



APERITIVI, MUSICA & COCKTAILS

DISTILLERIA INDIE

ZERO-KILOMETRE DISTILLERY

Distilleria Indie, located in San Pietro in Campo, is a sustainable production reality that distributes products responsibly. Much more than a simple distillery, it is a space for events, masterclasses and tours. Located just a few kilometres away, Distilleria Indie and Pizza Indie are two closely

connected realities. The spirits are featured on the Pizza Indie menu, including Ambrosia Gin, Amaro del Riccio Garfagnino, Dandi Vermouth and Sambuco liqueur.



PIZZA INDIE

APERITIFS, MUSIC AND COCKTAILS

Active since 2023, Pizza Indie is a pizzeria, pub and gathering place for live music, where Italian cuisine and high-quality mixology meet, offering drinks and cocktail lists made with spirits directly from the nearby Distilleria Indie.

During the summer, Terrazza Indie opens, a space with a view of the Apuan Alps dedicated to aperitifs and DJ sets. In 2026, the second location opens in Castelnuovo di Garfagnana.



STARTERS TO SHARE

SALTED FOCACCINA ^[1] 5

Focaccina, olive oil, salt, rosemary

SHARING BOARD (x2 people) 26

Bruschetta with tomato, bruschetta with lard, cold cuts, pecorino, honey, polenta, fried pasta, cured ham, Naples salami, speck, mortadella, pancetta, black olives, cecina ^[1, 7, 8, 12]

FRENCH FRIES ^[1] 5

FRIED PASTA ^[1] (7 pcs) 5

CECINA (3 pcs) 5

FRIED POLENTA WITH RAGÙ (5 pcs) 6

GNOCCHO INDIE (7 pcs) ^[1,7] 12,5

Cured ham, burrata, fried pasta

OUR PIZZAS

GLUTEN-FREE +2
LACTOSE-FREE +1.5
BABY PIZZA -1.5

ALL PIZZAS ARE AVAILABLE WITH A HIGH OR LOW CRUST

Choose the classic Neapolitan version, soft, with a high crust and a fragrant aroma, with that soft and elastic texture that folds without breaking and a rich, authentic flavour.



NEAPOLITAN PIZZA... OR CRISPY PIZZA?

Or, if you cannot resist low and crispy pizza, the thin and well-baked base becomes light, dry and super fragrant. A thin dough that cracks under your teeth for those looking for balance and crunch in every bite.



MARGHERITA

Tomato, mozzarella, basil
[1,7]



BASILICO

7

BUFALA

Tomato, mozzarella, buffalo mozzarella, basil
[1,7]

10

MARINARA

Tomato, oregano, garlic, basil
[1]

7

NAPOLI

Tomato, fior di latte, capers, anchovies
[1,4,7]

10

PRIMAVERA

Mozzarella, cherry tomatoes, basil
[1,7]

9

MONTANARA

Tomodoro, mozzarella, cured ham, mushrooms
[1,7]

9

DIAVOLA

Tomato, mozzarella, spicy salami
[1,7]

9

NAZIONALE

Tomato, mozzarella, cured ham, rocket, cherry tomatoes, parmesan flakes
[1,7]

12

ORTOLANA

Mozzarella, peppers, courgettes, aubergines
[1,7]

9

WÜRSTEL

Tomato, mozzarella, würstel
[1,7]

9

LA GUSTOSA

Fior di latte, gorgonzola, spicy salami
[1,7]

10

PROVOLA

PANCETTA



LA SAPORITA

Fior di latte, smoked provola, pancetta
[1,7]

11

LA PANIA

Fior di latte, tomato, speck and mascarpone
[1,7]

12

SPECK



MASCARPONE

MONTE FORATO

Fior di latte, tomato, cured ham and mascarpone
[1,7]

12

PIZZA INDIE

Mozzarella, pesto, cherry tomatoes, burrata
[1,7]

12

FIVE-CHEESE PIZZA

Mozzarella, gorgonzola, provola, ricotta, grana
[1,7]

10

TUNA & ONION

Tomato, mozzarella, tuna, onion
[1,4,7]

10

MORTAZZA

Mozzarella, pistachio pesto, mortadella, burrata, pistachio crumble
[1,7,8]

12

CALZONI

PANE ARABO

12

Salad, mozzarella, cherry tomatoes, cured ham
[1,7]

CLASSIC CALZONE

9

Mozzarella, cooked ham
[1,7]

VEGETARIAN CALZONE

10

Mozzarella, aubergines, courgettes, peppers
[1,7]

STUFFED FOCACCIA

12

Mozzarella, cooked ham
[1,7]

SAUSAGE & FRIARIELLI

Fior di latte, sausage, friarielli and 'nduja
[1,7]

12,5

AMERICAN PIZZA

Mozzarella, tomato, würstel and fries
[1,7]

10

PATATINE

WÜRSTEL



SINFONIA

Fior di latte, cooked ham, gorgonzola
[1,7]

10

SFIZIOSA

Fior di latte, tomato, sausage and gorgonzola
[1,7]

11

LA MAIALONA

Mozzarella, tomato, sausage, spicy salami and würstel
[1,7]

11

BOSCAIOLA

Tomato, mozzarella, sausage, mushrooms
[1,7]

11

SIDE DISHES

FRENCH FRIES 5 GREEN SALAD & CHERRY TOMATOES 5



SALADS

CAESAR SALAD 10

Salad, croutons, bread, chicken, tomatoes, parmesan flakes, Caesar sauce
[1,3,7,10]

MEDITERRANEAN 10

Salad, bread croutons, tomato, mozzarella bites
[1,7]

HOW ARE OUR PIZZAS MADE?



FARINA FAGIOLI FLOUR

Molini Fagioli flours have been artisanally produced since 1947. They use 100% Italian raw materials, valuing the natural vocation of the local territory and respecting the environment.



MARRAZZO TOMATO

Marzano DOP tomato stands out for its quality, processing and traditional cultivation, respecting crop rotation.



ALLERGENS

1. Gluten
2. Crustaceans and derivatives
3. Eggs and derivatives
4. Fish and derivatives
5. Peanuts and derivatives
6. Soy and derivatives
7. Milk and derivatives, lactose
8. Nuts
9. Celery and derivatives
10. Mustard and derivatives
11. Sesame seeds and derivatives
12. Sulphur dioxide and sulphites
13. Lupins and derivatives
14. Molluscs and derivatives

TRY OUR MIXOLOGY

AMBROSIA

AMBROSIA PALOMA 7
Ambrosia Day, Grapefruit soda, lime

GIN TONIC/LEMON 7
Ambrosia Gin, Lemon/Tonic Water

NEGRONI PREMIUM 7
Bitter Campari, Ambrosia Day, Dandi Vermouth

Ambrosia Gin is an artisanal Tuscan London Dry Gin, distilled by Distilleria Indie. Born from the meeting of local botanicals and a sustainable spirit, it is a fresh and aromatic gin, authentically made in Tuscany. Juniper from Tuscany, sage and rosemary from the area, Sicilian lemons and grapefruit make the bouquet aromatic, perfect for every cocktail.



AMARO DEL RICCIO

Amaro del Riccio Garfagnino is the first amaro dedicated to the lands of Garfagnana. This artisanal amaro captures the region's soul with a combination of herbs such as oregano, helichrysum, mint, chestnut honey and gentian, reducing the sugar content and offering a harmonious autumnal sweetness.

AMARO CON GHIACCIO 3
Shot of Amaro del Riccio Garfagnino

RICCIO SPRITZ 8
Amaro del Riccio Garfagnino, Prosecco, Soda



SAMBUCO LIQUEUR

HUGO INDIE SPRITZ 7
Liquore al sambuco, Prosecco, Soda



BUY 1
AMARO DEL RICCIO
THE 2° IS FREE!

WINE

White Torre Rosazza Pinot Grigio 4/10cl 22/75cl
Alteo Chianti Riserva 4/10cl 18/75cl
Falceri Prosecco DOC 4/10cl 18/75cl
Wine of the month: Ask the staff

DANDI VERMOUTH

DANDI & SODA 6
Tuscan Dandi Vermouth, Soda



CLASSICS

CAMPARI SPRITZ 6
Campari, Prosecco, Soda

APEROL SPRITZ 6
Aperol, Prosecco, Soda

AMERICANO 6
Red Martini, Campari, Soda

HUGO SPRITZ 6
Sambuco liqueur, Prosecco, Soda

BACARDI E COLA 6
Bacardi rum, Coca cola, Lime

JÄGERBOMB 7
Jäger, Red Bull

NEGRONI 6
Campari, Vermouth, Gin Indie

NON-ALCOHOLIC DRINKS

Sparkling / still water 2
Small water 1
Coca-Cola / Estathé / Fanta 3
Crodino 3
Fruit juices 3

RUM & WHISKEY

Jameson 4
Wild Turkey 4
Appleton estate 8yo reserve 5
Appleton estate 12yo rare cask 7
Ask the staff for other selections

AMARI

Amaro del Riccio Garfagnino 3
Vecchio Amaro del Capo 4
Baileys 4
Jägermeister 4
Montenegro 4
Fernet Branca 4
Branca Menta 4
Amaro Tonic 6
Grappa Morbida 4
Barrel-aged grappa 4

OTHER GINS

Hendrick's 8
Tanqueray No. Ten 8
London N°3 9
Calacatta 6

COFFEE

Coffee 1,5
Coffee with liqueur 2

BEERS

JUPLIER 3/25cl 5/40cl
Belgian lager 5.2%

BEER OF THE MONTH
Ask the staff

FRANZISKANER 4/30cl 6,5/50cl
Weissbier 5.0%

BOTTLED BEER

Peroni/Nastro Azzurro 33cl 3
Corona extra 33cl 3,5
Corona zero 33cl 3,5
Petrognola IPA 6
Petrognola Sassorosso 6

Please note that we do not accept split bills in the Pizzeria or on the Terrace. Kindly settle the bill before leaving the pizzeria.