



Why Sestogusto?

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

La Rossa

peeled tomato from agro nocerino sarnese dop, burrata cheese from di Gioia del Colle, datterino tomatoes confit, capers powder and oregano from Pantelleria, olives from Taggia and basil emulsion 10,00

La Nizzarda

vegetables purée, buffalo cheese, mixed salad, egg sauce, olives from Taggia, capers powder, sunflower seeds, poppy, sesame and spelt 9,50

La Novella

peeled tomato from agro nocerino sarnese dop, Castelmagno dop (Alpe Chastlar di Isoardi) Piedmontese cheese, fior di latte (mozzarella cheese), spring onion, 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

Parma ham “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

I Funghi

Bacon Podere Cadassa, Nino Bergese mushrooms and Vacche Rosse parmesan cheese 17,50

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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!

L'Orto

vegetables purée, seasonal vegetables and fresh goat's cheese Cascina Badin 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

Il Calamaro

potatoes purée, browned squids[Ⓢ] from Porto S. Spirito, fresh artichokes and burrata cheese from Gioia del Colle 24,00

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

vegetables purée, mortadella Palmieri and fresh goat's cheese Cascina Badin

1/2 Cipolla e Olive

peeled tomato from agro nocerino sarnese dop, fior di latte (mozzarella cheese), spring onion, in exit 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

Parma ham "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, datterino tomatoes confit, basil emulsion and Castelmagno dop Piedmontese cheese



1/2 Cotto

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 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

Rime di Terra (special edition for Identità Golose Milano 2019)

hazelnuts dough igp

Celerian purée, carpaccio of Fassona raw meat, Raschera dop (Piedmont cheese),
truffle, salad and oil 24,00

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 (tipical Puglia sandwich)

dough 100% whole wheat flour with onions and olives

Buffalo cheese, tunafish of the Ionio Sea, dried tomatoes and
capers from Pantelleria 7,00

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, Raschera dop (Piedmont cheese)
and capers from Pantelleria 7,50

La Baccalà

Creamed cod[Ⓢ]
and igp hazelnuts 10,00

Il Crudo

Parma ham "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

vegetables purée, spring onion, sausage from Bra, salted cottage cheese and igp hazelnuts 13,50



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