, basil oil, basil

Green Velvet

13,50

15

Zucchini cream, smoked tofu;
after baking: homemade vegan stracciatella, zucchini chips

La Nostra Terra

14

15,50

Stracchino cheese, ciauscolo IGP (spreadable salami);
after baking: Conero rock fennel, lime zest

All pizzas can be made with the following types of dough:

Contemporary

Thin Crust

Un Polpo al Sole

17

18,50

Yellow datterino tomato cream, slow-cooked octopus, Taggiasca olives;
after baking: stracciatella cheese, rock capers, parsley

Recommended pairing: Metodo classico "Porta Marina ad Est"

Tanto va la Seppia al Lardo

17

18,50

Organic slow-cooked tomato sauce, cuttlefish, lard;
after baking: pea cream, pan-fried peas

Recommended pairing: Dubbel "Scacciadiavoli"

Onda Salina

16

17,50

Zucchini cream, prawns;
after baking: stracciatella cheese, mullet bottarga, lime juice,
tomato wafer

Recommended pairing: Blanche "Dente di Cane"

Mediterranea

14

15,50

Yellow datterino tomato cream, pan-fried datterini tomatoes,
Taggiasca olives;
after baking: vegan feta, basil, crispy onion, lemon zest

Emilia

17,50

19

Stracchino cheese;
after baking: 16-month-aged prosciutto crudo, marinated zucchini,
toasted hazelnuts, rosemary, 15-year-aged Modena balsamic vinegar

Recommended pairing: Ipa "Vetriola"



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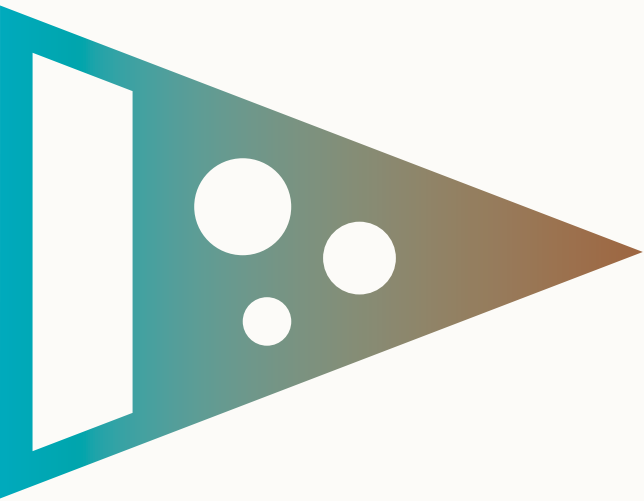


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Roman Style Focaccia

Half meter of roman style focaccia, perfect for sharing!

27

Choose two flavors from:

Margherita

Organic slow-cooked tomato sauce, fiordilatte mozzarella; after baking: basil

Rossini

Organic slow-cooked tomato sauce, fiordilatte mozzarella; after baking: hard-boiled egg from local farms, homemade mayonnaise

Nuda e Cruda

White pizza base with olive oil; after baking: prosciutto crudo, stracciatella cheese

Nerano

Zucchini cream, smoked provola cheese, sausage; after baking: stracciatella cheese, zucchini chips

Sole a Catinelle

Yellow datterino tomato cream; after baking: marinated zucchini, cow's milk ricotta, black pepper

Green Velvet

Zucchini cream, smoked tofu; after baking: homemade vegan stracciatella, zucchini chips

Tanto va la Seppia al Lardo

Organic slow-cooked tomato sauce, cuttlefish, lard; after baking: pea cream, pan-fried peas

La Nostra Terra

Stracchino cheese, ciauscolo IGP (spreadable salami); after baking: Conero rock fennel, lime zest

Kids' Menu

Gnocchi with organic tomato sauce 
Chicken schnitzel with french fries

7,50

10

COVER CHARGE AND SERVICE

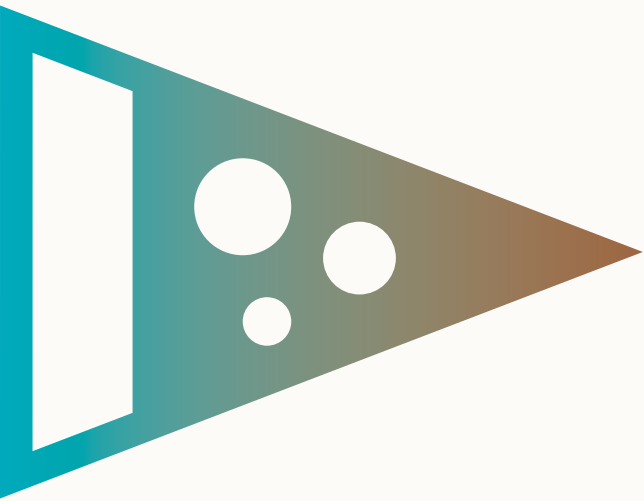
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CAKE CUTTING

+0,50 per person

WANT TO TOAST WITH ONE OF OUR SPARKLING WINES?

Cake cutting is on us!



Our Desserts

Cheesecake

Available in three flavors:

- Homemade salted caramel
- Cantiano sour cherries
- Homemade pistachio cream

7
7,50
8

Mascarpone Cream

Available in three flavors:

- Coffee crumble and coffee reduction
- Strawberries
- Homemade hazelnut cream

6,50
6,50
6,50

Dry Sweets

7

Selection of traditional dry pastries from "Anna & Gabri" of Monte Cerignone

Recommended pairing: Passito wine "Vecia"

Sorbet

Creamy sorbet, 100% natural, handmade by our friends at Gelateria Damè:

- Coffee
- Lemon

5,50
5,50

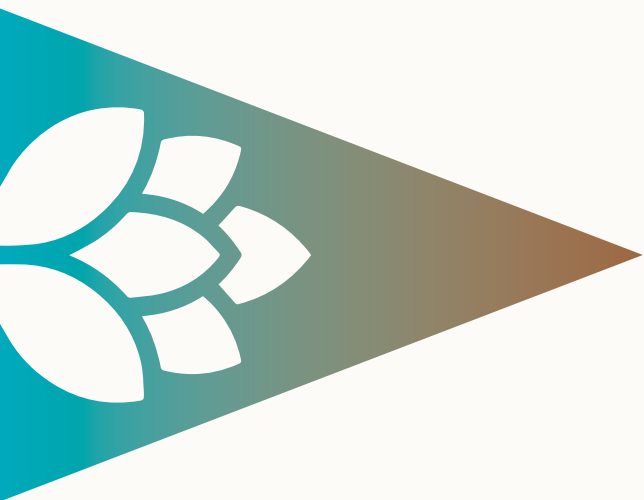
Dessert Wines

Sour cherry wine Vignedileo

Rosè Vermouth Castello di Radda

Passito wine "Vecia" De Leyva

glass 5
glass 6
glass 6,50



Our Bitters

Bitters

Montenegro	4
Amaro del Capo	4
Jefferson	4,50
Zacapa, served with chocolate and orange	7
Jameson Black Barrel	5
Aged or white grappa from Terre di Giove	4,50

Bitters from Distilleria Mantovani

Sicilian Lemons Ratafià • Fresh, flavorful and pleasant	4
Licorice • Intense and creamy	5
Cocoa and Alta Langa Hazelnuts • Sweet and harmonious	5,50
Sambuca • Round and persistent, with green and star anise	4
Salted Caramel • Sweet and velvety	5,50
Bitter Salted Caramel • Herbal and spicy, with Piedmont peppermint	5,50
Meno Ventuno° • Calabrian licorice with lemony notes	5,50
Amaro • Herbal and citrus notes with hints of chinotto	5
Citrus from Sicily	5,50
Linden Honey Grappa	5

Bitters from Distilleria Mezzanotte

Criminale • Zesty, warm and spicy	5
Spietato • Herbal, pleasantly bitter, and balsamic	5

Baambagia's Friends

Baambagia's friends are farms and artisans of our territory that share our philosophy in gastronomy and the importance of handmade products.

BAAM Birrificio Agricolo Alto Montefeltro - Monte Cerignone (PU)

Molino Paolo Mariani - Barbara (AN)

Salumificio Alessi - Villa Ceccolini (PU)

Caseificio Pupetta - Fano (PU)

Gelateria Artigianale Damè - Baia Flaminia (PU)

Fenolica - Carpegna (PU)

Caffè Pascucci Torrefazione - Monte Cerignone (PU)

Le Ricette di Anna e Gabri - Monte Cerignone (PU)

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