IL CORSO
BOLZANO
Santo Gabriele

BENESSERE | NUTRIZIONE
DIÄTETIK | ERNÄHRUNG

LEVITA

Balance and wellbeing in every slice

"Eating well is not about restriction, but awareness. LEVITA is our way of bringing lightness and harmony to every slice."

There's a new way to enjoy pizza: light, balanced, mindful.
LEVITA was born from the meeting between the artisanal passion of our kitchen and the scientific expertise of the nutrition team at the Bonvicini Clinic in Bolzano.
A project that combines taste and wellbeing, without compromise: doughs and toppings designed for balance and lightness, portions conceived to nourish both body and mind.

Every LEVITA pizza is an invitation to serenity – a moment of pleasure that smells of the oven and self-respect.

LUCE D'AUTUNNO - 21€

Stewed pumpkin with rosemary, mozzarella, ricotta, parsley pesto, sprouts, physalis, and Grana chips. Served with a portion of mixed berries.

(All.1,7)

IN MALGA - 21€

Pears, red currants, Graukäse, ricotta, red radicchio, and turnip chips. Served with a portion of fresh vegetables (crudités).

(All.1,7)

The Pizzas

Santo Gabriele

PIZZA WITH 100 % IBERICO JAMÓN — 31
San Marzano DOP tomato sauce from Agro Sarnese Nocerino, fior di latte, basil, extra virgin olive oil, burrata and Iberico jamón served separately on a wooden board. (all: 1,7)

LAMIAPIZZA — 12
San Marzano DOP tomato sauce, semi-dried cherry tomatoes, Salina capers (*), Taggiasca olives, oregano, garlic, basil and Grana cheese. (all: 1,7)

REGINA MARGHERITA — 12
San Marzano DOP tomato sauce, fior di latte, basil, extra virgin olive oil and Grana cheese.
(allergene 1,7)

PANEPOMODORO — 10
San Marzano DOP tomato sauce, oregano, Grana cheese, garlic and basil.
(allergens 1,7)

IL CORSO — 18.5
Yellow cherry tomatoes, buffalo mozzarella, basil, Salina capers (*), spicy Calabrian spianata salami, extra virgin olive oil.
(Allergens 1,7)

SALSICCIA E FRIARIELLI — 18.5
Fior di latte, fresh sausage baked on the pizza, lightly spicy sautéed friarielli (broccoli rabe) and Grana cheese.
(allergens 1,7)

PARMIGIANA DOP — 19.5
Fior di latte, San Marzano DOP tomato sauce, fried diced eggplant, basil, Grana flakes, extra virgin olive oil. (all 1,3,7)

PIZZA E PATATE

White base with fior di latte, fresh sausage,
rosemary potatoes, black pepper and extra virgin olive oil.
(Allergens 1,7) — 16.5

POSITANO

San Marzano DOP tomato sauce from Agro Sarnese Nocerin
buffalo mozzarella, Taggiasca olives, basil and Grana cheese.
(Allergens 1,7) — 16.5

MEDITERRANEA

San Marzano DOP tomato sauce from Agro Sarnese Nocerino, fior di latte, yellowfin tuna added after baking,
Tropea onion added after baking, Salina capers (*), oregano.
(Allergens 1,4,7) — 21

LA NOSTRA QUATTRO STAGIONI

San Marzano DOP tomato sauce from Agro Sarnese Nocerino, fior di latte, Taggiasca olives, rustic artichokes,
fresh champignon mushrooms, cooked ham, Grana cheese and extra virgin olive oil.
(Allergens: 1,7) — 19.5

LA CRUDO DI PARMA – served on a wooden board

San Marzano DOP tomato sauce from Agro Sarnese Nocerino, fior di latte, Grana cheese and extra virgin olive oil, with Parma ham served separately.
(Allergens: 1,7) — 19.5

O' SOLE MIO

Yellow cherry tomatoes, Campanian buffalo mozzarella, basil, Salina capers (*), extra virgin olive oil and Grana cheese.
(Allergens: 1,7) — 17.5

ETNA

San Marzano DOP tomato sauce from Agro Sarnese Nocerino, fior di latte, grilled peppers, Gorgonzola cheese, Tropea onion added after baking, spicy Calabrian spianata salami, fresh chili pepper, extra virgin olive oil and Grana cheese.
(Allergens: 1,7) — 18.5

MMIEZ E' MMIEZ (metà pizza - metà calzone)
San Marzano DOP tomato sauce from Agro Sarnese Nocerino, fior di latte, basil, with ricotta and Calabrian spianata salami.
(Allergens: 1,7) — 18.5

MOMI
Yellow cherry tomatoes, buffalo mozzarella, burrata added after baking, premium Salina capers (*), anchovy fillet, Grana cheese and basil.
(Allergens: 1,4,7) — 19.5

ORTO GRIGLIATO
San Marzano DOP tomato sauce from Agro Sarnese Nocerino, Grana cheese, extra virgin olive oil, grilled vegetables and basil.
(Allergens: 1,7) — 18.5

REGINA ROSA
Fior di latte, selected mortadella added after baking, pistachio crumble, burrata, Grana cheese and freshly ground black pepper.
(Allergens: 1,7,8) — 19.5

CALABRIA COAST TO COAST
San Marzano DOP tomato sauce from Agro Sarnese Nocerino, fior di latte, provola cheese, Calabrian 'nduja, wild oregano and raw Tropea onion.
(Allergens: 1,7) — 19.5

(*) If a product is unavailable, its replacement with another product of the same quality will be communicated.

Price for changes: from €0.50 to €10.00,
excluding Parma ham €15.00,
100% Iberico Jamón Pata Negra €20.00,
Prosciutto Cotto Corona Levoni €10.00,
all served separately on a wooden board.

Table service / cover charge: €2.00 per person
Birthday cake service: €1.50 per person –
(only cakes from licensed pastry shops are allowed; homemade desserts are not permitted. A valid purchase receipt is required).

PIZZE D'AUTORE

Santo Gabriele

new **RADICI: ORIGIN OF MARINARA** 18
Oven-baked tomato sauce, yellow confit cherry tomatoes, Grana cheese, Cilento anchovy fillets, black olive powder, parsley aioli, lemon zest, extra virgin olive oil.

new **CHEESE SELECTION** 21
Fior di latte, Graukäse, blue cheese, mountain cheese with flowers, ricotta, apricot mostarda, Grana wafers and pear flour, extra virgin olive oil.
(Allergens: 1,7,10)

LA MARGHERITA TRADITA 16
Oven-baked tomato sauce, burrata stracciatella, parsley pesto, Grana cheese and extra virgin olive oil.
(Allergens: 1,7)

ALTA QUOTA – South Tyrol on a Plate
National finalist EMERGENTE Pizzachef 2023 – Francesco Gabriele, Executive Chef 27
Fior di latte, raw Graukäse, Schüttelbrot crumble, apple mostarda, red currants, hay-smoked speck and flowers, extra virgin olive oil.
(Allergens: 1,7,11)

PROFUMO DI SALINA – A JOURNEY TO THE AEOLIAN ISLANDS 25
Awarded in the EMERGENTE Pizzachef 2023 – Northern Italy selection / Francesco Gabriele – Executive Chef
Fior di latte, escarole baked and added after baking, fresh cherry tomatoes, Sicilian anchovy, Salina capers (*), oregano, extra virgin olive oil.
(Allergens: 1,7)

CAPRI CONTEMPORANEA 24
San Marzano DOP tomato sauce, fior di latte, artichoke cream, rustic artichokes, cooked ham, basil, Grana cheese, extra virgin olive oil.
(Allergens: 1,4)

Trust us and don't change them.

LIMITED EDITION

Santo Gabriele

ORTO D'INVERNO
Recommended by Guida Gambero Rosso 2026

Fior di latte, purple cabbage cream, hay-smoked speck, blue cheese fondue and leek hay.
(Allergens: 1,7)

23

TERRA

Base with fior di latte and Mantuan pumpkin cream,
Parma ham added after baking, walnuts, creamy Gorgonzola.
(all: 1, 7, 12)

21

ORO BIANCO

San Marzano DOP tomato sauce, fior di latte, basil,
fresh buffalo mozzarella, cherry tomatoes,
ricotta-filled crust, black pepper and 'nduja – extra virgin olive oil. (all: 1,7)

21.5

PIZZA AL TARTUFO SCORZONE NERO
Fior di latte baked on the pizza – freshly grated black truffle – truffle cream – quail eggs – extra virgin olive oil.
(Allergens: 1,7)

31

Limited edition and signature pizzas cannot be modified.