



Camomilla

BEACH CLUB

FOOD

OUR SPECIAL PIZZA DOUGH

GLUTEN FREE

EASY TO DIGEST & LIGHT 100% gluten free, easy to digest but still super tasty!

+3.5€

CHARCOAL

PUFFY & SOFT light and digestible, instagrammable and super good!

+2.5€
1,8,10,11,13

11 GRAIN

NUTRIENT & DIGESTABLE nutritious, with a rustic and pleasant taste to pizza

+2.5€
1,6

CLASSIC PIZZAS

FORNARINA¹

Maldon salt flakes, EVO olive oil

5.5€

MARINARA¹

San Marzano tomato, oil whit garlic, oregano and basil

7€

MARGHERITA^{1,7}

San Marzano tomato, fior di latte mozzarella, basil, EVO olive oil

8€

COTTO^{1,7}

San Marzano tomato, fior di latte mozzarella, cooked ham

9€

PROSCIUTTO E FUNGHI^{1,7}

San Marzano tomato, fior di latte mozzarella, cooked ham, chopped mushrooms

10€

CAPRICCIOSA^{1,7}

San Marzano tomato, fior di latte mozzarella, cooked ham, mushrooms, artichokes, Leccino olives

11€

4 FORMAGGI^{1,7}

gorgonzola DOP, brie, provola smoked in water, Grana Padano DOP flakes

11€

ORTOLANA¹

San Marzano tomato, grilled vegetables (zucchini, peppers, aubergines), Grana Padano DOP flakes, EVO olive oil

10€

TONNARA ^{1,4,7}	10€
San Marzano tomato, fior di latte mozzarella, red onion, tuna in olive oil, EVO olive oil	
DIAVOLA ^{1,7}	10€
San Marzano tomato, fior di latte mozzarella, spicy Calabrian spianata, Leccino olives	
BUFALINA ^{1,7}	10€
San Marzano tomato, mozzarella di Bufala DOP from Campania, Grana Padano, basil, EVO olive oil	
NAPOLI ^{1,4,7}	10€
San Marzano tomato, fior di latte mozzarella, Cantabrian anchovies, oregano	
PATATINE ^{1,7}	9€
San Marzano tomato, fior di latte mozzarella, french fries*	
WURSTEL ^{1,7}	9€
San Marzano tomato, fior di latte mozzarella, sausage	
AMERICANA ^{1,7}	10€
San Marzano tomato, fior di latte mozzarella, sausage, french fries*	
SICILIANA ^{1,4}	10€
San Marzano tomato, Cantabrian anchovies, Leccino olives, capers of saline, oregano, EVO olive oil	
BOSCAIOLA ^{1,7}	10€
mozzarella fior di latte, sausage, chopped mushrooms, basil, EVO olive oil	

GOURMET PIZZA

CHEF ^{1,7}	14€
stracciatella cream, semi-dry red cherry tomatoes, Leccino olives, basil dressing	
GIOIA ^{1,7}	14€
San Marzano tomato, Parma ham DOP, burrata DOP, basil dressing, oregano	
ZINGARA ^{1,7}	15€
San Marzano tomato, fior di latte mozzarella, spicy Calabrian spianata, grilled peppers in oil, Leccino olives, 'Nduja cream	
TARTUFINA ^{1,7}	15€
mozzarella di Bufala DOP from Campania, truffle cream, porcini mushrooms, truffle oil	

OSMATESE ^{1,7}	15€
Pumpkin cream, smoked in the water provola cheese, porcini mushrooms, Speck IGP, burrata DOP	
BASILICATA ^{1,7}	13€
smoked in the water provola cheese, sausage, boiled potatoes in nature, "cruschi" peppers from Senise IGP, EVO olive oil	
CAMOMILLA 2.0 ^{1,7}	13€
mozzarella di Bufala DOP from Campania, gorgonzola DOP, semi-dry yellow cherry tomatoes, basil	
IMPRESA ^{1,7}	14€
mozzarella di Bufala DOP from Campania, ham, 'Nduja cream, artichokes	
BELLAVISTA ^{1,7}	15€
San Marzano tomato, mozzarella di Bufala DOP from Campania, Parma ham DOP, semi-dry red cherry tomatoes, rocket, Grana Padano DOP flakes, EVO olive oil	
PARMIGIANA ^{1,7}	15€
San Marzano tomato, ham, smoked in water provola cheese, grilled aubergines, Grana Padano DOP flakes, basil	
TRENTINA ^{1,7}	13€
smoked in water provola cheese, porcini mushrooms, Speck IGP, rocket, EVO olive oil	
TREVISANA ^{1,7}	13€
radicchio cream, brie, IGP speck, EVO oil	

BABY PIZZAS

BABY MARGHERITA ^{1,7}	6€
San Marzano tomato, fior di latte mozzarella, EVO olive oil	
BABY ROSSA ¹	5€
San Marzano tomato	
BABY COTTO ^{1,7}	6.5€
San Marzano tomato, fior di latte mozzarella, ham	
BABY WURSTEL ^{1,7}	6.5€
San Marzano tomato, fior di latte mozzarella, sausage	
BABY CHIPS ^{1,7}	6.5€
San Marzano tomato, fior di latte mozzarella, french fries*	
BABY AMERICANA ^{1,7}	7€
San Marzano tomato, fior di latte mozzarella, sausage, french fries*	

THE 7 DEADLY SINS

SUPERBIA ^{1,7}	15€
mozzarella fior di latte, truffle cream, ham, Grana Padano DOP flakes / out of cooking: rocket, truffle oil	
AVARIZIA ^{1,7}	13€
mozzarella fior di latte, zola / out of cooking: Parma ham DOP, figs whit maraschino	
LUSSURIA ^{1,7}	14€
saffron cream, fior di latte mozzarella, grilled courgettes, ham, chilli threads	
INVIDIA ^{1,7}	13€
broccoli rabe, sausage, mozzarella di Bufala DOP from Campania / out of cooking: Grana Padano DOP flakes, EVO olive oil	
GOLA ^{1,7}	14€
pumpkin cream, sausage, porcini mushrooms / out of cooking: rosemary, EVO olive oil	
IRA ^{1,7}	14€
San Marzano tomato, 'Nduja cream / out of cooking: "cruschi" peppers of Senise IGP, spicy Calabrian spianata, burrata DOP	
ACCIDIA ^{1,4,7}	15€
mozzarella fior di latte, escarole / out of cooking: Cantabrian anchovies, semi-dry yellow cherry tomatoes, Leccino olives, capers, EVO olive oil	

OUR FRIED DISHES

COPPO NAPOLETANO* ^{1,2,3,4,5,6,7,8,9,10}	7€
cheese croquette, 4 cheese, spaghetti omelette, classic arancino, polenta - tot 10	
MINI ARANCINI* (8pcs) ^{1,3,7,9,12}	6€
OLIVE ASCOLANE*(8pcs) ^{1,8,10,11}	6€
ANELLI DI CIPOLLA* (10pcs) ^{1,7}	6€
served with yogurt sauce	
TRIS SPECIALE* ^{1,3,7,8,9,10,11,12}	7€
3 little arancini, 3 Ascoli olives, 4 onion rings	
PATATINE FRITTE* ¹	5€
ROSTI DI PATATE* ¹	6€

SALADS

**served with fornarina*

CAMOMILLA ^{7,8}

13€

mixed salad, brie, walnuts, leccino olives, yellow tomatoes, Evo olive oil

CEASER CRISPY ^{1,3,4,7,10,11}

12€

mixed salad crispy chicken breast*, bread croutons, Grana flakes DOP, Caesar sauce

COTOLETTE (produced by Macelleria Ghiringhelli)

MAXI TACCHINO^o ^{1,3}

16€

turky schnitzel, served with french fries*

TIROLESE^o ^{1,3,7}

18€

turky schnitzel,, rocket, porcini mushrooms, speck, Grana flakes DOP

VALDOSTANA^o ^{1,3,7}

18€

turky schnitzel,, ham, burrata DOP

CAMPANA^o ^{1,3,7}

18€

turky schnitzel, rocket, semi-dry red cherry tomatoes, mozzarella di Bufala DOP from Campania, Grana flakes DOP

BABY COTOLETTA DI POLLO*^{3,6,7,9,1}

7€

baby chicken schnitzel served with french fries*

STICK DI POLLO*^{1,3,6,7,9,1}

7€

chicken stick served with french fries*

HAMBURGER

**served with French fries*

ORLANDO BURGER ^{1,3,7}

16€

Bun^o charcoal Home Made, pumpkin cream, Scottona burger 200g, bacon, smoked scamorza

NEW YORK BURGER ^{1,3,7}

14€

Bun^o Home Made, Scottona burger 200g , melted cheese, salad, tomato

TEXAS BURGER ^{1,3,7,9,10,12}

15€

Bun^o Home Made, Scottona burger 200g, bacon, cheddar, onion compote, Smoked Baconmayonnaise

MIAMI BURGER ^{1,3,4,7,10,11}

14€

Bun^o Home Made, fried chicken schnitzel*, salad, tomato, Ceasar sauce

LAS VEGAS BURGER ^{1,3,7}

15€

Bun^o Home Made, aubergine burger, burrata D.O.P., semi-dry red cherry tomatoes, rocket

ARIZONA BURGER





16€

Bun^o Home Made, Scottona burger 200g, bacon, smoked scamorza, 'Nduja cream, spicy mayonnaise

even with gluten-free bread



DESSERT

PESCHE DI MONATE ^{3,7} 	7.5€
Peaches whit flambéed syrup with Elixir al Borducan , served with cream ice cream*	
CANTUCCI ^{1,3,7,8}	6€
typical Tuscany biscuits accompanied by: Zibibbo, Vin Santo, Passito	
SORBETTO* ^{3,6,7,8} 	6€
taste of sage and lemon, blueberry, pear and Calvados	
AFFOGATO* ^{3,7} 	6€
coffee ice cream, served with biscuit ¹	
GELATO* 	6€
ice cream, served with biscuit ¹	
DULCIS IN FUNDO ^{1,7}	10€
pizza with pistachio cream and chopped or with Nutella	
TORTINO AL CIOCCOLATO* ^{1,7,8}	6€
warm chocolate heart cake	
DOLCE DEL GIORNO ° ^{1,2,3,4,5,6,7,8,9,}	6€
CAMILLAMISÙ	5€
drink composed of tiramisù liqueur, kalua and carob	

FOR ORGANIZATIONAL REASONS, WE DO NOT ACCEPT SEPARATE

ACCOUNTS. THANK YOU FOR UNDERSTANDING!

products marked with the symbol ()
are frozen products marked with the symbol (°) in case of unavailability,
will come from frozen*

ALLERGEN LEGEND :

1. CEREALS CONTAINING GLUTEN (WHEAT, SPELT, KHORASAN WHEAT, RYE, BARLEY, OATS)
2. CRUSTACEANS
3. EGGS
4. FISH
5. PEANUTS
6. SOY
7. MILK AND MILK PRODUCTS (INCLUDING LACTOSE)
8. NUTS (ALMONDS, HAZELNUTS, CASHEW NUTS, PECANS, BRAZIL NUTS, MACADANIA NUTS)
9. CELERY
10. MUSTARD
11. SESAME SEEDS
12. SULPHUR DIOXIDE AND SULPHITES
13. LUPINS
14. MOLLUSCS



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