

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 10.25

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

BRESAOLA & PARMIGIANO 16.75

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

PARMIGIANA 16.50

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

CAPRESE 14.75

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

SIGNATURE PIZZA

Our Provola & Pepe 18,75

Provola smoked cheese, reduction tomato sauce, provola smoked cheese foam.

Memories 18.75

fiordilatte cheese, peas cream, crispy pancetta, onions, parmesan cheese, extra vergin olive oil

Our Nerano 19.25

Zucchini cream, fiordilatte cheese, marinated zucchini, flakes Caciocavallo cheese, zucchini chips, basil, extra vergin olive oil

Salsiccia & Patate 19.25

Sausage from San Marco dei Cavoti, roasted potatoes, fiordilatte cheese, provola cheese, basil

SNACK

FOCACCIA & OLIO 5,50

3 focaccia pieces-extra vergin olive oil

PALLA DI RISO 5.25

fried rice ball-pecorino cheese - black pepper

CROCCHÉ NAPOLETANO 5.75

Potatoes-parmesan cheese-parsley

LASAGNA FRITTA 7.75

deep fried Lasagna

Montanarina

fried pizza dough

CLASSICA 5.25

slow cooked tomato sauce-parmesan cheese- basil

GENOVESE 9.25

slow cooked cow meat, onions, parmesan cheese, basil

PADELLINO 7.25

Slice Parmigiana (pan pizza)

parmigiana, fiordilatte cheese, basil, parmesan cheese

Drinks.

WATER still-sparkling 0,75lt 5.75

SOFT DRINKS 4.50

(Coca cola-coca cola 0-fanta-sprite-ice tea)

BEER tap 4.50/6.90

PROSECCO sparkling wine 6.50/30.50

DIGESTIVES limoncello-amaro 6.00

PIZZE TRADIZIONALI

MARINARA 10.50

San Marzano tomato sauce, oregano, garlic oil.
• extra anchovies 4,25

MARGHERITA 13.25

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

DIAVOLA 18.90

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

- extra Gorgonzola cheese 4,50

QUATTRO FORMAGGI 18.25

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

CAPRICCIOSA 19.25

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

MORTADELLA 20.25

ricotta cheese-mortadella-straciatella cheese-pistacchio- basil

TONNO & CIPOLLA 20.75

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

PIZZA FRITTA 18.25

(fried stuffed pizza)

ricotta cheese-salame Napoli-fiordilatte cheese

CALZONE 18.25

(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

Pasta

POMODORO 14.75

San Marzano tomato sauce, basil

CARBONARA 18.50

Fresh pasta-egg yolk-guanciale farm" Cerrone"(San Marco dei Cavoti)- pecorino cheese, black pepper

NERANO 17.75

Zucchini cream, Caciocavallo cheese, basil

GENOVESE 20.50

slow cooked cow meat, onions, parmesan cheese, basil

GNOCCHI ALLA SORRENTINA 18.50

San Marzano tomato sauce, buffalo mozzarella, basil

LASAGNA BOLOGNESE 19.50

cow meat ragú, San Marzano tomato sauce- parmesan cheese

EXTRA fresh Tartufo 6,50

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

Dessert-Dolce

TIRAMISÚ 9.50

Pavesini-mascarpone cheese-egg yolk-coffee

Crocantino di San Marco dei Cavoti 6,50

sweet ricotta bufala cheese, crumbles noughtat

Sgroppino 10,50

lemon ice cream, Prosecco, vodka