

Casa Allegra Pizzeria

全福庄意式披萨吧



天津市河西区台儿庄支路铂湾南苑 5-108 底商

108 Horizon Capital (building 5), Taierzhuang Zhilu, Hexi District, Tianjin

☎: +86 1 86 22 91 63 85



Menu

Casa Allegra Pizzeria

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Welcome to our Casa Allegra !

If you are already well acquainted with Italian food, you know what to expect here. If you are new to it, please allow us a short presentation of what we are offering you.

Italian cuisine is extremely rich and varied, and dishes will usually incorporate ingredients with strong flavor : garlic, salt, olive oil, tomatoes, basil, oregano, cheese, smoked ham or fish, and more salt.

One of the staples of Italian cuisine is pizza. Italians, as most Europeans, began making bread over 3000 years ago, as they discovered the effects of mixing flour and water, as well as fermentation. With the discovery of America in the 15th century, Italy also found out about a new fruit : tomato. Pizza as we know it today was then born when they experimented with baking bread covered with tomato sauce and cheese.

Since then, pizza has become a cornerstone of Italian cuisine. Almost every meal will contain at least some kind of pizza, to be shared by the whole family. When dining outside, pizza is a simple and inexpensive meal, to eat with your friends as you spend time with them.

Seeing how the conviviality and simplicity of pizza have been lost here in China, we are trying to bring it to you. We hope you will feel at home here : you can order food and stay as long as you like, listen to music, work on your laptop, or surf the Internet.

We wanted to make things simple for everyone. We don't want to impose on our customers the recipes that we like. Pizza is about eating what you like and we let you choose what you want : the type of crust you want, the size of your pie, your choice of sauce, and toppings. Even though it is really difficult to make a wrong choice, if you really don't trust yourself to make a good composition, you can always ask for advice from your server, and we offer you a few classic Italian combinations at the end of the menu.

An iPad on the second floor is connected wirelessly to our sound system, and lets you choose the music you like (please be respectful of other people enjoying their meal around you when making your choice of music).

We hope you enjoy your stay.

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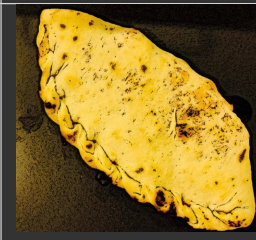


Do it yourself pizza

We want to make things simple for our customers : you start with the Margherita (pizza sauce, mozzarella cheese and oregano), and you add the toppings that you want. Our chef manages the rest, to make the best combination out of your choice.

- Crust and size :

	Napoliteana crust		Calzone
	30cm	40cm	30cm, folded
No toppings	38 元	58 元	43 元
Any toppings	68 元	108 元	73 元



The smaller size is adequate for one person ; the bigger size is adequate for two to three persons.

Note : Calzone contains an egg that is cooked at the same time as the pizza. It is supposed to be slightly runny, and doesn't present any health problem.

- Pizza sauce :



Tomato is the classical choice for pizza, and its taste will blend well with any choice of toppings.

Curry sauce has a more pronounced taste, and is particularly adapted to more neutral toppings, such as chicken, eggplant, mushrooms, etc.

Mustard sauce has a light taste and is more adapted to toppings with a stronger salty taste, such as Parma ham, Coppa ham, salami, smoked salmon, etc.

Pesto is a very fragrant sauce, with a lot of basil, garlic and parmesan cheese, and will blend well with any kind of toppings.

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- Toppings (**Imported products**, **Local products**): We believe in serving fresh products, and do as much business as possible with local producers. Fresh vegetables and meat are purchased at the local farmer's market, seasoned and prepared by our chef.
 - Vegetables:
roasted peppers, roasted eggplant, caramelized onions, rucola, cherry tomatoes, sweet corn, mushrooms.
 - Meat:
French ham, Parma ham, Coppa ham, salami, pepperoni, roasted chicken breast, seasoned ground lamb, seasoned ground beef, lardons (french bacon), roast duck.
 - Seafood:
tuna, anchovies, grilled prawns, smoked salmon.



Roasted eggplant



Roasted chicken breast



Caramelized onions



Parma ham



Roasted peppers



Salami



French ham



Coppa ham



Smoked salmon

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Suggested recipes

You will find here a few recipes, some italian classics, others more original. They can be ordered with classic hand-tossed napoliteana style crust in two sizes : 30cm diameter for one person, 40cm for two persons. The calzone comes in a single size.

Name	30cm	40cm
Margherita Tomato sauce, mozzarella cheese, oregano.	38 元	58 元
Margherita deluxe Tomato sauce, mozzarella cheese, cherry tomatoes, rucola, oregano.	58 元	108 元
Regina Tomato sauce, mozzarella cheese, mushrooms, ham, egg, oregano.	68 元	108 元
Calzone Tomato sauce, mozzarella cheese, mushroom, ham, egg, oregano (folded).	68 元	
Vesuvio Tomato sauce, mozzarella, mushroom, roasted peppers, seasoned ground beef, oregano.	68 元	108 元
Al salmone Mustard sauce, mozzarella cheese, smoked salmon, cherry tomatoes, oregano.	68 元	108 元
Vegetariana Tomato sauce, mozzarella cheese, mushrooms, caramelized onions, roasted peppers, oregano.	68 元	108 元
Pechina Tomato sauce, mozzarella cheese, caramelized onions, roast duck, beijing style sauce.	68 元	108 元



When ordering to-go, 2 元 will be added per dish.

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Pollo e curry/pesto..... Curry/pesto sauce, mozzarella cheese, mushrooms, roasted chicken breast, oregano.	68 元	108 元
E carne..... Tomato sauce, mozzarella, seasoned ground beef, pepperoni, roasted chicken breast, oregano.	68 元	108 元
Parmiggiana..... Tomato sauce, mozzarella cheese, roasted eggplant, parmesan cheese, oregano.	68 元	108 元
Di Parma..... Tomato sauce, mozzarella cheese, mushrooms, Parma ham, oregano.	68 元	108 元
Scampi..... Tomato sauce, mozzarella cheese, tuna, grilled prawns, cherry tomatoes, oregano.	68 元	108 元
Francesca..... Tomato sauce, mozzarella cheese, lardons, ham, rucola, oregano.	68 元	108 元
Paesano..... Mustard sauce, mozzarella cheese, mushrooms, lardons, egg, oregano.	68 元	108 元
Coppa..... Tomato sauce, mozzarella cheese, mushrooms, coppa ham, roasted chicken breast, oregano.	68 元	108 元
Americana..... Tomato sauce, mozzarella cheese, mushrooms, pepperoni, ham, oregano.	68 元	108 元
L'agnello..... Curry sauce, mozzarella, mushrooms, caramelized onions, seasoned ground lamb, oregano.	68 元	108 元
Pretty pig..... Pesto sauce, mozzarella, french ham, salami, cherry tomatoes, oregano.	68 元	108 元



When ordering to-go, 2 元 will be added per dish.

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Salads



Our large salads can easily constitute a meal for one person, if you are not hungry enough for a pizza, or can be shared between two persons as an appetizer before your pizza.

Salads come with your choice of homemade salad dressings :

- French classic vinaigrette: olive oil, soy oil, garlic, salt, pepper, basil, mustard, balsamic vinegar, white vinegar.
- Caesar sauce: olive oil, soy oil, garlic, salt, pepper, mustard, ground anchovies, parmesan cheese.
- Sesame vinaigrette: sesame oil, soy oil, garlic, salt, pepper, white vinegar.

Mixed greens	28 元
Lettuce, cherry tomatoes, cucumbers, red beans, sweet corn, carrots. Suggested: French vinaigrette.	
Tuna salad	42 元
Mixed greens salad + tuna fish + grilled prawns. Suggested: Caesar dressing.	
Caesar salad	42 元
Mixed greens salad + roasted chicken breasts and parmesan shavings. Suggested: Caesar dressing.	
Del mare	42 元
Mixed greens salad + smoked salmon + grilled prawns. Suggested: French vinaigrette.	
Grilled steak salad	42 元
Mixed greens salad + oven grilled steak. Suggested: French vinaigrette.	
Italian flatbread	10 元

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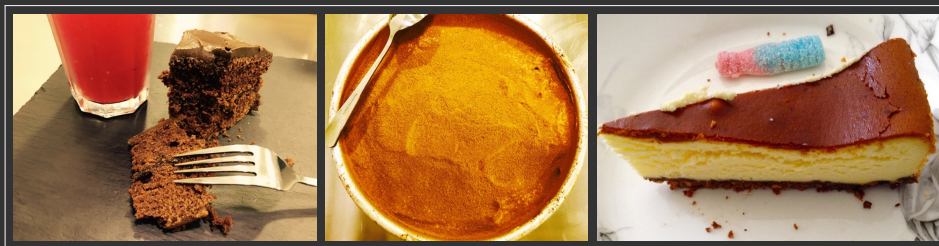
Drinks



When you dine at Casa Allegra, we offer you complimentary cold water (we have a water purifier). You can also choose

Coca Cola Zero, Sprite Zero (300mL)	5 元
Flavor of the day sweet tea (glass/1L pitcher)	8 元 / 28 元
Lemonade, orangeade (glass/1L pitcher)	8 元 / 28 元
Watermelon juice (glass/1L pitcher)	8 元 / 28 元

Desserts



To finish your meal on a sweet note, we offer you a variety of desserts:

- Nutella calzone (28 元), Nutella-banana calzone (35 元): Can easily be shared by two to three persons as a dessert. Or you can take it to go, and eat it the next day at breakfast on your way to work: this is the only type of pizza that reheats well in the microwave.
- Cake (28 元/slice): Tiramisu, Cheesecake, Killer Chocolate Cheesecake, Chocolate Layer Cake. Ask your server which one is available each day, we only prepare one type every 2-3 days to preserve freshness. You can also order a whole pie for 8-10 persons, we'll have it ready the next day (200 元).

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菜单

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欢迎来到我们的全福庄!

如果您已经对意式菜肴有所了解,您应该能够想象到全福庄将为您呈现怎样的意式风味。如果您对意式菜肴还不熟悉,请您允许我们简单的向您介绍一下全福庄为您准备的美味。

意大利菜肴非常种类繁多、味道丰富,常常伴有风味浓郁的原材料:大蒜、盐、橄榄油、番茄、罗勒、牛至、奶酪、烟熏火腿和鱼类,口味偏重。披萨是意式菜肴中一道重要的 If you are already well acquainted with italian food, you know what to expect here. If you are new to it, please allow us a short presentation of what we are offering you.

Italian cuisine is extremely rich and varied, and dishes will usually incorporate ingredients with strong flavor : garlic, salt, olive oil, tomatoes, basil, oregano, cheese, smoked ham or fish, and more salt.

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DIY 自由组合披萨

We want to make things simple for our customers : you start with the Margherita (pizza sauce, mozzarella cheese and oregano), and you add the toppings that you want. Our chef manages the rest, to make the best combination out of your choice.

- Crust and size :

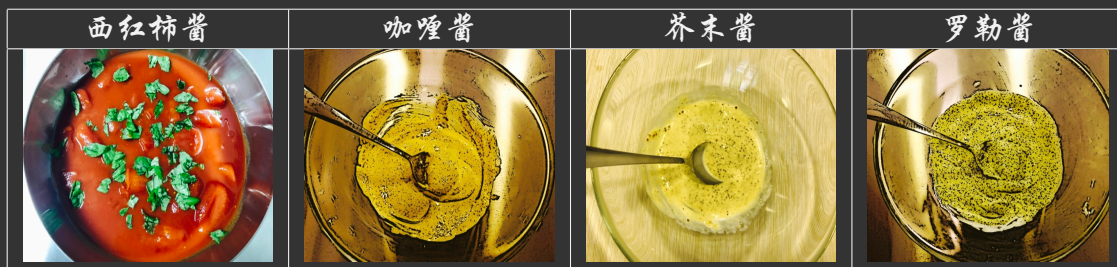
	经典那不勒斯		饺萨
	12 寸	16 寸	16 寸想当饺子的披萨
No toppings	38 元	58 元	43 元
Any toppings	68 元	108 元	73 元



The smaller size is adequate for one person ; the bigger size is adequate for two to three persons.

Note : Calzone contains an egg that is cooked at the same time as the pizza. It is supposed to be slightly runny, and doesn't present any health problem.

- 披萨酱基:



Tomato is the classical choice for pizza, and its taste will blend well with any choice of toppings.

Curry sauce has a more pronounced taste, and is particularly adapted to more neutral toppings, such as chicken, eggplant, mushrooms, etc.

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Pesto is a very fragrant sauce, with a lot of basil, garlic and parmesan cheese, and will blend well with any kind of toppings.

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- 配菜 (进口食品, 本地食品): We believe in serving fresh products, and do as much business as possible with local producers. Fresh vegetables and meat are purchased at the local farmer's market, seasoned and prepared by our chef.

— 蔬菜类:

烤青椒、烤茄子、烤洋葱、芝麻菜、圣女果、甜玉米、蘑菇。

— 肉类:

法式火腿、帕尔马火腿、风干牛腰火腿、意式萨拉米、美式萨拉米、烤鸡胸、烤羊肉馅丸儿、烤牛肉馅丸儿、法式培根、北京烤鸭。

— 海鲜类:

金枪鱼、鳕鱼、烤虾仁、烟熏三文鱼。



烤茄子



烤鸡胸



烤洋葱



帕尔马火腿



烤青椒



意式萨拉米



法式火腿



风干牛腰



烟熏三文鱼

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推荐组合

You will find here a few recipes, some italian classics, others more original. They can be ordered with classic hand-tossed napoliteana style crust in two sizes: 30cm diameter for one person, 40cm for two persons. The calzone comes in a single size.

名字	12寸	16寸
玛格丽特..... 西红柿酱基、马苏里拉奶酪、牛至叶。	38元	58元
豪华玛格丽特..... 西红柿酱基、马苏里拉奶酪、圣女果、芝麻菜、牛至叶。	58元	86元
王后..... 西红柿酱基、马苏里拉奶酪、蘑菇、法式火腿、鸡蛋、牛至叶。	68元	108元
饺萨..... 西红柿酱基、马苏里拉奶酪、蘑菇、法式火腿、鸡蛋、牛至叶 (大饺子模式)。	68元	
维苏威..... 西红柿酱基、马苏里拉奶酪、蘑菇、烤青椒、烤牛肉馅丸儿、牛至叶。	68元	108元
三文鱼..... 芥末酱基、马苏里拉奶酪、黑烟三文鱼、圣女果、牛至叶。	68元	108元
素食者..... 西红柿酱基、马苏里拉奶酪、蘑菇、烤洋葱、烤青椒、牛至叶。	68元	108元
北京人..... 西红柿酱基、马苏里拉奶酪、烤洋葱、北京烤鸭、京酱。	68元	108元



如果您需要打包，每个包装将收取 2 元的包装费。

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咖喱 / 罗勒鸡鸡..... 咖喱或罗勒酱基、马苏里拉奶酪、蘑菇、烤鸡胸、牛至叶。	68 元	108 元
喜肉者..... 西红柿酱基、马苏里拉奶酪、烤牛肉馅丸儿、美式萨拉米、烤鸡胸、牛至。	68 元	108 元
帕尔马式茄子..... 西红柿酱基、马苏里拉奶酪、帕尔马奶酪分盖茄子、牛至叶。	68 元	108 元
帕尔马..... 西红柿酱、马苏里拉奶酪、蘑菇、帕尔马火腿、牛至叶。	68 元	108 元
虾仁..... 西红柿酱基、马苏里拉奶酪、烤虾仁、法式火腿、牛至叶。	68 元	108 元
法式..... 西红柿酱基、马苏里拉奶酪、法式培根、法式火腿、芝麻菜、牛至叶。	68 元	108 元
农村的..... 芥末酱基、马苏里拉奶酪、蘑菇、法式培根、法式火腿、鸡蛋、牛至叶。	68 元	108 元
口怕..... 西红柿酱基、马苏里拉奶酪、蘑菇、风干牛腰片、烤鸡胸、牛至叶。	68 元	108 元
美式..... 西红柿酱基、马苏里拉奶酪、蘑菇、美式萨拉米、法式火腿、牛至叶。	68 元	108 元
喜洋洋..... 咖喱酱基、马苏里拉奶酪、蘑菇、烤洋葱、烤羊肉馅丸儿、牛至叶。	68 元	108 元
小猪猪..... 罗勒酱基、马苏里拉奶酪、法式火腿、萨拉米、圣女果、牛至叶。	68 元	108 元



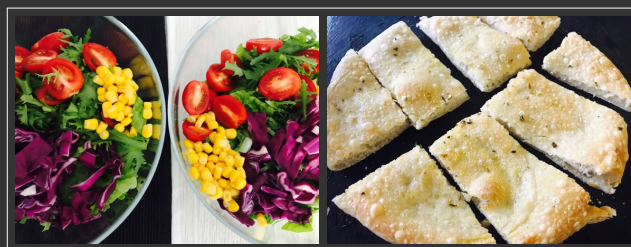
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沙拉



Our large salads can easily constitute a meal for one person, if you are not hungry enough for a pizza, or can be shared between two persons as an appetizer before your pizza.

Salads come with your choice of homemade salad dressings:

- 法式经典沙拉酱基：橄榄油、豆油、大蒜、盐、胡椒、罗勒、芥末、意大利黑醋、白醋。
- 凯撒沙拉酱基：橄榄油、豆油、大蒜、盐、胡椒、芥末、鳀鱼馅儿、帕尔马奶酪分、蛋黄。

拌蔬菜.....	28 元
生菜、圣女果、黄瓜、红豆、甜玉米、胡萝卜。	
推荐沙拉酱基：法式。	
金枪鱼沙拉.....	43 元
拌蔬菜沙拉 + 金枪鱼 + 烤虾仁。	
推荐沙拉酱基：凯撒。	
凯撒沙拉.....	43 元
拌蔬菜沙拉 + 烤鸡胸、帕尔马奶酪片。	
推荐沙拉酱基：凯撒。	
海洋的.....	43 元
拌蔬菜沙拉 + 烟熏三文鱼、烤虾仁。	
推荐沙拉酱基：法式。	
烤肉沙拉.....	43 元
拌蔬菜沙拉 + 烤牛肉片。	
推荐沙拉酱基：法式。	
意式烤面包.....	10 元

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饮料



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Coca Cola Zero, Sprite Zero (300mL)	5 元
Flavor of the day sweet tea (glass/1L pitcher)	8 元 / 28 元
Lemonade, orangeade (glass/1L pitcher)	8 元 / 28 元
Watermelon juice (glass/1L pitcher)	8 元 / 28 元

甜品