全福庄意式披萨吧



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欢迎来到我们的全福庄!

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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自定义披萨(DIY)

点菜的时候,请这样自己想吃的:

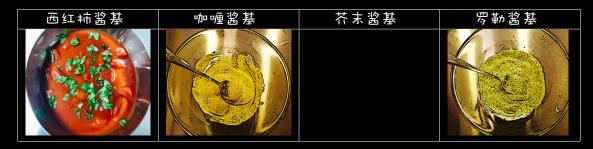
• 披萨饼ᆇ和大小;

那不勒斯式薄饼		饺萨	罗马式后饼	
30 厘米	40 厘米	30 厘米想当餃子的披萨	23 厘米	30 厘米
38 允	58 元	38 元	38 元	58 元

最小的尺寸很适合一个人的胃口,大的尺寸很适合两到三个人分享。

 $rac{1}{3}i$. 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.

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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- 配菜 (进口食品, 奉地食品):
 - 蔬菜累 (常尺寸的 8 元, 大尺寸的 10 元每个配菜); 烤青椒, 烤茄子, 烤洋葱, 芝麻菜, 侏儒西红柿, 甜玉米, 蘑菇。
 - 内美 (常尺寸省 13 元, 大尺寸省 18 元每个配菜); 法式火腿, 帕尔马火腿, 风干牛腰, 米兰式萨拉米, 美式萨拉米, 烤鸡胸, 烤羊肉馅丸 儿, 烤牛肉馅丸儿, 法式培根, 烤鸭。
 - 磷鲜累 (常尺寸为 10 元, 大尺寸为 13 元每个配菜): 吞拿鱼, 鳗鱼, 烤虾仁, 黑烟三文鱼。
 - 奶酪(常尺寸加5元、大尺寸加8元);普通马苏里拉(从牛奶生产的)换药意大利进口水牛马苏里拉。

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俺们家推荐的一些组合

You will find here a few recipes, some italian classics, others more original. They can be ordered with classic hand-tossed napoliteana style crust (30cm and 40cm diameter) or deep dish roma style crust (23cm and 30cm diameter). The calzone comes in a single size, with hand-tossed napoliteana crust.

名字	常尺寸	大尺寸
玛格丽特	38 元	58 元
西红柿酱基、马苏里拉奶酪、牛至。		
豪华玛格丽特	58 允	86 元
西红柿酱基、Fior di Latte 马苏里拉、小西红柿、芝麻菜、牛至。		
王后的	65 元	93 允
西红柿酱基、马苏里拉奶酪、蘑菇、法式火腿、鸡蛋、牛至。		
饺萨	65 元	
西红柿酱基、马苏里拉奶酪、蘑菇、法式火腿、鸡蛋、牛至 (大饺子模式)。		
维芳感	65 元	93 允
西红柿酱基、马苏里拉奶酪、蘑菇、烤青椒、烤牛肉馅丸儿、牛至。		
三 文 鱼	56 元	81 允
芥末酱基、马苏里拉奶酪、黑烟三文鱼、小西红柿、牛至。		
素食者	62 元	88 允
西红柿酱基、马苏里拉奶酪、蘑菇、烤洋葱、烤青椒、牛至。		
北京人	59 允	86 元
西红柿酱基、马苏里拉奶酪、烤洋葱、北京过烤鸭、京酱。		
咖喱鸡鸡	59 允	86 元
咖喱酱基、马苏里 拉奶酪、蘑菇、烤鸡胸、牛至。		
罗勒鸡鸡	59 允	86 元
罗勒酱基、马苏里拉奶酪、蘑菇、烤鸡胸、牛至。		
喜肉者	77 允	112 元
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。		
帕尔马式茄子	48 允	72 允
西红柿酱基、马苏里拉奶酪、帕尔马奶酪分盖茄子、牛至。		
帕尔马	59 元	86 元
西红柿酱、马苏里拉奶酪、蘑菇、帕尔马火腿、牛至。		

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那不勒斯式	56 允	81 元
西红柿酱基、马苏里拉奶酪、烤洋葱、鳀鱼、牛至。		
海洋的	56 元	81 元
西红柿酱基、马苏里拉奶酪、金枪鱼屑、小西红柿、牛至。		
法式	72 允	104 允
西红柿酱基、马苏里拉奶酪、法式培根、法式火腿、芝麻菜、牛至。		
农村的	77 允	112 允
芥末酱基、马苏里拉奶酪、蘑菇、法式培根、法式火腿、鸡蛋、牛至。		
口 帕	72 允	104 允
西红柿酱基、马苏里拉奶酪、蘑菇、风干牛腰片、烤鸡胸、牛至。		
注 美	72 允	104 允
西红柿酱基、马苏里拉奶酪、蘑菇、美式萨拉米、法式火腿、牛至。		
喜洋洋	67 允	96 元
咖喱酱基、马苏里拉奶酪、蘑菇、烤洋葱、烤羊肉馅丸儿、牛至。		

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沙拉

此果您不够做吃披萨,我们的大量沙拉就能适合一个客人的口味,或者两个人能分享,等看披萨考好了。

配着沙拉我们也送给您意式面包,您也可以这样我们的两种手工沙拉酱:

- 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。

	28 充
生菜、小西红柿、黄瓜、红豆、甜玉米、胡萝卜。	
推荐沙拉箭基:法式。	
凯撒沙拉	43 允
拌蔬菜沙拉 + 烤鸡胸、帕尔马奶酪片。	
推荐沙拉箭基/ 凯撒。	
海洋的	38 允
拌蔬菜沙拉 + 烟黑三文鱼。	
推荐沙拉箭基:法式。	
烤肉沙拉	43 允
拌蔬菜沙拉 + 烤牛肉片。	
推荐沙拉箭基:法式。	

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饮料