

Starters Country

- BRUSCHETTE (2 PIECES)** € 7,00
WITH YELLOW AND RED CHERRY TOMATOES AND BUFFALO STRACCIATELLA CHEESE
- EGGPLANT PARMESAN CASSEROLE** € 10,00
- BUFFALO MOZZARELLA FROM CAMPANIA PDO** € 16,50
250 G WITH PARMA HAM 24 MONTHS
- MEATBALLS WITH CROUTONS** € 8,50
BEEF MEATBALLS WITH RAGOUT
- MIXED FRIED FOOD (5 PIECES)** € 12,00
2 PANZEROTTO, 1 ARANCINO, 1 OMELETTE WITH BUCATINI,
1 STUFFED COURGETTE FLOWER

NEW

Starters Sea

- PEPPERED MUSSELS** € 12,50
- MUSSEL SOUP PARTHENOPEAN STYLE** € 16,00
WITH ALMOND TARALLO, OCTOPUS* AND PRAWN*
- BABY OCTOPUS STEW WITH CROUTONS** € 14,00
- SEAFOOD SALAD** € 18,00
SQUID*, OCTOPUS*, MUSSELS AND PRAWNS*

First Courses

- RISOTTO WITH PRAWN TARTARE AND APULIAN BURRATA DOP** € 15,00
- BUCATINI ALLO SCARPARELLO** € 12,50
TOMATO SAUCE AND CHEESE
- TAGLIATELLE WITH MEAT SAUCE** € 12,50
- PACCHERI WITH PISTACHIO, PROVOLA CHEESE AND SAUSAGE** € 16,00
- SGRAGNANO SPAGHETTI WITH CLAMS** € 18,00
- POTATO GNOCCHI WITH TOMATO AND MOZZARELLA** € 12,50
- PASTA WITH POTATOES AND PROVOLA CHEESE** € 12,00

THE MANAGEMENT INFORMS YOU THAT THE FOOD SERVED IN THIS RESTAURANT MAY CONTAIN ALLERGENS. CUSTOMERS ARE INVITED TO REPORT FOOD INTOLERANCES TO THE STAFF AND/ OR REQUEST THE INGREDIENT BOOK. (EU REG. N.1169/2011)

- COVER CHARGE** € 2,50

* FROZEN PRODUCT

WE DO NOT ACCEPT VARIATIONS TO THE RECIPES

Main Courses - Meat

SCALOPPINE WITH LEMON AND FRESH FRIED POTATOES € 12,50

SLICED BEEF (300G) WITH ROCKET AND PARMIGIANO REGGIANO DOP € 21,90

BEEF FILLET (300G) AND FRESH FRIED POTATOES € 21,90

MEAT HAMBURGER* (200 G), FRIED EGG, FRESH FRIED POTATOES AND BRUSCHETTA WITH TOMATO € 14,00

Main Courses - Fish

FRIED PRAWNS* AND SQUID* WITH FRESH FRIED POTATOES € 19,00

GRILLED SWORDFISH WITH GRILLED VEGETABLES € 18,00

GRILLED SQUID* WITH GRILLED VEGETABLES € 18,00

GRILLED OCTOPUS*, MASHED POTATOES WITH SAFFRON AND CRUNCHY OLIVES € 18,00

Salads

PRIMAVERA € 12,00

MIXED SALAD, DICED SMOKED PROVOLA, TOMATOES, CARROTS, GREEN OLIVES, TUNA

CAESAR € 12,00

MIXED SALAD, GRILLED CHICKEN, BREAD CROUTONS, PARMIGIANO REGGIANO PDO 24 MONTHS, CAESAR SAUCE

CAPRESE € 12,00

FIOR DI LATTE CHEESE FROM AGEROLA PDO, TOMATOES, GREEN OLIVES, OREGANO, BASIL

BRESAOLA € 14,00

DRIED BEEF BRESAOLA, APULIAN BURRATA PDO 100 GR., ARUGULA PARMIGIANO REGGIANO PDO 24 MONTHS, CHERRY TOMATOES

Children's Menu

PASTA WITH OR WITHOUT TOMATO SAUCE

or

SCHNITZEL AND CHIPS

or

PIZZA MARGHERITA OR PIZZA WITH COOKED HAM

+

WATER AND ICE CREAM € 12,50

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Caprizza Pizzas

PESTO E POLPETTE

€ 15,00

BASIL SAUCE, FIOR DI LATTE CHEESE FROM AGEROLA PDO, YELLOW CHERRY TOMATOES; OUTSIDE THE OVEN: BEEF MEATBALLS, BUFFALO RICOTTA CHEESE FROM CAMPANIA PDO, ORGANIC EXTRA VIRGIN OLIVE OIL TERRE FRANCESCANE, BASIL

BURRATA E PATA NEGRA

€ 18,00

FIOR DI LATTE CHEESE FROM AGEROLA PDO; OUTSIDE THE OVEN: PATA NEGRA 100% ACORN, APULIAN BURRATA, PROVOLONE DEL MONACO DOP CHEESE, ORGANIC EXTRA VIRGIN OLIVE OIL TERRE FRANCESCANE, BASIL

NEW

CARCIOFOTTA

€ 13,50

FIOR DI LATTE FROM AGEROLA PDO, ARTICHOKE CREAM, SLICED ARTICHOKES, HIGH QUALITY COOKED HAM AT THE END, DRIED TOMATOES, TERRE FRANCESCANE ORGANIC EXTRA VIRGIN OLIVE OIL AND BASIL

JAMÓN E FRIARIELLI

€ 15,00

FIOR DI LATTE FROM AGEROLA AND BROCCOLI FRIARIELLI; OUTSIDE THE OVEN: IBÉRICO JAMÓN TARTARE, GRATED PECORINO CHEESE ON THE CRUST, BASIL, EXTRA VIRGIN OLIVE OIL

Modern Pizzas

INTEGRALE AI DATTERINI

€ 12,00

WHOLE WHEAT DOUGH WITH BUFFALO MOZZARELLA FROM CAMPANIA PDO, YELLOW CHERRY TOMATOES FROM THE VESUVIUS, CHERRY TOMATOES, PARMIGIANO REGGIANO PDO 24 MONTHS, WHOLE OIL, BASIL

INTEGRALE ORTOLANA

€ 12,00

WHOLE WHEAT DOUGH WITH FIOR DI LATTE CHEESE FROM AGEROLA PDO, GRILLED EGGPLANTS, ZUCCHINI, PEPPERS, PARMIGIANO REGGIANO PDO 24 MONTHS, WHOLE EXTRA VIRGIN OLIVE OIL, BASIL

GENUINA

€ 12,00

CHERRY TOMATOES, FIOR DI LATTE CHEESE FROM AGEROLA PDO, PARMIGIANO REGGIANO PDO 24 MONTHS, ORGANIC EXTRA VIRGIN OLIVE OIL, BASIL; CRUST STUFFED WITH RICOTTA CHEESE FROM CAMPANIA PDO AND PARMIGIANO REGGIANO PDO 24 MONTHS

'NDUJA E SALSICCIA

€ 12,00

SAN MARZANO TOMATO, FIOR DI LATTE CHEESE FROM AGEROLA PDO, CALABRIAN 'NDUJA SAUSAGE, SAUSAGE, PARMIGIANO REGGIANO PDO 24 MONTHS, ORGANIC EXTRA VIRGIN OLIVE OIL, BASIL

PARMIGIANA E PROVOLA

€ 12,50

SAN MARZANO TOMATO SAUCE, PROVOLA CHEESE FROM AGEROLA, EGGPLANT PARMESAN CASSEROLE, PARMIGIANO REGGIANO PDO 24 MONTHS, ORGANIC EXTRA VIRGIN OLIVE OIL, BASIL

PISTACCHIO E MORTADELLA

€ 13,00

FIOR DI LATTE CHEESE FROM AGEROLA PDO, SICILIAN PISTACHIO CREAM, MORTADELLA PGI, CHOPPED PISTACHIOS, PARMIGIANO REGGIANO PDO 24 MONTHS, ORGANIC EXTRA VIRGIN OLIVE OIL

CRUDO E PROVOLONE

€ 13,00

FIOR DI LATTE CHEESE FROM AGEROLA PDO, PARMA HAM PDO 24 MONTHS, PROVOLONE DEL MONACO PDO CHEESE, ORGANIC EXTRA VIRGIN OLIVE OIL, BASIL

NERANO

€ 13,00

ZUCCHINI CREAM, FIOR DI LATTE CHEESE FROM AGEROLA PDO, ZUCCHINI CHIPS, ZUCCHINI BALLS, FLAKES OF PROVOLONE DEL MONACO PDO CHEESE

FIORI DI ZUCCA E GUANCIALE**€ 15,00**

FIOR DI LATTE CHEESE FROM AGEROLA PDO, ZUCCHINI BLOSSOMS, CRISPY GUANCIALE PORK JOWL FROM AMATRICE; OUTSIDE THE OVEN: BURRATA, ORGANIC EXTRA VIRGIN OLIVE OIL, FLAKES OF PARMIGIANO REGGIANO PDO 24 MONTHS

NEW**MATADOR****€ 13,50**

PDO SMOKED PROVOLA, BAKED POTATOES, PORCHETTA; OUTSIDE THE OVEN: PARMIGIANO REGGIANO PDO 24 MONTHS CREAM, ORGANIC EXTRA VIRGIN OLIVE OIL, BASIL

PUGLIESE**€ 13,50**

FIOR DI LATTE CHEESE FROM AGEROLA PDO, YELLOW DATTERINI TOMATOES, PIG'S CAPOCOLLO, APULIAN BURRATA PDO, BLACK OLIVES, ORGANIC EXTRA VIRGIN OLIVE OIL, BASIL

TROPEA**€ 15,00**

RED ONION CREAM FROM TROPEA, FIOR DI LATTE CHEESE FROM AGEROLA PDO; OUTSIDE THE OVEN: TUNA FILLETS, APULIAN BURRATA PDO, TAGGIASCA OLIVE PÂTE, ONION CHIPS, ORGANIC EXTRA VIRGIN OLIVE OIL, BASIL

Traditional Pizzas

MARINARA**€ 7,50**

SAN MARZANO TOMATO SAUCE, GARLIC, OREGANO, BASIL AND OIL

MARGHERITA**€ 8,00**

SAN MARZANO TOMATO SAUCE, FIOR DI LATTE CHEESE FROM AGEROLA PDO, EXTRA VIRGIN OLIVE OIL, BASIL

DIAVOLA**€ 9,00**

SAN MARZANO TOMATO SAUCE, FIOR DI LATTE CHEESE FROM AGEROLA PDO, "SPIANATA" CALABRIAN SALAMI, EXTRA VIRGIN OLIVE OIL, BASIL

AMERICANA**€ 10,00**

SAN MARZANO TOMATO SAUCE, FIOR DI LATTE CHEESE FROM AGEROLA PDO, VIENNA SAUSAGE, FRENCH FRIES*

WITH FILLING**€ 10,00**

BUFFALO RICOTTA CHEESE PDO, FIOR DI LATTE CHEESE FROM AGEROLA PDO, NEAPOLITAN SALAMI, SAN MARZANO TOMATO SAUCE, EXTRA VIRGIN OLIVE OIL, BASIL

PROSCIUTTO E FUNGHI**€ 10,00**

SAN MARZANO TOMATO SAUCE, FIOR DI LATTE CHEESE FROM AGEROLA PDO, CHAMPIGNON MUSHROOMS; OUTSIDE THE OVEN: COOKED HAM, EXTRA VIRGIN OLIVE OIL, BASIL

4 FORMAGGI**€ 10,00**

FIOR DI LATTE CHEESE FROM AGEROLA PDO, SWISS EMMENTHAL PDO, FONTINA CHEESE PDO, GORGONZOLA CHEESE PDO, PARMIGIANO REGGIANO PDO 24 MONTHS, EXTRA VIRGIN OLIVE OIL, BASIL

BUFALINA**€ 11,00**

SAN MARZANO TOMATO SAUCE, BUFFALO MOZZARELLA FROM CAMPANIA, EXTRA VIRGIN OLIVE OIL, BASIL

SALSICCIA E FRIARIELLI**€ 11,00**

PROVOLA CHEESE FROM AGEROLA, SAUSAGE, BROCCOLI RABE, EXTRA VIRGIN OLIVE OIL

NAPOLI**€ 12,00**

SAN MARZANO TOMATO SAUCE, FIOR DI LATTE CHEESE FROM AGEROLA PDO, ANCHOVIES FROM THE CANTABRIAN SEA, CAPERS FROM PANTELLERIA, TAGGIASCA OLIVES, EXTRA VIRGIN OLIVE OIL, BASIL

CAPRICCIOSA**€ 12,50**

SAN MARZANO TOMATO SAUCE, FIOR DI LATTE CHEESE FROM AGEROLA PDO, HIGH-QUALITY COOKED HAM, CHAMPIGNON MUSHROOMS, BLACK OLIVES, BASIL

Fried Pizza

MONTANARA RIPASSATA

€ 11,00

FRIED PIZZA AND THEN BAKED WITH SAN MARZANO TOMATO SAUCE, FIOR DI LATTE CHEESE FROM AGEROLA PDO, PECORINO SHEEP CHEESE, EXTRA VIRGIN OLIVE OIL, BASIL

CLASSICA

€ 12,00

STUFFED WITH BUFFALO RICOTTA CHEESE FROM CAMPANIA PDO, FIOR DI LATTE CHEESE FROM AGEROLA PDO, NEAPOLITAN SALAMI, BLACK PEPPER, PARMIGIANO REGGIANO PDO 24 MONTHS

ALL OUR PIZZAS CAN BE PREPARED WITH
GLUTEN FREE OR **WHOLE WHEAT DOUGH**
€ 1.50 EXTRA CHARGE



Our gluten-free doughs
ARE NOT DESIGNED FOR CELIACS.

If you follow a gluten-free diet
or out of curiosity
discover the rich flavor
of our gluten-free dough!!!

Dessert

HOMEMADE DESSERT:

€ 6,00

PASTIERA* - CAPRESE* - TIRAMISÙ - BABÀ - CHEESECAKE

DESSERT OF THE DAY

€ 6,00

LEMON SORBET

€ 4,00

Draft Beer

	20 CL	40 CL
MESSINA	€ 3,50	€ 5,50
MESSINA CRISTALLI DI SALE	€ 3,50	€ 5,50
MORETTI LA ROSSA		€ 5,50

Bottle Beer

ICHNUSA UNFILTERED 50 CL	€ 5,00
ERDINGER WEISS 50 CL	€ 5,50
LAGUNITAS IPA USA 35,50 CL	€ 5,50
HEINEKEN 0.0 (ALCOHOL FREE) 33 CL	€ 4,00
FISCHER 65 CL	€ 9,00
BALADIN (CRAFT BEER) GLUTEN FREE 33 CL	€ 6,00

Cocktails by *Botanico*

APEROL SPRITZ	€ 7,00
APEROL, PROSECCO, SODA	
LIMONCELLO SPRITZ	€ 7,00
LIMONCELLO, PROSECCO, SODA	

CAMPARI SPRITZ € 7,00
CAMPARI, PROSECCO, SODA

HUGO € 7,00
ELDER LIQUEUR,, PROSECCO, FRESH MINT, SODA

GIN TONIC € 8,00
GIN BOMBAY SAPPHIRE, TONIC WATER

Par

MICROFILTERED WATER 75 CL € 3,00

COCA-COLA € 3,50

COCA-COLA ZERO € 3,50

ARANCIATA / SPRITE € 3,50

LEMON/PEACH ICED TEA € 3,50

COFFEE € 2,00

GRAPPA € 4,00

BITTERS FROM € 4,00 TO € 8,00

White Wine

FALANGHINA "CAPRIZZA" IGP
Cantine Iovine
GLASS € 5,00
BOTTLE € 15,00

COSTAMOLINO VERMENTINO DOC
Argiolas
GLASS € 6,00
BOTTLE € 25,00

LUGANA DOC
Ca' dei Frati
BOTTLE € 25,00

ALTO ADIGE GEWÜRZTRAMINER DOC
Kalterm Caldaro
BOTTLE € 25,00

Red Wine

AGLIANICO "CAPRIZZA" IGP
Cantine Iovine
GLASS € 5,00
BOTTLE € 15,00

COSTERA CANNONAU DOC
Argiolas
GLASS € 6,00
BOTTLE € 25,00

VALPOLICELLA CLASSICO DOC
Allegrini
BOTTLE € 26,00

Sparkling Wine

PROSECCO DOC EXTRA DRY "LEVIS"
Bellenda
GLASS € 6,00
BOTTLE € 25,00

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