



LEON D'ORO

PIZZERIA VERONA

WELCOME

It's a pleasure to have you here for a taste of our specialties.
Our pizza, in particular, is created through research and the desire to offer a good and wholesome dining experience.

We believe in finding the right balance between technological innovation and the preservation of traditions and values, elements that allow us to be here to listen and reply to your demands.

We think that body and mind need nourishment and leisure: it is our commitment to astonish you with simplicity and politeness every time.

We select the most suitable, genuine and freshest ingredients, paying great attention to quality, origin and also to the taste of our clients.

**OUR GREATEST SATISFACTION IS
NOT TO PRESENT YOU WITH "OUR" BEST PIZZA,
BUT TO SERVE YOU "YOUR" FAVORITE PIZZA.**

THE FLOUR

The flour we use is obtained by the **stone-grinding of 100% Italian, GMO free wheat**, grown with integrated agriculture systems, free of mycotoxins, pesticides and preservatives.

This stone 'crushing', differently from standard, conventionally cylinder-milled type 1 flours, allows the **fibers, enzymes and mineral salts of the wheat germ to remain unaltered**. Not only are the wheat's caryopsis, endosperm and germ a source of noble nutrients, they also have a very high fermentative quality and an elevated liquid-absorption potential.

With a temperature and humidity controlled **36-48 hours** rising **we are able to obtain a dough that's low in salt but with an outstanding, light and crunchy wheat flavor, high in water percentage, fragrant and easy to digest.**

STONE-GRINDING OF 100% ITALIAN, GMO FREE WHEAT

DOUGH

All pizzas can be made with **100% whole wheat flour | 3,00**

All pizzas can be made with **GlutiNò flour (gluten free)**
buckwheat, cornstarch and rice flour | **3,00**

EXTRA INGREDIENTS

Rocket salad, onion, potatoes, capers | **0,50**

Vegetables, cheeses, olives, sausage, spicy salami | **1,50**

Cold cuts, baked tomatoes, tuna, smoked salmon, double dough | **2,50**

Burrata cheese, buffalo mozzarella, buffalo ricotta, anchovies | **3,00**

Cover charge | **2,00**

For information about allergenic ingredients, please contact our staff.
For seasonal reasons some products may be frozen to preserve their quality.



THE CLASSICS PIZZAS

MARINARA | 6,50

tomato sauce, oregano, garlic oil

FIOR DI LATTE | 8,00

tomato sauce, mozzarella, basil

SALSICCIA DOLCE E CIPOLLA | 9,00

tomato sauce, mozzarella, sweet sausage, caramelized red onion

SALSICCIA DOLCE E PATATE | 9,00

tomato sauce, mozzarella, sweet sausage, potatoes

SALAMINO PICCANTE | 9,00

tomato sauce, mozzarella, spicy salami

GORGONZOLA E MELANZANE | 9,00

tomato sauce, mozzarella, gorgonzola cheese, eggplant

4 STAGIONI | 9,00

tomato sauce, mozzarella, mushrooms, artichokes, ham

PROSCIUTTO CRUDO DI PARMA | 10,00

tomato sauce, mozzarella, Parma ham after baking

PROSCIUTTO E FUNGHI | 10,00

tomato sauce, mozzarella, mushrooms, ham after baking

TONNO E CIPOLLA | 10,00

tomato sauce, mozzarella, tuna, caramelized red onion

CAPRICCIOSA | 10,00

tomato sauce, mozzarella, ham, mushrooms, artichokes, olives, capers, oregano

CALZONE | 11,50

tomato sauce, mozzarella, buffalo ricotta cheese, mushrooms, ham, Piemontese Grana Riserva cheese

BRIE E SPECK | 11,50

tomato sauce, mozzarella, brie cheese, speck

ROMANA | 11,50

tomato sauce, mozzarella, anchovies oregano

4 FORMAGGI | 11,50

tomato sauce, mozzarella, gorgonzola cheese, ricotta cheese, Piemontese Grana Riserva cheese

THE WHITE PIZZAS



LARDO | 11,50

mozzarella, baked cherry tomatoes, lardo (air-cured bacon), basil

PANCETTA STUFATA E GRANA PIEMONTESE | 11,50

mozzarella, bacon, Piemontese Grana Riserva cheese, basil

GUANCIALE, PATATE E PORRI | 11,50

mozzarella, cheek lard, potatoes and leek

SALSICCIA E FRIARIELLI | 11,50

mozzarella, sweet sausage, friarielli, Pecorino cheese

STRACCHINO | 12,00

mozzarella, stracchino cheese, fresh tomatoes, rocket and Piemontese Grana Riserva cheese after baking

ANNAGIULIA | 12,00

mozzarella, potatoes, rosemary olive oil, bacon after baking

CECILIA | 12,00

mozzarella, sweet sausage, fresh tomatoes, fennel seeds, basil

BONDOLA E BURRATA | 13,50

mozzarella, mortadella with pistachios and burrata

SALMONE AFFUMICATO E PHILADELPHIA | 13,50

mozzarella, smoked salmon, philadelphia cheese, thyme oil

GAMBERI AL CURRY, GUANCIALE E BURRATA | 14,50

mozzarella, prawns with curry, cheek lard, burrata and basil

VEGETARIAN PIZZAS

COSACCA | 8,50

tomato sauce, basil, Pecorino cheese after baking

VEGETARIANA | 10,00

tomato sauce, mozzarella, courgettes, fried eggplant, potatoes, cherry tomatoes, artichokes, mushrooms, red chicory, Piemontese Grana Riserva cheese

PORCINI | 11,50

mozzarella, porcini mushrooms, thyme

RICOTTA E SPINACI | 12,00

mozzarella, spinach, ricotta cheese, nutmeg

PESTO | 12,00

pesto, mozzarella, fresh tomatoes, baked cherry tomatoes, Monte Veronese cheese and basil



tomato sauce, baked cherry tomatoes, artichokes, caramelized red onion, olives, capers, basil

CAMILLA | 12,00

vegan

POMODORINI APPASSITI E OLIVE | 12,00

tomato sauce, mozzarella, baked cherry tomatoes, olives, basil

MARGHERITA DI BUFALA 2020 | 12,50

tomato sauce, buffalo mozzarella after baking, baked cherry tomatoes, basil, oregano

THE SPECIAL PIZZAS

LA GIGANTE | 34,00

for those who want to share and try two different toppings

pizza for two people, triple dough (choose your flavors)

'NDUJA | 11,50

tomato, mozzarella, onion, n'duja (very spicy salami from Calabria)

LLUVIA | 11,50

red pizza with no mozzarella

tomato sauce, buffalo ricotta, fried eggplant and spicy salami

MARINARA SPECIAL | 13,00

tomato sauce, oregano, garlic oil, ham and buffalo mozzarella after baking

FETA E TONNO | 13,00

tomato sauce, buffalo mozzarella, feta cheese, tuna, capers, olives, oregano all after baking

PROSCIUTTO COTTO E RICOTTA DI BUFALA | 13,50

tomato sauce, mozzarella, buffalo ricotta, ham, olive oil, Piemontese Grana Riserva cheese after baking

CALZONE SPECIAL | 13,50

filled with: fior di latte, chicory, Gorgonzola cheese, sweet sausage

garnished with: tomato sauce, bacon and Piemontese Grana Riserva cheese

BURRATA E PROSCIUTTO CRUDO | 13,50

tomato sauce, burrata cheese, Parma ham

BURRATA AFFUMICATA E PROSCIUTTO COTTO | 13,50

tomato, smoked burrata, ham and basil

ALICE | 13,50

tomato, burrata cheese, anchovies, olives, basil, all after baking

APPETIZERS



FRITTINO DEL LEON | 8,00

fried pieces of pizza dough with Piemontese Grana Riserva cheese and black pepper

BURRATA E ACCIUGHE | 8,00

Italian burrata cheese with anchovy fillets from the Cantabrian Sea

HUMMUSI | 7,00

chickpeas hummus with homemade croutons

HOMEMADE FRENCH FRIES | 6,00

french fries and sauces

SALADS

INSALATA MISTA | 7,50

salad, carrots, cherry tomatoes

INSALATA MEDITERRANEA | 11,00

salad, carrots, cherry tomatoes, tuna, feta cheese, olives

INSALATONA | 12,00

salad, carrots, cherry tomatoes, mushrooms, artichokes, tuna, olives, capers, anchovies, buffalo mozzarella

CAPRESE | 11,00

buffalo mozzarella, baked cherry tomatoes, basil

PRAWNS SALAD | 13,00

salad, tomatoes, pawns and cocktail sauce

FIRST COURSES

LASAGNE AL FORNO | 12,00

lasagne, beef ragù, béchamel and Piemontese Grana Riserva cheese

MELANZANE ALLA PARMIGIANA | 12,00

eggplant, tomatoes, mozzarella, Piemontese Grana Riserva cheese

TORTELLINI BURRO E SALVIA | 12,00

homemade tortellini, filled with beef

MAIN COURSES

TARTARE DI MANZO | 17,00

beef tartare with salad

VITELLO TONNATO CON PATATE | 17,00

sliced veal, tuna sauce and baked potatoes

TAGLIATA DI MANZO CON INSALATINA | 17,00

sliced rare beef with salad

COTOLETTA DI POLLO CON PURÈ | 15,00

fried chicken cutlet with mashed potatoes



VINI

GLASS

| | |
|---|-------------|
| Prosecco - Ca' Rosa | 3,00 |
| Franciacorta Brut - Castelveder | 6,00 |
| Rosato del Veneto - Silvano Piacentini | 3,50 |
| Garganega in purezza - Antiche Terre Venete | 3,50 |
| Lugana - Antiche Terre Venete | 3,50 |
| Valpolicella Classico - Antiche Terre Venete | 3,50 |
| Valpolicella Superiore Ripasso - Silvano Piacentini | 5,00 |
| Moscato d'Asti Vigna Fiorita - Gemma | 4,00 |

HALF-BOTTLES

| | |
|---|--------------|
| Valpolicella Classico - Allegrini (37,5 cl) | 11,00 |
| San Vincenzo - Anselmi (37,5 cl) | 12,00 |

BOTTLES

| | |
|---|--------------|
| Prosecco - Ca' Rosa (75 cl) | 15,00 |
| Prosecco Rosè - Ca' Rosa (75 cl) | 15,00 |
| Lugana - Antiche Terre Venete (75 cl) | 20,00 |
| Lugana - Ca' dei Frati (75 cl) | 22,00 |
| Rosato del Veneto - Silvano Piacentini (75 cl) | 18,00 |
| Soave Classico - Silvano Piacentini (75 cl) | 18,00 |
| Garganega in purezza - Antiche Terre Venete (75 cl) | 18,00 |
| San Vincenzo - Anselmi (75 cl) | 22,00 |
| Valpolicella Classico - Silvano Piacentini (75 cl) | 18,00 |
| Valpolicella Classico - Antiche Terre Venete (75 cl) | 18,00 |
| Valpolicella Superiore Ripasso - Silvano Piacentini (75 cl) | 25,00 |
| Valpolicella Superiore Ripasso - Antiche Terre Venete (75 cl) | 25,00 |
| Amarone della Valpolicella - Silvano Piacentini (75 cl) | 50,00 |
| Moscato d'Asti Vigna Fiorita - Gemma (75 cl) | 25,00 |
| Franciacorta Brut - Castelveder (75 cl) | 30,00 |
| Champagne Brut - Pannier (75 cl) | 50,00 |

DRAUGHT BEERS



HELL Au-Allertau

Vol. Alc. 4,9%

0,2 / 0,4 L 3,50 / 5,00

Lager

From: Germany.

Slightly bubbly and refreshing with a sweet, lightly hopped, classic taste.



NATRURTRUB Au-Allertau

Vol. Alc. 4,7%

0,2 / 0,4 L 3,50 / 5,00

Keller unfiltered

From: Germany.

“Pure” and unfiltered, it goes from the ripening to the bottle without being pasturized or filtered.



WEISSE Au-Allertau

Vol. Alc. 5,3%

0,3 / 0,5 L 4,00 / 6,00

Weisse

From: Germany.

Slightly bubbly and refreshing with a fruity aromatic taste. From October to April only bottle.

CA' VERZINI BEERS



In the Veronese countryside, two young brothers gave life to Ca' Verzini, a brave craft brewery. We are pleased to offer you a special selection of their craft beers:



BIANCA

Blanche | Vol. Alc. 5,0% | 0,33 L
6,00

High fermentation opalescent light beer with creamy and white foam. In the mouth it is fresh, with a slight acidulous and citrus vein, it distinguishes a delicate bitterness. It enhances even the most delicate pizzas.



IPA

Vol. Alc. 5,8% | 0,50 L
7,00

Craft amber beer with light body. It's characterized by a good balance between hop flavor and citrus and tropical fruit notes. The strong taste makes it perfect to match pizzas with fried ingredients, sausage and bacon.



GOLDEN

Vol. Alc. | 4,6% | 0,50 L
6,00

Unfiltered light and fresh craft beer.

Malty flavor with spicy notes and medium hopping. It's ideal for the aperitif and it's excellent paired with pizza with hams, salami and cured meats.



MANDARINA AU-ALLERTA
Keller/Unfiltered Blonde
Vol. Alc. 4,9%
0,5 L | 6,00

From: Germany. The typical taste of this beer, as its smell, originates from the use of a new type of hop produced in the Hallertau region called Mandarin Bavaria. As its name suggests, mandarin is the citrus fruit that predominates in smell and taste in this fresh, thirst-quenching beer.



PILS AU-ALLERTA
Pils | Vol. Alc. 5,2%
0,5 L | 7,00

From: Germany. Classic German Pils with a superior taste. Made with the selected aromatic hop from Hallertau and with the best Pilsner malt. Strong and pleasant at the same time.



HOBGOBLIN IPA
IPA Style | Vol. Alc. 5,3%
0,5 L | 9,00

From: England.
A great hops' combination creates a perfect golden beer with an incredible wheat flavor. The Hobgoblin IPA remains faithful to its ancestral traditions. Wake up thanks to the aromas of Fuggles, Golding and Styria hops mixed with powerful American hops. An explosion of tropical aromas and unique juicy bitterness.



BLANCHE BRABANT
White Beer | Vol. Alc. 4,0%
0,33 L | 6,50
0,75 L | 14,00

From: Belgium. This beer, produced with various grains, mainly wheat, belongs to the "Blanche" Belgian beer family and it is characterized by a modest acidity given by the use of coriander and citrus peel. Blanche de Brabant stands out for its slightly veiled aspect.



DUNKLE AU-ALLERTA
Dark Red Color | Vol. Alc. 5,2%
(draught from october to april)
0,5 L | 6,00

From: Germany. An original dark Bavarian Beer with dark malt. A superior product, slightly malted with a full, aromatic body.



BOMBARDIER
Amber Bitter | Vol. Alc. 5,2%
0,5 L | 7,00

From: England. The prized Wells Bombardier Premium Bitter is known for its intense flavor originating from top quality ingredients as well as extraordinarily pure water drawn from the factory's private well. It's smell evokes a raisin scent, while the palate is dominated by ripe fruit aromas. The final reveals itself as persistent, spicy and distinctly hopped.



HOBGOBLIN GOLD
Golden Ale | Vol. Alc. 4,5%
0,5 L | 9,00

From: England
A great hops combination creates a perfect golden beer with an incredible wheat flavor. Many sensations and aromas for a refreshing and unique beer.



ST. STEFANUS
Blonde Amber Abbey Beer
Vol. Alc. 7,0%
0,33 L | 7,00
0,75 L | 16,00

From: Belgium. The St. Stefanus Blonde has a light golden color and its rich foam marks the glass as you gradually drink it. Its characteristic sweet bouquet, with notes of caramel and grapefruit, green apple, cloves, cinnamon and banana aromas are balanced by hints of peach. The palate first encounters a sweet touch of caramel, ending with the tart and distinct flavor of the hop.



APERITIF

Spritz | **6,00**

Amaro americano | **7,00**

Negroni | **7,00**

Gin Tonic | **9,00**

DRINKS

Still and sparkling water (75 cl) | **3,00**

Soft drinks (33 cl) | **3,00**

Coke (1 L) | **7,50**

Radler (20 cl) or (40 cl) | **3,50 / 5,50**

DESSERTS

Ice cream (2/3 spoons) | **3,50 / 5,00**

Lemon or coffee sorbet | **3,50**

Panna cotta with strawberry sauce or chocolate sauce | **6,00**

Homemade black Tartufo ice cream | **6,00**

Homemade pistacchio Tartufo ice cream | **6,00**

Tiramisu | **6,00**

Catalan crème brûlée | **6,00**

Cheesecake | **6,00**

Zuppa inglese | **6,00**

COFFEE AND LIQUEURS

Espresso coffee | **1,50**

American coffee, Decaffeinated espresso coffee, Barley coffee | **2,00**

Caffè corretto (coffee with a short of spirit), Cappuccino, Hot tea, Camomile | **2,50**

Grappa | **4,50**

Liqueurs | **3,50 / 5,00**

Whisky | **6,00**

Aged Whisky | **8,00**



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