

## 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.

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## TO BEGIN - Antipasti

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### 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

### Parmigiana 15.50

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

### Caprese 14.75

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

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## SEASONAL PIZZA

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### Walking in the wood 20,75

Parmesan 24 months cream, fiordilatte cheese, porcini mushrooms, parsley.

- extra fresh truffle 5,50

### Zucca 18.75

Pumpkin cream, gorgonzola cheese, marinated pumpkin, crumbs walnuts, ment

- extra crispy guanciale 4,50

### Salsiccia & Friarelli 18.75

Sausages, friarelli cream, provola cheese, fiordilatte cheese, basil

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## SNACK

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### Focaccia & Olio 5,50

3 focaccia pieces-extra vergin olive oil

### Olive & Acciughe 8.50

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

### Montanarina

### fried pizza dough

### Classica 5.25

slow cooked tomato sauce-parmesan cheese-basil

### Cacio&Pepe 5.75

Pecorino cheese - black pepper

### Zucca&Gorgonzola 6.25

pumpkin cream, gorgonzola cheese, walnuts

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## SIDE DISHES

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### Insalata Mista 11,75

Mix salad, red onions, cherry tomatoes, black olives

### Roasted Potatoes 7,50

roasted potatoes, rosemary

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## Drinks.

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### 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.  
• extra anchovies 4,25

### MARGHERITA 12.55

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

### DIAVOLA 17.90

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

- extra Gorgonzola cheese 4,50

### QUATTRO FORMAGGI 17.25

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

### CAPRICCIOSA 18.25

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

### MORTADELLA 19.25

ricotta cheese-mortadella-straciatella cheese-pistacchio- basil

### TONNO & CIPOLLA 18.75

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

### PIZZA FRITTA 17.25

( fried stuffed pizza )

ricotta cheese-salame Napoli-fiordilatte cheese

### CALZONE 17.25

(stuffed pizza, Oven baked )

ricotta cheese-salame Napoli-fiordilatte cheese

### Parmigiana Pizza 18.90

Slow cooked tomato sauce-aubergine-basil-parmesan cheese- confit cherry tomatoes

### Verace 18.25

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

- extra Prosciutto crudo 5,75

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## Pasta

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### Pomodoro 14.75

Cavatelli fresh pasta, San Marzano tomato sauce, basil

### La nostra Amatriciana 16.50

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

### Broccoli&Pancetta 16,75

Cavatelli fresh pasta. broccoli, provola cheese, pancetta (bacon)

### Lasagna Zucca & Porcini 18,50

Porcini mushrooms, pumpkin, parmesan cheese, ment, gorgonzola cheese.  
extra tartufo 5,50

### Gnocchi al Pesto 17,00

Homemade pesto, buffalo mozzarella, parmesan cheese

### Cavatelli Bolognese 17.50

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-coffee

### Crocantino di San Marco dei Cavoti 4,50

hand-craft nougat, hazelnuts, almond, chocolate 2 pz