

LA RUOTA* PIZZERIA RISTORANTE

La Ruota DEI SaporI

Every dough tells a story, and every ingredient adds a stop along our journey.
La Ruota dei Sapori is not just a menu - it' s a path through the evolution of pizza.
From tradition to experimentation, every bite is a step forward in our exploration of flavor.
Shall we begin the journey together?



MeNù piZZA

*Our flours may contain traces of mustard and soy.
*Ingredients removed upon request will not be deducted from the final price.
*Extra toppings are subject to an additional charge ranging from 1€ to 3€
*Service and cover charge 2,5€
*For any allergies or intolerances, please consult our staff.

Allergens*

gluten, eggs, peanuts, milk, celery, sulphites, mollusks, shellfish, fish, soy, tree nuts, sesame, lupins, mustard

°Frozen product originally -18°

PIZZE EXTRA LARGE + €3

LA RUOTA - THE TRAVEL

La partenza*

Sharing scrocchiarella. Every journey begins with sharing. The scrocchiarella, fragrant and light, is our starting point: a crispy dough that awakens the palate and opens the door to discovery.

LA PORCHETTARA*
NEWS
Focaccia base with thin pan-sauteed and baked potatoes. Topped after baking with sliced D' Alterio porchetta, pineapple and pepper chutney, and herb mayo **14€**

LA MARINARA WITH 3 TYPES OF GARLIC*
Red base with fermented black garlic, whole garlic from Voghera, and wild garlic leaves, generously sprinkled with Calabrian oregano **6€**
NEWS VEGAN

LA COSACCA*
NEWS VEGETARIAN
Red base with Pecorino Romano flakes, fresh basil leaves, and Madagascar pepper **7€**

LA RUOTA - THE TRAVEL

Le origini*

The Classics Since 2004
Our journey is deeply rooted in tradition. These pizzas tell our story, made with a simple direct dough using type 0 flour enriched with wheat germ from Molino Pizzuti. They are the solid foundation from which everything began.

LA RUOTA*
Tomato sauce, fior di latte, grilled zucchini, eggplant, and peppers, gorgonzola. Topped after baking with pancetta all' asse **12€**

LA PICCANTINA*
Tomato sauce, fior di latte, Mediterranean anchovies, slightly spicy friarielli sauteed with oil and garlic, spicy spianata, and 'nduja from Spilinga **11€**

LA FREDDY*
Tomato sauce, buffalo mozzarella PDO, cherry tomatoes. Topped after baking with aged culatta ham **11€**

LA STRACCIATELLA*
White base with fior di latte.Topped after baking with bresaola (tip of the hip) and burrata stracciatella **12€**

LA O 'SOLEGGIATA*
VEGETARIAN
Tomato sauce, grilled zucchini, buffalo mozzarella PDO, and sun-dried tomatoes **11€**

LA MIA PREFE*
TAPPA STORICA
White base with fior di latte and wurstel. Topped after baking with dipper fries, served with mayo and ketchup on the side **10€**

LA BOMBA*
Tomato sauce, fior di latte, spicy spianata, gorgonzola, grilled peppers, and red onion **12€**

IL CALZONE NORMALE*
Tomato sauce, fior di latte, and premium cooked ham **7€**

IL CALZONE FARCITO*
Tomato sauce, fior di latte, premium cooked ham, champignon mushrooms, and natural artichokes. Topped after baking with dried black olive powder **9€**

LA DELIZIOSA*
SEAFOOD PIZZA
Tomato sauce, fior di latte, prawn tails sauteed with curry and lime°, and sweet corn. Topped after baking with cocktail sauce and arugula **11€**

LA MARGHERITA*
VEGETARIAN
Tomato sauce, fior di latte, and fresh basil leaves **6€**

LA CASALINGA*
Tomato sauce, premium cooked ham, champignon mushrooms, grilled zucchini, and julienned smoked provola **10€**

LA SALERNITANA*
TAPPA STORICA
VEGETARIAN
Rich tomato sauce, buffalo mozzarella PDO bites. Topped after baking with fresh basil leaves and extra virgin olive oil from Puglia **10,5€**

LA VALTELLINA*
Tomato sauce and fior di latte. Topped after baking with bresaola (tip of the hip), Grana Padano PDO flakes, and arugula dressed with oil and salt **10€**

LA RUSTICA*
Tomato sauce, fior di latte, spicy spianata, gorgonzola, and Mediterranean anchovies **10€**

LA RUOTA - THE TRAVEL

L'esplorazione*

NEW PIZZAS - The Spirit of Exploration
Every explorer is driven by curiosity.
Here you' ll find reimagined classics, unexpected combinations, and refined ingredients.
It' s time to experiment and be surprised.

ALSO AVAILABLE IN WHOLE WHEAT AND "PRIMITIVE" DOUGH VERSIONS +1€

LA CARCIOFARA*
TAPPA STORICA
Red base with tomato sauce and Grana Padano PDO. Topped after baking with confit cherry tomatoes, sliced buffalo mozzarella, crumbled anchovy scented tarallo, Roman-style fried artichoke, and fresh basil **12€**

LA GAMBE RUOTA*
NEWS SEAFOOD PIZZA
Red base with prawn tails sauteed with curry and lime. Topped after baking with burrata stracciatella and lemon zest **14€**

LA CAPRIRUOTA*
Tomato sauce, fior di latte, and champignon mushrooms. Topped after baking with premium cooked ham, Roman-style fried artichoke, and dried black olive powder **12€**

LA PROVOLA E... PEPE*
NEWS
White base with julienned smoked provola, smoked guanciale from Santoro, and Madagascar pepper **10€**

LA DUO GUSTO*
Red base, spicy Napoli salami, gorgonzola, and caramelized onion **12€**

LA NORMA*
NEWS VEGETARIAN
Red base with fried eggplant alla norma. Topped after baking with strong salted ricotta flakes and basil **10€**

LA SICILIANA 2.0*
Tomato sauce, fior di latte, Mediterranean anchovies, desalinated capers. Topped after baking with dried black olive powder and sun-dried tomatoes **10€**

LA SEMPLICE SEMPLICE*
NEWS
Red base, Mediterranean anchovies, and Calabrian oregano. Topped after baking with burrata stracciatella and basil **8€**

LA CAPRICCIO DI STAGIONE*
NEWS
White base with fior di latte, Roman artichoke wedges, pan-seared and oven-baked portobello mushroom, spicy Napoli salami. Topped after baking with dried black olive powder and confit cherry tomatoes **12€**

LA ZOLA E PERE*
VEGETARIAN
White base with fior di latte, gorgonzola, and sliced pears. Topped after baking with walnuts **10€**

LA SANT 'ANDREA*
GRANDE RITORNO
Red base with generous tomato sauce. Topped after baking with aged culatta ham, burrata stracciatella, and dressed arugula leaves **12€**

LA INDIAVOLATA ''CALZONE''*
Tomato sauce, buffalo mozzarella PDO, spicy spianata, and julienned smoked provola. Finished with a crunchy crust of grated Grana Padano PDO and red onion **11€**

A CERTIFIED PRE-PACKAGED GLUTEN-FREE BASE IS AVAILABLE UPON REQUEST +3€

LACTOSE-FREE PDO FIOR DI LATTE AVAILABLE UPON REQUEST +2€

CONTEMPORARY PIZZA

Your journey reaches its most refined evòlution. Modern doughs made with mixed fermentation and Gigietto, our liquid sourdough starter, meet thoughtfully crafted pairings that enhance every ingredient. It' s a destination - and a new starting point - for those who love to discover.

LA RUOTA - THE TRAVEL

La destinazione

LA PROFUMO DI MARE*
NEWS SEAFOOD PIZZA
Red base with seared baby squid°, prawn tails sauteed° with curry and lime, shelled mussels°, and marinated octopus carpaccio. Topped after baking with confit cherry tomatoes and watercress leaves **16€**

LA CRUSCARIELLA*
NEWS
Creamed friarielli base and oven-baked sausage. Topped after baking with buffalo mozzarella PDO bites, peperone crusco, and crumbled anchovyscented tarallo **16€**

LA SOLE*
NEWS
White base with burrata stracciatella and fior di latte. Topped after baking with Santoro capocollo, dried black olive powder, and Anto's preserved eggplant **15€**

LA MEDITERRANEA VEGAN*
NEWS VEGAN
Red base with fried eggplant alla norma and grilled zucchini. Topped after baking with confit cherry tomatoes, dried black olive powder, crumbled peperone crusco, and fresh basil **12€**