



MENÙ



ALLERGENS

If you have any food allergies or intolerances, please inform our staff, who will help you avoid foods and dishes containing ingredients you are allergic or intolerant to.

Please note that the food and beverages served in this establishment are prepared in kitchens and laboratories where the following allergens are used and served. The menu includes corresponding numbers for each dish.

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|---|---|
| 1  Cereals containing gluten | 8  Tree nuts |
| 2  Crustaceans and crustacean-based products | 9  Celery and celery-based products |
| 3  Eggs and egg-based products | 10  Mustard and mustard-based products |
| 4  Fish and fish-based products | 11  Sesame seeds and sesame-based products |
| 5  Peanuts and peanut-based products | 12  Sulfur dioxide and sulfites |
| 6  Soy and soy-based products | 13  Lupins and lupin-based products |
| 7  Milk and milk-based products | 14  Mollusks and mollusk-based products |

It is also important to note that cross-contamination cannot be completely ruled out please note that cross-contamination cannot be completely ruled out.

Wishing you a pleasant and peaceful dining experience.
Bon appétit!

TRANSPARENCY AND PROFESSIONALISM THE LOCAL PRODUCTS WE USE

FRESH PASTA AND GNOCCHI

Our gnocchi and fresh pasta are supplied by:

Cuore di Pasta based in Conselve (PD).

Facebook: Cuore di Pasta



MOZZARELLA

We chose the Italian mozzarella from

Caseificio Focchesato in Villafranca (PD)

**MOZZARELLA
FOCCHESATO**
DAL 1985 I PROFESSIONISTI DELLA MOZZARELLA PER PIZZA



BUFALA SCACCO

is produced at the factory:

Caseificio e Salumificio Scacco

based in Piove Di Sacco (PD)

www.caseificioscacco.it



BEEF

Our beef is supplied by:

Azienda Agricola Pengo

based in Bovolenta (PD)

www.aziendaagricolapengo.it



WAGYU

Our Wagyu meat is supplied by:

Società Agricola Tenuta Ca' Negra

based in Loreo (RO)

www.canegra.com



OUR WINE LIST

RED WINES

Zanovello	Sasso Nero Merlot	€ 22,00
	Giropoggio Cabernet	€ 28,00
	Natjo Rosso Riserva	€ 30,00
Fattori	Valpolicella Superiore	€ 20,00
	Valpolicella Ripasso	€ 24,00
Lohsa	Morellino di Scansano	€ 19,00
Antinori	Peppoli Chianti Classico	€ 27,00
Erste Neue	Puntay Pinot Nero	€ 27,00
Aldegheri	Valpolicella Classico	€ 13,00
	Valpolicella Superiore	€ 20,00
	Valpolicella Ripasso	€ 24,00
	Amarone Sant'Ambrogio	€ 48,00
	Sengia Rossa	€ 22,00
	Valpolicella Ripasso bottiglia da 0,375 L	€ 14,00
Castello di Spessa	Cabernet Sauvignon DOC Friuli	€ 22,00
	Merlot DOC Friuli	€ 22,00
Borgo Molino	Cabernet Sauvignon DOC Venezia	€ 13,00
	Cabernet Franc DOC Venezia	€ 13,00

FRENCH RED WINES

Chateau De Marsan	Bordeaux Superieur Medaglia d'oro 2020	€ 22,00
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WHITE WINES

San Simone	Chardonnay Friuli	€ 14,00
Famiglia Olivini	Lugana Veneto	€ 18,00
Corte Giacobbe	Soave Veneto	€ 15,00
Castel Firmian	Gewurztraminer Friuli	€ 18,00
Aldegheri	Lugana Cà Perlar	€ 18,00
	Lugana Cà Perlar bottiglia da 0,375 L	€ 11,00
	Soave	€ 13,00
Castello di Spessa	Sauvignon DOC Friuli	€ 18,00



SPARKLING WINES

Borgo Molino	Asolo Prosecco DOCG Extra Brut	€ 15,00
	Motivo Millesimato Glera Extra Dry	€ 14,00
	Glera Vino Spumante Extra Dry	€ 13,00

FRANCIACORTA

Bersi Serlini	Brut	€ 28,00
Bellavista	Alma Brut	€ 48,00

CHAMPAGNE

G.H. Mumm	€ 60,00
Ruinart Brut	€ 80,00
Bollinger Special Cuvée	€ 70,00

DESSERT WINE

Borgo Molino	Moscato dolce	€ 14,00
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BEERS



Hoegaarden
Witbier ~ Bière blanche

Glass: 0,25L € 3,50

Hoegaarden is a classic Belgian Blanche wheat beer. This unfiltered white beer features a delicious honey-like taste and background, which make it for a pleasant and refreshing Blanche with an easy-drinking character.

Beer style:	Color:	
WEIZEN/BLANCHE	BLANCHE	5 % ABV

Glass: 0,50L € 7,00

Pitcher 1,50L € 19,00



LÖWENBRÄU

Glass: 0,20L € 3,00

Löwenbräu is a brewery from Munich that produces beer according to the Reinheitsgebot law (a regulation issued by William IV of Bavaria in 1516 to control beer production and sales in Bavaria). Löwenbräu has been Munich's original beer for over 500 years, featuring a full-bodied and refreshing taste with a malty, sweet and biscuity aroma, along with a hint of bitterness.

Beer style:	Color:	
PREMIUM LAGER	GOLDEN YELLOW	5,2 % ABV

Glass: 0,40L € 5,50

Pitcher 1,50L € 17,00



Glass: 0,25L € 4,00 - 0,33L € 5,50 - 0,50L € 7,50 - Pitcher 1,50L € 20,00

Delicate yet distinctive, Leffe Blonde is the perfect tasting beer: It adds an extra touch of flavor to simple dishes and pairs effortlessly with fried foods. AROMA: Floral and spicy with notes of vanilla and cloves.

Beer style:	Color:	
ABBEY	BLONDE	6,6 % ABV



Glass: 0,25L € 4,00 - 0,33L € 5,50 - 0,50L € 7,50 - Pitcher 1,50L € 20,00

With an enveloping taste characterized by caramel, Leffe Rouge perfectly enhances a variety of flavors, pairing well with red meats, cured meats, aged cheeses, and almond-based desserts. AROMA: Spicy with roasted and caramel notes.

Beer style:	Color:	
ABBEY	ROUGE	6,6 % ABV

BEVERAGES



APERITIFS

Crodino / Gingerino	€ 3,00
Spritz Aperol / Campari / Mixed	€ 3,50
Spritz Pitcher 1,5 L Aperol / Campari / Mixed	€ 15,00

DRAFT WINES

Cabernet Red / Pinot White (Glass)	€ 2,50
Cabernet Red / Pinot White (0.25 L)	€ 3,50
Cabernet Red / Pinot White (0.50 L)	€ 6,00
Cabernet Red / Pinot White (1 L)	€ 10,00
Sparkling white wine (Glass)	€ 2,50
Sparkling white wine (0.25 L)	€ 3,50
Sparkling white wine (0.50 L)	€ 6,00
Sparkling white wine (1 L)	€ 10,00

DRAFT SOFT DRINKS

Coca Cola (0.25 L)	€ 2,50
Coca Cola (0.50 L)	€ 5,00

CANNED SOFT DRINKS

Coca Cola / Coca Cola Zero / Fanta / Lemonsoda	
Chinotto / Lemon or peach tea / Acqua brillante / Sprite	€ 3,00

BOTTLED BEERS

Radler and Non-Alcoholic Beer	€ 4,50
Gluten-Free Beer	€ 5,00
Franziskaner (0.50 L)	€ 5,00

WATER

Norda Still / Sparkling Water (0.75 L)	€ 3,00
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Cover charge	€ 2,50
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APPETIZERS

MEAT

Parma ham and Bolognese fried gnocco (1-5-7)	€ 9,00
IGP Pistachio Mortadella and Bolognese fried gnocco (1-5-7-8)	€ 8,50
Scottona carpaccio with orange, walnuts, and balsamic drops (8)	€ 9,50
Parma ham with Modenese tigelle and stracchino cheese (1-7)	€ 9,50
Parma ham with Modenese tigelle and truffle burrata cream (1-7)	€ 9,50
Seller's grand platter of cold cuts with cheese, pickled vegetables, and Bolognese fried gnocco (for 2 people) (1-5-7)	€ 19,00

SEAFOOD

Mussels and clams in the traditional "cassopipa" (1-4-7-9-14)	€ 11,00
Smoked Norwegian salmon with croutons, lamb's lettuce, and butter curls (1-4-7-14)	€ 11,00
Roasted octopus with marinated boiled potatoes (with a mix of parsley oil, Taggiasca olives, lime) and polenta chips (4-5-6-7-14)	€ 12,00
Roasted octopus, pea cream, garlic mayonnaise and polenta chips (4-5-6-7-14)	€ 12,00

SNACKS & FRIED BITES

Onion rings (1-3-5)	€ 5,00
Potato croquettes (1-3-5)	€ 5,00
Chicken nuggets (1-3-5)	€ 5,00
French fries (1-5)	€ 5,00
Mozzarella sticks (1-3-5-7)	€ 5,00
Olive ascolane (stuffed fried olives) (1-3-5)	€ 5,00
Jalapeños (1-3-5-7)	€ 6,00
Mixed fried platter (French fries, olive ascolane, chicken nuggets, onion rings, mozzarella sticks, and potato croquettes recommended for 2 people) (1-3-5-7)	€ 15,00



FIRST COURSES

MEAT

Tagliatelle with traditional duck ragù (1-3-7-9-12)	€ 11,00
Tagliatelle with Scottona ragù (1-3-7-9-12)	€ 10,00
Bigoli with traditional duck ragù (1-3-6-7-9-10-12)	€ 12,00
Bigoli alla gricia (with pecorino cream and crispy guanciale) (1-3-6-7-9-10-12)	€ 12,00
Monograno Felicetti Spaghettone carbonara (1-3-7)	€ 11,00
Monograno Felicetti Spaghettone cacio e pepe (1-3-7)	€ 11,00

SEAFOOD

Monograno Felicetti Spaghettone with clams (1-3-4-7-9-14)	€ 12,50
Monograno Felicetti Spaghettone with seafood mix (1-2-3-4-7-9-14)	€ 15,00
Bigoli with anchovy sauce (1-3-4-6-7-9-10-12)	€ 12,00

GNOCCHI SELECTION

Supplied by Pastificio Cuore di Pasta - Conselve

Gnocchi with Scottona ragù (1-3-7-9-12)	€ 10,00
Gnocchi with duck ragù (1-3-7-9-12)	€ 10,00
Gnocchi with tomato cream, basil, and Bufala Scacco (1-3-7-9-12)	€ 11,00
Gnocchi with pears, gorgonzola cheese, and walnuts (1-3-7-8-9-2)	€ 10,00
Gnocchi with asparagus cream and crispy speck (1-3-7-8-9)	€ 10,00
Gnocchi with shrimp tails, basil pesto, and sun-dried cherry tomatoes (1-2-3-4-7-9-12)	€ 12,00
Gnocchi with pistachio pesto, mascarpone, and crispy guanciale (1-3-7-8-9)	€ 11,00
Pumpkin gnocchi with gorgonzola cheese, speck, and walnuts (1-3-7-8-9)	€ 11,00
Pumpkin gnocchi with scallops and porcini mushrooms (1-3-7-9-12-14)	€ 12,50
Pumpkin gnocchi with sausage and honey mushrooms (1-3-7-12)	€ 11,00

Some ingredients may have undergone a freezing process.



MAIN COURSES

MEAT

Scottona beef steak tagliata, simply grilled (approx. 250g)	€ 21,00
Scottona beef steak tagliata with arugula and Grana cheese shavings (7)	€ 22,00
Scottona beef steak tagliata with rosemary oil	€ 22,00
Scottona beef steak tagliata with four salts	€ 22,00
Scottona beef steak tagliata with arugula and porcini mushrooms	€ 23,50
Grilled Scottona beef rib steak (approx. 500-600g)	€ 24,50
Grilled beef fillet (approx. 200-220g)	€ 23,00
Beef fillet with red wine and pistachios (8-12)	€ 25,00
Beef fillet with gorgonzola cheese and porcini mushrooms (7)	€ 25,00
Royal Mixed Grill (min. 2 people): Beef steak tagliata, sausage, chicken breast, beef ribs steak, and polenta	€ 42,00
C.B.T. Chicken breast on a bed of lamb's lettuce and fresh cherry tomatoes	€ 16,00
C.B.T. Chicken breast with bacon and Seller sauce (3-9-10)	€ 16,00

SEAFOOD

Mixed fried seafood (approx. 380g) with polenta (1-2-4-5-14)	€ 19,00
Salmon fillet on burrata cream, lime mayonnaise, and zucchini chips (1-3-4-7-12)	€ 15,00
Panko-crusted fried octopus on marinated red cabbage with garlic sauce (1-2-3-4-5-6-14)	€ 18,00
Roasted octopus with marinated boiled potatoes (with a mix of parsley oil, Taggiasca olives, lime) and polenta chips (4-5-6-7-14)	€ 18,00

LIST OF SIDE DISHES INCLUDED
WITH ALL MAIN COURSES:

**french fries, roasted potatoes, grilled vegetables,
mixed salad, cooked vegetables**

BEEF TARTARE

Served with warm croutons ⁽¹⁾

Hand-cut Fassona Piemontese tartare, Persian blue salt, Extra virgin olive oil, and honey mustard ⁽¹⁰⁾ € 20,00

Chef's traditional Fassona tartare ⁽³⁻⁴⁻¹⁰⁾ € 20,00

Hand-cut Fassona Piemontese tartare, Extra virgin olive oil, salt, pepper, truffle burrata cream, and fried egg yolk ⁽¹⁻³⁻⁷⁾ € 21,00

SALADS

Tirolese ⁽⁷⁾

Green salad, mozzarella, speck, artichokes, cherry tomatoes, and Taggiasca olives € 12,00

Nettuno ⁽²⁻⁴⁾

Green salad, cherry tomatoes, arugula, shrimp tails, tuna, and corn € 12,00

Nordica ⁽²⁻⁴⁻⁷⁾

Green salad, salmon, shrimp tails, cherry tomatoes, and mozzarella € 12,00

Rainbow ⁽⁷⁻⁸⁾

Green salad, marinated red cabbage, orange, walnuts, Grana cheese shavings, and bresaola € 12,00

Caesar Salad ⁽¹⁻⁷⁻⁸⁾

Green salad, crispy bacon, walnuts, yogurt sauce, black olives, chicken breast, and croutons € 15,00

Folpo Salad ⁽¹⁻⁷⁾

Lamb's lettuce, cherry tomatoes, Taggiasca olives, croutons, grilled octopus, and yogurt sauce € 15,00

Seller Salad ⁽⁵⁻⁷⁾

Green salad, lamb's lettuce, crispy bacon, Grana cheese shavings, cherry tomatoes, julienne carrots, breaded chicken cutlet, and yogurt sauce € 15,00

KIDS MENU

exclusively for children, includes a canned soft drink or water and cover charge

Chicken cutlet with French fries ⁽¹⁻³⁻⁵⁾ € 10,00

Hamburger (with or without bread) and French fries ⁽¹⁻⁵⁾ € 10,00

Würstel (with or without bread) and French fries ⁽¹⁻⁵⁾ € 10,00

Penne or gnocchi with tomato sauce or ragù ⁽¹⁻⁹⁾ € 10,00

Cooked ham and French fries ⁽¹⁻⁵⁾ € 10,00

Cured ham and French fries ⁽¹⁻⁵⁾ € 10,00





HAMBURGER double burger + € 4,00

All burgers are served with French fries

GOURMET

- Seller Burger 1** (1-3-5-6-7-10-11)
Scottona beef burger, caramelized red onion, lettuce, sliced tomato, Edam cheese, cheddar, Seller sauce € 15,00
- Seller Burger 2** (1-3-5-7-10-11)
Horse meat burger, sliced tomato, Bufala Scacco, fried eggplant, mayonnaise € 15,00
- Seller Burger 3** (1-3-5-6-7-10-11)
Chicken burger, Edam cheese, cheddar, bacon, bell peppers, Seller sauce € 15,00
- Seller Burger 4** (1-3-5-6-7-10-11)
Scottona beef burger, bacon, zucchini, grilled eggplant, provola cheese, cheddar, Seller sauce € 15,00
- Seller Burger 5** (1-3-5-6-7-10-11)
Breaded chicken cutlet, tomato, lettuce, Seller sauce € 15,00
- Seller Chicken** (1-3-5-6-7-10-11)
Chicken cutlet, bacon, purple cabbage, cheddar, garlic sauce € 15,00
- Brooklyn** (1-3-5-7-11)
Pulled pork, red cabbage, Bufala Scacco, BBQ sauce € 15,00
- Final Seller** (1-3-5-7-10-11)
Scottona beef burger, red cabbage, peppered pancetta, Grana cheese shavings, onion rings, BBQ sauce € 15,00
- Best Seller** (1-3-5-6-7-10-11)
Scottona beef burger, sautéed mushrooms, bacon, double cheddar, Seller sauce € 15,00
- Seller Bafalo** (1-3-5-7-11)
Scottona beef burger, lettuce, Bufala Scacco, tomato, Béarnaise sauce € 15,00
- Calabro Seller** (1-3-5-7-11)
Horse meat burger, Calabrian 'nduja, burrata, fried artichoke, mayonnaise € 15,00
- Italian Seller** (1-3-5-7-10-11-12)
Scottona beef burger, crispy guanciale, burrata, pistachios, red wine reduction, wine mayonnaise € 15,00
- American Seller** (1-3-5-7-11)
Scottona beef burger, cheddar cheese, caramelized onion, bacon, pickles, lettuce, sliced tomato, mayonnaise € 15,00
- Mountain Seller** (1-3-5-6-7-9-10-11)
Scottona beef burger, Brie cheese, Colonnata lard, raw champignon mushrooms, honey BBQ sauce € 15,00

Tartarino Seller (1-3-5-6-7-10-11)	
Traditional beef tartare, salad, honey mustard	€ 18,00
Smoke Seller (1-3-5-6-7-10-11)	
Sliced smoked beef, salad, Philadelphia cheese, honey BBQ sauce	€ 15,00
Porky Seller (1-3-5-6-7-9-10-11)	
Sausage burger, caramelized onion, bell peppers, double Edam cheese, honey BBQ sauce	€ 15,00
Piggy Seller (1-3-5-6-7-10-11)	
Sausage burger, bacon, zucchini, Asiago cheese, Seller sauce	€ 15,00
Genovese (1-3-5-6-7-10-11)	
Scottona beef burger, Genoese pesto, Scacco buffalo mozzarella, sun-dried cherry tomatoes, and mayonnaise	€ 15,00

FISH BURGER

Served with squid ink bread - All burgers are served with French fries

Avocado Burger (1-3-4-5-7-8-11-14)	
Smoked salmon, avocado cream, Philadelphia cream cheese, lime mayonnaise	€ 16,50
Classic fish Burger (1-3-4-5-7-8-11-14)	
Smoked salmon, sliced tomato, salad, Bufala Scacco, lime mayonnaise	€ 15,00
Folpo Italo Burger (1-3-4-5-6-7-9-11-14)	
Grilled octopus, lamb's lettuce, confit cherry tomatoes, burrata, lime mayonnaise	€ 16,00
Folpo Special Burger (1-3-4-5-6-7-9-11-14)	
Grilled octopus, guanciale, lamb's lettuce, lime mayonnaise	€ 16,00
Folpo Onion Burger (1-3-4-5-6-7-9-11-12-14)	
Grilled octopus, boiled potatoes, Taggiasca olives, parsley oil, caramelized onion, and lime mayonnaise	€ 16,50
Tropical Folpo Burger (1-3-4-5-6-7-9-11-14)	
Roasted octopus, avocado cream, Scacco buffalo mozzarella, sliced tomato, and lime mayonnaise	€ 16,50

BURGER PLATES (served without bread)

Burger Plate 1 (1-3-5-6-7-9-10)	
Choice of Scottona beef, chicken, horse meat, or sausage burger, 2 fried eggs, Seller sauce + French fries	€ 15,00
Burger Plate 2 (1-5-6-7-9-10)	
Choice of Scottona beef, chicken, horse meat, or sausage burger, Asiago cheese, Seller sauce + grilled vegetables	€ 15,00
Burger Plate 3 (1-5-6-9-10)	
Choice of Scottona beef, chicken, horse meat, or sausage burger, wüstel, bacon, Seller sauce + French fries	€ 15,00

Some ingredients may have undergone a freezing process.





CLASSIC HAMBURGERS double burger + € 4,00

All burgers are served with French fries

Classic Burger (1-3-5-6-7-9-10-11)

Choice of Scottona beef, chicken, or horse meat burger, lettuce, tomato, Seller sauce

€ 14,50

Cheese Burger (1-3-5-6-7-9-10-11)

Choice of Scottona beef, chicken, or horse meat burger, lettuce, tomato, Edam cheese, cheddar, provola, and Seller sauce

€ 14,50

Bacon Burger (1-3-5-6-7-9-10-11)

Choice of Scottona beef, chicken, or horse meat burger, bacon, Edam cheese, cheddar, Seller sauce

€ 14,50

HAMBURGER WAGYU double burger + € 5,00

(Ca' Negra - Venice farm)
All burgers are served with French fries

Pumpkin (1-3-5-6-7-9-10-11)

Wagyu burger, pumpkin cream, Gorgonzola cheese, lard, porcini mushrooms, and BBQ sauce

€ 18,00

Il Romano (1-3-5-6-7-9-10-11)

Wagyu burger, crispy guanciale, pecorino sauce, egg, and mayonnaise

€ 18,00

Winter (1-3-5-6-7-9-10-11)

Wagyu burger, truffle cream, lard, champignon mushrooms, Asiago cheese, and mayonnaise

€ 18,00

Spring (1-3-5-6-7-9-10-11)

Wagyu burger, peppered pancetta, Brie, zucchini, and BBQ sauce

€ 18,00

Summer (1-3-5-6-7-10-11)

Wagyu burger, caramelized onion, bacon, cheddar, and honey mustard

€ 18,00

Veneto (1-3-5-6-7-9-10-11-12)

Wagyu burger, crispy guanciale, Grana cheese shavings, red wine reduction, and wine mayonnaise

€ 18,00



FOR YOUR PIZZA OUR DOUGHS

Find the perfect base for your pizza: Whether you seek crunch, softness, or timeless tradition, let your taste lead the way and create an unforgettable dining experience.

Traditional (1-6)

Traditional pizza dough is an art passed down through time, a symphony of flour, water, yeast, and salt that, with patience and dedication, transforms into a fragrant, light, and irresistibly delicious base, bringing the authentic taste of classic pizzas straight to your table.

Kamut (1-6) + € 1,50

Discover the ancient essence of pizza with our Kamut dough. A perfect fusion of tradition and nutrition, where Kamut wheat offers a rich flavor and unique texture, making every bite a journey into the past with a modern touch of health and taste.

Whole Wheat (1-6) + € 1,50

Choosing whole wheat dough for your pizza means embracing nature's goodness in every slice. With its blend of whole grain flours, it provides a nutritious, fiber-rich base, making every bite a healthy and delicious journey through tradition and well-being.

Skiocco (1-6) + € 2,00

Explore the crispy side of pizza with our "Skiocco" dough. Its light and crunchy texture will give you a unique experience, where every bite is a journey between the fragrance of the thin crust and the satisfaction of an authentic taste that ends with an irresistible crunch.

Gluten-Free* + € 2,00

Delight your palate with our gluten-free* pizza, where the passion for taste meets the need for a gluten-free option. The light and soft dough, without compromising authentic flavor, offers a delicious experience suitable for everyone, inviting you to share the joy of pizza without limits. *Among all the doughs, this one is not of our own production. We are not yet certified to produce "Gluten-Free" dough, so it is only suitable for gluten intolerance.

Spirulina (1-6) + € 1,50

With our spirulina dough, pizza becomes an extraordinary nutritional and taste experience. Rich in beneficial properties, spirulina gives our dough a vibrant color and unique flavor, creating a pizza that satisfies both the palate and the desire for well-being.

PIZZAS We only use Italian mozzarella from Caseificio Focchesato

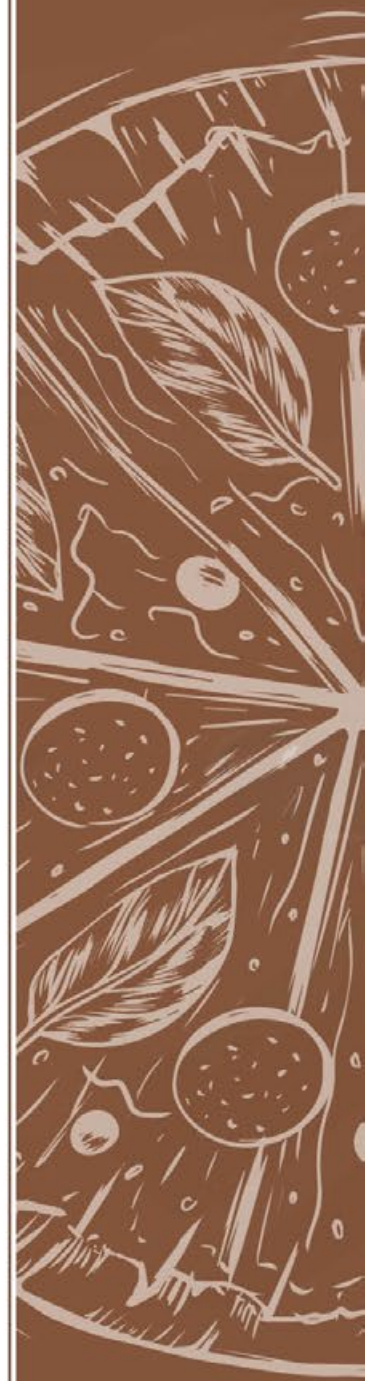
CLASSIC PIZZAS

Marinara (1)	Tomato, garlic	€ 5,50
Margherita (1-7)	Tomato, mozzarella	€ 6,50
Asparagi (1-7)	Tomato, mozzarella, asparagus	€ 8,00
Boscaiola (1-7)	Tomato, mozzarella, mixed mushrooms	€ 10,50
Bresaola (1-7)	Tomato, mozzarella, bresaola	€ 9,00
Caprese (1-7)	Tomato, mozzarella, sliced tomatoes, basil	€ 7,00
Capricciosa (1-7)	Tomato, mozzarella, cooked ham, mushrooms, artichokes	€ 10,50
Carciofini (1-7)	Tomato, mozzarella, artichokes	€ 8,50
Diavola (1-7)	Tomato, mozzarella, spicy salami	€ 8,50
Funghi (1-7)	Tomato, mozzarella, mushrooms	€ 8,50
Gamberetti (1-2-4-7-12)	Tomato, mozzarella, shrimp tails	€ 9,50
Grigliata (1-7)	Tomato, mozzarella, bell peppers, zucchini, grilled eggplant, radicchio	€ 10,50
Melanzane (1-7)	Tomato, mozzarella, eggplant	€ 8,50
Napoletana (1-4-7)	Tomato, mozzarella, anchovies, capers, Taggiasca olives	€ 9,00
Parigina (1-7)	Tomato, mozzarella, Parma ham	€ 9,00
Parmigiana (1-5-7)	Tomato, mozzarella, fried eggplant, Grana cheese	€ 9,50
Patatosa (1-5-7)	Tomato, mozzarella, French fries	€ 8,50
Pomodori (1-7)	Tomato, mozzarella, cherry tomatoes	€ 8,50
Porcini (1-7)	Tomato, mozzarella, porcini mushrooms	€ 9,00
Prosciutto cotto (1-7)	Tomato, mozzarella, cooked ham	€ 8,50
Prosciutto e funghi (1-7)	Tomato, mozzarella, cooked ham, mushrooms	€ 9,50

Pugliese (1-7)	
Tomato, mozzarella, red onion	€ 7,00
4 formaggi (1-7)	
Tomato, mozzarella, mixed cheeses	€ 10,50
4 stagioni (1-7)	
Tomato, mozzarella, cooked ham, mushrooms, artichokes, Taggiasca olives	€ 10,50
Romana (1-4-7)	
Tomato, mozzarella, anchovies, Taggiasca olives	€ 8,50
Rucola e grana (1-7)	
Tomato, mozzarella, arugula, Grana cheese shavings	€ 8,50
Rucola e pomodorini (1-7)	
Tomato, mozzarella, arugula, cherry tomatoes	€ 8,50
Speck (1-7)	
Tomato, mozzarella, speck	€ 8,50
Speck e gorgonzola (1-7)	
Tomato, mozzarella, speck, Gorgonzola cheese	€ 9,50
Tonno e cipolla (1-4-7)	
Tomato, mozzarella, tuna, red onion	€ 9,00
Verdure (1-7)	
Tomato, mozzarella, mixed vegetables	€ 10,50
Wurstel (1-7)	
Tomato, mozzarella, wurstel	€ 8,50

LE SKIOCCO SELLER

Biancaneve (1-7-8)	
Mozzarella, mortadella, stracchino, pistachios, lamb's lettuce	€ 13,00
Eolo (1-7)	
Tomato, bufala Scacco, Parma ham, arugula	€ 13,00
Cucciolo (1-7)	
Tomato, mozzarella, wurstel, roasted potatoes	€ 13,00
Brontolo (1-7)	
Tomato, mozzarella, spicy salami, Taggiasca olives, bell peppers, scamorza	€ 13,00
Pisolo (1-7-8)	
Mozzarella, Gorgonzola cheese, speck, radicchio, walnuts	€ 13,00
Dotto (1-7)	
Mozzarella, pumpkin cream, sausage, porcini mushrooms	€ 13,00
Mammolo (1-7)	
Tomato, mozzarella, artichokes, turkey breast, Brie cheese	€ 13,00
Gongolo (1-2-4-5-7-12)	
Mozzarella, shrimp tails, zucchini chips, yellow cherry tomatoes, Philadelphia cheese	€ 13,00
Cacciatore (1-4-7)	
Mozzarella, Calabrian spianata salami, stracchino, oven-roasted leek	€ 13,00



SPECIAL PIZZAS

La Selleranza (1-7)

Tomato, mozzarella, spianata, porcini mushrooms, arugula, Philadelphia cheese € 12,00

Arzercavalli (1-7)

Tomato, mozzarella, arugula, shredded horse meat, Grana cheese shavings € 11,50

Arzerello (1-7)

Tomato, mozzarella, arugula, Grana cheese shavings, bresaola € 11,50

Arzergrande (1-7)

Tomato, mozzarella, pancetta, beans, red onion € 11,50

Bojon (1-5-7)

Tomato, mozzarella, mushrooms, red onion, bell peppers, French fries, speck € 12,00

Brugine (1-7)

Tomato, mozzarella, sausage, bell peppers, red onion € 11,50

Bovolenta (1-7-8)

Mozzarella, pears, Gorgonzola cheese, walnuts € 11,50

Campagnola (1-7)

Tomato, mozzarella, mushrooms, bell peppers, sopressa € 11,50

Campolongo Maggiore (1-5-7)

Tomato, mozzarella, sausage, French fries € 10,50

Codevigo (1-7)

Tomato, mozzarella, Taleggio cheese, radicchio, pancetta € 11,50

Cona (1-7)

Tomato, mozzarella, sbrise mushrooms, radicchio, Gorgonzola cheese € 11,50

Conche (1-7)

Tomato, mozzarella, cooked ham, Taggiasca olives, asparagus € 11,50

Conetta (1-7)

Tomato, mozzarella, chiodini mushrooms, Asiago cheese, zucchini € 11,50

Correzzola (1-7)

Tomato, mozzarella, artichokes, Taggiasca olives, sopressa € 11,50

Feltre (1-7)

Tomato, mozzarella, bell peppers, Brie cheese, porchetta € 11,50

Fossò (1-7)

Tomato, mozzarella, zucchini, Brie cheese, porchetta € 11,50

Legnaro (1-7)

Tomato, mozzarella, radicchio sauce, Gorgonzola cheese, speck € 11,50

Liettolli (1-7)

Tomato, mozzarella, arugula, raw champignon mushrooms, cherry tomatoes € 11,50

Piove di Sacco (1-7)

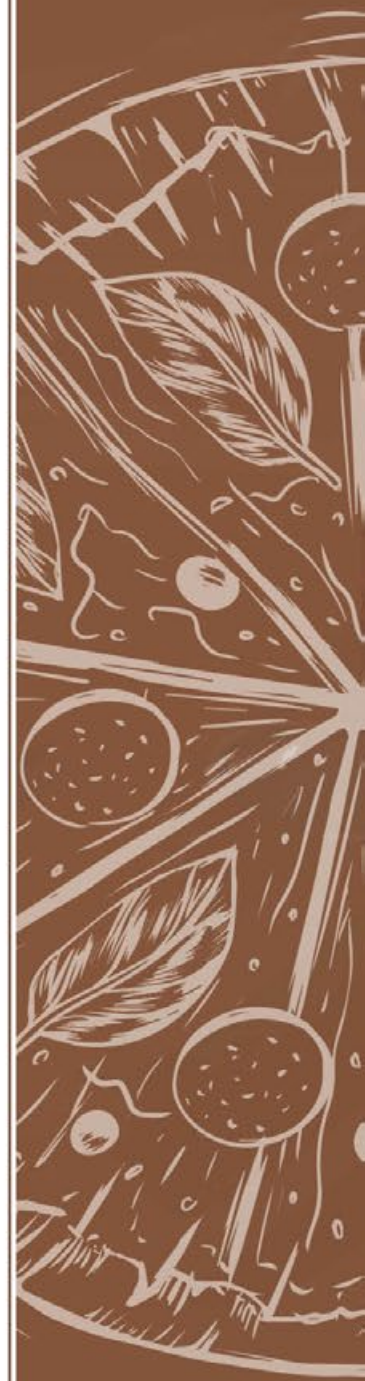
Tomato, mozzarella, stracchino cheese, grilled cooked ham, arugula € 11,50

Piovega (1-7)

Tomato, mozzarella, pancetta, red onion, spicy salami € 11,50



Polverara (1-7)	
Tomato, mozzarella, chiodini mushrooms, speck, Asiago cheese	€ 11,50
Pontelongo (1-7)	
Tomato, mozzarella, zucchini, shredded horse meat, Brie cheese	€ 11,50
Premaore (1-7)	
Tomato, mozzarella, sbrise mushrooms, sausage, Taleggio cheese	€ 11,50
S. Angelo (1-7-8)	
Tomato, mozzarella, Gorgonzola cheese, walnuts, speck	€ 11,50
Tognana (1-3-7)	
Tomato, mozzarella, pancetta, Grana cheese shavings, egg	€ 11,50
Vigoroavea (1-7)	
Tomato, mozzarella, Brie cheese, zucchini, raw champignon mushrooms, Scottona beef carpaccio	€ 12,00
Villa del Bosco (1-7)	
Tomato, mozzarella, sausage, zucchini, Gorgonzola cheese	€ 11,50
Pescatore (1-2-4-12-14)	
Tomato, langoustine, scallops, shrimp tails, mussels, calamari, squid rings, and garlic oil	€ 13,00
Olmo (1-2-4-5-7-14)	
Tomato, mozzarella, fried fish	€ 14,00
Milanese (1-5-7)	
Tomato, mozzarella, Robiola cheese, fried eggplant, grilled cooked ham	€ 12,00
Miami (1-7)	
Tomato, mozzarella, pancetta, Gorgonzola cheese, porcini mushrooms, red onion	€ 12,00
Vallonga (1-7)	
Tomato, Bufala Scacco, sausage, smoked provola cheese, rosemary oil	€ 12,00
Calabrese (1-7)	
Tomato, Bufala Scacco, Calabrian 'nduja, Taggiasca olives, Calabrian spianata salami	€ 12,00
Candiana (1-5-7-8)	
Tomato, mozzarella, Brie cheese, grilled cooked ham, toasted almonds, Belgian endive (added after baking)	€ 12,00
Cavarzere (1-7)	
Tomato, mozzarella, Belgian endive (baked), peppered pancetta, smoked ricotta	€ 12,00
Dolo (1-5-7-8)	
Tomato, mozzarella, Scottona beef carpaccio, fresh ricotta, toasted almonds	€ 12,00
Maseralino (1-7)	
Tomato, mozzarella, porcini mushrooms, Asiago cheese, arugula, sopressa	€ 12,00



SPECIAL WHITE PIZZAS

Mugello (1-7-8)

Mozzarella, Genoese pesto, stracchino cheese, mortadella, and crushed pistachios € 12,50

Stoccolma (1-4-7)

Mozzarella, chive-flavored robiola cheese, smoked salmon, cherry tomatoes, and lime Extra virgin olive oil € 12,00

Williams (1-7-8)

Mozzarella, pecorino cheese, pears, walnuts, speck, and truffle oil € 12,00

Asiago (1-7)

Mozzarella, radicchio sauce, Asiago cheese, and speck € 11,50

Civè (1-7)

Mozzarella, rosemary cream, smoked pancetta, and baked potatoes € 11,50

Campagna Lupia (1-7)

Pumpkin cream, mozzarella, Brie cheese, porcini mushrooms, and speck € 11,50

Santa Maria Assunta (1-7)

Pumpkin cream, mozzarella, Gorgonzola cheese, and sausage € 11,50

Oslo (1-4-7)

Bufala Scacco, red onion, basil, dried yellow cherry tomatoes, and smoked salmon added after baking € 13,00

BUFFALO MOZZARELLA PIZZAS

Belluno (1-7)

Tomato, Bufala Scacco, porcini mushrooms, and cured ham € 12,00

Padova (1-7)

Tomato, Bufala Scacco, sliced tomatoes, basil, and Taggiasca olives € 11,50

Rovigo (1-7)

Tomato, Bufala Scacco, cooked ham, and grilled eggplants € 11,50

Treviso (1-7)

Tomato, Bufala Scacco, Taggiasca olives, and porchetta € 12,00

Venezia (1-4-7)

Tomato, Bufala Scacco, anchovies, capers, and spicy salami € 11,50

Verona (1-7)

Tomato, Bufala Scacco, arugula, and cherry tomatoes € 11,50

Vicenza (1-7)

Tomato, Bufala Scacco, Taggiasca olives, and sausage € 11,50

Metropolitana (1-7)

Tomato, Bufala Scacco, sun-dried tomatoes, and porchetta € 12,00

BAGUETTES (served with tomato sauce on the side)

Baguette 1 (1-7)

Cheese mix, zucchini, and porchetta € 11,50

Baguette 2 (1-7)

Mozzarella, Brie cheese, zucchini, and cured ham € 11,50

Baguette 3 (1-7)

Mozzarella, Philadelphia cheese, sun-dried tomatoes, and pancetta € 11,50

Baguette 4 (1-7)

Mozzarella, radicchio sauce, Asiago cheese, and cured ham € 11,50

CALZONI (served with tomato sauce on the side)

Classico (1-7)

Mozzarella, cooked ham, mushrooms, artichokes € 10,50

Gustoso (1-7)

Mozzarella, cheese mix, porcini mushrooms, spicy salami € 11,50

Vegetariano (1-7)

Mozzarella, mixed vegetables € 10,50

Viziato (1-7)

Mozzarella, arugula, porchetta, dried yellow cherry tomatoes, Philadelphia cheese, red onion € 11,50

Lo Zoncolan (1-4-7)

Mozzarella, porcini mushrooms, Calabrian spianata salami, Gorgonzola cheese, anchovies, arugula (baked), topped with tomato sauce and grated Grana cheese € 11,50

LE TARTUFATE

Tartufona 1 (1-7)

Truffle cream, mozzarella, sausage, porcini mushrooms, roasted potatoes € 12,00

Tartufona 2 (1-7)

Truffle cream, mozzarella, grilled eggplants, Asiago cheese, Parma ham € 12,00

Tartufona 3 (1-7)

Truffle cream, mozzarella, artichokes, Taggiasca olives, smoked provola cheese, speck € 12,50

Tartufona 4 (1-4-5-7)

Truffle cream, Bufala Scacco, dried yellow cherry tomatoes, Taggiasca olives, fried zucchini, smoked salmon € 13,50

LE CREMOSE

Vigonovo (1-7)

Asparagus cream, mozzarella, stewed pancetta, grated Castelmagno cheese € 10,50

Saonara (1-7)

Asparagus cream, mozzarella, yellow cherry tomatoes, peppered pancetta, smoked ricotta € 11,50

Celeseo (1-7)

Asparagus cream, mozzarella, porcini mushrooms, turkey breast, grated Castelmagno cheese € 11,50

Valli (1-3-7)

Asparagus cream, mozzarella, egg, speck, Grana cheese (baked) € 11,50

LE BURRATE

Lova (1-7)

Mozzarella, burrata, peppered pancetta, raw champignon mushrooms, truffle oil € 13,00

Camponogara (1-7)

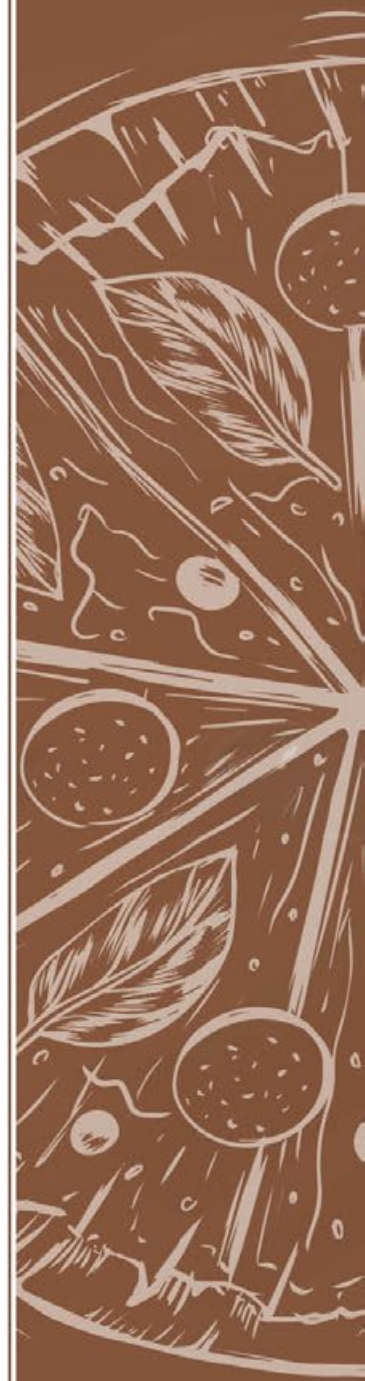
Pumpkin cream, mozzarella, burrata, chiodini mushrooms, grilled radicchio € 12,50

Corte (1-5-7)

Tomato, mozzarella, burrata, fried eggplants, Calabrian spianata salami € 12,50

Mestre (1-2-7-8)

Mozzarella, burrata, Genoese pesto, prawn tails, toasted almonds € 13,00



COFFEE MENU

Espresso	€ 1,50
Cappuccino	€ 1,50
Orzo Coffee (Barley coffee)	€ 1,50
Ginseng Coffee	€ 1,50
Macchiato	€ 1,60
Decaffeinated Coffee	€ 1,60
Coffee with Liquor	€ 2,00
Hot Tea with Lemon	€ 2,00

LIQUEURS & SPIRITS

Liqueurs	€ 3,00
Grappa	from € 3,00 to € 5,00
Brandy	from € 3,00 to € 6,00
Whisky / Rum	from € 5,00 to € 7,00

DESSERT

Every week, our kitchen offers different

homemade desserts	€ 5,00
Sorbet	€ 3,00
Lemon & Licorice Sorbet	€ 3,00

SELJER
BEER AND RESTAURANT

Monday to Friday from 12:00 PM to 2:00 PM - Every day from 7:00 PM to 12:00 AM
Viale Leonardo Da Vinci, 11 - Vigorova (PD) - 338 3445771 - info@sellervigorovea.it