

Beverages

Microfiltered still 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

Bottled Beers

Kbirr Natavot	lager 33 cl	€ 4,50
Kbirr Natavot	lager 75 cl	€ 4,50
Kbirr Natavot	red strong ale 33 cl	€ 9,00
Kbirr Natavot	red strong ale 75 cl	€ 5,00
Kbirr Jattura	scotch ale 33 cl	€ 10,00
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
Birra Ichnusa	33cl	€ 5,00
Birra Ichnusa	66 cl	€ 3,00
Birra Ichnusa non filtrata	50 cl	€ 6,00
		€ 4,00

Caffetteria

Espresso	€ 1,50
Macchiato coffee	€ 1,70
Large Macchiato	€ 2,00
Cappuccino	€ 2,50
Ginseng/Barley Coffee	€ 1,70
Ginseng/orzo macchiato	€ 1,70
Macchiato Ginseng/Barley Coffee	€ 2,50
Lecce coffee	€ 2,50
Hazelnut Coffee	€ 2,50
Coffee with Liquor	€ 2,50

Cover Charge € 2,50

Allergens

1 Gluten – 2 Crustaceans – 3 Eggs – 4 Fish – 5 Peanuts – 6 Soy – 7 Milk and derivats – 8 Nuts – 9 Celery – 10 Mustard – 11 Sesame seeds – 12 Sulphur dioxide – 13 Lupin – 14 Molluscs
"Please kindly inform us of any allergies or intolerances before ordering."

Draft Beer

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

Wines

	Bott. 75cl	Bicch.
Prosecco	€ 10,00	€ 2,50
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

Distilled 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
Melancello	€ 3,00
Liquirizia	€ 3,00
Nocillo	€ 4,00
Grappa	€ 3,00

MENÙ

Pizzas from our tradition

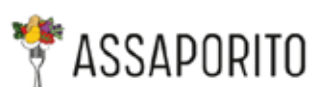
MARINARA	Agro Sarnese Nocerino tomato, wild garlic pesto, oregano, extra virgin olive oil, and fresh basil	€ 6,00	1
MONTI LATTARI	Agro Sarnese Nocerino tomato, Agerola fior di latte, parmesan, extra virgin olive oil, and fresh basil	€ 7,50	1 7
PROVOLA E PEPE	San Marzano DOP tomato, Agerola smoked cheese, pepper, fried basil, and extra virgin olive oil	€ 9,00	1 7
VERACE	Agro Sarnese Nocerino tomato, 100% buffalo milk mozzarella, extra virgin olive oil, and fresh basil	€ 10,00	1 7
PROSCIUTTO E FUNGHI	Agro Sarnese Nocerino tomato, Agerola fior di latte, fresh champignon mushrooms, cooked ham, extra virgin olive oil, and fresh basil	€ 10,00	1 7
CALABRESE	Agro Sarnese Nocerino tomato, Agerola fiordilatte cheese, spicy Calabrian spianata, nduja tomato, grana cheese, extra virgin olive oil, and fresh basil	€ 10,00	1 7
CARRETTIERA RIVISITATA	Friarielli pesto, wood-fired sausage, Agerola smoked cheese, extra virgin olive oil	€ 10,50	1 7
VERACE LACTOSE FREE	San Marzano DOP tomato, 100% buffalo milk lactose-free mozzarella, extra virgin olive oil, and fresh basil	€ 11,00	1 7
RIPIENO CLASSICO	Agro Sarnese Nocerino tomato, ricotta, Napoli salami, Agerola fior di latte, fresh basil, and extra virgin olive oil	€ 11,00	1 7
RUSTICHELLA	Smoked Agerola provola, oven-baked potatoes, fresh sausage, parmesan, extra virgin olive oil, and fresh basil	€ 11,00	1 7
ORTO	Agerola fior di latte, zucchini, eggplant, roasted peppers, piennolo tomato, arugula, parmesan, and extra virgin olive oil	€ 11,00	1 4 7
CAPRICCIOSA	Agro Sarnese Nocerino tomato, Agerola fior di latte, cooked ham, Gaeta pitted black olives, artichokes in extra virgin olive oil, fresh champignon mushrooms, extra virgin olive oil, and fresh basil	€ 11,50	1 4 7
CAPRESE	Agerola fior di latte, cherry tomatoes, basil, oregano, and fresh basil	€ 12,00	1 7
TONNO E CIPOLLA	Agerola fior di latte, sautéed onion, piennolo tomato, fresh basil, tuna fillets, and Cetara anchovy sauce	€ 13,00	1 7
VERACE SPECIAL	San Marzano DOP tomato, Agerola fior di latte, parmesan, basil pesto, 125g buffalo milk mozzarella, extra virgin olive oil, and fried basil	€ 13,00	1 7

Special Pizzas

For these pizzas, we kindly ask not to request variations]

MARINARA 4 CONSISTENZE DI POMODORO	Yellow tomato puree, dried tomato pesto, and wild garlic. Vesuvian piennolo tomato, roasted San Marzano tomato tartare	€ 12,00	1
MARGHERITA IMPICCATA	Corbarino cherry tomato sauce, EVO oil, Podolico caciocavallo cheese, and basil	€ 12,00	1 7
MELANZANELLA	San Marzano tomato, Agerola fiordilatte cheese, eggplant funghetta, spicy Calabrian salami, ricotta, fresh basil, EVO oil, and grana cheese	€ 12,00	1 7
PUGLIESE	Corbarino cherry tomato sauce, EVO oil, on top: stracciatella cheese, dried tomato petals, pitted olives, fresh basil, homemade basil pesto	€ 12,00	1 7
VEGAN	Neutral pizza base, on top: lamb's lettuce, caramelized onions, dried tomato petals, chickpea hummus, sesame seeds, and pitted olives	€ 13,00	1 7
TRE COLORI	Zucchini cream, Agerola smoked cheese, crispy guanciale, on top: tomato tartare and fresh basil	€ 12,00	1 7
PARMIGIANA	Agerola provola cheese, eggplant parmigiana, grana cheese, EVO oil, and basil	€ 13,00	1 7
NERANO	Zucchini cream, Agerola fiordilatte cheese, fried zucchini, EVO oil, and grana cheese, on top: provolone del Monaco cheese	€ 13,00	1 7
PUTTANESCA ORO	Yellow piennolo tomato sauce, 100% buffalo milk mozzarella, Cetara anchovies, capers, Gaeta olives, basil, oregano, and lemon zest	€ 13,50	1 4 7

All pizzas are available with lactose-free buffalo mozzarella for an extra charge of €2.00.



O SOLE MIO	Pistachio cream, Vesuvian yellow cherry tomato, rolled pancetta, smoked Agerola smoked cheese, and pistachio grains	€ 13,50	1 7 8
ALICI E LIMONE	Agerola fiordilatte cheese, piennolo tomato, topped with Cetara anchovies, lemon cream, EVO oil, and stracciatella cheese	€ 13,50	1 4 7
MORTADELLA E CROCCHÈ	Pistachio cream, Agerola smoked cheese, topped with potato croquettes, Bologna IGP mortadella, and pistachio grains	€ 13,50	1 7 8
CAPOCOLLO NEW	Champignon mushroom cream, Agerola provola cheese, baked potatoes, topped with capocollo, crumbled tarallo, and Aglianico reduction	€ 14,00	1 7 8 12
LA RIBELLE	Homemade basil cream, Agerola fiordilatte cheese, rainbow of datterino tomatoes, topped with 100% whole buffalo milk mozzarella (125g), toasted almond flakes, and pistachio grains	€ 15,00	1 7 8
O' CAPIELL E' PULCENELLA	Calzone/pizza with Agerola smoked cheese, ricotta, Neapolitan pork cracklings, pepper, topped with buffalo milk burratina, Corbarino tomato, fried basil, basil pesto, and EVO oil	€ 15,00	1 7
CRUDAIOLA	Agerola fiordilatte cheese and topped with EVO oil, arugula, Cillo buffalo bresaola, baked cherry tomatoes, and shaved grana cheese	€ 15,00	1 7
ESTATE	Focaccia with tomato and grana cheese, topped with raw, buffalo milk burratina, baked cherry tomatoes, and edible flowers	€ 15,00	1 7
QUATTRO FORMAGGI	Buffalo blue cheese, buffalo milk creamy mozzarella, 100% whole buffalo milk mozzarella, and Agerola smokedcheese, topped with Corbarino tomato sauce	€ 16,00	1 7

Fried Pizzas

FRITTA CLASSICA	Filled with smoked Agerola smoked cheese, buffalo ricotta, Neapolitan pork cracklings, and pepper	€ 12,00	1 7
FRITTA ORO	Filled with Agerola fiordilatte cheese and Agro Sarnese Nocerino tomato	€ 11,00	1 7
MONTANARA SPECIAL	Fried pizza base, baked with tomato, grana cheese, and 100% buffalo milk mozzarella	€ 11,00	1 7
MONTANELLA	Fried pizza base, IGP mortadella, buffalo ricotta, and lemon zest	€ 13,00	1 7

Panuozzi

CAPRESE	Fresh tomato, 100% buffalo milk mozzarella, and arugula	€ 12,00	1 7 9
TOTÒ	Agerola smoked cheese and eggplant parmigiana	€ 13,00	1 7 9
MARADONA	Porchetta, Agerola smokedcheese, and french fries	€ 13,00	1 7

Appetizers

PARMIGIANA ESTIVA	Grilled eggplants, 100% buffalo milk mozzarella, fresh tomato, basil pesto	€ 7,00	7
BUFALA E SALSA	Hot tomato sauce, 100% buffalo milk mozzarella	€ 9,00	7 9
CUOPPO DI MARE	Anchovies and seaweed zeppoline	€ 8,00	1 4
I NOSTRI SALUMI	Napoli salami, capocollo, Caserta sausage with chili pepper and fennel, green olives, and Neapolitan tarallo	€ 10,00	1 8
SCUGNIZZI SALATI	Fried pizza strips accompanied by tomato sauce, grana cheese, and arugula	€ 10,00	1 7
FRITTO NAPOLETANO	Fried maccheroni, mozzarella in carrozza, cresciuta pasta, and potato croquettes	€ 10,00	1 3 7 9 12

First Courses

CHEF'S SPECIAL RISOTTO			
GNOCCHI ALLA SORRENTINA	Potato gnocchi with tomato sauce, mozzarella, and grana cheese	€ 10,00	1 7 9
SPAGHETTI WITH BASIL PESTO AND STRACCIATELLA	EVO oil, grana cheese, basil, pine nuts, Apulian stracciatella	€ 12,00	7 1 8
SPAGHETTI ALLA NERANO	Durum wheat pasta, zucchini, Provolone del Monaco DOP, mint	€ 12,00	1 7
SCIALATIELLI LUPINI E COZZE	Durum wheat pasta, lupini beans, mussels, cherry tomatoes	€ 12,00	1 14 12

Main Courses

HAMBURGER	Bread, Beef patty, french fries	€ 10,00	1
BURGER PLATE	Beef hamburger and grilled vegetables	€ 12,00	
MOZZARELLA E CRUDO	100% buffalo milk mozzarella (180g) served with raw ham and mixed salad	€ 12,00	7
FRESELLA NAPOLETANA	Freselle, tonno, capperi, alici, olive di gaeta, pomodorini	€ 14,00	1 4
GRILLED OCTOPUS	Octopus with crispy vegetables and balsamic vinegar reduction	€ 15,00	1 4
SEA BASS	Sea bass fillet cooked in "acqua pazza" style	€ 18,00	4
MIXED FRY	Calamari, anchovies, pink shrimp, zeppoline with sea lettuce	€ 18,00	1 2 4 14

Sides

BAKED POTATOES		€ 3,50	
FRENCH FRIES		€ 3,50	1
SMALL SALAD WITH SEASONAL VEGETABLES		€ 4,00	
GRILLED SEASONAL VEGETABLES		€ 5,00	

Desserts

Neapolitan Pastiera [Single portion]	€ 4,00	Tartufo di Pizzo Calabro	€ 7,00
Shortcrust pastry cake with ricotta cream, cooked wheat, candied fruit, and orange blossom aroma [1 7 3]		Hazelnut gelato with a dark chocolate heart (also available in pistachio flavor) [7 8]	
Sfogliatella	€ 3,00	Scugnizzi con Nutella	€ 7,00
Crispy puff pastry filled with ricotta cream, candied fruit, and orange blossom aroma [1 7]		Fried pizza strips accompanied by Nutella and hazelnut grains e granella di nocciole [1 7 8]	
Sfogliatella Frolla	€ 3,00	Scugnizzi al Pistacchio	€ 8,00
Shortcrust pastry filled with ricotta cream, candied fruit, and orange blossom aroma		Fried pizza strips accompanied by pistachio cream and pistachio grains [1 7 8]	
Sicilian Cannolo	€ 4,00	Fiocco di Neve Poppella	€ 3,00
Crispy fried pastry filled with ricotta and chocolate chips		Soft brioche filled with ricotta and cream (also available with pistachio cream or chocolate cream) [1 3 7]	
Sicilian Cassatina	€ 4,00	Delipop Ricotta e Pera	€ 5,50
Sponge cake base, ricotta cream center, chocolate chips, covered with icing [1 7]		Ricotta and pear semifreddo [1 3 7 8]	
Delizia al limone	€ 5,50	Delipop Rocher	€ 5,50
Soft sponge cake dome, soaked with limoncello syrup, filled and covered with lemon cream [1 7]		Semifreddo with milk chocolate and hazelnut grains [1 3 7 8]	
Babà	€ 3,00	HOMEMADE FRESH FRUIT SORBET	€ 5,00
Leavened dough soaked in rum syrup [1 7]			
Roccobabà	€ 6,00		
Semifreddo with babà base, filled with vanilla cream, covered with chocolate and cream [1 3 6 8]			