



Starters Country

- BRUSCHETTE (2 PIECES)** € 7,50
WITH YELLOW AND RED CHERRY TOMATOES AND APULIAN STRACCIATELLA
- EGGPLANT PARMESAN CASSEROLE** € 10,00
- BUFFALO MOZZARELLA FROM CAMPANIA PDO** € 16,50
250 G WITH PARMA HAM 24 MONTHS
- MEATBALLS WITH CROUTONS** € 10,00
BEEF MEATBALLS WITH RAGOUT
- MIXED FRIED FOOD (5 PIECES)** € 13,50
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*
- OCTOPUS SALAD*** € 13,50
- SAUTÉED SEAFOOD** € 14,50
- SEAFOOD SALAD** € 15,00
SQUID*, OCTOPUS*, MUSSELS AND PRAWNS*

First Courses

- RISOTTO WITH PRAWN TARTARE AND APULIAN BURRATA DOP** € 15,00
- BUCATINI ALLO SCARPARIELLO** € 12,50
TOMATO SAUCE AND CHEESE
- TAGLIATELLE WITH MEAT SAUCE** € 12,50
- PACCHERI WITH PISTACHIO, PROVOLA CHEESE AND SAUSAGE** € 16,00
- GRAGNANO SPAGHETTI WITH CLAMS** € 18,00
- POTATO GNOCCHI WITH TOMATO AND MOZZARELLA** € 12,50
- PASTA WITH POTATOES AND PROVOLA CHEESE** € 12,00
- SCIALATIELLI BAKED IN FOIL** € 20,00

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

MIXED GRILLED FISH* € 21,00

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

BRASIL SALAD € 12,50
MIXED SALAD, ORANGES, RED AND YELLOW CHERRY TOMATOES, WHITE OLIVES, FETA, WALNUTS

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

BURRATA E PATA NEGRA

€ 18,00

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

MATADOR

€ 13,50

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

NEW

RICCIA

€ 13,50

FOCACCIA WITH CURLY LETTUCE, DATTERINI TOMATOES, TUNA FILLET, TAGGIASCA OLIVES, BUFFALO MOZZARELLA FROM CAMPANIA DOP, EXTRA VIRGIN OLIVE OIL

LA GIALLA

€ 12,00

SMOKED PROVOLA DOP, YELLOW CHERRY TOMATOES, PEPPER, EXTRA VIRGIN OLIVE OIL, BASIL

Modern Pizzas

INTEGRALE AI DATTERINI

€ 12,00

WHOLE WHEAT DOUGH WITH FIOR DI LATTE CHEESE FROM AGEROLA DOP, YELLOW CHERRY TOMATOES FROM THE VESUVIUS, CHERRY TOMATOES, PARMIGIANO REGGIANO CHEESE 24 MONTHS DOP, EXTRA VIRGIN OLIVE OIL, BASIL

INTEGRALE ORTOLANA

€ 12,00

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

GENUINA

€ 12,00

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

'NDUJA E SALSICCIA

€ 12,00

SAN MARZANO TOMATO, FIOR DI LATTE CHEESE FROM AGEROLA DOP, CALABRIAN 'NDUJA SAUSAGE, SAUSAGE, PARMIGIANO REGGIANO CHEESE 24 MONTHS DOP, EXTRA VIRGIN OLIVE OIL, BASIL, CHILLI PEPPER THREADS

PARMIGIANA E PROVOLA

€ 13,00

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

PISTACCHIO E MORTADELLA

€ 13,00

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

CRUDO E PROVOLONE

€ 13,00

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

FIORI DI ZUCCA E GUANCIALE

€ 15,00

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



NEW

QUATTRO STAGIONI

€ 13,00

¼ DIAVOLA, ¼ MARGHERITA, ¼ PIZZA WITH COOKED HAM, ¼ PIZZA WITH FIOR DI LATTE CHEESE FROM AGEROLA DOP, ARTICHOKE, TAGGIASCA OLIVES

SALMONE

€ 13,50

ARTICHOKE CREAM, STRACCIATELLA FROM APULIA, SMOKED SALMON FROM ALASKA, AVOCADO, EXTRA VIRGIN OLIVE OIL, BASIL

CANTABRICA

€ 11,50

FIOR DI LATTE CHEESE FROM AGEROLA DOP, YELLOW CHERRY TOMATOES, ANCHOVIES FROM CANTABRIAN SEA, TAGGIASCA OLIVES, EXTRA VIRGIN OLIVE OIL, BASIL

VEGANA

€ 12,00

WHOLE WHEAT DOUGH WITH SAN MARZANO TOMATO, BAKED VEGETABLES, TAGGIASCA OLIVES, ROASTED ARTICHOKE IN OIL, CHOPPED BASIL AND EXTRA VIRGIN OLIVE OIL

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

€ 13,00

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

NEW

Crispy Focaccia

GUSTOSA

€ 10,50

CRISPY FOCACCIA FILLED WITH BUFFALO MOZZARELLA FROM CAMPANIA DOP, PARMA HAM 24 MONTHS, TOMATO

BOLOGNESE

€ 10,50

CRISPY FOCACCIA FILLED WITH MORTADELLA, STRACCIATELLA FROM APULIA, PISTACHIO

NAPOLETANA

€ 10,50

CRISPY FOCACCIA FILLED WITH EGGPLANT PARMIGIANA

Dessert

HOMEMADE DESSERT:

€ 6,00

PASTIERA* - CAPRESE* - TIRAMISÙ - BABÀ - CHEESECAKE

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
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
PEPSI-COLA	€ 3,50
PEPSI-COLA ZERO	€ 3,50
ARANCIATA / 7UP	€ 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

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