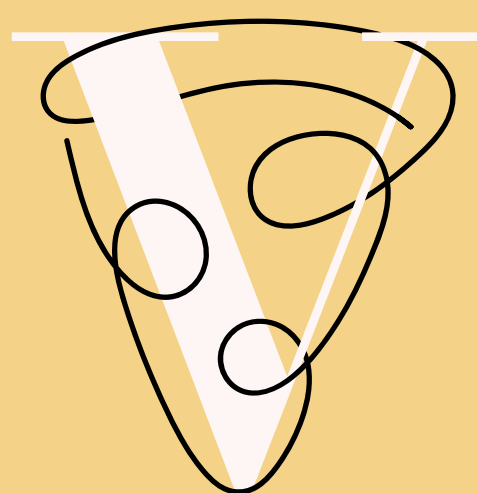


Pizza of the month

La Blucrock	18,9
Fiordilatte, buffalo blue, seasoned culatello, crumbled almond tarallo, fresh basil	NOVEMBER



All our pizzas are prepared
with the Aloe Vera mixture



Vegan mozzarella
in sostitution
with mozzarella

3 €

Extra ingredient

**da 1 €
a 4 €**

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

NATURAL / SPARKLING WATER 400ml	2,3
COCA COLA / ZERO 330ml	3
ORGANIC LEMONADE Cortese 275ml	3,9
ORANGE ORGANIC Cortese 275ml	3,9
CHINOTTO BIO Cortese 275 ml Cortese	3,9
Organic Pomegranate 330 ml	3,9

A good drink

Refreshing infusion of organic tea with ingredients coming from fair trade

MATE	6
Mate tea and black tea with juice of orange and lemon	
RED	6
Rooibos tea with fruit juice of passion	
GREEN	6
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

PERONI NO GLUTEN 330ml	4,5
NASTRO AZZURRO ZERO 330ml	4,5

Cocktails

NEGRONI O SBAGLIATO	8
APEROL SPRITZ	8
CAMPARI SPRITZ	8
GIN TONIC / Ginepraio gin	10

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

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% **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% **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% **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% **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

Regione: Campania

Denominazione: Asprinio d'Aversa BRUT

Vitigno: 100% Asprinio

Gradazione: 11,50%

27

CONTE DI PROVAGLIO

Regione: Lombardia

Denominazione: Franciacorta DOCG

Vitigno: 75% Chardonnay - 25% Pinot Nero

Gradazione: 12,50%

30

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%

Aappetizers & whims

LE POLPETTE	9
Beef and veal meatballs with San Marzano sauce	
LE MONTANARE <i>NEW</i>	8,5
¹ Fried dough with aloe, red tomato pacchetelle ² San Marzano Grana Padano tomato sauce and basil ³ Dried tomatoes and ricotta ⁴ Yellow tomato pacchetelle	
LA PARMIGIANA DI MELANZANE <i>NEW</i>	8
Fried aubergines with San Marzano sauce and Parmesan	
LA BUFALA & SAN DANIELE <i>NEW</i>	10
Buffalo Buffalo 125g raw San Daniele 18 months	
IL TRIS DI VERDURE	10
Friarielli sautéed with garlic, oil and sauteed esca- role chilli pepper, olives, pine nuts, sultanas, mu- shroom aubergines with tomato and basil	
LE FRITTATINE <i>NEW</i>	8,5
4 mixed omelettes	
IL GRAN FRITTO VURRIA	12
2 crocche, 2 arancini, 4 zeppole, 2 omelettes	
LE PATATE FRITTE	4,5
French fries dippers <small>*frozen product</small>	
ZEPPOLE & CROCCHÈ	7,5
Zeppoline with anchovies and potato crocchè with provolone	

Salad

LA SEMPLICE ●

9

Mixed salad, champignons, coppery tomatoes, carrots, balsamic vinegar glaze and Taggiasca olives

LA SFIZIOSA

12

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

CAMPESTRE

12,5

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

Red Pizzas

- LA MARINARA** ● 7
San Marzano tomato, red pacchetelle, oregano, red garlic from Nubia, extra virgin olive oil
- LA MARGHERITA** ● 7,5
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** 9
San Marzano tomato, Cetara anchovies, Taggiasca olives, Nubian red garlic, Salina capers, fresh basil, oregano
- LA FUNGHETTO** ● 8
San Marzano tomato, Agerola provolone, aubergines cut into mushrooms, extra virgin olive oil, fresh basil
- LA CALABRISELLA** 9,5
San Marzano tomato, mozzarella, Calabrian esplanade, Spilinga Nduja, fresh basil, extra virgin olive oil
- LA CAPRICCIOSA** 10,4
San Marzano tomato, mozzarella, sausage, Taggiasca olives, mushrooms mushrooms, cooked ham, fresh basil and 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 tomatoes from Vesuvius D.O.P., fresh basil, extra virgin olive oil
- LA POMO D'ORO** ●● 12
San Marzano tomato, tomatoes Corbarino, yellow packets of Vesuvius, red packets of Vesuvius, fresh basil, extra virgin olive oil
- LA COLONNATA** *NEW* 14
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** ● 9
Fior di latte, caciocavallo silano, pecorino romano, pepper, extra virgin olive oil, fresh basil
- LA CROCCOPIZZA** 9,5
Provola di Agerola, cooked ham, potato croquettes, pepper, fresh basil, extra virgin olive oil
- LA VEGETÈ** ● 9,5
Fior di latte, aubergines, courgettes, basil sauce, red pacchetelle, extra virgin olive oil, fresh basil
- LA GRICIA** 11
Fior di latte, caramelized Tropea red onion, Coppata bacon, Pecorino Romano, extra virgin olive oil, fresh basil
- LA TUNA** 11
Fior di latte, yellow cherry tomatoes, tuna fillets, caramelized onion, taggiasca olives, fresh basil, extra virgin olive oil
- LA MEAT BALL** 11,5
Fior di latte, beef meatballs with sauce, fresh basil
- LA BOLOGNESE** 12,5
Fior di latte, mortadella with pistachio, burratina, chopped pistachios, fresh basil, extra virgin olive oil
- LA VURRIA** ● 12
Buffalo buffalo D.O.P. Yellow and red tomato packets from Vesuvius, basil sauce, fresh basil
- LA SAN DANIELE** 12,5
Fior di latte, red pacchetelle, San Daniele ham, buffalo ricotta with salt and pepper, fresh basil, extra virgin olive oil
- L'AVVOCATO** ● 11
Fior di latte, chopped walnuts, yellow pacchetelle, seasoned caciocavallo and basil
- LA DELIZIOSA** 10
Fior di latte, cut aubergines mushroom, gorgonzola, silano caciocavallo, 'nduja and basil
- LA 5 FORMAGGI** ● 10
Fior di latte, Provola di Agerola, Parmesan, Pecorino and Gorgonzola Berader
- LA PARTENOPEA** **NEW** 10
Fiord of milk, sausage and broccoli
- LA PAESANA** ● **NEW** 10
Fior di latte, eggplant parmigiana, basil and Grana
- THE ROMAN** **NEW** 11
Provola, porchetta from Ariccia, baked potatoes, oil and rosemary

Calzoni

IL CALZONE (FRIED OR BAKED)

10

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

IL GOLOSO ***NEW***

10

Fior di latte, sauteed escarole, pine nuts,
taggiasca olives and raisins

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 TRADIZIONALE *NEW* **10**

Eggplant and Buffalo Parmigiana

IL BOSCAIOLO **10**

Porchetta from Ariccia, provolone from Agerola and mushroom eggplants

IL MARINAIO **10**

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

L'ITALIANO ● **10**

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