



PIZZERIA

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

BRUSCHETTE AND CROSTINI

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| 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

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| 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

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| 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

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| 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

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| 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 | |

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

RED PIZZA

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| 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”

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

HOUSE WINE

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| 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

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| 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 |

For whole-grain crust add € 2.00
For naples-style crust add € 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

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| 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

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| 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

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| 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

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| 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

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| 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

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| 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

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| 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.*