Neapolitan Fried Bites

NEAPOLITAN ARANCINO (1 PC) **€ 3,00**
WITH CARNAROLI RICE, FIOR DI LATTE, PEAS, MINCED MEAT AND PARMIGIANO REGGIANO PDO

CLASSIC BUCATINI FRITTATINA (1 PC) **€ 3,50**
WITH BÉCHAMEL, FIOR DI LATTE, PEAS AND MINCED MEAT

BUCATINI FRITTATINA ALLA NERANO (1 PC) **€ 3,50**
ZUCCHINI, PROVOLONE DEL MONACO PDO AND CHEESE CREAM

MOZZARELLA IN CARROZZA **€ 5,00**
FRIED MOZZARELLA SANDWICH

NEAPOLITAN PANZAROTTO (2 PCS) **€ 5,50**
POTATO CROQUETTE WITH PROVOLA, NEAPOLITAN SALAMI, BLACK PEPPER, PARMIGIANO REGGIANO PDO, PECORINO ROMANO AND PARSLEY

FRESH FRENCH FRIES **€ 5,00**

STUFFED ZUCCHINI FLOWERS (2 PCS) **€ 6,00**
WITH RICOTTA AND PREMIUM COOKED HAM

NEAPOLITAN MIXED PLATTER (5 PCS) **€ 16,00**
NEAPOLITAN PANZAROTTO, NEAPOLITAN ARANCINO, CLASSIC FRITTATINA, FRITTATINA ALLA NERANO AND STUFFED ZUCCHINI FLOWER

Simple but Good

BRUSCHETTA (2 PCS) **€ 7,00**
WITH YELLOW AND RED CHERRY TOMATOES AND BUFFALO STRACCIATELLA

CANTABRIAN BRUSCHETTA (2 PCS) **€ 7,50**
WITH CANTABRIAN SEA ANCHOVIES AND BUFFALO STRACCIATELLA

TRIO OF CLASSIC MONTANARE **€ 10,00**
SMALL FRIED PIZZAS WITH TOMATO, FIOR DI LATTE, PARMIGIANO REGGIANO PDO AND BASIL

TRIO OF MIXED MONTANARE **€ 10,00**
CLASSIC - FRIARIELLI AND PROVOLA - PISTACHIO, MORTADELLA PGI AND BUFFALO STRACCIATELLA

AUBERGINE PARMIGIANA IN A SMALL PAN **€ 10,00**

NEAPOLITAN-STYLE OCTOPUS SALAD **€ 12,00**
OCTOPUS, OLIVES, POTATOES AND CHERRY TOMATOES

SQUID RINGS* AND FRESH FRENCH FRIES **€ 15,00**

MOZZARELLA DI BUFALA CAMPANA PDO 250 G OR CAMPANIAN BUFFALO BURRATA WITH PARMA HAM **€ 16,00**

IL CASARO **€ 16,00**
MOZZARELLA DI BUFALA CAMPANA 250 G, BASKET RICOTTA 100 G, RED DATTERINI TOMATOES, OLIVES, SMALL FOCACCIA AND CANTABRIAN ANCHOVIES

200 G HAMBURGER* PLATE, FRIED EGG, FRESH FRENCH FRIES AND TOMATO BRUSCHETTA **€ 14,00**

First Courses

CLASSIC LASAGNA* **€ 11,00**

GNOCCHI ALLA SORRENTINA **€ 12,00**

BUCATINI ALLA CARBONARA **€ 12,50**

TAGLIATELLE ALLA BOLOGNESE **€ 13,00**

PACCHERI WITH PISTACHIO, PROVOLA AND SAUSAGE **€ 14,00**

SCIALATIELLI WITH SEAFOOD **€ 18,00**

Caprizza Pizzas

CROCCHÈ **€ 12,00**
FIOR DI LATTE AND GROUND PEPPER. AFTER BAKING: NEAPOLITAN POTATO CROQUETTE, PREMIUM COOKED HAM, EVOO AND BASIL

4 SPICCHI DI SAPORE **€ 13,50**
MOZZARELLA DI BUFALA CAMPANA PDO, PARMA HAM, FIG JAM, GRATED PECORINO, EVOO AND CHOPPED PISTACHIOS

TROPEA **€ 16,00**
FIOR DI LATTE. AFTER BAKING: TUNA FILLETS, CARAMELISED ONION, TAGGIASCA OLIVES, OIL AND BASIL

SALSICCIA E PATATE **€ 12,50**
WHITE PIZZA WITH FIOR DI LATTE, CRUMBLED BENEVENTO SAUSAGE, ROAST POTATOES, TAGGIASCA OLIVES, EVOO AND PEPPER

NERANO **€ 13,50**
WHITE PIZZA WITH FIOR DI LATTE, ZUCCHINI CREAM WITH PECORINO AND PARMIGIANO REGGIANO PDO, ZUCCHINI CHIPS, PROVOLONE DEL MONACO PDO, EVOO AND PEPPER

Traditional Pizzas

MARINARA **€ 7,50**
LA REGINA DI SAN MARZANO TOMATO, GARLIC, OREGANO, EVOO AND BASIL

MARGHERITA **€ 8,00**
LA REGINA DI SAN MARZANO TOMATO, FIOR DI LATTE, EVOO AND BASIL

DIAVOLA **€ 9,00**
LA REGINA DI SAN MARZANO TOMATO, PROVOLA, SPICY CALABRIAN SALAMI, CHILLI THREADS, EVOO AND BASIL

AMERICANA **€ 10,50**
LA REGINA DI SAN MARZANO TOMATO, FIOR DI LATTE, FRANKFURTERS AND FRENCH FRIES*

RIPIENO (CALZONE) **€ 10,50**
RICOTTA, FIOR DI LATTE, LA REGINA DI SAN MARZANO TOMATO, NEAPOLITAN SALAMI, EVOO AND BASIL

PROSCIUTTO E FUNGHI **€ 10,50**
LA REGINA DI SAN MARZANO TOMATO, FIOR DI LATTE, BUTTON MUSHROOMS, PREMIUM COOKED HAM ADDED AFTER BAKING, EVOO AND BASIL

QUATTRO FORMAGGI **€ 10,00**
FIOR DI LATTE, SWISS EMMENTAL PDO, FONTINA VALDOSTANA PDO, GORGONZOLA PDO, PARMIGIANO REGGIANO PDO, EVOO AND BASIL

BUFALINA **€ 11,00**
LA REGINA DI SAN MARZANO TOMATO, MOZZARELLA DI BUFALA CAMPANA PDO, EVOO AND BASIL

SALSICCIA E FRIARIELLI **€ 11,00**
PROVOLA, KNIFE-CUT BENEVENTO SAUSAGE, FRIARIELLI* (BROCCOLI RABE) AND EVOO

NAPOLI **€ 12,00**
LA REGINA DI SAN MARZANO TOMATO, FIOR DI LATTE, CANTABRIAN SEA ANCHOVIES, PANTELLERIA CAPERS, TAGGIASCA OLIVES, EVOO AND BASIL

CAPRICCIOSA **€ 13,00**
LA REGINA DI SAN MARZANO TOMATO, FIOR DI LATTE, PREMIUM COOKED HAM, ROASTED BABY ARTICHOKES, BUTTON MUSHROOMS, BLACK OLIVES, EVOO AND BASIL

*FROZEN PRODUCT

Contemporary Pizzas

LA PAESANELLA **€ 11,50**
WHITE PIZZA WITH FIOR DI LATTE, SAUTÉED DICED AUBERGINE, PARMIGIANO REGGIANO PDO SHAVINGS, EVOO AND BASIL

VEGAN **€ 12,00**
WHOLEMEAL DOUGH, SAN MARZANO TOMATO, JULIENNED OVEN-ROASTED VEGETABLES, TAGGIASCA OLIVES, ROASTED ARTICHOKE IN OIL, CHOPPED BASIL AND EVOO

WHOLEMEAL WITH DATTERINI TOMATOES **€ 12,00**
WHOLEMEAL DOUGH WITH FIOR DI LATTE, YELLOW DATTERINI TOMATOES FROM VESUVIUS, DATTERINI CHERRY TOMATOES, PARMIGIANO REGGIANO PDO, EVOO AND BASIL

WHOLEMEAL VEGETABLE **€ 12,00**
WHOLEMEAL DOUGH WITH FIOR DI LATTE, AUBERGINE, ZUCCHINI, GRILLED PEPPERS, PARMIGIANO REGGIANO PDO, EVOO AND BASIL

GENUINA **€ 12,00**
DATTERINI CHERRY TOMATOES, FIOR DI LATTE, PARMIGIANO REGGIANO PDO, ORGANIC EVOO AND BASIL, WITH A CRUST STUFFED WITH RICOTTA AND PARMIGIANO REGGIANO PDO SHAVINGS

'NDUJA E SALSICCIA **€ 12,00**
LA REGINA DI SAN MARZANO TOMATO, FIOR DI LATTE, CALABRIAN 'NDUJA, KNIFE-CUT BENEVENTO SAUSAGE, PARMIGIANO REGGIANO PDO, CHILLI THREADS, EVOO AND BASIL

PARMIGIANA E PROVOLA **€ 13,00**
LA REGINA DI SAN MARZANO TOMATO, PROVOLA, AUBERGINE PARMIGIANA, PARMIGIANO REGGIANO PDO, EVOO AND BASIL

PISTACCHIO E MORTADELLA **€ 13,00**
FIOR DI LATTE, SICILIAN PISTACHIO CREAM, MORTADELLA PGI, CHOPPED PISTACHIOS AND EVOO

CRUDO E PROVOLONE **€ 13,00**
FIOR DI LATTE, PARMA HAM, PROVOLONE DEL MONACO PDO SHAVINGS, EVOO AND BASIL

QUATTRO STAGIONI **€ 13,00**
1/4 DIAVOLA, 1/4 MARGHERITA, 1/4 COOKED HAM AND MUSHROOMS AND 1/4 FIOR DI LATTE, ARTICHOKES AND TAGGIASCA OLIVES

LA BOSCAIOLA **€ 13,00**
FIOR DI LATTE, SAUTÉED MUSHROOMS, PISTACHIO CREAM, CHOPPED PISTACHIOS, EVOO AND BASIL

FIORI DI ZUCCA E GUANCIALE **€ 15,00**
FIOR DI LATTE, ZUCCHINI FLOWERS, CRISPY AMATRICE GUANCIALE, AFTER BAKING: CAMPANIAN BUFFALO BURRATA, ORGANIC EVOO AND PARMIGIANO REGGIANO PDO SHAVINGS

LA VERACE **€ 15,00**
PUMPKIN CREAM, SAUSAGE, SMOKED PROVOLA DEL MONACO PDO, EVOO AND BASIL

RADICCHIO E ZOLA **€ 15,00**
RADICCHIO, GORGONZOLA PDO, WALNUTS, FIOR DI LATTE, EVOO AND BASIL

LA CARBONARA D'AUTUNNO **€ 15,00**
ARTICHOKE CREAM, SMOKED PROVOLA, CRISPY GUANCIALE, PECORINO, LEMON ZEST, EVOO AND BASIL

PESTO E POLPETTE **€ 15,00**
PESTO, FIOR DI LATTE, BEEF MEATBALLS, DOLLOPS OF RICOTTA, EVOO AND BASIL

CHAMPIGNON E BOTTARGA **€ 16,00**
ROCKET PESTO, BUTTON MUSHROOMS, FIOR DI LATTE, BOTTARGA, EVOO AND BASIL

ASK FOR A CARTWHEEL-SIZE PIZZA!
SURCHARGE € 1,50

GAMBERO E BURRATA € 20,00
FOCACCIA. AFTER BAKING: CAMPANIAN BUFFALO BURRATA, RED PRAWN, CHOPPED PISTACHIOS, EVOO AND BASIL

PESCATORA € 20,00
MUSSELS, CLAMS, SQUID, RED PRAWN, LA REGINA DI SAN MARZANO TOMATO, PARSLEY, EVOO AND BASIL

Fried Pizzas

MONTANARA RIPASSATA € 11,00
PIZZA FIRST FRIED, THEN FINISHED IN THE OVEN, WITH LA REGINA DI SAN MARZANO TOMATO, FIOR DI LATTE, PECORINO ROMANO, EVOO AND BASIL

CLASSIC € 12,00
FILLED WITH RICOTTA, FIOR DI LATTE, NEAPOLITAN SALAMI, BLACK PEPPER AND PARMIGIANO REGGIANO PDO

Crispy Schiaccia

GUSTOSA € 11,00
FILLED WITH MOZZARELLA DI BUFALA CAMPANA PDO, PARMA HAM AND VINE TOMATOES

BOLOGNESE € 11,00
FILLED WITH MORTADELLA PGI, APULIAN STRACCIATELLA AND PISTACHIO

NAPOLETANA € 11,00
FILLED WITH AUBERGINE PARMIGIANA

ALL OUR PIZZAS CAN ALSO BE PREPARED WITH GLUTEN-FREE DOUGH OR WHOLEMEAL DOUGH FOR A SURCHARGE OF € 1,50

Our gluten-free doughs
ARE NOT INTENDED FOR COELIACS.
If you follow a **gluten-free diet**
or are simply curious,
discover the **rich flavour** of our **gluten-free dough**!!!

Big Salads

PRIMAVERA € 12,00
MIXED SALAD, DICED SMOKED PROVOLA, TOMATOES, CARROTS, GREEN OLIVES AND TUNA

CAESAR € 12,00
MIXED SALAD, CRISPY CHICKEN BREAST, CROUTONS, PARMIGIANO REGGIANO PDO AND CAESAR DRESSING

CAPRESE € 12,00
MOZZARELLA DI BUFALA CAMPANA PDO, SALAD TOMATOES, GREEN OLIVES, OREGANO AND BASIL

NORWEGIAN € 15,00
MIXED SALAD, SMOKED SALMON, AVOCADO, CARROTS, CHERRY TOMATOES AND CAMPANIAN BUFFALO BURRATA

Desserts

HOMEMADE DESSERT € 6,00
ASK OUR STAFF FOR THE DESSERT LIST

LEMON SORBET € 4,00

COVER CHARGE € 2,50

Please inform our staff of any food allergies or intolerances.

Draught Beer

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

Bottled Beer

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

Cocktails

APEROL SPRITZ € 7,00
APEROL, PROSECCO, SODA

LIMONCELLO SPRITZ € 7,00
LIMONCELLO, PROSECCO, SODA

CAMPARI SPRITZ € 7,00
CAMPARI, PROSECCO, SODA

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

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

Bar

MICROFILTERED WATER 75 CL	€ 3,00
PEPSI-COLA	€ 3,50
PEPSI-COLA ZERO	€ 3,50
ORANGE SODA / 7UP	€ 3,50
ICED TEA LEMON / PEACH	€ 3,50
ESPRESSO COFFEE	€ 2,00
GRAPPA	€ 4,00

AMARI FROM € 4,00 TO € 8,00
ITALIAN BITTERS

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