



PIZZERIA

Choose your crust: Roman-style, Naples-style, Whole-grain

BRUSCHETTE AND CROSTINI

BRUSCHETTA with olive oil and garlic	€ 2,50
BRUSCHETTA with fresh tomatoes	€ 3,50
BRUSCHETTA with three different types of tomatoes and burrata cheese	€ 6,50
BRUSCHETTA with salmon, robiola cheese and orange zest	€ 6,50
MIXED BRUSCHETTA (5 pc.)	€ 5,50
CROSTINO with zucchini flowers and anchovies	€ 7,50
CROSTINO with prosciutto from Bassiano	€ 7,50

FRIED SNACKS

FRIED RICE BALL filled with ragu sauce	€ 2,50
FRIED RICE BALL ALL'AMATRICIANA filled with tomato, guanciale (pork-cheek bacon) and pecorino sauce	€ 3,00
FRIED RICE BALL filled with mozzarella and anchovies	€ 3,00
FRIED POTATO BALL with pecorino cheese	€ 2,50
LITTLE FRIED MOZZARELLA BALL (10 pc.)	€ 7,50
BATTER-FRIED ZUCCHINI FLOWERS	€ 3,50
BATTER-FRIED SALTED CODFISH*	€ 4,00
FRIED RICE BALL filled with endive, capers and olives	€ 3,50
FRIED RICE BALL filled with chicory and guanciale (pork-cheek bacon)	€ 3,50
MIX PIZZOTTELLE fried pizza dough with different toppings (3 pc.)	€ 5,50
HOMEMADE CHIPS	€ 6,00
HOMEMADE CHIPS with black pepper and pecorino cheese	€ 6,50
A MIX OF DIFFERENT FRIED SNACK	€ 12,50
1 suppli, 1 potato crocchetta, 1 arancino, 1 fried zucchini flower, 4 fried mozzarella balls	

FOCACCE

WHITE FOCACCIA with oil and rosemary	€ 5,00
FOCACCIA WITH ROAST BEEF	€ 12,00
Aragula, curls of Grana Padano cheese and tomato concassé	
THE PARIOLINA	€ 13,00
Aged culatta ham and stracciatella di burrata cheese	
SALMON FOCACCIA	€ 13,00
Aragula, smoked salmon, dressed ricotta cheese lemon zest and cherry tomatoes	

SPECIALTY PIZZA

only Naples-style or whole-grain crust

CALZONE VESUVIO	€ 11,00
Spicy salami from Naples, fior di latte mozzarella, dressed ricotta cheese, tomato sauce and Parmigiano Reggiano	
CALZONE ROMANO	€ 10,50
Fior di latte mozzarella, dressed ricotta cheese and baked ham	
LA VENDETTA	€ 11,50
Tomato sauce, fresh pachino tomatoes, buffalo milk mozzarella added after baking and fresh basil	
NORMA	€ 10,50
Fior di latte mozzarella, fresh pachino tomatoes, fried eggplant and baked ricotta added after baking	
PANUOZZO BASSIANO	€ 12,50
Typical sandwich from the Campania region filled with prosciutto from Bassiano, buffalo-milk mozzarella, arugula and oregano	
PRINCIPESSA	€ 11,00
Fior di latte mozzarella, julienned zucchini, stracciatella di burrata cheese, lemon zest and mint	
AMALFI	€ 11,00
Tomato sauce, olives, stracciatella di burrata cheese and oregano	
PANUOZZO PARMIGIANA	€ 11,00
Typical sandwich from the Campania region filled with fior di latte mozzarella, eggplant parmesan, tomato sauce, Parmigiano Reggiano and fresh basil	
TROPEA	€ 11,50
Tomato sauce, fior di latte mozzarella, tuna, red onions and baked cherry tomato pesto	
GRICIA	€ 10,50
Fior di latte mozzarella, guanciale (pork-cheek bacon), Pecorino Romano cheese and black pepper	

WHITE PIZZA

PATATE, FRIGGITELLI E SALSICCIA	€ 9,50
Fior di latte cheese, sausage, dressed potatoes and sweet Italian chili peppers	
BOSCAIOLA	€ 8,50
Fior di latte cheese, mushrooms and sausage	
CINQUE FORMAGGI	€ 9,00
Fior di latte cheese, smoked provolone, Grana Padano Pecorino Romano and Gorgonzola	
PROVOLA E SPECK	€ 9,00
Fior di latte cheese, smoked provola cheese and speck	
PACHINO	€ 9,50
Buffalo-milk mozzarella, pachino, tomatoes and fresh basil	
SCAROLA	€ 10,00
Fior di latte cheese and endive sautéed with olives, anchovies and capers	

FIORI	€ 8,50
Fior di latte cheese, zucchini flowers and anchovies	
VEGETARIANA	€ 9,50
Fior di latte cheese and seasonal vegetables	

RED PIZZA

MARGHERITA	€ 7,50
Tomato sauce, fior di latte cheese and fresh basil	
GIALLO ROSSA	€ 8,50
Tomato sauce, fior di latte cheese, yellow plum tomatoes and basil dressing	
FUNGHI	€ 8,50
Tomato sauce, fior di latte cheese and mushrooms	
NAPOLI	€ 8,50
Tomato sauce, fior di latte cheese and anchovies	
REGINELLA	€ 8,50
Tomato sauce, buffalo mozzarella cheese and basil	
DIAVOLA	€ 8,50
Tomato sauce, ventricina salami, fior di latte mozzarella and red chili pepper	
MARINARA	€ 7,00
Tomato sauce, garlic and oregano	
MARINERA	€ 7,50
Tomato sauce, black garlic and crumbled oregano	
PICCANTISSIMA	€ 8,50
Tomato sauce, fior di latte cheese, sliced tomatoes and chopped garlic, oil, chili pepper and parsley	
CAPRICCIOSA	€ 9,50
Tomato sauce, fior di latte cheese, mushrooms, eggs, olives, artichoke hearts and prosciutto from Bassiano	
LARGE PIZZA x 2 people (choose any 2 kinds of pizza)	€ 21,00
LARGE PIZZA x 3 people (choose any 3 kinds of pizza)	€ 29,00

CRAFT BEER ON TAP

“BIRRA DEL BORGO”

LISA LAGER 35CL	€ 5,50
REALE EXTRA 35CL	€ 5,50
SPECIALTY BEERS (ask which one is available)	€ 6,00

HOUSE WINE

WINE BY THE GLASS white / red	€ 4,50
1/4 LT. CARAFE of RED/WHITE wine	€ 6,50
1/2 LT. CARAFE of RED/WHITE wine	€ 12,50

BEVERAGES

0-KM WATER (sparkling or still treated water)	€ 2,50
COCA-COLA	€ 3,50
COCA-COLA ZERO / LIGHT / CAFFEINE FREE	€ 3,50
CHINOTTO / GAZZOSA LURISIA carbonated beverage	€ 3,50

<i>For whole-grain crust add</i>	€ 2,00
<i>For naples-style crust add</i>	€ 1,50

Our sourdough pizza and bread are all made using natural, high-quality flour and are baked in a wood-fired oven. Grana Padano cheese and basil have been added to our thick-crust pizzas (left to rise for 72 hours).



RESTAURANT

STARTERS

EGGPLANT PARMESAN	€ 7,50
ROAST BEEF WITH ARUGULA AND CURLS OF GRANA PADANO CHEESE	€11,00
SCARPETTA ALL'AMATRICIANA toasted bread with Amatriciana sauce	€ 6,50
SCARPETTA ALLA NORMA toasted bread with Norma sauce	€ 6,50
SCARPETTA toasted bread with salted codfish and zucchini alla scapece	€ 7,00
ZUCCHINI FLAN with butter, anchovies and wild-fennel bread	€ 8.50
STEAK TARTARE (90 g) with burrata cheese, dried tomatoes and fried capers	€10,00
PAPER CONE OF FRIED ANCHOVIES with herbed mayo	€ 9,50
SWORDFISH TARTARE with peaches, rose pepper and crumbled wild fennel	€12,50

PASTA

ALL OUR PASTA IS FRESH

TONNARELLI with pecorino, black pepper and mint	€11,00
MEZZI PACCHERI ALL'AMATRICIANA tomato sauce with pork-cheek bacon and pecorino	€11,00
RIGATONI ALLA CARBONARA sauce with pork-cheek bacon, fresh eggs and pecorino	€11,00
BUSIATE with Trapani-style pesto and swordfish	€13,00
FETTUCINE with white ragu sauce and sweet Italian peppers	€11,50
PICI with garlic, oil, red chilli pepper, zucchini purée and fresh basil with chopped nuts	€11,50
BLACK TAGLIOLINI MADE made with squid ink with butter, anchovies and wild fennel	€12,00

MEATBALLS

BEEF MEATBALLS IN TOMATO SAUCE (4 pc.)	€12,50
CURRIED CHICKEN* AND BASMATI RICE (3 pc.)	€12,50
EGGPLANT BALLS ALLA NORMA (4 pc.)	€10,50
SUCKLING PIG with turnip greens, pecorino and black pepper (4 pc.)	€12,50

MAIN DISHES

THINLY SLICED BEEF with arugula and Grana Padano	€19,50
BUFFALO BURGER with lettuce, tomato, burrata cheese and chips	€18,00
PUGLIA-STYLE BOMBETTE (MEAT ROLLS) with vegetable caponata	€16,50
BEEF FILET IN A PROSCIUTTO AND SAGE SAUCE	€23,50
SMALL STRIPS OF SALTED CODFISH in a Mediterranean guazzetto sauce	€17,50
BREADED SWORDFISH STUFFED with mozzarella and anchovies with a mixed green salad and chimichurri mayo	€21,00
SLICED CITRUS-MARINATED CHICKEN	€16,50
STEAK TARTARE (140 g) with fried capers, burrata cheese and dried tomatoes	€18,00
VEAL SHOULDER on a purée of smoked eggplant with toasted almonds	€19,00

DELI

BUFFALO-MILK MOZZARELLA	€10,00
PROSCIUTTO FROM THE MOUNTAINS IN BASSIANO	€11,50
SELECTION OF CHEESE	€13,50
PROSCIUTTO FROM PARMA	€14,00
SALAMI PLATTER	€14,00
SALAMI AND CHEESE PLATTER	€15,00
BURRATA CHEESE FROM ANDRIA with three different types of tomatoes	€14,50
SELECTION OF DIFFERENT TYPES OF PROSCIUTTO (Bassiano, Parma DOP and aged Culatta)	€15,00
PROSCIUTTO FROM BASSIANO AND BUFFALO-MILK MOZZARELLA	€15,50
PROSCIUTTO PLATTER AND A SELECTION OF CHEESE	€16,50
PROSCIUTTO FROM PARMA DOP AND BUFFALO-MILK MOZZARELLA	€18,00
AGED CULATTA PROSCIUTTO	€18,00
JAMON 100% IBERICO DE BELLOTA AGED 32 MONTHS	€20,00

SALAD

SALMONE smoked salmon, mixed green salad, robiola cheese and avocado and lime salsa	€13,50
BUFALINA small balls of buffalo-milk mozzarella, lettuce, radicchio, salsa made with olives and three different types of tomatoes	€11,00
SICILIANA sicilian fennel, oranges and olives	€ 8,50
ESTIVA summer salad with quinoa, pesto with zucchini, olives, tomato confit and cucumbers	€11,00
CAESAR mixed salad with chicken and croutons	€ 12,00
CAPRESE mozzarella with sliced tomatoes and basil	€ 9,50

SIDE DISHES

ROASTED POTATOES	€ 5,50
ENDIVE WITH OLIVES AND CAPERS	€ 6,50
GRILLED VEGETABLES	€ 6,50
HOMEMADE CHIPS	€ 6,00
HOMEMADE CHIPS with pecorino and black pepper	€ 6,50
MIX GREEN SALAD	€ 6,00
FRENCH FRIES*	€ 5,50
CHICORY SAUTÉED with garlic and chili peppers or simply dressed with oil and lemon	€ 6,50
SAUTÉED SWEET ITALIAN PEPPERS	€ 6,00
VEGETABLE CAPONATA	€ 6,50

For gluten-free bread and pasta please add €1.50
Basket of homemade bread baked in a wood-fired oven €1.50

**Some foods may originally be frozen if they cannot be found fresh. Blast chilling ensures that food retains all its original properties.
In compliance with EC Regulation 1169/2011, for information on substances and allergens, please ask our staff to provide you with more information.*