

TUTTA N'ATA PIZZA



OUR HISTORY

It all started in 1981 when a boy passionate and skilled in the art of pizza, Franco Puopolo, decided, after the military service, to open his first pizzeria that remained in business until 1988.

After opening other businesses, in 2004, Franco returned to devote himself in the art of baking and opened "Pizzeria da Franco" in Carpi, which remained open until 2022.

Growing up in his father's pizzeria, Antonio organized and coordinated the restaurant's supplies while also supporting his father as a pizza maker's helper.

At the age of 21, Antonio began actively working with his father, taking the product to national and international levels, winning numerous awards.

Today Antonio opens his pizzeria in Carpi, TUTTA N'ATA PIZZA, making use of the techniques and passion handed down to him by his father and to his great experience made in pizzerias.

Table service 2€

TRADITIONAL PIZZAS ↘

GNOCCHINO

Oil and salt.

3,50 €

GNOCCHINO AL CRUDO

Oil, salt, and prosciutto.

7,50 €

GNOCCHINO SAPORITO (SAVORY)

Garlic oil, salt, oregano, and rosemary.

4,00 €

MARGHERITA

Tomato and fior di latte.

6,00 €

MARINARA

Tomato, garlic oil and oregano.

5,00 €

NAPOLI

Tomato, fior di latte, Cetara anchovies and oregano.

7,50 €

BUFALA

Tomato and buffalo mozzarella.

9,00 €

CAPRICCIOSA

Tomato, fior di latte, cooked, mushrooms, artichokes and sausage.

9,00 €

SALAMINO

Tomato, fior di latte and salamino.

7,50 €

4 FORMAGGI (4 cheeses)

Fior di latte, gorgonzola, provolone and grana cheese.

9,00 €

CALZONE

Fior di latte, cooked ham and mushrooms.

8,50 €

STUFFED CALZONE

Fior di latte, cooked ham, mushrooms, artichokes and sausage.

9,00 €

ROMANA

Tomato, fior di latte, Cetara anchovies, capers and oregano.

8,00 €

SAUSAGE AND FRIARIELLI

Fior di latte, sausage and friarielli.

9,00 €

VEGETABLES

Tomato, fior di latte, eggplant, zucchini and peppers (long and thin cut).

9,00 €

WÜRSTEL AND FRIES

Tomato, fior di latte, wurstel and chips.

9,00 €

4 STAGIONI (4 seasons)

Tomato, fior di latte, cooked ham, mushrooms and artichokes.

8,00 €

PIZZAS FROM FRANCO ↘

PANCETTA E GRANA

Fior di latte, spicy bacon and grana padano cheese.

9,00 €

SQUISITA

Provola cheese, spicy bacon, and fresh mushrooms.

9,00 €

SPECIALE

Buffalo mozzarella, cherry tomatoes and basil.

9,00 €

FANTASIA

Tomato, fior di latte, prosciutto crudo, grana padano flakes and balsamic vinegar.

10,00 €

DAMA BIANCA

Fior di latte, spinach, sausage and grana padano cheese.

9,00 €

DELLA CASA

Fior di latte, cherry tomatoes, shrimp, grana padano flakes, and arugula.

9,50 €

STRACCIATA

Tomatoes, cherry tomatoes, stracciatella out of the oven and basil out of the oven.

9,00 €

GUSTOSA

Fior di latte, tomatoes, gorgonzola, radicchio and speck

9,50 €

HALF METER PIZZAS ↘

MARGHERITA

Tomato and fior di latte.

15,00 €

BUFALA

Tomato and buffalo mozzarella.

22,00 €

TRICOLORE

Fior di latte, 1/3 vegetables, 1/3 bacon and grana padano, and 1/3 cherry tomatoes.

19,00 €

EMILIANA

Fior di latte, cherry tomato and porcini base, 1/3 cooked ham, 1/3, sausage, 1/3 prosciutto and grana padano cheese flakes.

24,00 €

AMALFI

Buffalo, cherry tomatoes and arugula.

24,00 €

The half meters can be composed with flavors of your choice found in the menu, from a minimum of 1 flavor to a maximum of 3 with exception of the Emiliana and Tricolor flavors.

TASTING MENU ↘

6-COURSE MENU: 20,00 €

1 Crocchè, 4 Contemporary Pizza Tastings,
1 Fried/Oven Cake.

from a minimum of four people

PIZZA PORTAFOGLIO ↘

CLASSIC: 5,00 €

Tomato, fior di latte and basil

CONTEMPORARY PIZZAS ↘

NEW

O FIORE MIO

Fior di latte, squash blossoms, sausage and grana cheese.

10,00 €

NEW

DOLCE ARMONIA

Fior di latte, gorgonzola, Patanegra lard, walnuts and honey.

12,00 €

NORMA

Tomato, fior di latte, fried eggplant, basil and grated sheep's milk ricotta cheese.

10,00 €

MORTAZZA

Fior di latte, Bronte pistachio cream, mortadella and pistachio grain.

10,00 €

GRICIA

Fior di latte, crispy guanciale, pecorino, and black pepper.

9,00 €

NEW

CINGHIALOTTA

Fior di latte, wild boar salami, sliced figs and coffee powder.

12,00 €

NERANO

Fior di latte, zucchini cream, sausage, crispy onion, and parmesan cream.

10,00 €

NEW

GIARDINO NORDICO

Fior di latte, salmon, sweet drop peppers, valerian, pink pepper and grated lemon.

14,00 €

NEW

TRAMONTO MARINO

Fior di latte, yellow cherry tomato cream, sliced octopus and cherry tomatoes.

12,00 €

VESUVIO

Fior di latte, yellow tomatoes, Cetara anchovies, black olive powder and basil.

10,00 €

NEW

CRUDA ELEGANZA

Dumpling base, coming out: stracciatella, scottona tartare, tomato powder, grated lemon and chili pepper threads.

14,00 €

CAMPAGNOLA

Fior di latte, sweet bacon, baked potatoes and rosemary sauce.

10,00 €

BACIAMI ANCORA

Fior di latte, sausage, caramelized onion and parmesan waffles.

9,00 €

NEW

SPIRITO LEGGERO

Dumpling base, coming out: bresaola, burrata, arugula and lemon oil.

12,00 €

NEW

BENVENUTI AL SUD

Double-baked dough, first fried and then baked.

Buffalo, escarole, Cetara anchovies and Taggiasche olives.

12,00 €

SUPPLEMENTS ↘

INTEGRAL	1,00 €	CONDIMENTS	2,00 €	PULLED MARGHERITA	2,00 €
HEMP	1,00 €	BUFFALO MOZZERELLA	4,00 €	PULLED STUFFED	3,00 €
MULTI-CEREALS	1,00 €	FIOR DI LATTE	2,00 €	SLICED HAM	3,00 €
DOUBLE KNEADING	1,00 €				

TUTTO N'ATO FRITTO



FRIED PIZZAS & FRITOS ↘

MONTANARA

Tomato, grana padano, and basil.

7,00 €

NEW

MONTANARA T.N.P.

Stracciatella, salmon, pink pepper, and freeze-dried avocado.

12,00 €

MONTANARA PISTACCHIOSA

Buffalo mozzarella, mortadella, pistachio cream and pistachio granola.

10,00 €

MONTANARA BUFALINA

Buffalo mozzarella, prosciutto, basil and grated lemon.

12,00 €

CALZONE

Tomato, fior di latte and basil.

8,00 €

STUFFED CALZONE

Ricotta, salami, cracklings, provolone and pepper.

9,00 €

POTATO CROCCHÈ

Fresh parsley and stringy mozzarella cheese.

2,50 €

FRITTATINA DI BUCATINI

Minced meat, pecorino romano cheese, bechamel sauce, peas, salt and pepper.

3,00 €

RED RICE ARANCINO

Meat ragout, fior di latte cheese, pecorino romano cheese, peas, salt and pepper.

3,00 €

WHITE RICE ARANCINO

Neapolitan salami, fior di latte, pecorino romano, salt and pepper.

3,00 €

STARTER NORTH AND SOUTH

Mixed sliced cold cuts with fried Montanarine

(2 to 4 servings) 12,00€ - 24,00€

Depending on the time of year and seasonality,
the montanare and fritti may vary.

TUTTA N'ATA CUCINA

Antonio Fugolo

MAIN DISHES ↘

CAPRESE

Buffalo mozzarella, cherry tomatoes and basil.

12,00 €

CHICKEN CUTLET

Lemon, porcini mushrooms, white wine and balsamic vinegar.

8,00 €

GRILLED BEEF TENDERLOIN

15,00 €

SIRLOIN STEAK

Arugula and grana shavings.

18,00 €

SHRIMP COCKTAIL

Shrimp, iceberg lettuce and pink sauce.

10,00 €

PANBUFALA

Buffalo seeded sandwich stuffed with 1 affettato of your choice, salad and sliced tomato.

12,00 €

BRESAOLA

Bresaola, arugula, grana padano cheese flakes, (lemon, extra virgin olive oil, salt and pepper).

12,00 €

INSALATE ↘

MIXED SALAD

Lettuce ,arugula and radicchio.

4,00 €

CAESAR SALAD

Grilled chicken, lettuce, croutons, grana padano flakes and Caesar dressing.

8,00 €

NIZZARDA

Lettuce, cherry tomatoes, fior di latte, tuna, corn and carrots.

10,00 €

CONTENTS ↘

CHIPS

With Mayonnaise 0.5 cad Ketchup 0.5 cad.

4,00 €

GRILLED VEGETABLES

4,00 €

BAKED POTATOES

5,00 €

QUALITY IS THE KEY WORD.

Our path is outlined by the constant search for and enhancement of small and medium-sized authentic productions, linked to the territory, biodiversity and seasonality, to protect the sustainability of our environment while improving its quality.

We select for you the best ingredients from the best suppliers, raw materials chosen from the excellence of the Italian territory, flours from ancient grains and PDO and PGI products.

This is how our pizzas are born and grow like our business.

OUR DOUGH

We believe that dough is the real heart of pizza and should be a continuous study and research to create a better and better product.

We are always experimenting with new, special and different flours, mixing and adding "new flavors" such as hemp, cocoa, etc..

To always offer you different experiences.

TUTTO N'ATO DOLCE

Antonio Fugolo

SWEET PIZZAS: FRIED/OVEN ↘

SWEET DREAMS

White chocolate, berries, mint and powdered sugar.

10,00 €

NEW

BACIO SICILIANO

Sweet ricotta cheese, dark chocolate chips, candied orange, pistachio granules.

10,00 €

TENTACIÒN

Tasty gianduja, white chocolate, powdered sugar and cocoa.

9,00 €

SWEET CALZONE

Filled with creams of the customer's choice and grains of the customer's choice.

9,00 €

SCAZZUOPPOLI

Pizza dough cut into strips and fried, out of the oven creams of your choice.

8,00 €

BABBI'S CREAMS/GRAINS (YOUR CHOICE) ↘

PISTACHO

GLUTTONOUS GIANDUJA

WHITE CHOCOLATE

PISTACHIO GRANULES

SUGAR

PRALINE HAZELNUTS

COCCO RAPE

HOMEMADE DESSERTS/PASTRIES ↘

ASK THE WAITER

Beverages on tap

	Glass	Small	Medium	¼ L	½ L	1 L
Coca Cola	3€				4,5€	9€
Wine Silvanello (Coltiva)	3€			3 €	6€	12€
Beer Gulden Classic (Ulmer Munster)		3€	5€		6€	12€
Beer Stagionale Kartauser Dunkelbock		3,5€	5,5€		6,5€	13€

Beverages

WAMI natural/sparkling water	3,00 €
Coca Cola in glass	3,00 €
Coca Cola in a can	2,50 €
Coca Cola zero in glass	3,00 €
Zero/caffeine-free Coca Cola in a can	2,50 €
Fanta in a can	2,50 €
Fanta in glass	3,00 €
Chinotto	2,50 €
Lemon Soda	2,50 €
Thè lemon/peach	2,50 €

White Wines

Falanghina "Sannio"	15,00 €
Ribolla Gialla "La Delizia"	12,00 €
Prosecco DOC Treviso "Corte Calli"	15,00 €
Pinot Grigio "La Delizia"	12,00 €
Trento DOC "San Mauro"	25,00 €
Franciacorta "Terre Ducco"	25,00 €

Red Wines

Sangiovese "Romandiola"	15,00 €
Lambrusco Grasparossa "Ca'Vico"	12,00 €
Lambrusco Reggiano "Ottocentonerò"	15,00 €
Chianti "Bonacchi"	15,00 €

Bottle Wines 0,375 L

Grasparossa "Settecani"	8,00 €
Prosecco "Zonin"	8,00 €
Falanghina "Vinosia"	8,00 €
Chianti "Sant'Ilario"	8,00 €

Fruit and Sorbets

Lemon sorbet	3,00 €
Seasonal fruit	4,00 €

To conclude.

Coffee	1,50 €
Amari	3,00 €
Liquors/Super Spirits	Price according to quality

LIST OF 14 FOOD ALLERGENS



GLUTEN

(cereals, wheat, rye, barley, oats, spelt, kamut, including hybridized derivatives)



CRUSTACEANS AND DERIVATIVES

(Marine and freshwater: shrimps, prawns, crabs and the like.)



EGG

(eggs and products containing them: mayonnaise, emulsifiers, egg pasta)



FISH AND FISH PRODUCTS

(food products in which fish is present, even in small percentages)



PEANUTS AND DERIVATIVES

(creams and dressings in which there is even in small doses)



SOY AND DERIVATIVES

(derivative products such as soy milk, tofu, soy noodles and the like)



MILK AND DAIRY PRODUCTS

(any product in which milk is used: yogurt, cookies, cakes, ice cream and various creams)



NUTS AND NUT PRODUCTS

(almonds, hazelnuts, walnuts, cashews, pecans, cashews, pistachios)



CELERY AND DERIVATIVES

(both in chunks and within preparations for soups, sauces and vegetable concentrates)



MUSTARD AND DERIVATIVES

(can be found in sauces and condiments, especially in mustard)



SESAME SEEDS AND DERIVATIVES

(whole seeds used for bread, flours that contain it in a small percentage)



SULFUR DIOXIDE AND SULFITES

(sulfur dioxide and sulfites in concentrations above 10 mg/kg or 10 mg/l expressed used as preservatives, we can find them in: canned seafood, pickled, oil and pickled foods, jams, vinegar, dried mushrooms, and soft drinks and fruit juices)



LUPINE AND ITS DERIVATIVES

(found in vegan foods in the form of: roasts, sausages, flours, and the like)

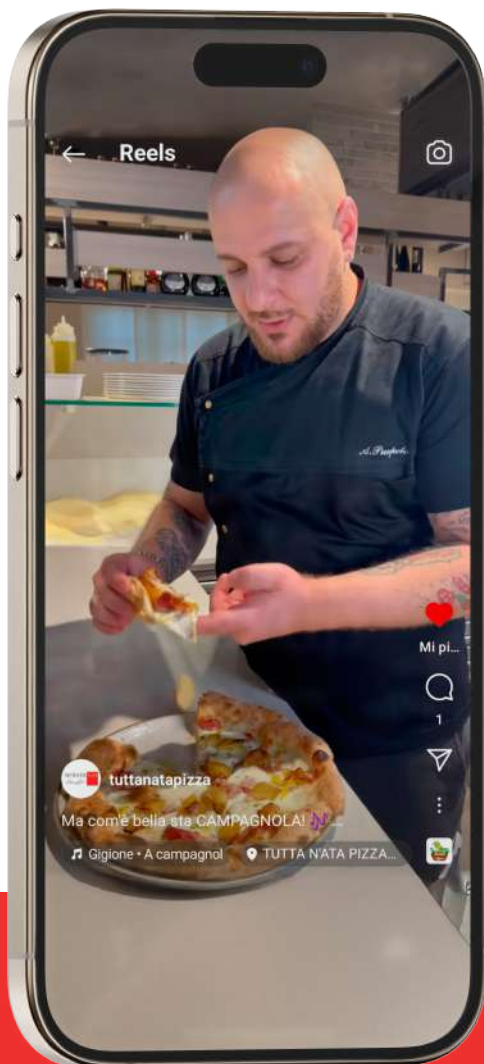


SHELLFISH AND SHELLFISH PRODUCTS

(scallop, scallop, scallop, mussel, oyster, limpet, clam, tellina, etc.)

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Watch our videos and find out how we make your pizza!



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www.tuttanatapizza.it



As of today, we have also chosen WAMI - Water With A Mission. With each bottle we serve we guarantee 100 liters of drinking water to communities that still do not have access to this resource. On each bottle you will find a code: by entering it at www.wa-mi.org, you will discover the story of the family to whom you donated water.

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