

SMILES PANINI

OR

FOCCA CCIA

Vegan

Our VeganNduja 10.00

Home-made Sourdough smiles sandwich/ focaccia, Vegannduja, aubergine, rucola, mint.

Suggestion: vegan halloumi +3

Asparagus 13.00

Home-made Sourdough smiles sandwich/ focaccia, Red Mizuna, roasted asparagus, yogurt sauce, vegan halloumi.

Suggestion: truffle paste +2

Meat

A funghetto 13.00

Home-made Sourdough smiles sandwich/ focaccia, aubergine "al funghetto", Parma ham, ricotta salata, basil.

Guanciale 12.00

Home-made Sourdough smiles sandwich/ focaccia, guanciale, pickled onion, provolone, vegan roasted paprika, rucola, basil oil.

Suggestion: truffle paste +2

Veggie

Spicy burrata 12.00

Home-made Sourdough smiles sandwich/ focaccia, Vegan nduja, stracciatella di burrata, rucola, pickled onion, hot honey sauce.

Lemon asparagus 13.00

Home-made Sourdough smiles sandwich/ focaccia, lemon ricotta, Asparagus, marinated egg.

Suggestion: truffle paste +2

Fish

Hot Honey salmon 13.00

Home-made Sourdough smiles sandwich/ focaccia, smoked salmon, pickled onion, hothoney sauce, rucola, Salicornia (zeekraal), dill.

PIZZA AL TAGLIO



Margherita or Vegan Margherita 5.50

Bio Tomato sauce, fresh Basil, Mozzarella Fior di latte.

Marinara (Vegan) 5.00

Bio tomato sauce, black olives, parsley pesto, oregano, cherry tomato

Parmigiana 6.00

Bio Tomato sauce, grana padano, roasted aubergine, basil.

Melanzane (Vegan) 5.00

Roasted aubergine, parsley pesto, garlic.

Roasted potato and rosemary (Vegan) 6.00

roasted potato, rosemary

Quattro formaggi 6.50

Bio Tomato sauce, Mozzarella Fior di latte, provolone, pecorino, grana padano

Diavola 6.00

Bio tomato sauce, mozzarella fior di latte, Ventricina, oliva taggiasca crumble

Parma & Burrata 7.50

Bio tomato sauce, mozzarella, parma ham 24 month, burrata, rucola

Salmone 8.00

Bio tomato sauce, cherry tomato, smoke salmon, stracciatella di burrata, pickled onion, hot honey sauce.



Marielloguest

Password: Mariellopizza

Mariello
pizza al taglio

**This Menu
is available every day**

until

16:30

STARTER

Antipasto misto 16.50

Italian charcuterie, cheese, seasonal vegetables,
Sourdough Bread..

Bruschetta Pomodori e olive taggiasche (VEGAN) 10.00

Home-made Sourdough Bread, Pomodori Kumato,
Olive taggiasche crumble, basil, garlic.
Suggestion: stracciatella di burrata +4

Bruschetta Asparago di mare (VEGGIE) 15.00

Home-made Sourdough Bread, stracciatella di
burrata, vegan nduja, salicornia, roasted pepper mayo

Bruschetta Vegan nduja (VEGAN) 11.50

Home-made Sourdough Bread, Vegan nduja, basil,
roasted aubergine, garlic.
Suggestion: stracciatella di burrata +4/ Guanciale +5

Roasted asparagus and potato 15.50

Roasted potatoes and asparagus, guanciale, black
truffel paste.
Suggestion: stracciatella di burrata +4

SALAD

Burrata salad 15.00

Rucola, cherry tomato, hot honey sauce, burrata,
seeds.

Salmone salad 16.00

Rucola, mizuna, smoked salmon, cherry tomato,
pickled onion,, asparagus, black olives crumble,
citronette.

Asparagus Salad (VEGAN) 14.00

Rucola, Salicornia, asparagus, pistachio, seeds, spring
onion, homemade plant-based yogurt sauce
Suggestion: Vegan halloumi +3



Marielloguest

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PIZZA ALLA PALA



Roman pizza, we let our sourdough ferment 48 hour before baking

Vegan

Vegan Margherita 13.50

Bio Tomato sauce, plant-based mozzarella, fresh basil, extra virgin olive oil.

Marinara 13.00

Bio tomato sauce, roasted cherry tomato, oliva taggiasca crumble, fresh oregano, parsley pesto.

Spicy Asparagus 18.50

Asparagus, home-Made vegannduja, plant-based mozzarella, pistachio crumble, home made plant-based yogurt sauce .

Melanzana 16.00

Roasted aubergine, garlic, vegan green pesto.

Patate & Puparuoli 17.00

Roasted potatoes, vegan roasted paprika mayo, fennel seed, oliva taggiasca crumble, plant-based mozzarella.

Veggie

Margherita 14.00

Bio Tomato sauce, fresh Basil, Mozzarella Fior di latte, grana padano.

Black asparagus 22.00

Mozzarella Fior di latte, spring onion, asparagus, marinated egg yolk, black truffle paste.

Cacio e Potato 17.50

Cacio e pepe sauce, Fior di latte mozzarella, roasted potato, leek. Suggestion: Truffle paste +4

Say cheeeese 18.00

Mozzarella fior di latte, grana padano, ricotta, cacio e pepe sauce. Suggestion: Hothoney sauce +2

Melanzane al funghetto 17.50

Bio Tomato sauce, aubergine "al funghetto", fresh basil, ricotta salata, garlic oil.

Salicornia 19.00

Mozzarella Fior di latte, Salicornia (zeekraal), Homemade vegannduja, lemon ricotta, mizuna, pickled onion, basil.

Meat / Fish

Parma & Burrata 21.00

Bio tomato sauce, rucola, fior di la, parma ham 24 month, stracciatella di burrata.

Salmone 19.50

Mozzarella fior di latte, smoked salmon, pickled onion, mizuna, salicornia (zeekraal), lemon ricotta, oliva taggiasca crumble, dill.

Amatriciana 21.00

Bio tomato sauce, Mozzarella fior di latte, guanciale, pecorino cheese, black pepper.

Carbonara 22.50

Mozzarella fior di latte, eggs cream, guanciale, pecorino cheese, black pepper.

Diavola 17.50

Bio tomato sauce, mozzarella fior di latte, Ventricina,

Hot honey 19.00

Bio tomato sauce, mozzarella fior di latte, Ventricina, home-made hot honey sauce, pickled onion, taggiasca olives crumble, dill.

White asparagus 22.00

Cacio e pepe sauce, Mozzarella Fior di latte, white asparagus, Parma ham, grana padano, lemon zeste
Suggestion: truffle paste +4

Pizza of the month

Every month a new pizza suggested by one of our Guys.

Before you order your food and drinks, please speak to our staff if you have an allergy or intolerance. Despite efforts to prevent cross-contamination, we do use allergens in our kitchen and any of our dishes may contain traces of allergens.

**Supplement
Pala half/half**

1.5

Mariello
pizza al taglio



**Pizza alla
Pala**

**NOT a classic
round pizza**

Dessert

Tiramisu	7.00
Home-made classic Italian dessert with mascarpone, coffee, eggs, cocoa.	
Home-Made Lemon Poppy cake (Vegan)	4.50
Served with vegan whipped cream.	
Cannolo	8.50
Made by "Cannolo" Sicilian Canteen.	
Coppa Milanese gelato	8.50
Strawberries, raspberries, chocolate chips, ice cream ball crafted by "Gelato Milanese", vegan whipped cream.	

Caffetteria

by Or Coffee Roasters

Espresso	3.50
Doppio Espresso	4.00
Espresso Macchiato	3.70
Americano	3.70
Cappuccino	4.00
Latte	4.20
Iced Latte	4.80
Top up your Latte: Caramel, Vanilla, Amaretto, Pistachio	
	+0.50
Plant-based Milk, Deca coffee, extra shot	
Caff� corretto	5.00
Top up your Caff�: Sambuca, Amaretto Disaronno	

Tea

Organic tea, Fairtrade

	3.80
Fresh ginger, lemon tea	3.80
Black tea/ Green tea/ Red fruit tea	3.50

Birra

Baladin Botanic	4.50
Artisanal 0% Alcohol beer 100% Italian	
Duvel	4.70
8,5%	
Bolleke De Koninck	4.00
Antwerpse Pale Ale 5,2%	
Stella Artois	3.70
5%	
Menabrea	4.50
Iconic symbol of Italian beer	
Belgian Cider Beer	6.00
Antwerpse Home-made cider "CIDERNATION"	
Triple d'Anvers De Koninck	4.50
8%	

Digestivi

Limoncello	8.00
Amaro del Capo	8.00
Amaretto	7.00

Soft drinks

Still or Sparkling water	3.00
25cl or 50cl	
Coca cola/ Coca cola zero	3.80
Ritchie Lemon & Ginger	4.50
Ritchie raspberry & lemon	4.50
Tonic Water	5.00
Home -Made Pink Lemonade	4.70
Lemon juice, beets juice	
Home - Made Iced tea	4.50
Black tea and red fruits infusion, raspberry Syrup	
Home - Made Ginger, Lemon Iced tea	4.70
Green Lemon Tea, Lemon juice, ginger, mint.	
Orange Juice/Apple Juice	4.50

Red wine

GLASS OR BOTTLE

Fattorie Melini Chianti DOCG	6.00/32.00
B.io Nero d'Avola - Cabernet IGT 	7.50/36.00
Tutto � possibile - Primitivo 	8.50/39.00

White wine

Adamantis - Cantina Borgese	6.00/29.00
Primo Fiore Pinot Grigio delle Venezie DOC	6.50/32.00
Luna Gaia Zibibbo IGT 	7.50/37.00

Ros 

Primo Fiore Blush Pinot grigio delle Venezie	6.50/30.00
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Uino Frizzante

Medici Ermete - Lambrusco DOC	6.50/30.00
Cavicchioli 1928 - Prosecco Extra Dry DOC	7.50/35.00

Cocktail

Aperol Spritz	13.00
Aperol, Prosecco	
Limoncello Spritz	13.00
Limoncello, Prosecco	
Hugo Spritz	13.00
Hugo Saint Germain	
Negroni	12.00
Vermouth rosso, Campari, Gin	
Negroni Sbagliato	13.00
Vermuth rosso, Campari, Prosecco "1928"	
Amaretto Sour	13.00
Amaretto, lemon, egg white/aqua faba (vegan)	
Gin Tonic	13.00
Gin Tanqueray, artisanal Tonic Baladin	

Mariello
pizza al taglio