



Neapolitan Fried Dishes

- NEAPOLITAN ARANCINO (1 PIECE) € 3,00**
RICE BALLS WITH MEAT SAUCE, FIOR DI LATTE CHEESE FROM AGEROLA PDO, PEAS, GROUND MEAT, PARMIGIANO REGGIANO PDO 24 MONTHS
- OMELETTE WITH BUCATINI (1 PIECE) € 3,50**
WITH BÉCHAMEL SAUCE, FIOR DI LATTE CHEESE FROM AGEROLA PDO, PEAS AND GROUND MEAT
- OMELETTE WITH BUCATIUNI NERANO STYLE (1 PIECE) € 3,50**
ZUCCHINI, PROVOLONE DEL MONACO PDO CHEESE, CHEESE CREAM
- NEAPOLITAN PANZEROTTO (2 PIECES) € 5,00**
MADE WITH POTATOES WITH PROVOLA CHEESE FROM AGEROLA, NEAPOLITAN SALAMI, BLACK PEPPER, PARMIGIANO REGGIANO PDO 24 MONTHS, PECORINO ROMANO SHEEP CHEESE
- FRESH FRENCH FRIES € 5,00**
FRESHLY CUT POTATOES
- STUFFED ZUCCHINI BLOSSOMS (2 PIECES) € 5,50**
WITH BUFFALO RICOTTA CHEESE FROM CAMPANIA PDO AND COOKED HAM
- NEAPOLITAN MIXED FRIED FOOD (5 PIECES) € 15,00**
NEAPOLITAN PANZEROTTO, NEAPOLITAN ARANCINO, OMELETTE WITH BUCATINI, OMELETTE WITH BUCATINI NERANO STYLE, STUFFED COURGETTE FLOWER

Appetizers

- BRUSCHETTE (2 PIECES) € 7,00**
WITH YELLOW AND RED CHERRY TOMATOES AND BUFFALO STRACCIATELLA CHEESE
- BRUSCHETTE CANTABRICO (2 PIECES) € 7,00**
WITH ANCHOVIES FROM THE CANTABRIAN SEA AND BUFFALO STRACCIATELLA CHEESE
- EGGPLANT PARMESAN CASSEROLE € 9,00**
- FRIED SQUIDS* AND FRESH FRENCH FRIES € 14,00**
- BUFFALO MOZZARELLA PDO 250 GR. € 14,00**
WITH PARMA HAM 24 MONTHS
- HAMBURGER 200 GR. € 14,00**
FRIED EGG, FRESH FRIED POTATOES, TOMATO BRUSCHETTA



Pasta Dishes**

- LASAGNA € 11,00**
- VEGETABLE LASAGNA € 11,00**
- TAGLIATELLE BOLOGNESE STYLE € 12,00**
WITH MEAT SAUCE
- GNOCCHI SORRENTINA STYLE € 12,00**
- PACCHERI AL PRUFUMO DI MARE € 13,00**

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

WE DO NOT ACCEPT VARIATIONS IN PIZZAS

Kids Menu

PASTA WITH OR WITHOUT TOMATO SAUCE
or
CHICKEN CUTLET AND FRESH FRENCH FRIES
or
PIZZA MARGHERITA OR PIZZA WITH COOKED HAM
+
WATER AND ICE CREAM € 12,50

Pig 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

Dessert

HOMEMADE DESSERT: € 6,00
PASTIERA* - CAPRESE* - TIRAMISÙ - BABÀ - CHEESECAKE

DESSERT OF THE DAY € 6,00

LEMON SORBET € 4,00

COVER CHARGE € 2,50

**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!!!

* FROZEN PRODUCT

** DEFROSTED PRODUCT

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 APEROL, PROSECCO, SODA	€ 7,00
LIMONCELLO SPRITZ LIMONCELLO, PROSECCO, SODA	€ 7,00
CAMPARI SPRITZ CAMPARI, PROSECCO, SODA	€ 7,00
HUGO LIQUORE AL SAMBUCCO, PROSECCO, FRESH MINT, SODA	€ 7,00
GIN TONIC GIN BOMBAY SAPPHIRE, TONIC WATER	€ 8,00

Bar

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

Kaltern 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