



Fritti Napoletani

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) € 5,50

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) € 6,00

WITH BUFFALO RICOTTA CHEESE FROM CAMPANIA PDO AND COOKED HAM

NEAPOLITAN MIXED FRIED FOOD (5 PIECES) € 16,00

NEAPOLITAN PANZEROTTO, NEAPOLITAN ARANCINO, OMELETTE WITH BUCATINI, OMELETTE WITH BUCATIUNI 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) € 7,50

WITH ANCHOVIES FROM THE CANTABRIAN SEA AND BUFFALO STRACCIATELLA CHEESE

THREE SMALL FRIED CLASSIC PIZZAS (MONTANARINE) € 10,00

TOMATO RAGÙ, FIOR DI LATTE CHEESE FROM AGEROLA DOP, PARMESAN CHEESE AND BASIL

EGGPLANT PARMESAN CASSEROLE € 10,00

FRIED SQUIDS* AND FRESH FRENCH FRIES € 14,00

BUFFALO MOZZARELLA PDO 250 GR. € 15,00

WITH PARMA HAM 24 MONTHS

HAMBURGER 200 GR. € 14,00

FRIED EGG, FRESH FRIED POTATOES, TOMATO BRUSCHETTA

Pasta Dishes

CLASSIC LASAGNA** € 11,00

RICE SALAD € 9,50

TAGLIATELLE WITH MEAT SAUCE € 12,00

POTATO GNOCCHI WITH TOMATO AND MOZZARELLA € 12,00

PACCHERI WITH FISH € 13,00

*FROZEN PRODUCT

**PRODUCT THAWED

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, ORGANIC EXTRA VIRGIN OLIVE OIL, BASIL

NEW

RICCIA

€ 13,50

FOCACCIA BREAD WITH CURLY SALAD, DATTERINI TOMATOES, TUNA FILLETS, TAGGIASCA OLIVES, BUFFALO MOZZARELLA BOCCONCINI FROM CAMPANIA PDO AND EXTRA VIRGIN OLIVE OIL

LA GIALLA

€ 12,00

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

DIAVOLA

€ 9,00

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

AMERICANA

€ 10,00

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

RIPIENO - WITH FILLING

€ 10,00

BUFFALO RICOTTA CHEESE DOP, FIOR DI LATTE CHEESE FROM AGEROLA DOP, 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 DOP, CHAMPIGNON MUSHROOMS; OUTSIDE THE OVEN: COOKED HAM, EXTRA VIRGIN OLIVE OIL, BASIL

QUATTRO FORMAGGI

€ 10,00

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

BUFALINA

€ 11,00

SAN MARZANO TOMATO SAUCE, BUFFALO MOZZARELLA FROM CAMPANIA DOP, 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 DOP, ANCHOVIES FROM THE CANTABRIAN SEA, CAPERS FROM PANTELLERIA, TAGGIASCA OLIVES, EXTRA VIRGIN OLIVE OIL, BASIL

CAPRICCIOSA

€ 13,00

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

WE DO NOT ACCEPT VARIATIONS IN PIZZAS

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 PDO AND PARMIGIANO REGGIANO PDO 24 MONTHS

'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, CHILLI PEPPER THREADS, EXTRA VIRGIN OLIVE OIL, BASIL

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

1/4 DIAVOLA, 1/4 MARGHERITA, 1/4 COOKED HAM AND MUSHROOMS, 1/4 FIOR DI LATTE CHEESE FROM AGEROLA DOP, ARTICHOKES AND TAGGIASCA OLIVES

SALMON

€ 13,50

CREAM OF ARTICHOKES, STRACCIATELLA FROM PUGLIA, SMOKED ALASKAN SALMON, AVOCADO, EXTRA VIRGIN OLIVE OIL AND BASIL

CANTABRICA

€ 11,50

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

VEGANA

€ 12,00

WHOLE WHEAT DOUGH, SAN MARZANO TOMATOES, JULIENNED BAKED VEGETABLES, TAGGIASCA OLIVES, ROASTED ARTICHOKES IN OIL, CHOPPED BASIL AND EXTRA VIRGIN OLIVE OIL

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

WE DO NOT ACCEPT VARIATIONS IN PIZZAS



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!!!

Fried Pizza

MONTANARA RIPASSATA € 11,00

FRIED PIZZA AND THEN BAKED WITH SAN MARZANO TOMATO, FIOR DI LATTE CHEESE FROM AGEROLA DOP, 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 DOP, NEAPOLITAN SALAMI, BLACK PEPPER, PARMIGIANO REGGIANO 24 MONTHS DOP



NEW

Crispy Focaccia

GUSTOSA € 10,50

FILLED WITH DOP BUFFALO MOZZARELLA FROM CAMPANIA, 24-MONTH-OLD PARMA HAM AND TOMATO

BOLOGNESE € 10,50

FILLED WITH MORTADELLA, STRACCIATELLA PUGLIESE CHEESE AND PISTACHIO

NAPOLETANA € 10,50

FILLED WITH EGGPLANT PARMIGIANA

WE DO NOT ACCEPT VARIATIONS IN PIZZAS

Pig Salads

PRIMAVERA € 12,00

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

CAESAR € 12,00

MIXED SALAD, BREAD CROUTONS, PARMIGIANO REGGIANO 24 MONTHS DOP, CAESAR SAUCE, CRISPY CHICKEN BREAST

CAPRESE € 12,00

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

BRASIL SALAD € 12,50

MIXED SALAD, ORANGE SEGMENTS, RED AND YELLOW CHERRY TOMATOES, WHITE OLIVES, FET AND WALNUTS

Dessert

HOMEMADE DESSERT € 6,00

PASTIERA* - CAPRESE* - TIRAMISÙ - BABÀ - CHEESECAKE

LEMON SORBET € 4,00

COVER CHARGE € 2,50



Draft Beer

	20 CL	40 CL
ICHNUSA	€ 3,50	€ 5,50
ICHNUSA UNFILTERED	€ 3,50	€ 5,50
MORETTI LA ROSSA		€ 5,50

Bottle Beer

ICHNUSA UNFILTERED 50 CL	€ 5,00
ICHNUSA - LEMON BEER	€ 4,00
ERDINGER WEISS 50 CL	€ 5,50
LAGUNITAS IPA USA 35,50 CL	€ 5,50
HEINEKEN 0.0 (ALCOHOL FREE) 33 CL	€ 4,00
BALADIN NAZIONALE GLUTEN FREE	€ 6,00

Cocktail 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 SAMBUCO, PROSECCO, FRESH MINT, SODA	€ 7,00
GIN TONIC GIN BOMBAY SAPPHIRE, TONIC WATER	€ 8,00

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