

UMORE

ARTISAN PIZZA

Our Purpose: “Authenticity in Evolution”

“Authenticity in Evolution” reflects our commitment to artisanal cuisine—honoring its traditional essence while embracing modern touches that cater to today’s evolving tastes. It’s not merely about preserving century-old recipes, but about reinterpreting them with creativity and respect for their origin.

In our kitchen, we carefully select only the finest ingredients, prioritizing fresh, natural, and seasonal products. We strive to maintain a balance between classic Italian flavors and contemporary culinary trends, ensuring a truly unique dining experience.

“At UMORE, we inspire a change in mood with every bite—where tradition is reimaged with distinction, and artisanal excellence becomes an unforgettable experience.”

UMORE

ARTISAN PIZZA

Starters

Antipasti

LA NOSTRA BRUSCHETTA 6,9

FOCACCIA BREAD WITH GARLIC, SEASONED DICED TOMATOES, A TOUCH OF OREGANO, SEA SALT FLAKES AND EXTRA VIRGEN OLIVE OIL FROM SIERRA DE SEGURA.

ZUCCHINI CARPACCIO 9

THIN SLICES OF ZUCCHINI WITH LEMON AND SALT, PAIRED BY CREAMY GOAT CHEESE, WALNUTS, A TOUCH OF HONEY AND A DRIZZLED OF BALSAMIC OIL.

BURRATA AL VERDE 9

CREAMY MOZZARELLA DI BUFALA WITH SLICES OF RIPE TOMATO, TOPPED WITH ARTISANAL GENOESE PESTO AND FRESH BASIL LEAVES.

INSALATA CESARE 12

CRISP ROMAINE LETTUCE LEAVES TOSSED IN A CREAMY CAESAR DRESSING, TOPPED WITH TENDER BREADED CHICKEN BREAST, SHAVED PARMIGIANO REGGIANO, AND GOLDEN-BROWNEED CUBES OF ARTISANAL FOCACCIA.

INSALATA ESSENZA 12

MIXED GREENS WITH GREEN APPLE, WALNUTS, AND CREAMY GOAT CHEESE, FINISHED WITH OUR DELICATE ARTISANAL HONEY DRESSING.

VITELLO TONNATO 15

THIN SLICES OF CHILLED VEAL SERVED OVER CLASSIC TARTAR SAUCE, TOPPED WITH SICILIAN CAPERS AND A HINT OF LEMON.

CARPACCIO DI MANZO 15

THINLY SLICED RAW BEEF SERVED WITH ARUGULA, SHAVED PARMESAN, CAPERS, A TOUCH OF LEMON, AND DRIZZLED WITH EXTRA VIRGIN OLIVE OIL.

TAGLIERE PERFETTO 18

A FINE SELECTION OF ITALIAN CURED MEATS AND CHEESES, SERVED WITH OLIVES AND ARTISANAL BREAD. SELECTION MAY VARY BY SEASON.

 GLUTEN  DAIRY  NUTS  MUSTARD  FISH  SOY  SULFITES  EGG

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Le nostre pizze

VESUVIO D'ORO

9,50

SAN MARZANO TOMATO SAUCE WITH CHERRY TOMATOES, OREGANO, GARLIC, FRESH BASIL, AND EXTRA VIRGIN OLIVE OIL FROM THE SIERRA DE SEGURA.

REGINA

10,90

SAN MARZANO TOMATO SAUCE, PARMIGIANO REGGIANO DOP, MOZZARELLA FIOR DI LATTE, FRESH BASIL, AND EXTRA VIRGIN OLIVE OIL FROM THE SIERRA DE SEGURA.

CALZONE

12,90

FOLDED DOUGH FILLED WITH FIOR DI LATTE MOZZARELLA AND PROSCIUTTO COTTO, TOPPED WITH SAN MARZANO TOMATO SAUCE, SIERRA DE SEGURA EXTRA VIRGIN OLIVE OIL, AND GRATINÉED PARMIGIANO REGGIANO.

PESTO

12,90

MOZZARELLA FIOR DI LATTE BASE WITH SEASONAL VEGETABLES, TAGGIASCA OLIVES, A TOUCH OF GENOVESE PESTO, FRESH ARUGULA, AND EXTRA VIRGIN OLIVE OIL FROM THE SIERRA DE SEGURA.

PROSCIUTTO E FUNGHI

12,90

SAN MARZANO TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, PROSCIUTTO COTTO, FRESH MUSHROOMS, AND EXTRA VIRGIN OLIVE OIL FROM THE SIERRA DE SEGURA.

CAPRESE

13,50

FOCACCIA BASE, FRESH ARUGULA, CHERRY TOMATOES, AND TORN BURRATA, FINISHED WITH A DRIZZLE OF MODENA BALSAMIC CREAM.

CAPRICHOSA

13,50

SAN MARZANO TOMATE SAUCE, MOZZARELLA FIOR DI LATTE, PROSCIUTTO COTTO, ARTICHOKE HEARTS, MUSHROOMS, TAGGIASCA OLIVES, AND FRESH BASIL.

ZUCCHINA DOLCE

13,50

MOZZARELLA FIOR DI LATTE BASE WITH THINLY SLICED ZUCCHINI, GOAT CHEESE, WALNUTS, AND A DELICATE DRIZZLE OF HONEY.

GORGONZOLA Y PERA

13,90

BABY SPINACH BASE WITH MOZZARELLA FIOR DI LATTE, GORGONZOLA, DELICATE NOTES OF PEAR, LIGHT HONEY, POMEGRANATE PEARLS, AND FRESH BASIL.



GLUTEN



DAIRY



NUTS



MUSTARD



FISH



SOY



SULFITES



EGG

Gluten friendly option +2,5€

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DIAVOLA ARDENTE 🌶️🍷🌿

14

SAN MARZANO TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, TOPPED WITH SLOW-CURED SPICY SPIANATA SALAMI. FINISHED WITH FLAMED CHILI GEL.

QUATTRO FORMAGGI 🍷🌿🧀

14

MOZZARELLA FIOR DI LATTE BASE, GOAT CHEESE, GORGONZOLA, SMOKED SCAMORZA, GRATED PARMIGIANO, AND FRESH CHIVES.

REALE CARBONARA 🍷🍳🥚

14

MOZZARELLA FIOR DI LATTE BASE, SLICED GUANCIALE, PASTEURIZED EGG YOLK, AND GRATED PECORINO.

LA TARTUFO 🍷🍄🌿

14,50

CREAMY BLACK TRUFFLE AND MASCARPONE BASE, MOZZARELLA FIOR DI LATTE, SMOKED SCAMORZA, FRESH MUSHROOMS, PARMIGIANO REGGIANO SHAVINGS, AND ARUGULA.

PICCANTE E MIELE 🍷🌶️🌿

14,90

MOZZARELLA FIOR DI LATTE BASE, TOPPED WITH CALABRIAN 'NDUJA, HONEY, AND FRESH BASIL.

Le Pizze d'Autore

LA TONNO 🍷🐟

15,50

MOZZARELLA FIOR DI LATTE BASE, ONION, OREGANO, MIXED CHERRY TOMATOES, TUNA, TAGGIASCA OLIVES, AND FRESH ARUGULA.

MORTADELLA E PISTACCHIO 🍷🍄🌿🥜

16

CREAMY GENOVESE PESTO BASE, ITALIAN MORTADELLA, STRACCIATELLA DI BURRATA, AND A CRUNCHY TOUCH OF CRUSHED PISTACHIOS.

PARMA 🍷🥓

16

SAN MARZANO TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, TOPPED WITH SLICES OF PROSCIUTTO DI PARMA, FRESH ARUGULA, AND PARMIGIANO REGGIANO SHAVINGS.

SAPORE DI MARE 🍷🐟🌿

17

SAN MARZANO TOMATO SAUCE, CREAMY STRACCIATELLA DI BURRATA, CANTABRIAN ANCHOVIES, MIXED CHERRY TOMATOES, TAGGIASCA OLIVES, CAPERS, LEMON ZEST, FRESH BASIL, AND EXTRA VIRGIN OLIVE OIL FROM THE SIERRA DE SEGURA.



GLUTEN



DAIRY



NUTS



MUSTARD



FISH



SOY



SULFITES



EGG

Gluten friendly option +2,5€

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ARTISAN PIZZA

Signature Stuffed Creations

Exquisite handcrafted pizza dough, baked to perfection and filled with select ingredients, creating a unique fusion of flavors and textures.

BRESAOLA AL FRESCO 14

OUR BRESAOLA IS SERVED WITH ARUGULA, ASSORTED TOMATOES, BUFFALO MOZZARELLA DOP, AND EXTRA VIRGIN OLIVE OIL FROM THE SIERRA DE SEGURA.

SUBLIME DI BUFALA 14

A PESTO BASE TOPPED WITH MOZZARELLA DI BUFALA CAMPANA DOP, FRESH BASIL, AND EXTRA VIRGIN OLIVE OIL FROM THE SIERRA DE SEGURA.

EMME 14

TOUCHES OF STRACCIATELLA DI BURRATA AND CHERRY TOMATOES, PAIRED WITH HOMEMADE CRISPY CHICKEN BREAST ON A TRUFFLE AND MASCARPONE BASE. FINISHED WITH FRESH BASIL, MARINATED SEA SALT, AND OREGANO.

Dolce

A perfect ending to a unique culinary experience.

CHOCOLATE LAVA CAKE 6

PISTACHIO LAVA CAKE 6

SICILIAN CANNOLI 7

TIRAMISU 7

NUTELLA ROLL 7,5

 GLUTEN  DAIRY  NUTS  MUSTARD  FISH  SOY  SULFITES  EGG

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Bebidas

Refrescos (35cl) & tinto

COCA COLA	2,8	TONICA	2,7
COCA COLA ZERO	2,8	SPRITE	2,8
FANTA NARANJA	2,8	ICED TEA	2,8
FANTA LIMÓN	2,8	AQUARIUS	2,8
ZUMO DE NARANJA	2,5	ZUMO DE PIÑA	2,5
ZUMO DE MANZANA	2,5	ZUMO DE MELOCOTÓN	2,5
SANGRIA	5	TINTO DE VERANO	3,5
SIDRA KOPPARBERG	4,5		

Cerveza

MAHOU 5 ESTRELLAS	3	PERONI	4
ALHAMBRA RESERVA 1925	3,5	CORONA	3,5
STELLA ARTOIS	3,5		

Cerveza sin Gluten

MAHOU 5 ESTRELLAS	3
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Cerveza sin Alcohol

MAHOU TOSTADA 0.0	3
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Agua

SOLAN 1/2	2,5
GAS PERRIER 1/2	2,5

Jarras

TINTO DE VERANO 1L	13
SANGRIA 1L	15

Café

SOLO, AMERICANO, BOMBÓN, CON LECHE, CORTADO, TE	1.80
LATTE O CAPPUCHINO	2
CARAJILLO / BELMONTE	2.80
CAFÉ IRLANDÉS	5

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Cocktails

NEGRONI

APEROL SPRITZ

SEX ON THE BEACH

MOJITO

AMARETTO SOUR

LIMONCELLO SPRITZ

BELLINI

CAMPARI TONIC

MARGARITA CLASICA

8 EUR

