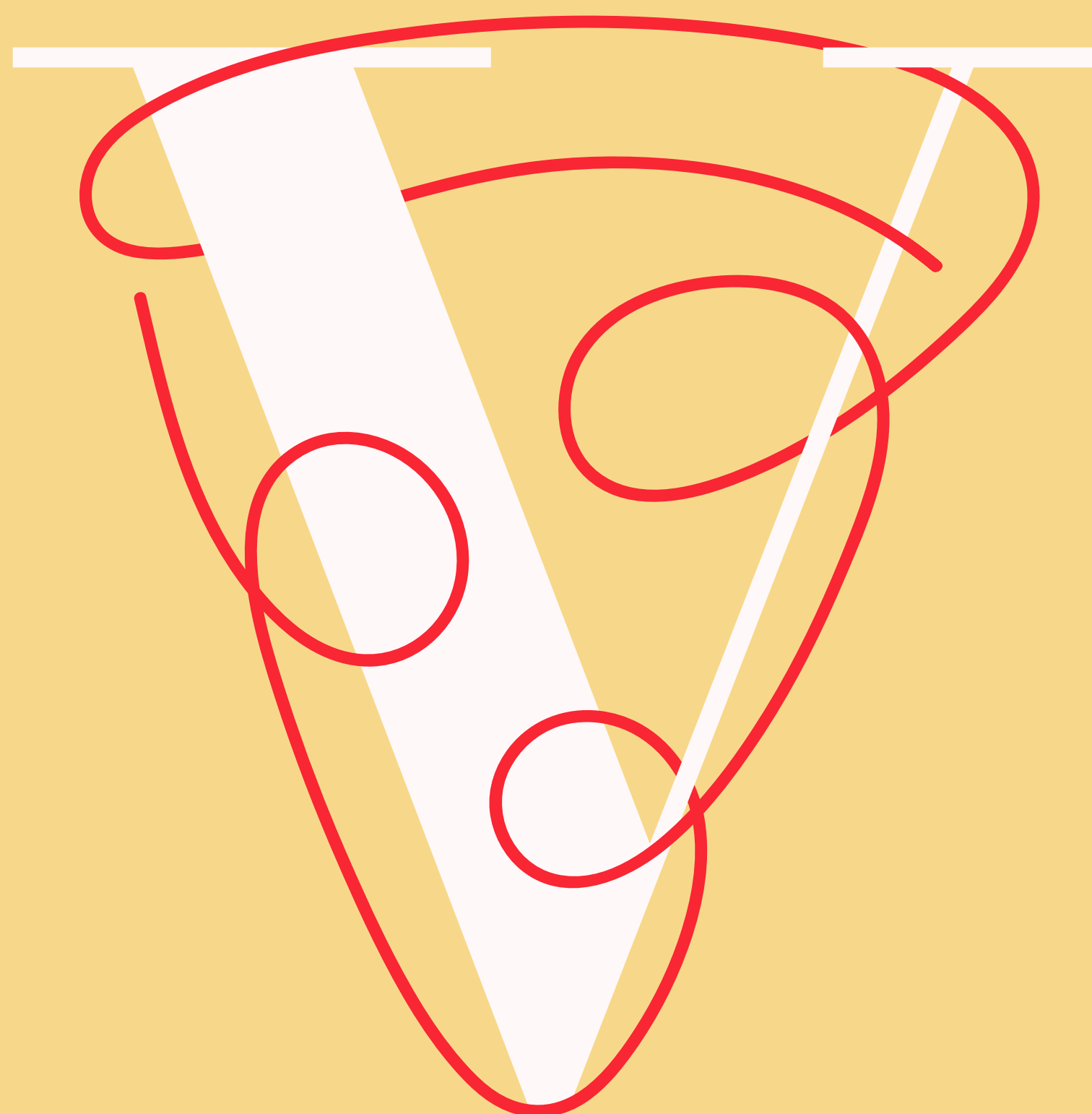


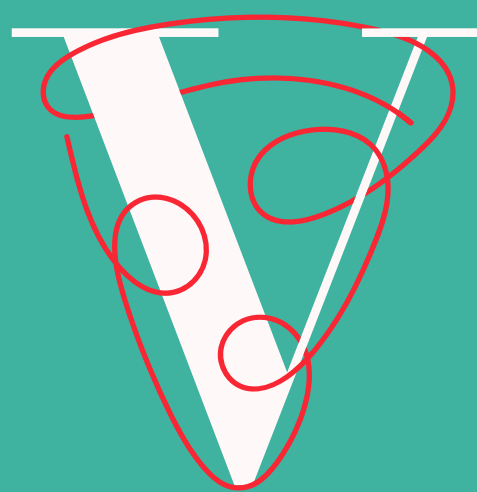
menu



V U R R I A  
m i l a n o

# Pizza of the month

<b>La Settembrina</b>	<b>13,9</b>
<p>Fior di Latte, cream of Neapolitan pumpkin, seared radicchio from Trevigiano,</p> <p>OUTSIDE: Sorrento crumbled walnuts, Grana Padano cream, fresh basil and extra virgin olive oil.</p>	<b>SEPTEMBER</b>



Vegan mozzarella  
in sostitution  
with mozzarella **3 €**

Extra ingredient **da 1 €  
a 3 €**

Pizzas can be in gluten  
free version with frozen  
dough certificate

Contact the staff for the  
list of allergens

We can not guarantee the  
absence of allergens in  
our menu

Covered **2 €**

 Vegetarian  Vegan

# Drinks

<b>NATURAL / SPARKLING WATER 500ml</b>	<b>2,3</b>
<b>COCA COLA / ZERO 330ml</b>	<b>3</b>
<b>ORGANIC LEMONADE Cortese 330ml</b>	<b>3,9</b>
<b>ORANGE ORGANIC Cortese 330ml</b>	<b>3,9</b>
<b>CHINOTTO BIO Cortese 330 ml Cortese</b>	<b>3,9</b>
<b>Organic Pomegranate 330 ml</b>	<b>3,9</b>

## A good drink

*Refreshing infusion of organic tea with ingredients coming from fair trade*

<b>MATE</b>	<b>6</b>
Mate tea and black tea with juice of orange and lemon	
<b>RED</b>	<b>6</b>
Rooibos tea with fruit juice of passion	
<b>GREEN</b>	<b>6</b>
Green tea with ginger, honey and lemon juice	

Each bottle sold supports not only the trade fair trade, but also the foundation without purpose profit Le monaid & ChariTea with social projects in the countries of origin.

# Alcohol & gluten free

<b>MORETTI ALCOHOL FREE 330ml</b>	<b>4,5</b>
<b>LA NAZIONALE GLUTEN FREE 330ml</b>	<b>5</b>

# Cocktails

<b>NEGRONI O SBAGLIATO</b>	<b>6</b>
<b>APEROL SPRITZ</b>	<b>6</b>
<b>CAMPARI SPRITZ</b>	<b>6</b>
<b>GIN TONIC / Ginepraio gin</b>	<b>6</b>

# Birre

## BIRRIFICIO MILANO

*The "mission" of the Milan brewery is to produce unfiltered and non-filtered Raw Beer high quality pasteurized using only the best selected raw materials with care and a lot of passion.*

### **LA VIRATA 330ml / 4.2%**

**5**

High fermentation "Blanche" type lager in perfect Belgian style, a lot light and drinkable

### **OTTO CUBANO 330ml / 7,5%**

**5,5**

It is a Scotch Ale style beer of color amber to brown, high unfiltered fermentation

### **LA VELOCE ALLA SPINA 500ml / 4.5%**

**5,5**

Blonde beer suitable for any occasion

### **VOLA BASSO ALLA SPINA 500ml / 6.2%**

**6**

High fermentation amber beer from particularly hoppy notes with aromas fruity and fine caramel notes

# Birre

**KBIRR** *wants to be an emotional beer that demonstrates how the Campania region is suited to the production of beer and has nothing to envy to the towns Europeans. It is a modern, contemporary but also beer the product of the Campania land. A simple, direct beer, festive in language.*

**K BIRR NATAVOT LAGER 5,2% *NEW*** **5**

Very light blonde lager, hops give an intense flavor to a resulting drink highly digestible and tasty together

**K BIRR CUORE DI NAPOLI 6,0% *NEW*** **5,5**

A light-bodied American Pale Ale (APA) but strongly characterized by exotic hops that give it fresh aromas and citrus notes, herbaceous, resinous and spicy

**K BIRR JATTURA 8.5% *NEW*** **5,5**

Beer with a deep coppery color, produced with a percentage of smoked whiskey malt with peat wood

**K BIRR PALIAT IMPERIAL STOUT 9,0% *NEW*** **6**

On the palate it is full-bodied with a malty impact which immediately gives way to notes of coffee, hazelnut and bitter chocolate

# Bollicine

175ml 750ml

## VIGNETO DIRUPO ANDREOLA

7,5 25

Regione: Veneto

Denominazione: Prosecco di Valdobbiene  
Conegliano DOCG

Vitigno: 90% Glera - 5% Bianchetta - 5% Perera

Gradazione: 11,00%

7 24

## CLETO CHIARLI & Co.

Regione: Emilia Romagna

Denominazione: Lambrusco di Sorbara DOC

Vitigno: 100% Lambrusco di Sorbara

Gradazione: 11,00%

## TRENTAPIOLI

27

Regione: Campania

Denominazione: Asprinio d'Aversa BRUT

Vitigno: 100% Asprinio

Gradazione: 11,50%

## CONTE DI PROVAGLIO

30

Regione: Lombardia

Denominazione: Franciacorta DOCG

Vitigno: 75% Chardonnay - 25% Pinot Nero

Gradazione: 12,50%

# Roses Wine

## CANTINA TRAMIN

7 24

Regione: Trentino Alto Adige

Denominazione: Südtirol - Alto Adige DOC

Vitigno: 100% Lagrein

Gradazione: 13%



# White Wine

175ml 750ml

## VALORI BIO

Regione: Abruzzo

Denominazione: Abruzzo DOC

Vitigno: 100% Percorino

Gradazione: 13%

**7 24**

## TERRE STREGATE

Regione: Campania

Denominazione: Sannio DOC

Vitigno: 100% Falanghina

Gradazione: 13%

**25**

## FEUDI DI ROMANS

Regione: Friuli Venezia Giulia

Denominazione: Friuli Venezia Giulia IGT

Vitigno: 100% Ribolla Gialla

Gradazione: 12%

**28**

## SATRICO

Regione: Lazio

Denominazione: Lazio IGT

Vitigno: 40% Chardonnay - 40% Sauvignon - 20%

Trebbiano Giallo

Gradazione: 13%

**6,5 22**

## NALS MARGREID HILL PINOT GRIGIO

Regione: Trentino Alto Adige

Denominazione: Alto Adige DOC

Vitigno: 100% Pinot Grigio

Gradazione: 14%

**7,5 26**

# Red Wine

175ml 750ml

## **TEODOSIO**

**8 27**

Regione: Basilicata

Denominazione: Aglianico del Vulture DOC

Vitigno: 100% Aglianico

Gradazione: 14%

## **OTTOUVE**

**8 27**

Regione: Campania

Denominazione: Gragnano della Penisola Sorrentina DOC

Vitigno: Piediroso - Aglianico - Sciascinoso - Suppezza

Castagnara - Olivella - Sauca - Surbegna

Gradazione: 11,50%

## **NEBBIOLO**

**32**

Regione: Piemonte

Denominazione: Langhe DOC

Vitigno: 100% Nebbiolo

Gradazione: 14%

## **Cantine Nicosia**

**8 27**

Regione: Sicilia

Denominazione: Sicilia DOC

Vitigno: 100% Nerello Mascalese

Gradazione: 13%

## **Cantine Terlan**

**32**

Regione: Trentino Alto Adige

Denominazione: Alto Adige DOC

Vitigno: 100% Lagrein

Gradazione: 13%

# Appetizers

## **POLPETTE**

Beef meatballs with gravy of tomato and parmesan

**7**

## **TAGLIERE FRESCO**

250 gr Buffalo buffalo from Campania, San Daniele raw ham aged 22/24 months, coppery tomato, buffalo ricotta bell

**14,5**

## **SCAROLA ALLA NAPOLETANA** ● **NEW**

Pan-fried escarole with olives, anchovies and crusty bread

**6,9**

## **PARMIGIANA ESTIVA** ● **NEW**

Golden eggplant, coppery tomato, buffalo mozzarella, fresh basil and parmesan

**8,5**

## **BUFALA & SAN DANIELE** **NEW**

Buffalo Buffalo 250 g raw  
San Daniele 18 months

**12,9**

# Sfizi

- PATATINE FRITTE** ●● 4,5  
French fries dippers
- GRAN MISTO FRITTO** 12  
Mixed omelettes, crocchè, zeppole, arancino with cooked ham and mozzarella, montanare with yellow and red tomatoes
- FRITTATINA ALLE SCAROLE** ● *NEW* 3,2  
Bucatini omelette, pan-fried escarole, Taggiasca olives, bechamel and parmesan
- FRITTATINA AL RAGÙ** 3,2  
Bucatini omelette with tomato San Marzano, meat sauce, mozzarella, bechamel and parmesan
- FRITTATINA NERANO** ● 3,2  
Bucatini omelette, fried zucchini, bechamel, provolone and parmesan
- TRIO OF FRITTATINE** 8,5
- 5 ZEPPOLINE** with anchovies 3,5
- 2 CROQUETTES** of potatoes, pepper and Agerola provola 3,5
- ZEPPOLE & CROCCHÈ** 6,5  
Zeppoline with anchovies and potato crocchè with provolone

## **TRIO OF MONTANARE**

**7,9**

1. Vesuvius yellow and red tomatoes
2. San Marzano tomato sauce,  
Grana Padano and basil
3. Buffalo ricotta, dried tomatoes,  
coppata bacon

# Salads

## **MIXED**



**7,5**

Mixed salad, mushrooms, tomato copper, carrots, balsamic vinegar glaze e green olives

## **DELICIOUS**

**10**

Mixed salad, carrots, boiled egg, Tropea onion, tuna fillet in oil, green olives, coppery tomato

## **FRESH**

**12,9**

Mixed salad, smoked salmon, croutons of bread, avocado and emulsion of orange oil and sesame

## **CAMPESTRE**

**12,5**

Mixed salad, chicken nuggets organic sautéed with balsamic vinegar, dried tomato, seasoned ricotta of Mantua and oil emulsion and balsamic vinegar

## **DISH OF BRESAOLA AND SCAROLA**

Bresaola tip of hip PGI and flan pan-fried escarole with olives served with home made toasted bread

**12,5**

**- Add Andria burrata**

# Red Pizza

- LA MARINARA** ● 6,5  
San Marzano tomato, red packets, oregano, red garlic from Nubia, extra virgin olive oil
- LA MARGHERITA** ● 7  
San Marzano tomato, mozzarella, fresh basil, extra virgin olive oil
- LA COSACCA** ● 7,5  
San Marzano tomato, Pecorino Romano, Grana Padano, fresh basil, extra virgin olive oil
- LA NAPOLI** 8  
San Marzano tomato, Cetara anchovies, Taggiasca olives, Nubian red garlic, Salina capers, fresh basil, oregano
- LA FUNGHETTO** ● 7,9  
San Marzano tomato, Agerola provolone, eggplant cut into a mushroom, extra virgin olive oil, fresh basil
- LA CALABRISELLA** 9  
Calabrian esplanade, Spilinga Nduja, basil fresh, extra virgin olive oil

# Red Pizza

## LA CAPRICCIOSA

10,4

San Marzano tomato, mozzarella, sausage, olives, champignon mushrooms, cooked ham, fresh basil, extra virgin olive oil

## LA BUFALINA



10

San Marzano tomato, mozzarella buffalo mozzarella from Campania, basil, extra virgin olive oil

## LA MARGHERITA DEL VESUVIO



9,5

San Marzano tomato, mozzarella, Piennolo cherry tomatoes from Vesuvius, fresh basil, extra virgin olive oil

## LA POMO D'ORO



10,5

San Marzano tomato, tomatoes Corbarino, yellow packets of Vesuvius, red packets of Vesuvius, fresh basil, extra virgin olive oil

## LA COLONNATA *NEW*

14,9

San Marzano tomato, lard of colonnata, Andria burrata, fresh basil and extra virgin olive oil

## LA CORBARA



*NEW*

11

Fior di latte, corbarino tomato, Grana Padano chips, fresh basil and extra virgin olive oil

# White Pizza

## LA CACIO & PEPE



Fior di latte, caciocavallo silano, pecorino cheese romano, pepper, extra virgin olive oil, fresh basil

8,5

## LA CROCCOPIZZA

Provola di Agerola, cooked ham, crocchè of potatoes, pepper, fresh basil, extra virgin olive oil

9,5

9,5

## LA VEGETÈ

Fior di latte, aubergines, courgettes, basil sauce, red pacchiette, extra virgin olive oil, fresh basil

10

## LA GRICIA

Fior di latte, caramelized Tropea red onion, Coppata bacon, Pecorino cheese Romano, extra virgin olive oil, fresh basil

10,9

## LA TUNA

Fior di latte, yellow cherry tomatoes, fillets of tuna, caramelized onion, olives, basil fresh, extra virgin olive oil

9,5

## LA D'ANGIO

Provola di Agerola, baked potatoes, pork sausage White pizza



# Pizze Bianche

## LA MEAT BALL

10,5

Fior di latte, beef meatballs with sauce, fresh basil

## LA BOLOGNESE

10,9

Fior di latte, pistachio mortadella, ricotta creamed salt and pepper, chopped pistachios, fresh basil, extra virgin olive oil

## LA VURRIA



11,9

Buffalo buffalo <sup>D.O.P.</sup>. Yellow and red tomato packets from Vesuvius, basil sauce, fresh basil

## LA SAN DANIELE

12,5

Fior di latte, red packets, raw San Daniele, buffalo ricotta with salt and pepper, fresh basil, extra virgin olive oil

## L'AVVOCATO



10,9

Fior di latte, chopped walnuts, pacchetelle yellow, provolone del monaco and basil

## LA DELIZIOSA

9,9

Fior di latte, cut aubergines mushroom, gorgonzola, caciocavallo silano, 'nduja and basil

# Pizze Bianche

## LA 5 FORMAGGI ●

Fior di latte, Provola cheese from Agerola, Parmesan cheese, Pecorino and Gorgonzola Berader

9,9

## LA PRIMAVERA *NEW*

Fior di latte, curly endive seasoned with anchovy sauce and Taggiasca olives, Andria burratina and crusco pepper IGP output

14,9

## LA FIORDO *NEW*

Buffalo from Campania, salmon out smoked, chives, dried tomatoes, ricotta with aloe and lemon zest

14,9

# Calzoni

## IL CALZONE (FRIED OR BAKED)

Fior di latte, buffalo ricotta creamed salt and pepper, cooked ham and basil sauce

9

## IL GUSTOSO (CALZONE OR PIZZA) ●

Provola di Agerola, fried zucchini gorgonzola and Grana Padano

9,5

# Panuozzi

Ladies and Gentlemen, we present the Panuozzo! In shape it is similar to a large sandwich, but the pasta is like that of pizza, his famous cousin. Born in the city of Gragnano, it is about 20-25 cm long of crunchy goodness and it can be stuffed in many ways.

These are our proposals:

## **IL RICCIOLONE** *NEW*

**9,5**

Cooked, coppery tomato, provolone and curly endive

## **IL BOSCAIOLO**

**9,9**

Porchetta from Ariccia, provolone from Agerola, and mushroom eggplants

## **IL MARINAIO**

**11,9**

Buffalo buffalo from Campania, anchovies from Cetara, Taggiasca olives, coppery tomato and oregano

## **L'ITALIANO**

**10,5**

Raw ham from San Daniele, buffalo from Campania, coppery tomato, basil cream

## **IL FRESCO**



**8,9**

Fried zucchini, mozzarella, Grana Padano and mint cream