

# ASSAPORITO

# MENÙ

## Pizzas from our tradition

<b>MARINARA</b>	Agro Sarnese Nocerino tomatoes, bear garlic pesto, oregano, extra virgin olive oil, and fresh basil	€ 6,00	1
<b>MONTI LATTARI</b>	Agro Sarnese Nocerino tomatoes, Agerola fior di latte, aged cheese, extra virgin olive oil, and fresh basil	€ 7,50	1 7
<b>PROVOLA E PEPE</b>	San Marzano DOP tomato purée, Agerola provola, pepper, fried basil, and extra virgin olive oil	€ 9,00	1 7
<b>PROSCIUTTO E FUNGHI</b>	Agro Sarnese Nocerino tomatoes, Agerola fior di latte, fresh champignon mushrooms, cooked ham, extra virgin olive oil, and fresh basil	€ 10,00	1 7
<b>VERACE</b>	Agro Sarnese Nocerino tomatoes, 100% buffalo milk mozzarella, extra virgin olive oil, and fresh basil	€ 10,00	1 7
<b>VERACE SENZA LATTOSIO</b>	San Marzano DOP tomatoes, lactose-free 100% buffalo milk mozzarella, extra virgin olive oil, and fresh basil	€ 11,00	1 7
<b>CALABRESE</b>	Agro Sarnese Nocerino tomatoes, Agerola fior di latte, spicy Calabrian salami, 'nduja, aged cheese, extra virgin olive oil, and fresh basil	€ 10,00	1 7
<b>RIPIENO SCAROLA</b>	Agerola fior di latte, raw escarole seasoned with Gaeta olives, Cetara anchovies, pine nuts, and capers	€ 11,50	1 4 7 8
<b>ORTO D'INVERNO</b>	Agerola fior di latte, Vesuvian piennolo cherry tomatoes, radicchio, sautéed friarielli, escarole, Apulian broccoli, Sorrento walnuts, and fresh basil	€ 11,00	1 7 4 8
<b>RIPIENO CLASSICO</b>	Agro Sarnese Nocerino tomatoes, ricotta, cooked ham, Napoli salami, Agerola fior di latte, fresh basil, and extra virgin olive oil	€ 11,50	1 7
<b>RUSTICHELLA</b>	Smoked provola from Agerola, oven-roasted potatoes, hand-cut fresh sausage cooked in a wood-fired oven, aged cheese, extra virgin olive oil, and fresh basil	€ 11,50	1 7
<b>CAPRICCIOSA</b>	Agro Sarnese Nocerino tomatoes, Agerola fior di latte, cooked ham, pitted black Gaeta olives, artichokes in extra virgin olive oil, fresh champignon mushrooms, extra virgin olive oil, and fresh basil	€ 11,50	1 7
<b>SCAROLELLA</b>	Agerola fior di latte, served open: raw escarole seasoned with olives, capers, pine nuts, and Cetara anchovies	€ 11,50	1 4 7 8
<b>TONNO E CIPOLLA</b>	Agerola fior di latte, sautéed onions, Cetara tuna fillets, yellow tomato purée, Gaeta olives, and sun-dried tomatoes in oil	€ 13,00	1 4 7 8

## Special Pizzas (For these pizzas, we kindly ask you not to request any changes)

<b>SCARPARIELLO</b>	Corbarino tomato sauce, piennolo cherry tomatoes, basil, aged cheese, topped with pecorino	€ 10,00	1 7
<b>VEGANA</b>	Apulian broccoli cream, roasted tomato tartare, escarole, Caiazzana olives, sliced almonds	€ 11,50	1 8
<b>BOSCAIOLA</b>	Agerola fior di latte, *parsley pesto, *cardoncelli mushrooms	€ 11,50	1 7
<b>MARINARA 4 CONSISTENZE DI POMODORO</b>	Yellow tomato purée, sun-dried tomato and bear garlic pesto, Vesuvian piennolo tomatoes, roasted San Marzano tomato tartare	€ 12,00	1
<b>VERACE SPECIAL</b>	San Marzano DOP tomatoes, Agerola fior di latte, aged cheese, topped with: basil pesto, 125g 100% buffalo milk mozzarella, fried basil, and extra virgin olive oil	€ 13,00	1 7
<b>PARMIGIANA</b>	Agerola provola, *eggplant parmigiana, aged cheese, extra virgin olive oil, and basil	€ 13,00	1 7
<b>MORTADELLA E CROCCHÈ</b>	Pistachio pesto, Agerola fior di latte, topped with potato crocchè, Bologna mortadella, and chopped pistachios	€ 13,50	1 7 8
<b>'O SOLE MIO</b>	Pistachio pesto, yellow Vesuvian tomatoes, rolled pancetta, smoked provola from Agerola, and chopped pistachios	€ 13,50	1 7 8
<b>PUTTANESCA ORO</b>	Yellow piennolo tomato sauce, 100% buffalo milk mozzarella, Cetara anchovies, capers, Gaeta olives, basil, and oregano	€ 13,50	1 4 7
<b>ALICI E LIMONE</b>	100% buffalo milk mozzarella, piennolo tomatoes, topped with Cetara anchovies, lemon cream, extra virgin olive oil, straciatella cheese, and basil	€ 13,50	1 4 7
<b>FIOCCO</b>	Agerola fior di latte, mashed potatoes, topped with cooked buffalo ham, 125g buffalo burrata, and toasted breadcrumbs	€ 14,00	1 7

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

<b>CAPOCOLLO</b>	Broccoli cream, Gaeta olives, topped with capocollo, sun-dried tomatoes, Aglianico wine reduction, and 125g 100% buffalo milk mozzarella	€ 14,00	1 7 12
<b>MAMMA'</b>	Agerola fior di latte, *meatball ragù, extra virgin olive oil, and aged cheese	€ 14,00	1 3 7
<b>PAPILLON AI 3 FRIARIELLI</b>	Friarielli pesto, *sautéed friarielli, fried friarielli, knife-cut sausage, Napoli salami, spicy Calabrian salami, Agerola provola, and extra virgin olive oil	€ 15,00	1 7
<b>SALSICCIA E FRIARIELLI</b>	Agerola provola, *sautéed friarielli, *wood-fired knife-cut sausage	€ 12,50	1 7 12
<b>4 FORMAGGI DI BUFALA</b>	Buffalo blue cheese, *buffalo cream, 100% buffalo milk mozzarella, and buffalo provola, with a drizzle of corbarino tomato sauce	€ 16,00	1 7
<b>LA TRADIZIONE</b>	4 slices, a tribute to iconic dishes of Neapolitan cuisine: *sausage and friarielli, *eggplant parmigiana, *la genovese, *meatball ragù	€ 16,00	1 3 7 9 12
<b>CASERTANA</b>	Heirloom Caserta curled tomato purée, 100% buffalo milk mozzarella, buffalo ricotta, filardo (typical cured meat from Caserta), slow food Caiazzo olives, and extra virgin olive oil	€ 15,00	1 7

## I Panuozzi

<b>TOTÒ</b>	Agerola provola and *eggplant parmigiana	€ 13,00	1 7 9
<b>MARADONA</b>	Roast pork, Agerola provola, and *French fries	€ 13,50	1 7
<b>MASANIELLO</b>	Agerola provola, *knife-cut sausage, *sautéed friarielli	€ 13,50	1 7

## Fried Pizzas

<b>FRITTA ORO</b>	Filled with Agerola fior di latte and San Marzano DOP tomatoes	€ 11,00	1 7
<b>MONTANARA SPECIAL</b>	Fried pizza dough, baked, with San Marzano DOP tomatoes, aged cheese, and 100% buffalo milk mozzarella	€ 11,00	1 7
<b>FRITTA CLASSICA</b>	Filled with smoked Agerola provola, San Marzano DOP tomatoes, buffalo ricotta, Neapolitan pork cracklings, and black pepper	€ 12,00	1 7

## Appetizers

<b>CUOPPO DI MARE</b>	*Anchovies and *seaweed zeppoline (small fried dough balls)	€ 8,00	1 4
<b>TRIS DI PIZZA FRITTA</b>	Fried montanara with *Genovese ragù, *meatball ragù, stuffed with fior di latte and San Marzano DOP tomatoes	€ 10,00	1 3 7
<b>BUFALA E SALSA</b>	Warm tomato sauce with 100% buffalo milk mozzarella	€ 9,00	7 9
<b>I NOSTRI SALUMI</b>	Napoli salami, capocollo, Caserta sausage with chili and wild fennel, green olives, and Neapolitan tarallo	€ 10,00	1 8
<b>SCUGNIZZI SALATI</b>	Fried pizza dough strips served with *Neapolitan ragù and stracciatella cheese	€ 10,00	1 7
<b>FRITTO NAPOLETANO</b>	Macaroni frittata, *mozzarella in carrozza, deep-fried dough, and potato crocchè	€ 10,00	1 3 7 9 12
<b>PANE DI MOZZARELLA</b>	*Mozzarella bread, *buffalo cheese fondue, homemade beef bresaola, and potato chips	€ 10,00	1 7

## First Courses

### RISOTTO A PROPOSTA DELLE CHEF

<b>GNOCCHI ALLA SORRENTINA</b>	Potato gnocchi with tomato sauce, mozzarella, and aged cheese	€ 10,00	1 7 9
<b>SPAGHETTI ALL'ASSASSINA</b>	Durum wheat spaghetti, tomato sauce, extra virgin olive oil, and chili pepper	€ 11,00	1
<b>ZITI ALLA GENOVESE</b>	Durum wheat ziti, *Neapolitan Genovese ragù (Montoro onions, beef), and aged cheese	€ 12,00	1 7
<b>ZUPPA DI CARNE COTTA</b>	Bread and traditional Neapolitan meat stew	€ 13,00	1
<b>SPAGHETTI CON RAGU DI LASAGNA</b>	Durum wheat spaghetti, *meatball ragù, ricotta, and Napoli salami	€ 13,00	1 3 7

## Main Courses

<b>POLPETTINE AL SUGO</b>	*Meatballs in tomato sauce	€ 10,00	1 3 7
<b>PARMIGIANA DI MELANZANE</b>	Traditional eggplant parmigiana with fried eggplants	€ 10,00	1 9 11
<b>MOZZARELLA E CRUDO</b>	180g of 100% buffalo milk mozzarella served with cured ham	€ 12,00	7
<b>SALSICCIA E FRIARIELLI</b>	*Knife-cut sausage, *sautéed friarielli, and smoked provola cheese reduction	€ 13,00	7
<b>FRITTO DI MARE</b>	*Anchovies, *shrimp, *calamari, and seaweed zeppoline	€ 18,00	1 2 4
<b>PANINO CON HAMBURGER</b>	*Sandwich with *beef burger and *French fries	€ 10,00	1
<b>HAMBURGER</b>	*Beef burger with grilled vegetables	€ 12,00	1
<b>POLPO ARROSTO</b>	*Grilled octopus with crispy vegetables and balsamic reduction	€ 15,00	2 4

## Sides

<b>BAKED POTATOES</b>	€ 3,50
<b>FRENCH FRIES*</b>	€ 3,50 1
<b>SALAD WITH SEASONAL VEGETABLES</b>	€ 4,00
<b>GRILLED SEASONAL VEGETABLES</b>	€ 5,00

## Desserts

<b>NEAPOLITAN PASTIERA (single portion)</b>	€ 4,00	<b>SCUGNIZZI CON NUTELLA</b>	€ 7,00
Shortcrust pastry cake with ricotta cream, cooked wheat, candied fruit and orange blossom aroma [1 7]		Fried pizza strips accompanied by Nutella and hazelnut grains [1 7 8]	
<b>*SFOGLIATELLA</b>	€ 3,50	<b>SCUGNIZZI AL PISTACCHIO</b>	€ 8,00
Flaky puff pastry filled with ricotta cream, candied fruit and orange blossom aroma [1 7]		Fried pizza strips accompanied by pistachio cream and pistachio grains [1 7 8]	
<b>*SFOGLIATELLA FROLLA</b>	€ 3,50	<b>*FIOCCO DI NEVE POPPELLA</b>	€ 3,50
Shortcrust pastry filled with ricotta cream, candied fruit and orange blossom aroma [1 7]		Very soft brioche filled with ricotta cream and cream (also available in pistachio cream, chocolate cream variant) [1 3 7]	
<b>*CANNOLO SICILIANO</b>	€ 4,00	<b>*DELIPOP RICOTTA E PERA</b>	€ 5,50
Crispy fried wafer filled with ricotta and chocolate chips [1 7]		Ricotta and pear semifreddo [1 3 7 8]	
<b>*CASSATINA SICILIANA</b>	€ 4,00	<b>*DELIPOP ROCHER</b>	€ 5,50
Sponge cake base, ricotta heart and chocolate chips, covered with icing [1 7]		Semifreddo based on milk chocolate and hazelnut grains [1 3 7 8]	
<b>*DELIZIA AL LIMONE</b>	€ 6,00	<b>*HOMEMADE FRESH FRUIT SORBET [3]</b>	€ 5,00
Dome of soft sponge cake, soaked in limoncello syrup, filled and covered with lemon cream [1 7]		<b>TORTINO AL CIOCCOLATO</b>	€ 5,50
<b>*BABÀ</b>	€ 3,50	With soft chocolate heart and custard [3]	
Leavened dough soaked in rum-based syrup [1 7]		<b>BABBAIOLA</b>	€ 5,50
<b>*TARTUFO DI PIZZOCALABRO</b>	€ 5,50	Shortcrust pastry cake with lemon custard [1 3 7]	
Hazelnut ice cream with dark chocolate heart (also available in pistachio variant) [7 8]			

## 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

## Draft Beer

<b>Messina cristalli di sale</b>	20 cl	€ 3,00
<b>Messina cristalli di sale</b>	40 cl	€ 5,00
<b>Messina vivace</b>	20 cl	€ 3,50
<b>Messina vivace</b>	40 cl	€ 5,50

## Bottled Beers

Kbirr <b>Natavot</b>	lager 33 cl	€ 4,50
Kbirr <b>Natavot</b>	lager 75 cl	€ 9,00
Kbirr <b>Natavot</b>	red strong ale 33 cl	€ 5,00
Kbirr <b>Natavot</b>	red strong ale 75 cl	€ 10,00
Kbirr <b>Jattura</b>	scotch ale 33 cl	€ 5,00
Kbirr <b>Paliata</b>	imperial stout 33 cl	€ 5,00
Kbirr <b>Pulcinhell</b>	hell 33 cl	€ 5,00
Kbirr <b>Cuore di Napoli</b>	american pale 33 cl	€ 5,00
Kbirr <b>Cap e fierro</b>	stronger lager 33 cl	€ 5,00
Beer <b>Ichnusa</b>	33cl	€ 3,00
Beer <b>Ichnusa</b>	66 cl	€ 6,00
Beer <b>Ichnusa</b> non filtrata	50 cl	€ 4,00

## Wines

	Bott. 75cl	Bicch.
<b>Prosecco</b>	€ 15,00	€ 3,50
<b>Biancolella d'Ischia</b>	€ 20,00	€ 5,00
<b>Asprinio d'Aversa brut</b>	€ 20,00	€ 5,00
<b>Asprinio d'Aversa</b>	€ 16,00	€ 4,00
<b>Gragnano 8 uve</b>	€ 20,00	€ 5,00
<b>Falanghina dei Campi Flegrei</b>	€ 20,00	€ 5,00
<b>Flegreo spumante Falanghina</b>	€ 16,00	€ 4,00
<b>Falerno del Massico Rosso</b>	€ 20,00	€ 5,00
<b>Falerno del Massico bianco</b>	€ 16,00	€ 4,00
<b>Fiano Paestum</b>	€ 30,00	€ 6,00
<b>Greco di Tufo</b>	€ 20,00	€ 5,00
<b>Champagne Baron de Marck</b>	€ 35,00	
<b>Champagne Veuve Clicquot</b>	€ 70,00	

## Caffetteria

Espresso	€ 1,60
Macchiato coffee	€ 1,70
Large Macchiato	€ 2,00
Cappuccino	€ 2,50
Ginseng/orzo	€ 1,70
Ginseng/orzo macchiato	€ 1,70
Lecce coffee	€ 2,50
Hazelnut Coffee	€ 2,50
Coffee with Liquor	€ 2,50

## 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
Meloncello	€ 3,00
Liquirizia	€ 3,00
Nocillo	€ 4,00
Grappa	€ 3,00

Cover Chargea € 2,50

**Allergens** 1 Gluten – 2 Shellfish – 3 Eggs – 4 Fish – 5 Peanuts – 6 Soy – 7 Milk and dairy products - 8 Nuts – 9 Celery – 10 Mustard  
11 Sesame seeds – 12 Sulphur dioxide – 13 Lupins – 14 Molluscs  
(Please communicate any allergies or intolerances before ordering)

\*Some products may be frozen at source or produced, chilled and frozen on site