

On Tap Beers

Moretti La IPA

India Pale Ale with an intense aromatic profile. Notes of citrus and hops, bold but balanced bitterness, for those who love more characterful flavours. 0.4 l - 7.50 | Carafe 1.5 l - 20.50

Moretti La Rossa

Amber, full-bodied and enveloping. Hints of toasted malt and caramel, with a smooth and slightly sweet finish. 0.4 l - 6.90 | Carafe 1.5 l - 19.90

★ Moretti La Bionda

Light lager with a balanced and easy-drinking taste. Subtle notes of malt and hops, fresh and refreshing. 0.4 l - 5.90 | Carafe 1.5 l - 18.90

BEST SELLER

Ichnusa non filtrata

Unfiltered beer with an authentic character. Naturally hazy, with cereal aromas and a full, fresh and slightly bitter taste. Glass 0.4 l - 6.90 | Carafe 1.5 l - 19.90

Soft Drinks

Coca Cola 0,4 l

Coca Cola on tap - 4,90

Water 0,75 l

2,90

Spritz

Aperol, Select, Campari - 4,90

Cans 0,33 l

Coca Cola, Coca Cola Zero, Fanta, Sprite, Peach tea, Lemon tea - 3,90

Bottled Wines

Whites

Pinot Grigio DOC
Chardonnay IGT

Sparkling

Prosecco DOC

Reds

Cabernet IGT
Chianti DOCG

- Glass 5,90 -
- Bottle 22,90 -

♥ COVER CHARGE & SERVICE 2,50 ♥

Food allergies?

Here at 1955 we've got a bit of everything: flour, cheese, memories and a few strong emotions. But if something genuinely doesn't agree with you (like gluten, lactose or your auntie's peppers), please let us know before ordering. That way we avoid any drama... and make sure you eat happy.



ENGLISH

LE CLASSICHE

The timeless pizzas

Tonno e cipolla

tomato, mozzarella, tuna in oil, onion - 10.90

Vegetariana

tomato, mozzarella, sautéed courgettes, aubergine, roasted peppers - 10.90

The most loved

Diavola

tomato, mozzarella, spicy salami - 10.90

Marinella

tomato, taggiasca olives, buffalo mozzarella added after cooking, garlic-infused oil, oregano - 9.90

Viennese

tomato, mozzarella, würstel - 10.90

Calzone classico

tomato, mozzarella, cooked ham, mushrooms - 10.90

Capricciosa

tomato, mozzarella, artichoke hearts, cooked ham, mushrooms - 10.90

4 Formaggi

tomato, mozzarella, Gorgonzola Dolce DOP, emmental, smoked provola - 10.90

Patatosa

tomato, mozzarella, french fries - 10.90

Margherita

tomato, mozzarella, basil, grated grana - 7.90

1955 SPECIALS

– For those who won't settle for the usual pizza –

Luna Rossa

Italian anchovies with an intense flavour and semi-dried tomatoes on tomato and buffalo mozzarella, with parmesan, garlic-infused oil, oregano and chilli - 14.90

Bombarda

Tomato and mozzarella welcome Val di Fassa smoked speck and creamy brie, with porcini mushrooms and fresh rocket adding character and vibrancy - 14.90

Sottocielo

Parma ham meets the creaminess of burrata on tomato and mozzarella, with fresh cherry tomatoes and rocket - 14.90

Norma

Golden fried aubergine on tomato and mozzarella, with the bold flavour of smoked ricotta, finished with parmesan reggiano and fresh basil leaves - 14.90



Le SPECIAL più ordinate

★ Notte Stellata

Spicy salami and roasted peppers meet the sweetness of caramelised red onion, on tomato and mozzarella with a touch of oregano - 14.90

★ Bosco Segreto

Flavourful local sausage and porcini mushrooms come together with the creaminess of Gorgonzola Dolce DOP on a tomato and mozzarella base, all embraced by a drizzle of chestnut honey - 14.90

Stran'amore

Crispy Italian guanciale and smoked provola join roasted potatoes on a mozzarella base with a sprinkle of black pepper - 14.90

Pazza gioia

The sweetness of William pears pairs with Gorgonzola Dolce DOP and buffalo mozzarella, with a cascade of crunchy walnuts - 14.90

La 1955

The delicacy of mozzarella meets the intense flavour of cuttlefish in black ink, with a drizzle of parsley-infused oil - 14.90

La Romantica

Cooked ham and delicate buffalo ricotta come together on tomato and mozzarella, with sautéed courgettes and a balsamic vinegar reduction - 14.90

Extra toppings + 1,00 / +2,00

STARTERS & BITES

Start here! While you wait for your pizza... small starters to share!

(Each portion is ideal for two people!)



Best Seller

The Golden Quartet



Four soft fried montanarine, golden and crispy, topped with tomato sauce, mozzarella, creamy burrata stracciatella and cured ham. Soft and utterly delicious - 6.90

★ The Crispy Crew

Potato and smoked provola croquettes, creamy cacio e pepe fritters, stringy mozzarella sticks and tender fried chicken strips. One bite after another, impossible to resist! - 7.90



Try them with our homemade sauces!

(+ 0,50 each)



Honey Mustard



Dill Mayonnaise



Sweet chilli

French Fries

Golden, crispy and irresistible. Our french fries are the classic that never gets old - 5.90

“55 COMBO



OLD SCHOOL

Classic Pizza + Soft drink

13,90

★ THE RIGHT WAY

Choice of starter + Classic Pizza + Soft drink



19,90

Best Seller

STRESS FREE

Choice of starter Special Pizza + Soft drink



22,90

Upgrade to ON TAP BEER 0,4 l + 2,00



Starters in the combo are portioned for one person
Excluded from combos: water, spritz, wines, Marinella pizza and Margherita pizza.

“ This place stands within the walls of **Mestre's medieval castle**, where in 1867 even **Garibaldi** tied his horses. In **1955** the **Rampazzo** brothers opened **Il Garibaldi**, seven years later they lit the **wood-fired oven** and that pizza changed the evenings of Mestre's locals forever. And since then, we have never stopped...



Three generations later, that **oven still burns**. One family, one story, one pizza. **The oldest pizzeria in Mestre.**



OUR KITCHEN

The flavours of tradition

Starters

Cicchetti Veneziani “de na volta”

Creamy whipped salt cod resting on soft polenta, sweet and sour sardines in saor, and a tuna croquette served with lemon mayonnaise - 14,90

The Indulgent Charcuterie Board 1955

A selection of our finest cured meats served with fragrant fried bread made with our own pizza dough - 16,90

Tigelle from Modena to Palermo

Soft tigella filled with Sicilian aubergine caponata, creamy burrata and a drizzle of parsley-infused oil - 12,90

Carpaccio with Gorgonzola cream

Wafer-thin slices of raw beef delicately dressed with a smooth gorgonzola cream and finished with lemon-infused oil - 12,90

First Course

Mamma's Gnocchi

Soft homemade potato gnocchi, gently coated in a slow-cooked beef ragù, just like it used to be made - 14,90

Linguine alla Busera with Scampi

Linguine wrapped in a rich sauce of fresh scampi, tomato and the scents of the sea, with a hint of chilli and parsley - 16,90

Mediterranean Paccheri

Generous paccheri pasta tossed in a fragrant tomato sauce, adorned with creamy burrata stracciatella and a drizzle of basil-infused oil - 13,90

Spaghetti alla Carbonara

Spaghetti wrapped in a velvety cream of eggs, pecorino romano and crispy guanciale - 13,90

Main Course

Seppie in Nero

Tender cuttlefish cooked in their own fragrant ink, served with creamy polenta and a drizzle of parsley-infused oil - 16,90

The Herdsman's Tagliata

Tender 250g sliced beef resting on a bed of fresh rocket, adorned with grana flakes - 21,90

Aubergine Parmigiana

Layers of golden fried aubergine alternating with tomato sauce, stringy mozzarella and parmesan, finished with basil-infused oil - 12,90

Adriatic Grand Mixed Fish Fry

Crispy golden fried fresh fish with calamari, king prawns and seasonal vegetables - 19,90

The Caesar Salad

Crispy iceberg lettuce with juicy grilled chicken, parmesan reggiano shavings, julienne carrots, fresh cherry tomatoes and taggiasca olives, all enriched with a creamy yogurt dressing and crispy croutons - 13,90

Sides

Side Dish

Choose from a mixed seasonal vegetables, roasted potatoes or aubergine caponata - 5,90

HOMEMADE DESSERTS

BEST SELLER

★ Nonna's Tiramisù

Layers of ladyfingers soaked in coffee meld together with a velvety mascarpone cream. A timeless classic, dusted with bitter cocoa powder - 6,90



Millefoglie with Diplomat Cream

Golden, flaky pastry layers with a light vanilla-scented diplomat cream, adorned with juicy strawberries. A perfect balance between crunchiness and softness - 6.90

Grappa Semifreddo

Creamy and enveloping with chocolate shavings, delicately scented with grappa and crowned with spirit-soaked raisins. A finale that warms the heart - 5.90

The Sweet Surprise

Our artisanal creation that changes every month - 6.90



INDULGENCES

Creamy hand-swirled fior di latte ice cream, discover all our flavours! - 3.90



AMARI 3,90

GRAPPAS 4,50



COFFEE 1,50



ENGLISH