

MENU

Traditional Pizzas

MONTI LATTARI	San Marzano DOP tomato, Agerola's fior di latte, parmesan, extra virgin olive oil, and fresh basil	€ 7,50	1 7
MARINARA	San Marzano DOP tomato, wild garlic pesto, oregano, extra virgin olive oil, and fresh basil	€ 6,00	1
VERACE	San Marzano DOP tomato, 100% buffalo milk mozzarella, extra virgin olive oil, and fresh basil	€ 10,00	1 7
VERACE LACTOSE-FREE	San Marzano DOP tomato, lactose-free 100% buffalo milk mozzarella, extra virgin olive oil, and fresh basil	€ 11,00	1 7
HAM AND MUSHROOMS	San Marzano DOP tomato, Agerola's fior di latte, fresh champignon mushrooms, cooked ham, extra virgin olive oil, and fresh basil	€ 10,00	1 7
PROVOLA AND PEPPER	Shade of San Marzano DOP tomato, Agerola's provola cheese, pepper, fried basil, and extra virgin olive oil	€ 9,00	1 7
COSACCA	Cooked and seasoned Corbarino cherry tomatoes, parmesan, flakes of seasoned Roman cheese, extra virgin olive oil, fried basil, and parmesan wafers	€ 8,50	1 7
WINTER GARDEN	Agerola's fior di latte, Vesuvius cherry tomatoes, radicchio, sautéed broccoli rabe, escarole, Bari's broccoli, Sorrento walnuts, and extra virgin olive oil	€ 11,00	1 7 4 8
CAPRICCIOSA	San Marzano DOP tomato, Agerola's fior di latte, cooked ham, pitted Gaeta black olives, artichokes in extra virgin olive oil, fresh champignon mushrooms, extra virgin olive oil, and fresh basil	€ 11,50	1 7
CALABRESE	San Marzano DOP tomato, Agerola's fior di latte, spicy Calabrian soppressata, 'nduja tomato, parmesan, extra virgin olive oil, and fresh basil	€ 10,00	1 7
CLASSIC STUFFED	San Marzano DOP tomato, ricotta, Napoli salami, Agerola's fior di latte, fresh basil, and extra virgin olive oil	€ 11,00	1 7
RUSTICHELLA	Smoked provola from Agerola, baked potatoes, fresh sausage cut by knife and baked in a wood oven, parmesan, extra virgin olive oil, and basil	€ 11,00	1 7
SAUSAGE AND FRIARIELLI	Smoked provola from Agerola, fresh sausage baked in a wood oven, sautéed broccoli rabe, and extra virgin olive oil	€ 12,50	1 7
TUNA AND ONIONS	Agerola's fior di latte, sautéed red onion, Cetara tuna fillet, yellow cherry tomato sauce, Gaeta olives, caper flowers, and sun-dried tomatoes in oil	€ 13,00	1 4 7
SCAROLELLA	Agerola's fior di latte, raw seasoned escarole with olives, capers, pine nuts, and Cetara anchovies	€ 11,00	1 4 7 8
STUFFED ESCAROLE	Agerola's fior di latte, raw seasoned escarole with Gaeta olives, Cetara anchovies, pine nuts, and capers	€ 11,00	1 4 7 8

The Special Pizzas For these pizzas, we kindly ask you not to request variations.

VERACE SPECIAL	San Marzano DOP Tomato, Agerola Fior di Latte, Grana Padano on Exit, Basil Pesto, 125g Buffalo Mozzarella, Extra Virgin Olive Oil, Fried Basil	€ 13,00	1 7
VESUVIO	Yellow Vesuvius Tomato "Giaggiù", Orange Vesuvius Tomato "Riccia San Vito", Piennolo Red Tomato, 100% Buffalo Mozzarella, Extra Virgin Olive Oil, Grana Padano Wafers, Fried Basil	€ 13,50	1 7
4 CHEESES FROM BUFFALO	Blu di bufala, creamy buffalo, buffalo mozzarella 100% buffalo milk and provola di bufala, drizzle of corbarino tomato sauced di pomodoro corbarino	€ 16,00	1 7
'O SOLE MIO	Pistachio pesto, yellow cherry tomatoes from Vesuvius, rolled bacon, smoked provola cheese from Agerola and chopped pistachios	€ 13,50	1 7 8
MORTADELLA E CROCCHÉ'	Pistachio pesto, Agerola provola, potato croquettes, Bologna mortadella and chopped pistachios	€ 13,50	1 7 8
GOLDEN PUTTANESCA	Piennolo yellow tomato in sauce, mozzarella 100% buffalo milk, Cetara anchovies, capers, Gaeta olives, basil and oregano	€ 13,50	1 7 4

All pizzas are available with lactose-free buffalo mozzarella +2€

PAPILLON AI 3 FRIARIELLI	Friarielli pesto, sautéed friarielli, fried friarielli, sausage with the tip of a knife, Napoli salami, Calabrese spicy salami, provola from Agerola and evo oil	€ 15,00	1 7
PARMIGIANA	Provola from Agerola, eggplant parmigiana, Grana cheese, evo oil and basil	€ 13,00	1 7
ANCHOVIES AND LEMON	Fior di latte from Agerola, piennolo tomato sauce and finishing with Cetara anchovies, lemon cream, evo oil, stracciatella cheese and basil	€ 13,50	1 7 4
PORCHETTA	Artichoke cream, Provola from Agerola, porchetta and baked potatoes	€ 13,00	1 7
FIOCCO	Fior di latte from Agerola, mashed potatoes and finishing with cooked buffalo ham and buffalo burrata from 125gr	€ 14,00	1 7
CAPOCOLLO	Broccoli cream, Gaeta olives and finishing with capocollo, sun-dried tomatoes, Aglianico wine reduction and 100% buffalo milk mozzarella from 125gr	€ 14,00	1 7 12
ZUCCONA	Pumpkin cream, provola from Agerola, rolled pancetta, finishing with Grana cheese wafer, piennolo tomato DOP semidry	€ 14,00	1 7
SFIZIOSA	Mashed potatoes, provola from Agerola, pancetta, mushrooms, Grana cheese, pepper	€ 13,00	1 7
CARBOPIZZA	Provola from Agerola, carbonara (egg yolk, Grana cheese, Pecorino cheese, cream), crunchy guanciale, pepper	€ 15,00	1 7 3
NEAPOLITAN LASAGNA	San Marzano DOP tomato, fior di latte from Agerola, small meatballs, ricotta and Napoli salami, Grana cheese wafer	€ 15,00	1 3 7
MARINARA 4 TEXTURES OF TOMATO	Yellow tomato sauce, sun-dried tomato pesto and bear's garlic: Vesuvio tomato "Riccio San Vito", tartare of roasted San Marzano tomato	€ 12,00	1

Panuozzi

TOTÒ	Provola from Agerola and eggplant parmigiana	€ 13,00	1 7 9
MARADONA	Porchetta, provola from Agerola and french fries	€ 13,00	1 7
MASANIELLO	Provola from Agerola, sausage with the tip of a knife, sautéed friarielli, roasted potatoes	€ 13,50	1 7

Fried Pizzas

CLASSIC FRIED	Filled with smoked Provola from Agerola, buffalo ricotta, Neapolitan pork cracklings, and pepper	€ 12,50	1 7
GOLDEN FRIED	Filled with Fior di latte from Agerola and San Marzano DOP Tomato	€ 11,00	1 7
MONTANARA SPECIAL	Fried pizza dough, revisited in a pan, with San Marzano DOP Tomato, and 100% buffalo milk mozzarella	€ 11,00	1 7

Starters

OUR CURED MEATS	Napoli salami, Capocollo, Casertana sausage with chili pepper and fennel, green olives and Neapolitan tarallo	€ 10,00	1 8
NEAPOLITAN FRIED FOODS	Macaroni omelette, rice balls, risen dough and potato croquettes	€ 10,00	1 3 7 9 12
SALTY SCUGNIZZI	Fried pizza strips accompanied by Neapolitan ragù and stracciatell	€ 10,00	1 7
CAPRESE	100% buffalo milk mozzarella, sliced beefsteak tomatoes, basil and oregan	€ 9,00	7
ANCHOVY CUOPPO	Anchovies, small marinated zucchini fritters	€ 8,00	1 4

First Courses

GNOCCHI ALLA SORRENTINA	Potato gnocchi with tomato sauce, mozzarella, and Parmesan cheese	€ 10,00	1 3 9
SPAGHETTI WITH MEATBALLS	Hard wheat spaghetti, tomato sauce, fresh ricotta, and mixed meat meatballs	€ 11,00	1 3 7 9
SPAGHETTI ALLA NERANO	Hard wheat spaghetti, zucchini, and DOP Monaco provolone cheese	€ 12,00	1 7
SCIALATELLI WITH MUSSELS AND LUPINI BEANS	Hard wheat scialatelli, piennolo tomato, mussels, and lupini beans	€ 12,00	1 4 12 14

Main courses

MOZZARELLA AND PROSCIUTTO	Mozzarella 100% buffalo milk 180gr served with raw prosciutto and mixed greens	€ 12,00	7
SAUSAGE AND FRIARIELLI	Knife-tip sausage, sautéed friarielli and chili pepper threads	€ 10,00	7
MEATBALLS IN TOMATO SAUCE	Meatballs in tomato sauce	€ 10,00	1 3 7 9
EGGPLANT PARMIGIANA	Traditional parmigiana with fried eggplants	€ 10,00	1 11 9
SEAFOOD CUOPPO	Anchovies, shrimp and small marinated zucchini fritters with seaweed	€ 15,00	1 2 4

Side Dishes

FRESH VEGETABLES	Salad, tomatoes, carrots, fennel	€ 4,00
SAUTÉED FRIARIELLI	Sautéed friarielli with garlic, oil, and chili pepper	€ 4,00
ROAST POTATOES		€ 3,50
FRENCH FRIES		€ 3,50

Kids' Menu

SMALL PENNE WITH TOMATO	Small penne pasta with tomato sauce	€ 6,00	1
SANDWICH WITH CHICKEN CUTLET	Sandwich with chicken cutlet and salad, served with french fries	€ 10,00	1 3 11

Desserts

Neapolitan Pastiera [single portion]	€ 4,00	Pizzo Calabro Truffle	€ 5,50
Pie with shortcrust pastry filled with cooked wheat, ricotta cream, candied fruit, and orange blossom aroma [173]		Hazelnut ice cream with a dark chocolate heart (also available in pistachio variant) [78]	
Sfogliatella	€ 3,00	Scugnizzi with Nutella	€ 7,00
Crispy puff pastry filled with ricotta cream, candied fruit, and orange blossom aroma [17]		Fried pizza dough strips accompanied by Nutella and hazelnut grains [178]	
Shortcrust Sfogliatella	€ 3,00	Scugnizzi with Pistachio	€ 8,00
Shortcrust pastry filled with ricotta cream, candied fruit, and orange blossom aroma [17]		Fried pizza dough strips accompanied by Pistachio Cream and pistachio grains [178]	
Sicilian Cannolo	€ 4,00	Fiocco di Neve Poppella	€ 3,00
Crispy fried shell filled with ricotta and chocolate drops [17]		Very soft brioche filled with ricotta cream and whipped cream (also available in pistachio cream, chocolate cream, and dulce de leche versions) [137]	
Cassatina siciliana	€ 4,00	Delipop Ricotta and Pear	€ 5,50
Base di pan di spagna, cuore di ricotta e gocce di cioccolato, ricoperta di glassa [17]		Ricotta and pear semifreddo [1378]	
Lemon Delight	€ 5,50	Delipop Cold Pastiera	€ 5,50
Soft sponge cake dome, soaked with limoncello syrup, stuffed and covered with lemon cream [17]		A classic of the Neapolitan tradition in a semifreddo version [1378]	
Babà	€ 3,00	Delipop Rocher	€ 5,50
Yeast cake soaked in rum-based syrup [17]		Milk chocolate based semifreddo with hazelnut grainsa [1378]	
Roccobabà	€ 6,00	Delipop Napul'è	€ 6,00
Semifreddo based on babà with a heart of vanilla cream and covered with chocolate and cream [1368]		Buffalo mozzarella cream with Annurca apple crumble, covered with limoncello bavaois [1378]	

Drinks

Microfiltered Natural Water	75 cl	€ 2,50
Microfiltered Sparkling Water	75 cl	€ 2,50
Tonic Water	20 cl	€ 2,50
Coca Cola	33 cl	€ 2,50
Coca Cola Zero	33 cl	€ 2,50
Fanta	33 cl	€ 2,50
Lemon Tea	33 cl	€ 2,50
Peach Tea	33 cl	€ 2,50
Lemonsoda	33 cl	€ 2,50
Chinotto	33 cl	€ 2,50
Fruit Juices		€ 2,00

Draft beers

Kbirr Natavot	lager 30 cl	€ 4,00
Kbirr Natavot	lager 50 cl	€ 6,00
Kbirr Natavot	red strong ale 30 cl	€ 4,50
Kbirr Natavot	red strong ale 50 cl	€ 6,50

Bottled beers

Kbirr Natavot	lager 33 cl	€ 4,50
Kbirr Natavot	lager 75 cl	€ 9,00
Kbirr Natavot	red strong ale 33 cl	€ 5,00
Kbirr Natavot	red strong ale 75 cl	€ 10,00
Kbirr Jattura	scotch ale 33 cl	€ 5,00
Kbirr Paliata	imperial stout 33 cl	€ 5,00
Kbirr Pulcinhell	hell 33 cl	€ 5,00
Kbirr Cuore di Napoli	american pale 33 cl	€ 5,00
Beer Ichnusa	33cl	€ 3,00
Beer Ichnusa	66 cl	€ 6,00
Beer Ichnusa non filtrata	50 cl	€ 4,00
Beer Waizen	50 cl	€ 5,00
Beer Pilsener	50 cl	€ 5,00
Beer Ipa	33 cl	€ 4,00

Wines

	Bottle 75cl	Glass
Biancolella d'Ischia	€ 20,00	€ 5,00
Asprinio d'Aversa brut	€ 20,00	€ 5,00
Asprinio d'Aversa	€ 16,00	€ 4,00
Gragnano 8 uve	€ 20,00	€ 5,00
Falanghina dei Campi Flegrei	€ 20,00	€ 5,00
Flegreo spumante Falanghina	€ 16,00	€ 4,00
Flegreo spumante rosato	€ 16,00	€ 4,00
Falerno del Massico Rosso	€ 20,00	€ 5,00
Falerno del Massico bianco	€ 16,00	€ 4,00
Fiano Paestum	€ 28,00	€ 6,00
Greco di Tufo	€ 20,00	€ 5,00
Aglianico Falanghina I.G.P.	€ 10,00	€ 3,00

Coffee bar

Coffee	€ 1,50
Macchiato	€ 1,70
Macchiatone	€ 2,00
Cappuccino	€ 2,50
Ginseng/orzo	€ 1,70
Ginseng/orzo macchiato	€ 1,70
Coffee leccese	€ 2,50
Hazelnut coffee	€ 2,50
Caffè corretto	€ 2,50

Spirits and Bitters

Guappa	€ 5,00
Amaro del re	€ 5,00
Rucolino d'Ischia	€ 4,00
Amara	€ 4,50
Jefferson	€ 5,00
Amaro del Capo	€ 3,50
Limoncello	€ 3,00
Meloncello	€ 3,00
Liquirizia	€ 3,00
Nocillo	€ 4,00
Grappa	€ 3,00

COVER CHARGE € 2.50

ALLERGENS

1 Gluten – 2 Crustaceans – 3 Eggs – 4 Fish – 5 Peanuts – 6 Soy – 7 Milk and derivatives – 8 Nuts
9 Celery – 10 Mustard – 11 Sesame seeds – 12 Sulfur dioxide – 13 Lupins – 14 Molluscs
(Please kindly communicate any allergies or intolerances before ordering)