

# Mangia Pizza



## CONTEMPORARY NEAPOLITAN PIZZA

**Our Pizza Dough is magic !!!**  
after an initial 24 hours fermentation, we let it to rest for another 36-48 hours. We use a blend of flours developed for us by MOLINO PIZZUTI with dry sourdough. Less refined flours so that fewer chemicals participate in the refining process.

### TO BEGIN - Antipasti

#### Bruschetta 9.25

Homemade bread-cherry tomato-garlic-basil-extra vergin olive oil

#### Bresaola & Parmigiano 15.75

mix salad - Bresaola IGP - Parmesan Cheese 24 months- Extra vergin olive Ortime - lemon zest

#### Bresaola di Tonno 16.50

Homemade Tuna Bresaola, mix salad, confit cherry tomatoes, yogurt sauce, rose pepper- orange zest

#### Caprese 13.75

Bufalo Mozzarella DOP-basil- tomato-extra vergin olive oil

### SEASONAL PIZZA

#### Nerano 18.50

Zucchini cream-fiordilatte cheese-marinated zucchini, zucchini chips, provolone del Monaco DOP, mint.

#### Parmigiana 18.75

Slow-cooked San Marzano tomato sauce, fiordilatte cheese, eggplant, basil, 24-month-aged Parmesan fondue, confit cherry tomato

### SNACK

#### Olive & Acciughe 7.50

Black Olives-Cetara anchovies- homemade bread

#### Palla di Riso 5.25

fried rice ball-cow meat-parmesan cheese

#### CROCCHÉ NAPOLETANO 5.75

Potatoes-parmesan-parsley

#### Cuoppo di verdure 6.50

fried courgette and eggplant-parmesan fondue-lemon zest

#### Montanarina

#### fried pizza dough

#### Classica 4.25

slow cooked tomato sauce-parmesan cheese-basil

#### Cacio&Pepe 4.75

Pecorino cheese - black pepper

#### Estate 5.25

ricotta cheese-tomato-Cetara anchovies - lemon zest

- extra anchovies 4,25
- extra Prosciutto crudo 5,75

### SUGGESTED PAIRING

#### Aperol Spritz 9.00

#### Gin Tonic 11.00

#### Sparkling wine 5.70/29.50

### Drinks.

#### WATER still-sparkling 0,75lt 5.50

#### SOFT DRINKS 4.00

(Coke-coke 0-fanta-sprite-icetea)

#### BEER tap 4.50/6.90

#### PROSECCO sparkling wine 5.70/29.50

#### WINES house red&white 4.75/22.75

#### DIGESTIVES limoncello-amaro 6.00

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## PIZZE TRADIZIONALI

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### MARINARA 10.50

San Marzano tomato sauce, oregano, garlic oil.

### MARGHERITA 11.75

San Marzano tomato sauce- fiordilatte cheese- basil-EVO oil

### DIAVOLA 16.90

San Marzano tomato sauce-fiordilatte cheese- spicy salame-nduja

### QUATTRO FORMAGGI 16.25

ricotta-fiordilatte cheese-gorgonzola-parmesan cheese-fresh oregano

### CAPRICCIOSA 17.90

slow cooked San Marzano tomato sauce- fiordilatte cheese-salame Napoli-ham- artichokes-black olives

### MORTADELLA 19.25

ricotta cheese-mortadella-stracciatella cheese- pistacchio- basil

### TONNO & CIPOLLA 17.50

slow cooked San Marzano tomato sauce- fiordilatte cheese-red onions- cherry tomatoes- tuna-black olives

### PIZZA FRITTA 16.75

( fried stuffed pizza )

ricotta cheese-salame Napoli-fiordilatte cheese

### CALZONE 16.75

(stuffed pizza, Oven baked )

ricotta cheese-salame Napoli-fiordilatte cheese

### Dall'Orto 17.90

Seasonal vegetables-stracciatella cheese-basil

### Verace 17.25

Homemade pesto-buffalo mozzarella cheese- cherry tomatoes-Evo oil

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## Pasta

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### Pomodoro 13.75

Cavatelli fresh pasta, San Marzano tomato sauce, basil

### La nostra Amatriciana 15.50

Cavatelli fresh pasta-San Marzano tomato sauce-guanciale farm "Cerrone" ( San Marco dei Cavoti )- parsley- provola cheese

### Nerano 15,75

Cavatelli fresh pasta. zucchini, parmesan cheese, basil

### Norma 15,75

Cavatelli fresh pasta, eggplant, tomato sauce, basil, parmesan cheese

### Gnocchi al Pesto 16,00

Homemade pesto, buffalo mozzarella, parmesan cheese

### Lasagna Bolognese 16.00

cow meat ragú, San Marzano tomato sauce- parmesan cheese

CAVATELLI is a fresh pasta originally from the Campania region countryside, the shape is perfect to keep all the taste sauce.

**We only select high quality italian ingredients with have obtained both the I.G.P. and D.O.P. certification to offer our customers a genuine and traditional product worthy of its fame**

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## Dessert-Dolce

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### TIRAMISÚ 8.50

Pavesini-mascarpone cheese-egg yolk-co

### DAILY DESSERT 9.50

ASK OUR STAFF

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**FOR Allergies inform our staff**