

IL NOSTRO MENÚ

-Aperitivo-

Frittata di Patate 8.50

Traditional "Frittata di Patate" eggs, potatoes and parmesan cheese

Fried pizza ball (Montanarina)

- Classica 5,25 (slow cooked tomato sauce, parmesan cheese 24 months, basil)
- Hinterland 6,25 (aubergine, parmesan, tomato sause, basil)
- Mortadella 6,25 (Mortadella, pistachio, stracciatella,)
- Cacio&Pepe 5,75 (cheese and pepper)

Crocché Napoletano 5.75

Smashed potatoes, eggs, breadcrumbs, parmesan

Aperitivo Mangia 16,75

,Salumi selection, cheese selection, olives

Focaccia 8.25

Focaccia pizza, extra vergin olive oil, oregano

-ANTIPASTI-

Bruschetta al Pomodoro 9.75

Homemade bread or focaccia pizza, cherry tomatoes, garlic, basil, extra vergin olive oil

Carpaccio di Bresaola 15.25

Bresaola, parmesan cheese, extra vergin olive oil, mix salads, cherry tomatoes, lemon zest

Insalata mista 9.25

mixed salad with tomatoes, onions, olives

Caprese 14.50

buffalo mozzarella DOP, cherry tomatoes, basil, extra vergin olive oil

-PIZZE CLASSICHE-

Marinara 11.50

Slow cooked tomato sauce, garlic oil, oregano (Vegan)

EXTRA ANCHOVIES 4.00

Margherita 12.90

San Marzano tomato sauce, basil, fiordilatte cheese, extra vergin olive oil

EXTRA BUFALA 5.90

Diavola 18.90

San Marzano Dop, fiordilatte cheese, Ventricina Spicy Salame 'nduja

4 Formaggi 18.90

Ricotta cheese, Fiordilatte cheese, Gorgonzola cheese, caciocavallo cheese

Capricciosa (Il CAPRICCIO DEL PIZZAIOLO) 18.90

Tomato sauce Ragú, basil, fiordilatte cheese, salame Napoli, cooked ham, artichoke, black olives

MORTADELLA 19.25

Ricotta cheese, Mortadella, pistachio, stracciatella

Puttanesca di Tonno 21.75

Tomato sauce, onions, olives, anchovies, cherry tomatoes, tuna bresaola, pecorino moliterno cheese

-PIZZE STAGIONALI & SPECIAL-

Assoluto di Funghi 20.25

Parmesan cheese cream aged 24 months, fiordilatte cheese, porcini mushrooms, black truffle, champignon mushrooms, parsley

Orange Fall 19.75

Pumpkin cream, fiordilatte cheese, gorgonzola cheese, pumpkin chips, mint, hazelnuts crumbled

Hinterland 20.50

Cow meat ragú, stracciatella cheese, basil oil

Broccoli e Salsiccia 19.75

Sausage, broccoli cream, provola cheese, fiordilatte cheese

EVOLUTION OF TRADITION 23.50

the pizza that won gold in the NK Pizza Baking 2023 competition made by Paolo Marino first chef pizzaiolo of the Mangia Pizza Groep: buffalo stracciatella, escarole reduction, Cetara anchovies, olive powder, and pine nuts

HOT HONEY PIZZA 19.75

buffalo ricotta DOP, gorgonzola cheese, fiordilatte cheese, mint, lemon zest, walnuts, hot honey from De Vlijtige Zusjes

Pollo alla Cacciatora 19.75

pulled chicken, slow cooked tomato sauce, black olives, capers, onions, parmesan cheese fondue

-CALZONE (STUFFED PIZZA)-

RICOTTA & SALAME 17.50

Ricotta cheese, salame Napoli, basil, fiordilatte cheese

- FRIED PIZZA -

CALZONE 17.50

Ricotta cheese, salame Napoli, mozzarella fiordilatte

MONTANARA CLASSICA 16.50

San Marzano DOP tomato sauce, parmesan cheese, basil

-DOLCE-

Traditional Tiramisú 8.50

Mascarpone -coffee-eggs yolk

Dolce del giorno 9.50

Daily dessert

For any allergies ask to the staff