BAAMBAGIA

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

Beef Carpaccio — 13

Served with lamb's lettuce and shaved salted ricotta

- **+ Gluten free focaccia** — +3
- **+ Fornarina flatbread** — +5

Supplì

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

- **• 3 pieces** — 4
- **• 5 pieces** — 5,50

Double Cooked Montanara

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

- • Slow-cooked tomato sauce, 24-month-aged Parmigiano Reggiano, basil — 4,50
- • Slow-cooked tomato sauce, hard-boiled egg from local farms, homemade mayo — 5,50
- • Fior di latte mozzarella, cured pork cheek, pecorino cheese, egg cream, black pepper — 6,50
- • Plant-based fondue, mixed roasted mushrooms, Leccino olive soil — 6
- • Slow-cooked tomato sauce, Cantabrian Sea anchovies, stracciatella cheese, oregano — 6,50

Ascolana Olives — 8

6 Artisanal Ascolana olives with cappelletti meat filling

French Fries — 6

- **+ Homemade mayo** — +1

VEGETARIAN VEGAN GLUTEN FREE

Information regarding the presence of substances or products that cause allergies or intolerances is available by contacting the staff on duty and requesting the appropriate chart.

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**, located in Barbara, near Ancona.*

Contemporaneo.

Contemporary

Hand-stretched dough with a pronounced crust.
This type of dough stands out for its great softness and its delightful chewy texture.

Mattarello.

Roman style Thin Crust

Thin, crunchy, light and fragrant dough.
Rolled with a rolling pin, this dough ensures a perfect balance between the dough and the toppings.

Teglia ripiena.

Stuffed Pan Pizza

Roman style pan pizza, airy and crispy.
This type of dough is traditionally split in half and generously stuffed with our special ingredients: pure bliss in every bite.

Classic Pizzas

All pizzas can be made with the following types of dough:	Contemporary	Thin Crust
Marinara Slow-cooked tomato sauce, roasted garlic cream; After baking: oregano and basil	7	8
Margherita Slow-cooked tomato sauce, fiordilatte mozzarella; After baking: basil	8	9
Provola e Pepe Slow-cooked tomato sauce, smoked provola cheese from Monti Lattari, black pepper; After baking: basil	9	10
Diavola Slow-cooked tomato sauce, fiordilatte mozzarella, spicy salami; After baking: chili pepper dust, basil	9,50	10,50
Rossini Slow-cooked tomato sauce, fiordilatte mozzarella; After baking: hard-boiled egg from local farms, homemade mayo	9,50	10,50
Parmigiana Slow-cooked tomato sauce, fiordilatte mozzarella, eggplant parmesan; After baking: basil	11	12
Bufalina Slow-cooked tomato sauce, Buffalo mozzarella DOP; After baking: basil	10,50	11,50

All pizzas can be made with the following types of dough:	Contemporary	Thin Crust
Quattro Formaggi Fiordilatte mozzarella, smoked provola cheese from Monti Lattari; After baking: 24-month-aged Parmigiano Reggiano, cow's milk blue cheese	10,50	11,50
Capricciosa Slow-cooked tomato sauce, fiordilatte mozzarella, cooked ham, roasted mushrooms, rustic style artichokes, Taggiasca olives; After baking: basil	12	13
Non Sono Scaramantico Slow-cooked tomato sauce, rock capers; After baking: Buffalo mozzarella DOP, Cantabrian anchovies, oregano	14	15,50
Tonno e Cipolla Slow-cooked tomato sauce, fiordilatte mozzarella, braised red onions, rock capers; After baking: Angelo Parodi tuna fillets in olive oil, oregano, parsley	14	15,50

VEGETARIAN VEGAN GLUTEN FREE

Information regarding the presence of substances or products that cause allergies or intolerances is available by contacting the staff on duty and requesting the appropriate chart.

Signature Pizzas

These pizzas represent our idea of taste,
***so variations are not possible**.*

All pizzas can be made with the following types of dough:	**Contemporary**	**Thin Crust**
Carbonara Fior di latte mozzarella; After baking: egg cream, pecorino cheese, cured pork cheek, black pepper	**14,50**	**16,50**
Bruma 24-month-aged Parmigiano Reggiano fondue, sausage, roasted mushrooms; After baking: Leccino olive soil	**16**	**18**
La Porcellina Artichoke cream, smoked provola cheese from Monti Lattari, porchetta, braised leek; After baking: honey mayo, lamb's lettuce	**16,50**	**18,50**
Chiaro Scuro Plant-based fondue, smoked tofu, roasted mushrooms, Taggiasca olives; After baking: toasted almond crumbles, balsamic vinegar, lemon zest	**15**	**17**
Orto Mio Fior di latte mozzarella; After baking: roasted carrot cream, fresh radicchio, 24-month-aged Parmigiano Reggiano and hazelnut crumble, orange zest	**14**	**16**

Seasonal Pizzas

These pizzas represent our idea of taste,
***so variations are not possible**.*

All pizzas can be made with the following types of dough:	Contemporary	Thin Crust
O' Vesuvio Smoked provola cheese from Monti Lattari, sausage, pan-sautéed friarielli (broccoli rabe)	10	11,50
Pimpi 2.0 Roasted pumpkin cream, rolled pancetta; After baking: cow's milk blue cheese, toasted hazelnuts	15	17
Braci d'Autunno Roasted pumpkin cream, roasted mushrooms, braised onions; After baking: cashew fondue, toasted hazelnuts	14,50	16,50

VEGETARIAN VEGAN GLUTEN FREE

Information regarding the presence of substances or products that cause allergies or intolerances is available by contacting the staff on duty and requesting the appropriate chart.

Stuffed Pan Pizzas

These pizzas represent our idea of taste,
***so variations are not possible**.*

Polpo alla Puttanesca — **14,50**
Puttanesca octopus ragù, stracciatella cheese,
garnished with parsley

Genovese — **13**
Classic Neapolitan ragù with onions and beef,
garnished with 24-month Parmigiano Reggiano

Caponata — **11,50**
Mix of fried and stewed vegetables with a sweet-and-sour taste,
garnished with shaved salted ricotta

Porchetta — **13,50**
Porchetta, smoked provola cheese from Monti Lattari,
homemade mayo, braised leek

Kids' Menu

Gnocchi with tomato sauce — **8**
Chicken schnitzel with french fries — **10**

COVER CHARGE AND SERVICE — **2**

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 four flavors:

- Homemade salted caramel 7
- Cantiano sour cherries 7,50
- Homemade pistachio cream 8
- Seasonal Jam 7,50

Mascarpone

Available in three flavors:

- Coffee crumble and coffee reduction 6,50
- Cantiano sour cherries 7
- Homemade hazelnut cream 7

Dry Sweets 7

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

Recommended pairing: Passito wine “Vecia”

Moretta Biscuits 6

Sorbet

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

- Coffee 5,50
- Seasonal 6

Vegan Cake 7

Dark chocolate and orange cake, served with orange cream

LACTOSE FREE

Bitters & Digestifs

Sweet Wines

Sour cherry wine Vignedileo	*glass*	6
Passito wine “Vecia” De Leyva	*glass*	6,50

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	4
Licorice	5
Cocoa and Alta Langa Hazelnuts	5,50
Sambuca	4
Salted caramel	5,50
Salted caramel, Piedmont peppermint and aromatic herbs	5,50
“Meno Ventuno” calabrian licorice with lemon	5,50
Amaro (herbal with hints of chinotto)	5
Citrus from Sicily	5,50
Linden honey grappa	5

Bitters from Distilleria Mezzanotte

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

Baambagia's Friends

Baambagia's friends are farms and artisans of our territory that share our philosofy 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)

BAAMBAGIA

FERMENTATI • LIEVITATI

BAAMBAGIA
Viale Bruxelles, 15 • Baia Flaminia
Pesaro 61121

TEL 376 2322178 • **MAIL** info@baambagia.it

baambagia

