

Copertina

"The Cozy Issue"



Con coperto di 2,50€

The list of allergens is available on our website www.opificioprato.it

Starters & Specials

TARTARE DELL' OPI

15,00 €

Piedmontese Fassona, tabasco, salt, lime, evo oil, artisanal burrata stracciatella, pistachio crumbs

TRUFFLE TARTUFATA

16,00 €

Piedmontese Fassona, tabasco, salt, lime, evo oil, black truffle shavings

TARTARE CLASSIC

14,00 €

Piedmontese Fassona, tabasco, salt, lime, evo oil, quail egg

VEGETABLE FLAN

10,00 €

Red cabbage, pumpkin and broccoli, served on Taleggio DOP fondue and kale sheets

LE CROQUETAS DI JAMON IBERICO

8,00 €

5 Fried croquettes filled with Iberian ham and Queso Casin DOP cheese

Starters & Specials

LE CROQUETAS DI CHORIZO

5 Fried croquettes filled with Iberian paprika salami and Queso Casin DOP cheese

8,00 €

PLATE OF PATANEGRA HAM

Served with misticanza and homemade tomato focaccia

20,00 €

OPI'S NEWS



Fried potato bites served with homemade celery mayo

6,00 €

GYOZA N°1

Minced meat, spring onion, napa cabbage, ginger

8,00 €

GYOZA N°2

Cabbage, carrot, red miso, DOP Tropea onion, mashed potatoes

8,00 €

Sushi Roll

IN NOI ALBERGANO TRE LUPI

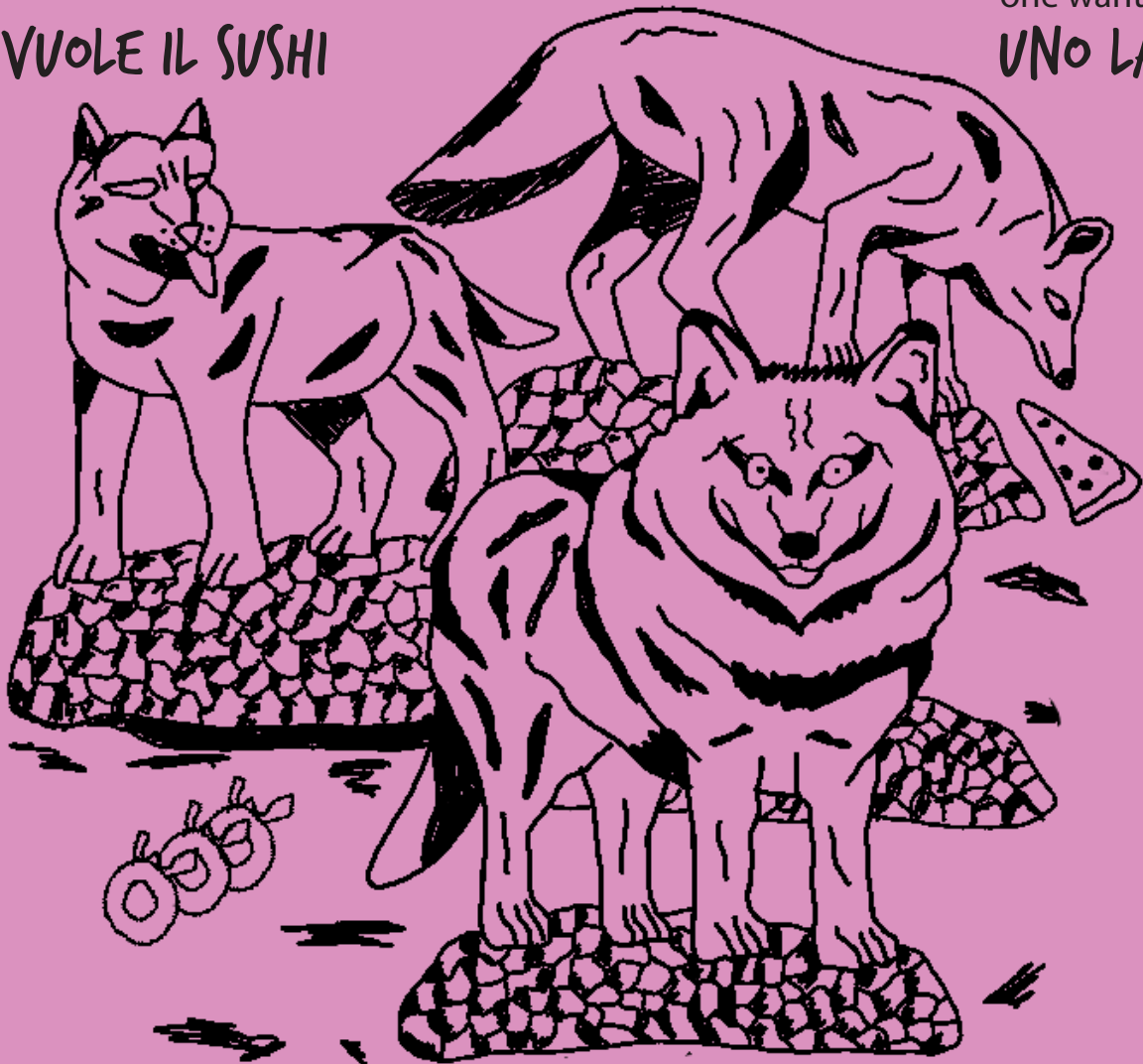
In us dwell three wolves:

one wants sushi

UNO VUOLE IL SUSHI

one wants pizza

UNO LA PIZA



and one wants both

E UNO VUOLE ENTRAMBI

Meat Sushi Roll

TUTTO IL NOSTRO SUSHI È GLUTEN FREE

BEYONCE

Piedmontese Fassona, avocado, philadelphia, crispy bacon, pistachio crumbs

10,00 €

AVICII

Piedmontese Fassona, guacamole, philadelphia, taggiasca olive soil, demi-glaze, beet sprouts

10,00 €

MIKA

Piedmontese Fassona, philadelphia, artisanal burrata, arugula pesto, toasted almonds

10,00 €

GABER

Piedmontese Fassona, philadelphia, home made tuna sauce, fried Pantelleria IGP capers, IGP capers powder

10,00 €

MANNOIA

Piedmontese Fassona, avocado, artisanal burrata, caramelized DOP Tropea onions, demi-glaze, toasted almonds

10,00 €

SALMO (tempura roll)

Piedmontese, avocado, philadelphia, homemade mustard mayo, Milanese-style cutlet

12,00 €

SNOOP DOGG

Norcia Sausage DOP, philadelphia, semi-dry tomato, spicy sauce, crispy leeks

10,00 €

KASABIAN

Norcia Sausage DOP, porcini mushrooms, philadelphia, crispy bacon

10,00€**CARRÀ**

Finocchiona IGP, philadelphia, avocado, Taleggio DOP fondue, taggiasca olive soil

10,00 €**883**

Mortadella Bologna IGP, philadelphia, avocado, pistachio crumbs

10,00 €**CHADIA** 

Pulled Pork home made, philadelphia, salsa Cheddar,
cavolo cappuccio viola

10,00 €**BLANCO**

Patanegra lard, philadelphia, pears, honey, walnuts

10,00 €**SANTANA** 

Calabrian Spicy Salami, philadelphia, spicy sauce, semi-dried tomato cream, taggiasca olives

10,00 €

Special Sushi Roll

All our sushi rolls are gluten free

COLDPLAY

Piemontese Fassona, avocado, philadelphia, white truffle oil, black truffle petals

13,00 €

KISS



Ariccia Porchetta IGP, avocado, semi-dried tomato cream, spicy sauce, philadelphia, arugula pesto with almonds, Fucino DOP purple potato chips

13,00 €

NIRVANA

Patanegra, Piemontese Fassona, avocado, philadelphia, black truffle pearls

15,00 €

DEPECHE MODE

Shredded guinea fowl, Caesar dressing, Iceberg salad, Parmigiano Reggiano DOP wafer

13,00 €

Veggy Sushi Roll

All our sushi rolls are gluten free

MOBY

Grilled eggplant, avocado, beet philadelphia, chickpeas hummus, kale chips

10,00 €

BJORK

Philadelphia, avocado, semi-dry tomatoes, homemade mustard mayo, diced cherry tomatoes, Pantelleria IGP capers powder

10,00 €

JAY-Z

Grilled zucchini, avocado, beet philadelphia, chickpeas hummus, crispy leeks

10,00 €

BOB DYLAN

Mashed roasted potatoes, beet philadelphia, artichoke cream, crispy leeks

10,00 €

MORRISON (*tempura roll*)

Mashed roasted potatoes, philadelphia, red cabbage, edible flowers

12,00 €

SINATRA

Chanterelle Mushrooms with mountain herbs, chickpeas hummus, guacamole, taggiasca olive soil

10,00 €

Pizza

TEAM NoSTRANA?



TEAM SoFISTICATA?

|| Guida agli Impasti

**CLASSIC
TO CUT**



Tasty and authentic, the **NOSTRANA** is a celebration of artisanal flavors. It begins with a traditional biga pre-ferment, which gives the dough a more complex flavor and a superior texture.

Made with organic type 1 soft wheat flour selected according to climate conditions, and enriched with ancient grains and wheat germ.

[€2 supplement for our multigrain dough option, made with organic whole wheat, organic durum wheat, organic buckwheat, organic corn, organic rice, organic rye, spelt, oats, and soy]

SOFISTICATA

Our **sofisticata** is a refined take on “pizza al padellino” — a variation of traditional pizza prepared and proofed in a small pan, then baked directly on the stone. Think of it as an “inverted pan pizza”.

It’s made using two different biga pre-ferments, one of which is derived from our house sour-dough starter. The combination of these two elements creates a crispy, aromatic crust with a rich and complex flavor that makes every bite a true experience.

We use High Performance flours specially selected for long fermentation processes, enhancing the dough’s unique organoleptic qualities. The mix includes six different grains — wheat, rice, barley, oats, buckwheat, and rye — resulting in an intense, full-bodied taste.

A perfect balance between tradition and innovation, this dough is designed to satisfy even the most discerning palates with its unique blend of flavor and comfort.

THICK AND SERVED PRE-SLICED (disegno)



**THICK AND SERVED
PRE-SLICED**

[€1 supplement for lactose-free mozzarella]

[€2 supplement for our house-made gluten-free base]

Nostrane

MARGHERITA GIALLA

14,00 €

Yellow Datterino sauce, smoked provola cheese from Aversa, basil emulsion

NAPOLI

15,00 €

Organic Tuscan peeled tomatoes, artisanal fiordilatte mozzarella, capers from Salina (Sicily), anchovies from the Cantabrian Sea, basil, Pantelleria IGP oregano

LEVANTE

14,00 €

Organic Tuscan peeled tomatoes, artisanal fiordilatte mozzarella, capers from Salina, taggiasca olives, DOP Tropea onions, Pantelleria IGP oregano, basil

RIHANNA

14,00 €

Cauliflower cream, Grana Padano DOP 20 months, stewed savoy cabbage, radicchio deglazed with Chianti, roasted pumpkin puree, creamy broccoli, roasted walnuts, basil

TRACY CHAPMAN

14,00 €

Organic Tuscan peeled tomatoes, artisanal fiordilatte mozzarella, Prague Cooked Ham, DOP Tropea onions, spicy oil, chili pepper threads, basil

BOB MARLEY

14,00 €

Organic Tuscan peeled tomatoes, DOP Tuscan Pecorino cheese, Norcia Sausage, piattellini beans, DOP Tropea onions, black pepper, basil

PLACEBO

14,00 €

Organic Tuscan peeled tomatoes, artisanal fiordilatte mozzarella, flambéed DOP Pancetta Piacentina, roasted bell pepper cream, basil

TUPAC

15,00 €

Yellow Datterino sauce, spicy Ventricina, DOP gorgonzola, artisanal fiordilatte mozzarella, basil

ELVIS **15,00 €**

Creamy Broccoli puree, artisanal fiordilatte mozzarella, Tuscan Prosciutto, yellow cherry tomatoes, toasted almonds

GREEN DAY  **15,00 €**

Romanesco puree, Salina (Sicily) capers, spicy sautéed friarelli, chicory puntarelle, artisanal burrata, Pantelleria IGP oregano

BARRY WHITE  **15,00 €**

Artisanal Fiordilatte Mozzarella, DOP gorgonzola, DOP Tuscan Pecorino, salted sheep ricotta, Williams pears,

AC/DC **15,00 €**

Porcini Mushrooms, Prague ham, artisanal fiordilatte cheese, cream of spring peas, thyme-flavored oil, DOP taleggio cheese

MASSIVE ATTACK **15,00 €**

Campania Buffalo Mozzarella DOP, Tuscan Prosciutto, semi-dried tomato cream, basil, Modena Balsamic Glaze IGP

BEN HARPER (Calzone)  **15,00 €**

Spicy Ventricina, artisanal fiordilatte mozzarella, spicy sautéed friarelli, taggiasca olives, 20 months aged Grana Padano DOP, San Marzano Tomato Sauce from Agro Sarnese-Nocerino DOP, basil

IGLESIAS  **15,00 €**

Organic Tuscan peeled tomato, artisanal fiordilatte mozzarella, spring onions, Iberian Chorizo, Bella di Cerignola olive paté, basil

Sofisticate

FRYING PAN FOCACCIA

MARGHERITA

San Marzano Tomato Sauce from Agro Sarnese-Nocerino DOP, artisanal burrata, yellow datterino sauce, basil emulsion

16,00 €

MADONNA

Roasted San Marzano tomatoes from Agro Sarnese-Nocerino DOP, Tuscan DOP Pecorino, Prague Cooked Ham, taggiasca olive crumble

17,00 €

LUCIO DALLA

Mortadella Bologna IGP, artisanal sheep's milk ricotta, pistachio crumbs, lime glaze, black pepper

18,00 €

BEATLES

Porcini Mushrooms, artisanal burrata, 24-month DOP Prosciutto di Parma, white truffle oil

19,00 €

ROLLING STONES

Yellow datterino sauce, artisanal burrata, anchovies from the Cantabrian Sea, fried Pantelleria IGP capers, kale sheets

18,00 €

ABBA

Artichoke cream, spicy sautéed friarelli, semi-dried tomato cream, yellow datterino sauce, fried leeks, Pantelleria IGP oregano

17,00 €

QUEEN

Campania Buffalo Mozzarella DOP, Patanegra lard, marinated San Marzano tomato fillets from Agro Sarnese-Nocerino DOP, hazelnut crumble, Pantelleria oregano

17,00 €

CALCUTTA

Artisanal Fiordilatte Mozzarella, carbonara cream (yolk, DOP pecorino romano, pepper cuvée), crispy Cinta Senese DOP guanciale

18,00 €

TINA TURNER	18,00 €
Norcia Sausage, spicy sautéed friarelli, artisanal stracchino cheese, Dijon mustard sauce, black pepper	
LADY GAGA	18,00€
Rosemary-roasted potato purée, chanterelle mushrooms with mountain herbs, speck Alto Adige IGP, Taleggio DOP fondue	
LENNY KRAVITZ	18,00 €
Artisanal saffron burrata, smoked duck speck, DOP gorgonzola fondue, toasted walnuts, basil	
RADIOHEAD	19,00 €
Marinated Scottish salmon, artisanal stracchino cheese, confit cherry tomatoes, arugula pesto with almonds	
PINK FLOYD	22,00 €
Patanegra, San Marzano dell'Agro Sarnese-Nocerino DOP tomato essence, basil	
SMASHING PUMPKINS	17,00 €
Rosemary pumpkin puree, Vesuvius DOP escarole, DOP Tropea onions chutney, DOP Pancetta Piacentina, toasted pumpkin seeds	
RED HOT CHILI PEPPERS 🔥	18,00 €
Rubino paprika burrata, Spilinga 'Nduja, mex sauce, homemade celery mayo	
GHALI 🔥	19,00 €
CBT roast pork, stewed savoy cabbage, Agen plum puree, hazelnut crumble, arrabiata spicy sauce drops	
ADELE	19,00 €
Yellowfin tuna tartare, Cannara onion cream cooked in parchment, lime zest, toasted sesame seeds, black salt, mixed berry coulis, parsley	

menu



BIG EASY

PER OPI

We are excited to announce collabs with BIG EASY.
Who studied for us 5 perfect cocktails to pair with our dishes



N1

RECOMMENDED
PAIRING:
Beatles

**Rosemary gin, Baladin tonic and
Acidified white vermouth**

10€

N2

RECOMMENDED
PAIRING: **Salmo**



**Vodka, Tomato Water,
lime and ginger beer Baladin**

10€



RECOMMENDED
PAIRING:
Pink Floyd

**Pumpkin rhubarb liqueur, red wine
and Baladin tonic**

10 €



RECOMMENDED
PAIRING:
**Lenny
Kravitz**

Tequila, mezcal, raspberries, lime

10€

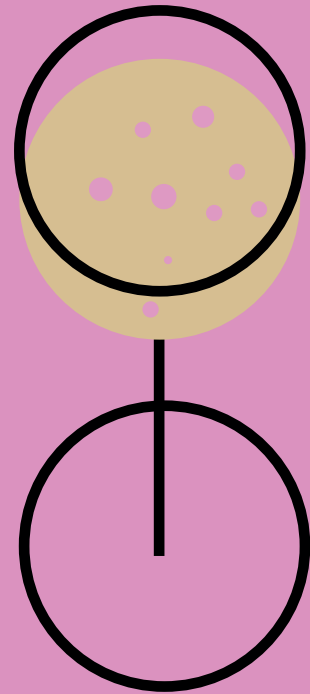
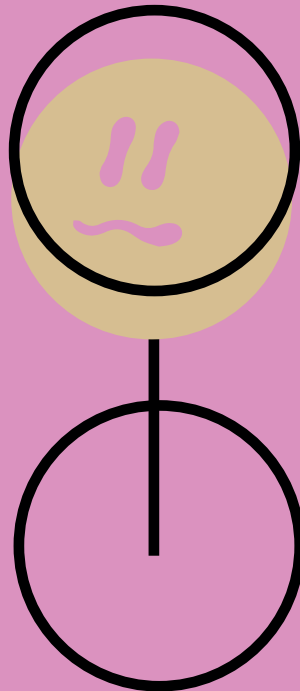
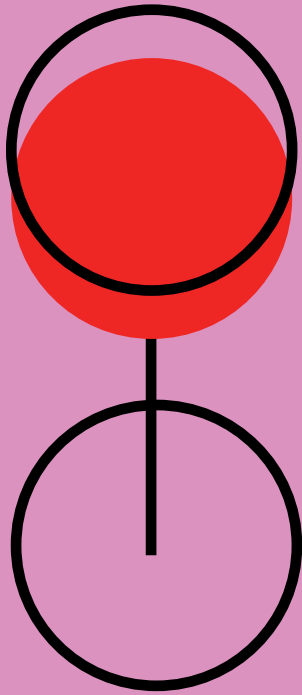


RECOMMENDED
PAIRING:
Bob Dylan

**Whiskey, Jägermeister, mandarin puree,
lime and Valdobbiadene prosecco**

12 €

Card of Wines



RED

Spezieri Col D'orcìa (Sangiovese e Ciliegiolo) Young, fruity easy to drink	22 €
Barco Reale di Capezzana (Sangiovese e Cabernet Sauvignon) Elegant and balanced, very soft tannins	25 €
Ruit Hora Bolgheri DOC Caccia al Piano (Merlot/cabernet Sauvignon/Petit Verdot/Syrah) Elegant and balanced harmony	32 €
Villa di Bagnolo Marchesi Pancrazi (100% Pinot nero) Mix of freshness and power, balanced	40 €
Rosso Pazzi az. agr. Pazzi (95% Sangiovese 5% altre varietà) Fresh, tasty very chiantigiano	25 €
Morellino D'ugalli Poggio Trevalle (100% Sangiovese) A Morellino with extraordinary drinkability	27 €
Saseti Valpolicella classico Monte Dall'ora (corvina-corvinone-rondinella) From the fragrant and juicy fruit	28 €

RED

Rosso di contrada Marabino (100% Nero d'avola) Very light wines with very soft tannin	26 €
Nebbio Iuli (100% Nebbiolo) Fresh fruit and red flowers, beautiful agile	29 €
Bizona Tenuta Macchiarola (100% Primitivo) Light , jaunty, fragrant	30 €
Frappato Cos (100% Frappato) Electric, fragrant and snappy	35 €
Martina Rosso Muscatèdda Very aromatic but extremely clean in the mouth, drinkable)	28 €
Lato Scuro Regent 100% (Light but full wine with notes of berries and a juicy freshness)	45 €

WITHE

Vermentino Grottaia 26 €
100% Vermentino
Extremely light and mineral

Pecorino Cirelli 26€
100% Pecorino
Young and fragrant with hints of exotic fruit

Soave Superiore Castelcerino 26 €
100% Garganega.
(Acidity and Minerality in perfect balance)

Rami Cos 35 €
50% Grillo 50% Inzolia
(A fragrant white with wild aromas).

Strada Corniolo Villa Papiano 36 €
100% Trebbiano
(Fragrant and marine with saline notes)

Oncia Bianca Carlo Noro 35 €
Malvasia di Candia e Passerina del Frusinate
(Ripe fruit prevails very floral and savory)

Muscadet Indigene Clos de Treilles 39 €
100% Melon di Bourgogne
(Nimble, sprightly and very floral wine)

Chenin By Majas 42 €
100% chenin Blanc
(Dry and persistent but without being demanding)

Ribolla Gialla Spolert 27 €
100% ribolla gialla
(Straw yellow in color, definitely fruity and mineral)

Nemico Icaro 29 €
Malvasia di Candia e Puntinata
(Irreverent, but minerality and aromaticity are in perfect balance)

ROSE

Grottaia Rosato Caccia al Piano Bolgheri 26€
(Merlot-Syrah)
Extremely smooth and aromatic wine

Rose' Villa di Bagnolo 28 €
(100% Pinot nero)
Lively, fragrant and dynamic

Rosato Altare 24 €
(Blend di vitigni autoctoni)
Rich but balanced Piedmontese wine

Rosme' 26 €
(95% Sangiovese 5% altre varietà)
Fresh, tasty very Chiantigiano

ORANGE

Orange Cirelli 26€
(100% trebbiano)
A simply drinkable orange

Muscatedda Marabino 28 €
(100% moscato di noto)
Very aromatic but extremely clean in the mouth

Belle Vignole Tenuta Macchiarola 36 €
(100% Fiano)
Spicy and elegant

Ette Summer Wolff 38€
(Baratuciat e Viognier)
Expressive and aromatic

Contame Nevio Scala 32 €
(100% Garganiga)
Citrusy, in the soft and harmonious finish

Furlani Orange 28 €
(100% Muller Thurgau)
Fresh and versatile

PROSECCO

Jelmas Extra Dry 22 €
(100% trebbiano)
Fresh and pleasant

Valdobbiadene Col Fondo Adami 26 €
(100% Glera)
Dry, spirited and very "nature"

CALSSIC METOD

Extra Brut 61 Berlucchi **36 €**

(Chardonnay 85%-Pinot nero 15%)
Remarkable freshness and perfect acidity

Rose' 61 Berlucchi **38 €**

(Pinot nero 70%-chardonnay 30%)
Fine elegant, extremely delicate

Nature 61 berlucchi **60 €**

(70%chardonnay-30%Pinot ner)
Balance, savoriness and lots of personality

Grace Slave to love Posapiano **40 €**

(100% schiava)
Extreme freshness but also fragrant and savory

Vouvray Dilettante Brut Breton **52 €**

Chenin Blanc)
Soft and fragrantmedium-bodied

CHAMPAGNE

Les Arpents Maurice Choppin **80 €**

(85%pinot meunier-10%chardonnay-5%pinot nero)
Stands out for smoothness and creaminess

L'age & La Raison Maurice Choppin **100 €**

(80%chardonnay-20%pinot meunier)
Exotic , creamy , mineral

FIFTY FIFTY **86€**

50% Pinot Noir 50% Chardonnay

UT PRIUS **80 €**

100% Pinot Mernier

BIRRE ALLA SPINA

Baladin Nazionale 4,50 € /cl25 - 6,00 € /cl33
(Vol. 4,8%)

Deep yellow in color, its delicate scents exemplify the balance between the fruity parts

Baladin Rock'n'Roll 4,50 € /cl25 - 6,00 € /cl33
(Vol. 7,5%)

Amber, in the mouth, like a musical comedy, it sings its sweet notes

Baladin Ipa 4,50 € /cl25 - 6,00 € /cl33
(Vol. 5,5%)

The nose is dominated by characteristic citrus notes. Amazing beer that leaves the mouth clean and satisfied

Baladin Isaac 4,50 € /cl25 - 6,00 € /cl33
(Vol. 4,5%)

Yellow, opalescent and white foam, marked notes of cereal and citrus aromas.



BIRRA IN BOTTIGLIA

Sophia Lambic 70,00 € /cl75
(Vol. 4,5%)

Collaboration between Cantina Giardino and Cantillon. Lambic made with Greco di Tufo pomace macerated for 6 months in amphora.

SOFT DRINK

Coca Cola Bottiglia	4,00 € c133
Coca ZERO Bottiglia	4,00 € c133
Fanta Bottiglia	4,00 € c133
Chinotto BIO Bottiglia	4,00 € c133
Kombucha (tè fermentato)	7,00 € c133
Demineralized bottled water sparkling/ still	
Oligomineral Water Bottiglia Dolomia sparkling/still	3,00 € c1100

