
La Catapecchia

PIZZERIA CUCINA | BRACERIA

Any additional ingredients on dishes and pizzas will be charged from €1,- to €5,- each.

Dishes marked with (*) are prepared with raw materials that are frozen or deep-frozen at source. Some fresh products are subjected to rapid temperature reduction here on site to guarantee quality and safety, as described in the HACCP plan pursuant to EC Reg. 853/04

Cover charge and service €2,- per person

All our pizzas are also available GLUTEN FREE with an additional charge of €2,-

You can ask for lactose-free mozzarella, lighter! + €1

You can also ask for organic vegan mozzarella on your pizza! + €2

LEGEND

 gluten free Do you eat GLUTEN FREE? Remember to let our waiters know!

 lactose free

 vegetarian

 vegan

DO YOU SUFFER FROM INTOLERANCES OR ALLERGIES? LET US KNOW BEFORE ORDERING, WE WILL BE SURE TO DELIVER YOU THE ALLERGEN CARD

Ti va un aperitivo?

APERITIVO NONINO - Nonino aperitif, prosecco, soda water €5,-
Nonino-Aperitif, Prosecco, Sodawasser € 5,-

HUGO - elderberry syrup, prosecco, soda water, mint €5,-
(also in non-alcoholic version)
Holunderbeerensirup, Prosecco, Sodawasser, Minze € 5,-
(auch in alkoholfreier Variante)

AMERICANO - Bitters, vermouth, selz and orange € 6.50
Bitter, Wermut, Selz und Orange 6,50 €

SPRITZ APEROL - Aperol, prosecco, selz € 5,-
Aperol, Prosecco, Selz € 5,-



Antipasti

CAPRESE DI BUFALA ●●

Mozzarella di Bufala campana DOP, oxheart tomato & oregano €11,-
Mozzarella di Bufala campana DOP, Ochsenherztomate & Oregano €11,-

ROASTBEEF ●

English roast beef, Parmigiano Reggiano, mixed salad & cherry tomatoes €12,-
Englisches Roastbeef, Parmigiano Reggiano, gemischter Salat & Kirschtomaten €12,-

CAPELANTE ●●

Scallops au gratin with green apple €16,-
Gratinierter Jakobsmuscheln mit grünem Apfel €16,-

INSALATA DI MARE ●●

Octopus*, cuttlefish* & seasonal vegetables €13,-
Oktopus*, Tintenfisch* & Saisongemüse €13,-

SAUTÉ DI COZZE ●●

Sautéed mussels in white wine €14,-
Gebratene Miesmuscheln in Weißwein €14,-

IL TAGLIERE DEL NORCINO ●●

Our selection of cold cuts from FVG, accompanied by Latteria di Pradis cheese €14,-
Unsere Auswahl an Aufschnitt aus FVG, begleitet von Latteria di Pradis Käse €14,-

Cover charge and service €2,- per person



I primi

LE VONGOLE¹ ●

Bronze-drawn spaghetti with clams & parsley €16,-
Bronzegezogene Spaghetti mit Venusmuscheln und Petersilie €16,-

IL POLPO¹ ●

Artisanal Paccheri with octopus ragù* in red €13.50
Handwerkliche Paccheri mit Oktopus-Ragù* in Rot 13,50 €

PADELLATA ALLO SCOGLIO¹ ●

Bronze-drawn linguine, tomato, mussels, clams,
scallops & prawns €18,-

Bronzegezogene Linguine, Tomaten, Muscheln,
Venusmuscheln, Jakobsmuscheln und Garnelen €18,-

LA CARBONARA ROMANA¹

Fresh spaghetti, crispy Roman bacon, egg, aged pecorino
cheese and a sprinkling of pepper €12.50

Frische Spaghetti, knuspriger römischer Speck, Ei,
gereifter Pecorino-Käse und eine Prise Pfeffer 12,50 €

SPAGHETTO ESTIVO¹ ●

Fresh spaghetti, tomato & stracciatella €11.50
Frische Spaghetti, Tomate und Stracciatella 11,50 €

TROFIE SAN DANIELE DOP¹

Fresh trofie, San Daniele DOP ham, fresh cream & poppy
seeds €12.50

Frische Trofie, San Daniele DOP Schinken, frische Sahne
und Mohnsamen 12,50 €



¹ It is possible to order gluten-free pasta, cooked in a dedicated kettle.

All the ingredients in the dressing are gluten-free.

Cover charge and service €2,- per person

La griglia della Catapecchia

... Very fragrant, cooked on top quality charcoal

TAGLIATA DI MANZO ●●

200g of sliced roast beef accompanied by Friulian polenta €19,-

200 g geschnittenes Roastbeef mit friaulischer Polenta €19,-



SOVRACOSCIA DI POLLO ●●

Grilled chicken thigh & Friulian polenta €16,-
Gegrillte Hähnchenschenkel & friaulische Polenta €16,-

GRIGLIATA DI CARNE ●●

Sliced beef, cevapcici, sausage, thigh, all grilled, accompanied by Friulian polenta €23,-

Rindfleischscheiben, Cevapcici, Wurst, Schenkel, alles gegrillt, dazu friaulische Polenta €23,-

CALAMARI ●●

Fried calamari* & polenta chips in rice breadcrumbs accompanied by our homemade octopus mayonnaise €19,-

Frittierte Calamari* & Polenta-Chips in Reisbrösel dazu unsere hausgemachte Oktopus-Mayonnaise €19,-

GRIGLIATA DI PESCE ●●

Selection of fish* from our sea & Friulian polenta €28,-
Fischauswahl* aus unserem Meer & friaulische Polenta €28,-

BOMBETTE VEGANE ●●●●

Chickpea and chard meatballs on a bed of iceberg lettuce & our slightly spicy pomegranate sour sauce 14,-

Kichererbsen-Mangold-Frikadellen auf Eisbergsalat & unserer leicht scharfen Granatapfel-Sauersauce 14,-



Cover charge and service €2,- per person

I contorni

PATATE IN TECIA
PATATE IN TECIA

€ 5,-



FRENCH FRIES* € 5,-
POMMES FRITES



MIXED SALAD
GEMISCHTER SALAT € 5,-



GRILLED VEGETABLES OF THE DAY
GEGRILLTES GEMÜSE DES TAGES

€ 5,-



Insalatone

POLLO ●●

mixed salad, iceberg lettuce, chicken thigh, carrots,
cherry tomatoes and corn €15,-
gemischter Salat, Eisbergsalat, Hähnchenschenkel,
Karotten, Kirschtomaten und Mais €15,-

TONNO E UOVO ●●

mixed salad, iceberg, tuna, carrots, hard boiled egg,
cherry tomatoes, corn and mixed seeds €15,-
gemischter Salat, Eisbergsalat, Thunfisch, Karotten, hartgekochtes
Ei, Kirschtomaten, Mais und gemischte Samen €15,-

VEGAN ●●●●

mixed salad, iceberg, carrots, cherry tomatoes,
celery, corn, red beans and mix of seeds €10,-
gemischter Salat, Eisbergsalat, Karotten, Kirschtomaten,
Sellerie, Mais, rote Bohnen und Saatenmischung €10,-

GRECA ●●

mixed salad, iceberg lettuce, carrots, cherry tomatoes, olives, feta and red onion €10,-
gemischter Salat, Eisbergsalat, Karotten, Kirschtomaten, Oliven, Feta und rote Zwiebeln €10,-

Cover charge and service €2,- per person



— Le Pizze Speciali —

Il nostro impasto a lunga
lievitazione, cotto in forno
tradizionale a legna.



D.O.C. - tomato, mozzarella di Bufala Campana DOP at the end of cooking, cherry tomatoes, extra virgin olive oil, oregano and Basil leaves €13,-
- Tomaten, Mozzarella di Bufala Campana DOP am Ende des Garvorgangs, Kirschtomaten, natives Olivenöl extra, Oregano und Basilikumblätter €13,-

MIA - tomato, mozzarella fiordilatte, porcini mushrooms, at the end of cooking mozzarella di Bufala Campana DOP and raw ham San Daniele DOP from Polesel €15,-
- Tomato, Mozzarella Fiordilatte, Steinpilze, am Ende des Garvorgangs Mozzarella di Bufala Campana DOP und Rohschinken San Daniele DOP von Polesel €15,-

CATAPECCHIA - tomato, mozzarella fiordilatte, cooked ham, mushrooms, calabrian spianata, olives, sausage and egg €13.50
- Tomato, Mozzarella Fiordilatte, gekochter Schinken, Pilze, kalabrische Spianata, Oliven, Wurst und Ei 13,50 €

DALL'ORTO - tomato, mozzarella fiordilatte, seasonal vegetables €11,-
- Tomato, Mozzarella Fiordilatte, Gemüse der Saison €11,-

CAPRESE - tomato, mozzarella fiordilatte, rocket, cherry tomatoes and Parmigiano Reggiano DOP at the end of cooking €11.50
- Tomaten, Mozzarella Fiordilatte, Rucola, Kirschtomaten und Parmigiano Reggiano DOP am Ende der Garzeit 11,50 €

GHJOTTONA - tomato, sausage, artichokes, stracciatella, cherry tomatoes and oregano at the end of cooking €13,-
- Tomaten, Wurst, Artischocken, Stracciatella, Kirschtomaten und Oregano am Ende der Garzeit €13,-

NORDICA - tomato, mozzarella fiordilatte, mushrooms, sweet gorgonzola DOP, Sauris speck and chopped walnuts at the end of cooking €13.50
- Tomaten, Mozzarella Fiordilatte, Champignons, süßer Gorgonzola DOP, Sauris-Speck und gehackte Walnüsse am Ende der Garzeit 13,50 €

BRIE E SPECK - tomato, mozzarella fiordilatte, Brie, Sauris Speck at the end of cooking €13.50
- Tomaten, Mozzarella Fiordilatte, Brie, Sauris Speck am Ende der Garzeit 13,50 €

LIGURE - tomato, Genoese pesto at the end of cooking, stracciatella of Burrata from Puglia, cherry tomatoes and oregano €12,-
- Tomaten, Genueser Pesto am Ende der Garzeit, Stracciatella von Burrata aus Apulien, Kirschtomaten und Oregano €12,-



All pizzas are available in a **GLUTEN FREE** version, ask our waiters!

You can ask for lactose-free mozzarella, lighter! + €1

You can also ask for organic vegan mozzarella on your pizza! + €2

Cover charge and service €2,- per person

— Le Pizze Speciali —

Il nostro impasto a lunga
lievitazione, cotto in forno
tradizionale a legna.



tomato, mozzarella di Bufala Campana DOP, porcini
mushrooms and Basil €13,- ●

BUFALA E PORCINI - Tomate, Mozzarella di Bufala Campana DOP,
Steinpilze und Basilikum €13,- ●

DELIZIOSA - tomato, rocket at the end of cooking, Burrata and San
Daniele DOP raw ham from Polesel €15,-
Tomate, Rucola am Ende der Garzeit, Burrata und San
Daniele DOP Rohschinken aus Polesel €15,-

SALSICCIA E FRIARIELLI - tomato, mozzarella fiordilatte, sausage
and broccoli €12,-
Tomate, Mozzarella Fiordilatte, Wurst
und Brokkoli €12,-

GRECA - tomato, olives, onion, Greek feta and oregano at the end of cooking €12,- ●
Tomaten, Oliven, Zwiebeln, griechischer Feta und Oregano am Ende
der Garzeit €12,- ●

PARMIGIANA - tomato, mozzarella bocconcino, baked aubergines, 24 month Parmigiano
Reggiano DOP and cherry tomatoes at the end of cooking €14,- ●
Tomaten, Mozzarella Bocconcino, gebackene Auberginen, 24 Monate alter
Parmigiano Reggiano DOP und Kirschtomaten am Ende der Garzeit €14,- ●

SUPER - tomato, mozzarella fiordilatte, baked peppers, provola and calabrian
spianata €12,-
Tomate, Mozzarella Fiordilatte, gebackene Paprika, Provola und
kalabrische Spianata €12,-

FIOR DI ZUCCA - mozzarella fiordilatte, courgette flowers and anchovy oil €12,-
Mozzarella Fiordilatte, Zucchini Blüten und Sardellenöl €12,-

UNICA - mozzarella fiordilatte at the end of cooking stracciatella,
raw ham of San Daniele DOP by Polesel €14.50
Mozzarella Fiordilatte am Ende des Garvorgangs Stracciatella,
Rohschinken von San Daniele DOP von Polesel 14,50 €

CAMPAGNE FRIULANE - mozzarella fiordilatte, red onion, sweet
gorgonzola DOP, sausage and oregano at the
end of cooking €13,-
Mozzarella Fiordilatte, rote Zwiebel,
süßer Gorgonzola DOP, Wurst und
Oregano am Ende der Garzeit €13,-

ORTOVEG - Organic vegan mozzarella, mushrooms, red onion, seasonal vegetables,
garlic oil and chopped walnuts at the end of cooking €11.50 ●●●
Bio-veganer Mozzarella, Champignons, rote Zwiebeln, Saison Gemüse,
Knoblauchöl und gehackte Walnüsse am Ende der Garzeit 11,50 € ●●●

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Le Pizze Tradizionali

MARGHERITA TOP - tomato, Buffalo mozzarella and Basil €9,- ●
Tomaten, Büffelmozzarella und Basilikum €9,- ●

CAPRICCIOSA - tomato, mozzarella fiordilatte, cooked ham, mushrooms and artichokes €10.50-
Tomaten, Mozzarella Fiordilatte, gekochter Schinken, Champignons und Artischocken €10,50-

AI FORMAGGI - mozzarella fiordilatte, sweet gorgonzola DOP cheese, smoked provola, Parmigiano Reggiano DOP at the end of cooking €10.50 ●
Mozzarella Fiordilatte, süßer Gorgonzola DOP-Käse, geräucherte Provola, Parmigiano Reggiano DOP am Ende des Garvorgangs 10,50 € ●

DIAVOLA HOT - mozzarella fiordilatte, Nduja sauce and calabrian spianata €11,-
Mozzarella Fiordilatte, Nduja-Sauce und kalabrische Spianata €11,-

SAN DANIELE - tomato, mozzarella fiordilatte, raw ham of San Daniele DOP from Polesel €12,-
Tomate, Mozzarella Fiordilatte, Rohschinken von San Daniele DOP von Polesel €12,-

TONNO & CIPOLLA - tomato, mozzarella fiordilatte, steamed tuna, red onion €12.50
Tomate, Mozzarella Fiordilatte, gedünsteter Thunfisch, rote Zwiebel 12,50 €

VIENNESE - tomato, mozzarella fiordilatte, Alto Adige sausage €9,-
Tomate, Mozzarella fiordilatte, Südtiroler Wurst €9,-

SICILIANA - tomato, mozzarella fiordilatte, capers, anchovies, Riviera olives €11.50
Tomate, Mozzarella Fiordilatte, Kapern, Sardellen, Riviera-Oliven 11,50 €

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Per concludere in dolcezza

TORTA AL CIOCCOLATO ●●●●

glassata stile Sacher, con
farcitura di confettura di
albicocche € 5,50

glassata stile Sacher, con
farcitura di confettura di
albicocche € 5,50

CHEESECAKE ●●

in Barattolo, con la robiola
e la glassa di frutta di stagione € 6,-

in Barattolo, con la robiola
e la glassa di frutta di stagione € 6,-

OUR SORBETS € 3,-

+ Vodka € 1,-



IL TIRAMISU' A MODO NOSTRO ●●

in Barattolo, fatto con biscotti
savoiardi, mascarpone fresco e
caffè miscela Illy € 6,-
(con crema di pistacchio e
granella + € 1,50)

in Barattolo, fatto con biscotti
savoiardi, mascarpone fresco e
caffè miscela Illy € 6,-
(con crema di pistacchio e
granella + € 1,50)

PANNA COTTA ●● € 5,50

frutti di bosco

cioccolato

frutta di stagione

frutti di bosco

cioccolato

frutta di stagione

DAL PICCOLO LIQUORIFICIO ARTIGIANALE DI PIOLO & MAX

Pomegranate Bitter €5,-

Amaro with herbs from Trieste €5.50

Camokillah € 5,-

Liquorice liqueur €5,-

Divinterrano Liqueur €5,-

Piolincomax € 5,-

Cover charge and service €2,- per person

Beviamo qualcosa di buono

LE BIBITE

ORGANIC Teas Galvanina: Lemon, Peach - In a bottle of 355 ml €

ORGANIC drinks Galvanina Cola without caffeine, Chinotto, Gassosa, Orangeade In 355 ml bottles €4.50 ●

Organic artisanal KOMBUCHA produced by the wonderful guys at Intro Foods in Trieste: Atomic Ginger, Signature Rosé In 0.33 lt can €5.50 ●

DOLQUA mineral water - 500 ml bottle €2,-

LE BIRRE THERESIANER

Premium Lager 0,2 lt € 3,-

Premium Lager 0,4 lt € 5,-

Vienna 0,2 lt € 3,40

Vienna 0,4 lt € 6,-

Premium Lager GLUTEN FREE in bottle 0.33 lt €4.50 ●

Radler 0,33 lt € 4,50

Birra analcolica 0,33 lt € 4,50



La Catapecchia - Pizzeria | Cucina | Braceria

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