



Why Sextogusto?

Life is like a good dough: it changes, evolves and grows. After months of research and experimentation, we have also grown: we have decided to concentrate even more on flour and leavening processes, dedicating ourselves with science and passion to the dough that goes beyond pizza.

Science tells us that the sixth taste is the sensitivity of our mouth to the taste of carbohydrates.

The passion that makes us love pizza, bread and all the dough based on wheat, love which has its roots in life and in the memories of all of us.

That love from which the path of taste that you are about to embark. Enjoy the journey.

Massimiliano Prete



Menù di Gusto

Tasting of 3 pizza slices
(different dough types and amazing flavors)
Chef selection

Glass of wine of the day or Baladin's Beer 0,33 cl
or MoleCola (Turin's coke)

25,00

Menù Best Of

3 tasting of 3 different dough:

Pizz'Otto (soft pizza) Margherita

FaCroc® Anchovies from Cantabrico sea,
Buffalo cheese and datterino tomato

Crunchy with mozzarella cheese, burrata cheese,
cooked ham and salted cottage cheese

Glass of wine of the day or Baladin's Beer 0,33 cl
or MoleCola (Turin's coke)

21,00

Everything that we produce - before being finished, portioned and served - is kept in the most scrupulous respect of the HACCP approach, using all the most advanced technologies, such as vacuum, refrigeration and sub-zero thermal abatement.

©Fish, molluscs and crustaceans, destined to be eaten raw or cooked, are subjected to the thermal killing prescribed by EC Regulation 853/2004 and stored to you



la Degustazione personalizzata

You can choose
the pizzas you prefer
among the ones
in the following pages.

They will be served
in slices,
one at a time,
allowing you to live
and to share
an unprecedented
culinary experience



Classica

classic italian pizza

We prefer fresh and seasonal ingredients. We employ "live" yeast, long fermentations and 100% Italian stone ground wheat flour, rich in fibre, to guarantee both taste and wellness to our Customers

La Tradizionale

peeled tomato from agro nocerino sarnese dop, fior di latte (mozzarella cheese) and basil emulsion 6,50

Sapori del Salento

peeled tomato from agro nocerino sarnese dop, turnip tops, burrata cheese from di Gioia del Colle and olives from Taggia 11,00

Della Rosa

fior di latte (mozzarella cheese), speck d'Ampezzo (smoked ham 8 month seasoned) and Raschera dop cheese fondue 11,00

La Cervere

peeled tomato from agro nocerino sarnese dop, Castelmagno dop (Alpe Chastlar di Isoardi) Piemontese cheese, fior di latte (mozzarella cheese), leeks from Cervere, olives from Taggia and basil emulsion 9,50



La Toumin

peeled tomato from agro nocerino sarnese dop, fior di latte (mozzarella cheese), Toumin dal Mel (Piedmontese cheese) in exit baked ham and olives from Taggia 10,00

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Pizz'Otto

soft pizza

We love defining the soft and thick pizza as “wheat cloud”, because its soft dough enhances the unchanged taste of the stone ground wheat. It is served cut in 8 slices, slightly friable outside and soft inside, a contrast which enhances the excellence of the ingredients. An emotion for the palate!

L'Acciuga

San Marzano tomato puree, burrata cheese from Gioia del Colle, oregano from Pantelleria, anchovies from Cantabrico sea and basil emulsion 17,50

Il Parma

raw ham Parma “Ravanetti” dop (24 month seasoned) and burrata cheese from Gioia del Colle 16,50

Il Pata Negra

Iberian Pata Negra ham 100% Bellota and burrata cheese from Gioia del Colle 22,00

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Croccante

crunchy pizza

A high hydrated dough with a mixed leavening and a long mass fermentation. This particular processing results in a crispy and friable texture: let yourself be conquered by its persistent taste!

Le Cime di Rapa

turnip tops, fior di latte (mozzarella cheese) in exit tuna fish from Ionio sea and dried tomatoes from Pantelleria 13,00

Il Cotto

fior di latte (mozzarella cheese) and in exit baked ham, burrata cheese from Gioia del Colle and salted cottage cheese 11,50

La Seppia

cornmeal and sunflower seeds dough
broccoli's cream, fior di latte (mozzarella cheese), cuttlefish[Ⓢ] from Porto S. Spirito and burrata cheese from Gioia del Colle 23,00

Il Gambero Rosso

cornmeal and sunflower seeds dough
fior di latte (mozzarella cheese), Porto Santo Spirito's red prawns[Ⓢ], bacon of Pata Negra, burrata cheese from Gioia del Colle and guacamole sauce 25,00

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La Pala

long pizza

The favourite of Enrico Crippa for her lightness, he said "A puff of breath"

An ode to the convivial fragrance. A 50 cm (almost 19 inches) long pizza to share (at least for 2 people)

1/2 Mortadella

mortadella Palmieri, stracchino (soft fresh cheese) and broccoli's cream

1/2 Porri e Olive

peeled tomato from agro nocerino sarnese dop, leeks from Cervere, capers and oregano from Pantelleria, olives from Taggia and basil emulsion 23,00

1/2 Rossa

peeled tomato from agro nocerino sarnese dop, buffalo cheese, capers from Pantelleria and olives from Taggia

1/2 Crudo

raw ham Parma "Ravanetti" (24 month seasoned) and burrata cheese from Gioia del Colle 23,00

1/2 Verdure

bacon of Pata Negra, fior di latte (mozzarella cheese), season vegetables, in exit basil emulsion and Castelmagno dop Piedmontese cheese

1/2 Della Rosa

fior di latte (mozzarella cheese), speck d'Ampezzo (smoked ham 8 month seasoned) and Raschera dop cheese fondue 23,00



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Le Speciali

exclusive selection by Massimiliano Prete

An exclusive selection by Massimiliano for a really tasting experience, to explore taste from the past redefined for the modern age, for people that think good food is one of life's pleasures

Il Natale

slice of Panettone (italian christmas cake)
with iberian Pata Negra ham 100% Bellota, fennel salad and
burrata cheese from Gioia del Colle 19,00

L'Evolutiva

Dough with flour composite by 70 different type of old sicilian wheat,
a perfect mix of scents and tastes. With tomato San Marzano puree, marinated
tomatoes, bufala dop cheese and basil emulsion 12,00

Il Panino Gastronomico

sweet bread sandwich with foie gras and caramelized leeks 16,00

Il Caviale omaggio a Joël Robuchon

cornmeal and sunflower seeds dough
with Caviar Calvisius 10 gr., lemon marinated scampi© tartare,
burrata cheese from Gioia del Colle and cauliflower cream 31,00

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FaCroc®

crunchy focaccia

The favourite of Gabriele Bonci... for her melty.

A reinterpretation of the Roman stuffed focaccia bread, with a high percentage of whole wheat flour, its fragrance and aroma smell like toasted wheat, which fully enhances its crispness!

La Mortadella

Mortadella Palmieri, stracchino (soft fresh cheese)
and Broccoli's cream 8,00

La Baccalà

Brandade of salt cod®
and igp hazelnuts 10,00

Il Crudo

Raw ham Parma "Ravanetti" dop (24 month seasoned)
and burrata cheese from Gioia del Colle 10,00

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Fermento

natural fermentation pizza

The autolysis or hydrolysis method follows the most ancient technique man has ever used: it consists in activating a natural fermentation without any yeast, neither natural nor starter. We reinterpreted this ancient method adopting modern techniques, in order to obtain a product which stands out for its intense and surprising taste!

La Vegetariana

vegetable purée, seasonal vegetables, sunflower seeds, poppy, sesame, spelt, tomatoes confit, Castelmagno dop "Alpe Chastlar" Piedmontese cheese and basil emulsion 12,50



Presidio Slow Food

Il Tonnetto

peeled tomato of the Agro Nocerino Sarnese, tunafish of the Ionio Sea, caper leaf and Pantelleria's dried tomatoes and basil emulsion 12,50

La Salsiccia

leaf cabbage cream, fondue of Raschera dop cheese, sausage from Bra, leeks from Cervere and igp hazelnuts 13,50



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Bevande

Natural Water Lurisia Alluminium	0,50 cl	2,00
Sparkling Water Lurisia Alluminium	0,50 cl	2,00
Orange/Chinotto/Soda Lurisia	 0,275 cl	3,50
Apple biological juice	0,250 cl	4,00
MoleCola Rossa (Turin's coke)	0,33 cl	3,00
MoleCola Nera (with no added sugar)	0,33 cl	3,00
Craft beer (our beer of the month)	0,33 cl	5,50
Craft beer Amber from Baladin	0,33 cl	5,00
White italian draft beer	0,40 cl	5,00

Service 2,00

CUSTOMERS ARE KINDLY ASKED TO INFORM THE STAFF IN CASE OF ALLERGIES OR FOOD INTOLERANCES

Drinks and food prepared and served in this restaurant may contain ingredients or adjuvants considered as ALLERGEN:

Grain containing gluten and gluten derived products, Shellfish (crustacean and mollusk) and shellfish-based or derived products, Eggs and egg-based products, Fish and fish-based products, Peanuts and peanuts-based products, Soy and soy-based products, Milk and dairy products (lactose included), Nuts, Celery and celery-based products, Mustard and mustard-based products, Sesame seeds and products containing sesame, Sulphur dioxide and sulphites, Lupins and products containing lupin beans. Upon request the staff is available to provide customers with specific information concerning allergens possibly contained in each dish served/sold. In some cases, however, due to objective reasons, food and drink selling, preparation and serving activities may involve the sharing of the same areas and kitchenware. We can't therefore exclude the possibility of contamination among food products, including those containing allergens.

FULL LIST OF ALLERGENS IS AT YOUR DISPOSAL, YOU CAN ASK TO THE STAFF

