

FRIED STARTERS

VIGNAROLA FRIED LASAGNA € 6.5 #VEGETARIAN
(spring vegetables Roman dish)

Sheets of pasta dough layered with green peas béchamel, roasted artichokes and **fior di latte mozzarella**, served with fava-bean cream, **pecorino cheese** and baby leaf

CURRY CHICKEN € 6

Fried chicken croquette seasoned with curry sauce and **almonds**, served with a ginger **coconut cream** and curly parsil

ASPARAGUS & LEMON FRITTATINA € 6 #VEGETARIAN

Penne pasta frittatina with **asparagus cream** and crunchy asparagus served with lemon zest

BUTTER AND ANCHOVIES € 6.5

Anchovies risotto with melted **mozzarella** served with **butter cream** and orange zeste

CLASSIC SUPPLÌ € 3.5 #VEGETARIAN

Risotto with San Marzano tomatoes, **mozzarella**, basil, **parmesan**

POTATOES CROQUETTE € 3.5 #VEGETARIAN

Potatoes, **smoked provola cheese**, **parmesan cheese**, parsil, mint, pepper

POTATOES CHIPS

CLASSIC WITH SALT € 4.5 #VEGAN

CHEESE & PEPPER € 5.5 #VEGETARIAN

PINK PEPPER & LIME € 5.5 #VEGAN



WHEELY

CRUNCHY PIZZA BY THE SLICE

PARMIGIANA € 7 #VEGETARIAN

Fried aubergines, San Marzano tomato, **mozzarella cheese** and **parmesan**, served with home-made **pesto** and **béchamel**

RAWBURGER € 8

Marinated beef tartare with capers, **anchovies** and parsil served with mixed leaves, salad tomatoes, **cheddar cream** and **cheese** crumble

CLASSIC PIZZAS

MARGHERITA € 10 #VEGETARIAN

San Marzano tomato sauce, **mozzarella**, basil

MARINARA € 8 #VEGETARIAN

San Marzano tomato sauce, **garlic**, oregan

BUFALA € 12 #VEGETARIAN

San Marzano tomato sauce, **buffalo mozzarella**, basil

NAPOLI € 12

San Marzano tomato sauce, **mozzarella**, **anchovies**

PIZZE OLD SCHOOL

ESCAROLES € 13

Mozzarella cheese, escaroles cooked with taggiasche olives, **anchovies**, **pine-nuts**

SAUSAGE AND BROCCOLETTI GREENS € 13

Mozzarella cheese, **sausage (may contain gluten)**, broccoli greens

YELLOW MARGHERITA € 14 #VEGETARIAN

Yellow datterino sauce, **smoked bufala**, **smoked ricotta**, mint

AMATRICIANA € 13

San Marzano tomato sauce, **pork cheek lard (may contain gluten)**, **pecorino cheese**, pepper

"SEU EXPERIENCE"

We are glad to announce that is finally possible to opt for a tasting menu, you can sit comfortably and the chef Pier Daniele and the kitchen staff will take your hand and walk you through a complete Seu-experience.

The tasting menu is 7 courses + the dessert and it costs € 60 per person

Please ask the restaurant staff for further information.

SEU PIZZAS

SEHUMMUS € 15 #VEGETARIAN

Hummus, **buffalo braided mozzarella**, fried chickpeas, smoked paprika, pomegranate gel, minced parsil and basil

SHEPPERD'S PIZZA € 15

Béchamel, **pork cheek lard (may contain gluten)**, orange perfumed **ricotta**, roasted tomatoes sauce, grated **pecorino**, mint, pepper

OUT OF MIND € 17

(with fresh truffle € 24)

Beet-root greens, **fiocco della Tuscia cheese**, **mozzarella cheese**, **anchovies**, **toasted almonds**, truffle, candied lemon

VALERIA TONNATA € 20

Tomatoes carpaccio, roast-beef, **tuna creamy sauce**, mixed leafs, fried capers, capers powder

100%TOMATOES € 16 #VEGAN

San Marzano tomato sauce, yellow whole tomatoes, sun blushed roasted tomatoes, sundried tomatoes cream, purple basil

NANNY'S DARLING € 16 #VEGETARIAN

Tomatoes' carpaccio, **tomino cheese**, **mozzarella cheese**, sweet 'n' sour bell peppers, mixed leaves, **grated "grankase"**, olives' powder

THE "PASCUCCI" € 21

Slow-cooked artichokes, **provola cheese**, coffee potatoes' cream, mixed leaves, **mullet roe**, **tuna roe**, **grated pecorino cheese**

STRAWBERRY COSACCA € 18 #VEGETARIAN

Roasted tomatoes' sauce, balsamic vinager glazed strawberries, **pecorino cheese cream**, hot strawberry gel, **grated pecorino cheese**

ROASTED PORK & TZATZIKI € 17

Roasted pork seasoned with herbs (roman recipy), **mozzarella cheese**, cucumber julienne, **tzatziki sauce**, fennel herb

VIGNAROLA (SPRING VEGETABLES ROMAN DISH) € 18

Green peas cream, **crunchy pork cheek lard (may contain gluten)**, roasted artichokes, baby leaf, **fava bean cream**, crunchy onion, grated **pecorino**

XXX € 16

Hot 'nduja tomatoes sauce, **spicy salame**, **stracciatella**, habanero marmelade, mint

SUPERPROVOLA & PEPPER € 15 #VEGETARIAN

Roasted tomatoes sauce, yellow whole datterini tomatoes, **smoked provola cheese**, **smoked ricotta**, purple basil, basil, "Seu" seven peppers mix

PESTO € 17 #VEGETARIAN

Green beans, **pesto cream**, oven roasted potatoes, grilled green beans, **garlic cream**, **parmesan chips**, **pine-nuts**, basi

DESSERT PIZZAS

Brown sugar caramelized pizza

CIOCCORI

€ 6 one slice - € 16 pizza x2 - € 20 pizza x 4

White chocolate cream, gianduja chocolate cream, chocolate rice chips, rice krispies and chocolate crispy balls

100% STRAWBERRY

€ 6 one slice - € 16 pizza x2 - € 20 pizza x 4

Roasted strawberries cream, ricotta cream with strawberries, chantilly cream, sugar coated almonds, strawberry chips, fresh strawberries, mint

CANNOLO PIZZA

€ 6 one slice - € 16 pizza x2 - € 20 pizza x 4

Ricotta cream, cherries' gel, chopped pistachio, fried cannolo crumble, black chocolate flakes

DESSERT

SWEETPLÌ €8

Fried vanilla rice-milk with a melting gianduja heart served with cocnut ice cream and coconut flakes

TIRAMISEU €7

Savoiardo biscuit dipped in coffee, salted chocolate crumble, mascarpone cream, cocoa and almonds crumble, coffee gel

TO DRINK

BOTTLED WATER FERRARELLE / NATIA / MAXIMA € 3 

COKE/COKE ZERO € 3.5

TONIC WATER FEVER TREE € 3.5

COFFEE € 2.5

DRAFT BEERS € 6

A small breweries selection based on high quality criteria and a limited seasonal production.

PILS/HELLES

IPA

SESSION IPA

BOCK

WEISS/BLANCHE

SPECIAL BEER

WINE BY THE GLASS STARTING FROM €6

Ask the staff for the selection of the day of White, Red or Sparkling wines by the glass.



"SPRING"

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/ in pizza we trust