

Share Pizzeria Contemporanea

MENU

Via Centrale 37

33010 Adegliacco - Tavagnacco (UD)

0432 416566

Monday: closed · Tuesday: closed · Wednesday: 19:00-23:00 · Thursday: 19:00-23:00

Friday: 19:00-23:00 · Saturday: 19:00-23:00 · Sunday: 12:00-14:30, 19:00-22:30

SIGNATURE ICONS

Flambé

18,00 EUR

San Marzano tomato, fior di latte mozzarella, Sauris Wolf spicy salami, Calabrian 'nduja, fresh burratina, caramelised Tropea PGI onion, fresh basil.

Life

19,90 EUR

Premium black truffle cream, fior di latte mozzarella, selected porcini mushrooms, fresh rocket, shaved Pecorino Romano PDO, a cascade of Alto Adige PGI speck, 24-carat edible gold, fresh basil.

Smoke

19,90 EUR

San Marzano tomato, fior di latte mozzarella, Sauris Wolf PGI prosciutto, fresh burratina, ground black pepper, 24-carat edible gold, fresh basil, red and yellow Caramella datterini tomatoes, caper berries.

SHARE EXPERIENCE

Share

15,90 EUR

San Marzano tomato, fior di latte mozzarella, Montasio PDO (Italy's most awarded), roasted peppers, Sauris Wolf spicy salami, pan-fried Friulian sausage with rosemary, Taggiasca olives, fresh basil.

Amatriciana

15,00 EUR

Double San Marzano tomato, Amatrice guanciale, Award 2022 (Italy's best guanciale), red and yellow Caramella datterini tomatoes, shaved Pecorino Romano PDO and fresh basil.

Pancettina

15,90 EUR

Fior di latte mozzarella, red and yellow Caramella datterini tomatoes, shredded burratina, Sauris Wolf pancetta and fresh basil.

Divina

16,50 EUR

San Marzano tomato, Sauris Wolf PGI prosciutto, fior di latte mozzarella, Mozzarella di Bufala Campana PDO, red and yellow Caramella datterini tomatoes, fresh basil.

Nerano

15,90 EUR

Homemade courgette cream, fior di latte mozzarella, courgettes alla scapece, baked courgette flowers, burratina, 24-carat gold and fresh basil.

Mediterranea

18,00 EUR

San Marzano tomato, fior di latte mozzarella, caper berries, Taggiasca olives, red and yellow Caramella datterini tomatoes, tuna fillets and fresh basil.

LOCAL FLAVOURS

Friuli Venezia Giulia. The authentic flavours of our land, the specialities that make us unique.

Lussari

17,00 EUR

San Marzano tomato, fior di latte mozzarella, fresh pan-fried button mushrooms, premium porcini mushrooms, Brie, Alto Adige PGI speck, 24-carat gold, fresh basil.

Purcit	15,90 EUR
San Marzano tomato, fior di latte mozzarella, premium cooked ham, Sauris Wolf spicy salami, Morgante pure pork-leg frankfurter, pan-fried Friulian sausage, Sauris Wolf rolled pancetta and fresh basil.	
Ponopo	16,50 EUR
Fior di latte mozzarella, rosemary roast potatoes, pan-fried Friulian sausage, crispy Sauris Wolf pancetta, Montasio PDO (Italy's most awarded), chives, fresh basil.	
Bosco Romagno	19,90 EUR
Fior di latte mozzarella, premium porcini cream, cardoncello mushrooms, Montasio PDO (Italy's most awarded), Sauris Wolf rolled pancetta, fresh basil.	
Carnica	13,90 EUR
Fior di latte mozzarella, Alto Adige PGI speck, light fresh ricotta cream, chestnut honey, black pepper, fresh basil.	
Salamp tal aset	14,90 EUR
Fior di latte mozzarella, fresh Friulian salami, Tropea PGI onion caramelised in apple vinegar, fresh basil.	
Collio	16,50 EUR
Fior di latte mozzarella, Brie, crispy Alto Adige PGI speck, Ribolla Gialla wine reduction, walnuts, fresh basil.	
Malga	16,00 EUR
Fior di latte mozzarella, light fresh ricotta cream, crispy frico, chives, walnuts, Montasio PDO (Italy's most awarded), fresh basil.	
Mandi Mandi	14,50 EUR
Fior di latte mozzarella, rosemary potatoes, crispy Sauris Wolf rolled pancetta, black pepper, fresh basil.	
Casale Friulano	15,50 EUR
Fior di latte mozzarella, pan-fried Friulian sausage, rosemary roast potatoes, Montasio PDO (Italy's most awarded), black pepper, fresh basil.	
Friulana rossa	12,90 EUR
Double San Marzano tomato sauce, pan-fried Friulian sausage, caramelised Tropea PGI onion, fresh basil.	
Frico	14,90 EUR
Fior di latte mozzarella, Montasio PDO (Italy's most awarded), caramelised Tropea PGI onion, rosemary potatoes, crispy frico, fresh basil.	
CONTEMPORARY SIGNATURES	
Bufala Campana DOP	14,00 EUR
Double San Marzano tomato, Mozzarella di Bufala Campana PDO baked on the pizza, fresh basil, extra virgin olive oil.	
Cantabrico	18,90 EUR
San Marzano tomato, Cantabrian anchovies, Taggiasca olives, caper berries, red and yellow Caramella datterini tomatoes, 24-carat edible gold, fresh basil.	
Bolognese	14,50 EUR
Fior di latte mozzarella, Mortadella Bologna PGI, chopped pistachios, light fresh ricotta cream, extra virgin olive oil, fresh basil.	
Piccante del Sud	14,90 EUR
San Marzano tomato, fior di latte mozzarella, Calabrian 'nduja, caramelised Tropea PGI onion, roasted peppers, fresh basil.	
Guanciaie Amatriciano	16,00 EUR
Fior di latte mozzarella, rosemary potatoes, caramelised Tropea PGI onion, Amatrice guanciaie, Award 2022 (Italy's best guanciaie), fresh basil.	
Truffle e mela	18,90 EUR
Fine black truffle cream, Mortadella Bologna PGI, Brie, light fresh ricotta cream, green apple gel, fresh basil.	

Carbonara gourmet

16,00 EUR

Fior di latte mozzarella, Amatrice guanciale, Award 2022 (Italy's best guanciale), pasteurised egg yolk, shaved Pecorino Romano PDO, black pepper, fresh basil.

Tartufata

18,00 EUR

Fior di latte mozzarella, fine black truffle cream, fresh pan-fried button mushrooms, Montasio PDO (Italy's most awarded), chives, fresh basil.

Ortolana dello chef

15,00 EUR

San Marzano tomato, fior di latte mozzarella, aubergine parmigiana, courgettes alla scapece, roasted peppers, pan-fried button mushrooms, caramelised Tropea PGI onion, rosemary roast potatoes, fresh basil.

Genovese

16,00 EUR

Genoese pesto, fior di latte mozzarella, Alto Adige PGI speck, rosemary roast potatoes, fresh basil.

Parmigiana

13,90 EUR

San Marzano tomato, fior di latte mozzarella, small aubergine parmigiana bakes, fresh basil.

Quanto sei bella Roma

16,50 EUR

Fior di latte mozzarella, premium Roman-style artichokes, Amatrice guanciale, Award 2022, shaved Pecorino Romano PDO, fresh basil.

SHARE SPECIALS

Bacon Bomb

16,90 EUR

Fior di latte mozzarella, crispy Sauris Wolf pancetta, crispy bacon, dipper fries, cheddar sauce, crispy onion, fresh basil.

USA

15,90 EUR

San Marzano tomato, fior di latte mozzarella, Morgante frankfurter made from pure Friulian pork leg, dipper fries, cheddar sauce, crispy bacon, fresh basil.

VEGAN PIZZAS

Vegan Zucchine

18,00 EUR

Homemade courgette cream, courgettes alla scapece, artisan vegan cashew stracciatella (Osteria Casa Mia), red and yellow Caramella datterini tomatoes, courgette flowers, fresh basil.

Vegan

Vegan Fresh

18,00 EUR

Double San Marzano tomato, red and yellow Caramella datterini tomatoes, Taggiasca olives, caper berries, artisan vegan cashew stracciatella (Osteria Casa Mia), fresh rocket, fresh basil.

Vegan

Vegan Orto

14,00 EUR

Double San Marzano tomato, fresh rocket, red and yellow Caramella datterini tomatoes, fresh basil.

Vegan

Vegan Raggio di sole

14,00 EUR

Double San Marzano tomato, courgettes alla scapece, roasted peppers, fresh pan-fried button mushrooms, caramelised Tropea PGI onion, fresh basil.

Vegan

Vegan Truffle

19,90 EUR

Fine black truffle cream, vegan cashew stracciatella (Osteria Casa Mia), fresh rocket, premium porcini mushrooms, fresh basil.

Vegan

Vegan Ocean

19,90 EUR

Vegan cream, thinly sliced smoked plant-based salmon alternative (Osteria Casa Mia), courgettes alla scapece, red and yellow Caramella datterini tomatoes, fresh mint, fresh basil.

Vegan

CLASSICS, EVOLVED

Bufala Campana DOC

9,50 EUR

San Marzano tomato, fior di latte mozzarella, Mozzarella di Bufala Campana PDO baked on the pizza, extra virgin olive oil, fresh basil.

Marinara contemporanea

9,00 EUR

San Marzano tomato, garlic, oregano, extra virgin olive oil, fresh basil.

Napoli Premium

16,50 EUR

San Marzano tomato, fior di latte mozzarella, Cantabrian anchovies, caper berries, premium Taggiasca olives, oregano, fresh basil.

Prosciutto cotto alta qualità

11,00 EUR

San Marzano tomato, fior di latte mozzarella, premium cooked ham, fresh basil.

Sei formaggi

16,00 EUR

San Marzano tomato, fior di latte mozzarella, Montasio PDO (Italy's most awarded), Gran Riserva sweet Gorgonzola PDO, crispy frico, light fresh ricotta cream, shaved Pecorino PDO, fresh basil.

Diavola

11,00 EUR

San Marzano tomato, fior di latte mozzarella, Sauris Wolf spicy salami, fresh basil.

Salsiccia friulana

11,00 EUR

San Marzano tomato, fior di latte mozzarella, pan-fried Friulian sausage, fresh basil.

Tonno e Tropea

16,00 EUR

San Marzano tomato, fior di latte mozzarella, tuna fillets, caramelised red Tropea PGI onion, fresh basil.

Prosciutto e funghi

12,90 EUR

San Marzano tomato, fior di latte mozzarella, premium cooked ham, fresh pan-fried button mushrooms, fresh basil.

Capricciosa Share

13,90 EUR

San Marzano tomato, fior di latte mozzarella, premium cooked ham, fresh pan-fried button mushrooms, premium Roman-style artichokes, Taggiasca olives, fresh basil.

ALLERGEN KEY

1. Cereals containing gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk

8. Nuts
9. Celery
10. Mustard
11. Sesame seeds
12. Sulphur dioxide and sulphites
13. Lupin
14. Molluscs

If you have allergies or intolerances, please speak to our staff before ordering.

All our pizzas are available with a low-gluten base on request. We also have vegan pizzas and, on request, low-lactose mozzarella.

Cover charge: 2,50 EUR

The always up to date, accessible version of the menu is at <https://www.sharepizzeriacontemporanea.it/en/menu/>