



FERRARI  
TRENTO

S.PELLEGRINO

## Starters

### Tris di Montanare

Three pieces of risen dough with 3 tomato sauces: Piennolo del Vesuvio tomatoes, San Marzano tomatoes in fillets, Corbarino tomato packets.. [1,7]

€ 6,00

### Frittatina di Puparuolo Mbuttunat

Gemelli pasta from Gragnano IGP, bell pepper cream, 24-month aged Parmigiano Reggiano DOP, ground black pepper, and a filling of bread, capers, and black olives. [1,7,8,9]

€ 3,50

al pezzo

### Frittatina cacio e pepe

Square spaghetti from Gragnano IGP, Pecorino Gran Riserva Toscano béchamel, Pecorino Romano DOP, Cacio Magno, a blend of 4 peppers composed by us. [1,7]

€ 3,50

al pezzo

### Crocchè

Unbreaded, with potatoes, smoked provola, Pecorino Romano DOP, parsley, pepper. [7]

€ 3,00

al pezzo

### Frittatina di pasta e patate

Mixed pasta from Gragnano IGP, potatoes, 24-month-aged Parmigiano Reggiano DOP, raw ham, and pepper. [1,7,9]

€ 3,00

al pezzo

### Frittatina di pasta

Bucatini from Gragnano IGP, béchamel made with alpine butter and milk, filled with cooked ham, Pecorino Romano DOP, smoked provola, and pepper. [1,7,8]

€ 3,00

al pezzo

### Arancino

Unbreaded, Arborio rice with alpine butter, San Marzano DOP sauce, Pecorino Romano DOP with smoked provola and cooked ham filling.[7,9]

€ 3,00

al pezzo

### Baccalà fritto

Rice flour battered and fried salted codfish steaks.. [4]

€ 3,70

al pezzo



# Le Margherite

Margherita is the simplest but also the most popular pizza. At your first bite, Margherita reminds you the colours and flavours of Naples . We propose you 7 kinds of Margherita, choose your favourite one!

## **Margherita Classica**

San Marzano DOP peeled tomatoes, fior di latte, extra virgin olive oil (Zahir di San Comaio), basil. [1,7]

€ 7,90

## **Margherita del Vesuvio**

White with preserved Piennolo del Vesuvio DOP cherry tomatoes, buffalo mozzarella DOP, extra virgin olive oil (Riserva di Fattoria Ambrosio). [1,7]

€ 10,00

## **Margherita Gentile**

White with preserved Gragnano cherry tomatoes, fior di latte, extra virgin olive oil (Norma di Fattoria Ambrosio), basil. [1,7]

€ 9,50

## **Margherita della Signora Maria**

White with preserved San Marzano tomato fillets, fior di latte, extra virgin olive oil (Ortice di Romano), 24-month-aged Parmigiano Reggiano DOP, basil. [1,7]

€ 9,50

## **Margherita Flegrea**

"Cannellino Flegreo" tomato, fior di latte, 24-month-aged Parmigiano Reggiano DOP, extra virgin olive oil (Carpellese di Madonna dell'Olive), basil. [1,7]

€ 9,50

## **Margherita Pop**

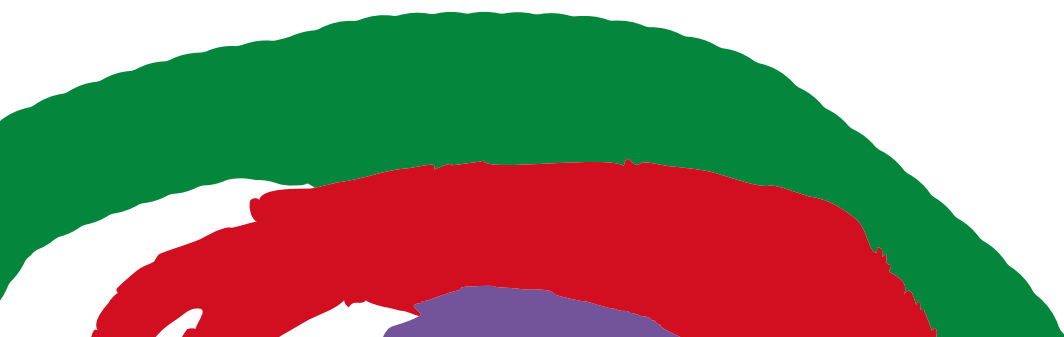
Ancient Napoli Tomato, torn buffalo burrata, extra virgin olive oil (Norma di Fattoria Ambrosio), basil. [1,7]

€ 10,00

## **Margherita Caramella**

Caramella di Nola cherry tomato, fiordilatte, basil, Ortice di Romano extra virgin olive oil. [1,7]

€ 10,00





# Le Classiche

With "Classic Pizzas" we respect the ancient tradition of "ruota di carro" (a cart wheel: extra thin and extra wide size ). Rediscover the flavours and colours of Neapolitan pizza with an extra sprint!

## Marinara

Ancient Napoli Tomato, wild oregano, garlic, extra virgin olive oil (Ravece di Fam), basil. [1]

€ 7,50

## Cosacca

Corbara cherry tomatoes, pecorino bagnolese, extra virgin olive oil (Colline dell'Ufita di Fam), basil. [1,7]

€ 7,50

## Pizza al Pomodoro

in collaboration with chef **Salvatore Bianco**

Corbara tomato, natural San Marzano DOP tomato, oven-dried cherry tomato, grilled tomato, smoked tomato cream, marinated Piennolo tomato, basil, and extra virgin olive oil (Valli Trapanesi dop di Titone). [1]

€ 9,50

## Capricciosa

San Marzano DOP peeled tomatoes, Agerola salami, artichokes from Paestum, Cetara anchovies in oil, Gaeta black olives, fior di latte from Agerola, extra virgin olive oil (Jannia), basil. [1,4,7]

€ 11,00

## Prosciutto cotto e funghi cardoncelli

White with fior di latte from Agerola, cooked ham, sautéed fresh cardoncelli mushrooms, extra virgin olive oil (Carolea di Librandi), basil. [1,7]

€ 11,00

## Provola e pepe

Gragnano Valle dei Mulini tomatoes, smoked provola, a mix of peppers selected by us (Timut, Nero di Sarawack, Oro di Sarawack), extra virgin olive oil (Roboris di San Comaio). [1,7]

€ 10,00

# Ripieni e Montanare

## Ripieno al forno

Buffalo ricotta, fior di latte from Agerola, Agerola salami, dark red Sarawak pepper, San Marzano DOP peeled tomatoes, extra virgin olive oil (Ortice del Frantoio Romano). [1,7]

€ 10,00

## Ripieno fritto

Buffalo ricotta, smoked provola, Neapolitan cicoli, dark red Sarawak pepper. [1,7]

€ 10,00

## Montanara classica

Fried with preserved Piennolo del Vesuvio DOP cherry tomato sauce, shavings of Irpinian podolico caciocavallo, basil. [1,7]

€ 10,00



# Le pizze di Salvo

Tradition meets innovation.

Products wisely combined to get amazing flavours you have never tried before.

## **Pulled Pork**

Smoked tomato sauce, a mix of Pecorino Romano DOP and grated 24-month-aged Parmigiano Reggiano, Fior di latte, Homemade Pulled Pork, chipotle mayo, extra virgin olive oil (Moraiolo Felsina). [1,6,7,10]

€ 12,00

## **Super diavola**

Corbara tomato, spicy Pezzente from the Matera mountains, spicy fresh sausage, a mix of Fior di latte and smoked provola, spicy Ventrisciana from Vasto, basil, and extra virgin olive oil (Titolo di Elena Fuccia). [1,7]

€ 11,00

## **Carciofi e pancetta**

White with fior di latte from Agerola, natural artichokes from Paestum, XXL rolled white pork belly, grated Ragusano DOP cheese, extra virgin olive oil (Sant'Arcangelo di Gaudenzi), basil. [1,7]

€ 11,00

## **Nduja e Verzin**

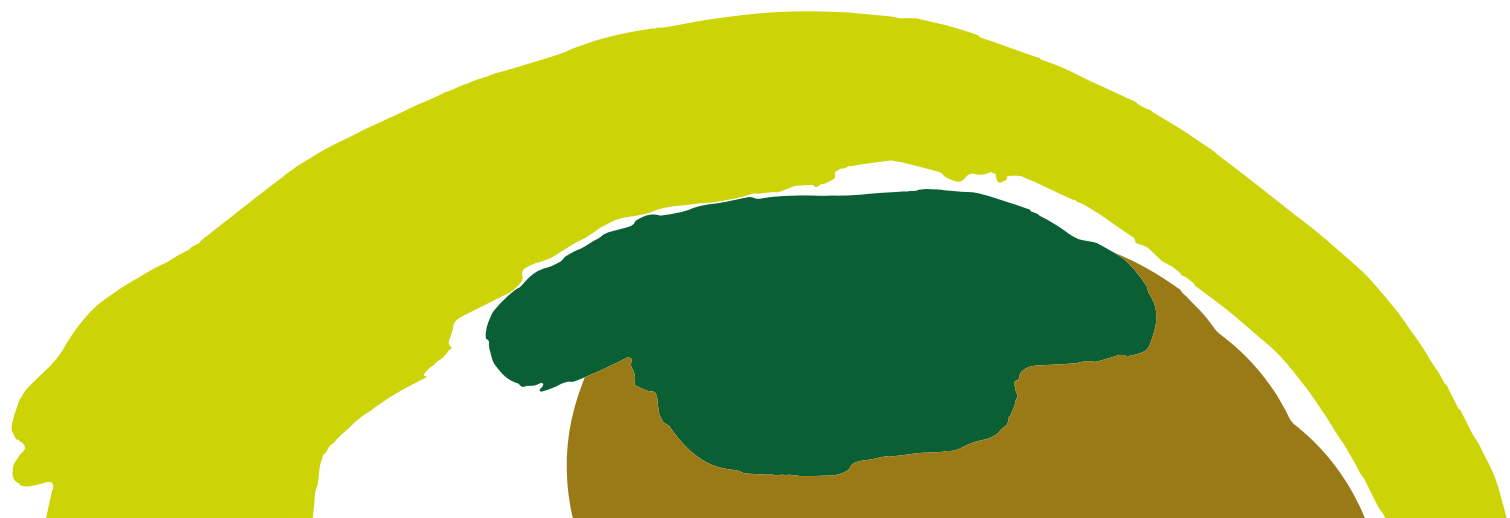
White with fior di latte from Agerola, Calabrian nduja, Verzin herb-flavored cow's milk cheese, extra virgin olive oil (Titolo di Elena Fucci), basil. [1,7]

€ 11,00

## **4 Formaggi**

White with fior di latte, aged goat's milk OL Sciur zola with red berries and roses, semi-aged goat's milk caciotta from Bagnoli Irpino, shavings of aged provolone, goat and cow's milk robiola, and extra virgin olive oil (Titolo di Elena Fucci). [1,7]

€ 11,00





# Le pizze di Salvo

Tradition meets innovation.

Products wisely combined to get amazing flavours you have never tried before.

## Fresella

in collaboration with Chef **Luigi Salomone**

White with buffalo mozzarella DOP, organic tomato tartare, torn buffalo burrata, flavored crispy bread, raw cubes of fior di latte, basil, and extra virgin olive oil (Sincero di Viola). [1,7]

€ 11,00

## Nonna Rosa

in collaboration with Chef **Peppe Guida**

White with fior di latte, meatballs, ragù tomato sauce, cold ricotta cream, basil, and extra virgin olive oil (89/93 by Gaudenzi). [1,7]

€ 12,00

## Scarpariello

Gragnano Valle dei Mulini tomatoes, grilled cherry tomatoes, organic tomato tartare, garlic-flavored oil, parsley, chili, grated Sicilian Tuma Persa, grated Tuscan Gran Riserva Pecorino, and basil. [1,7]

€ 10,50

## Oshirase

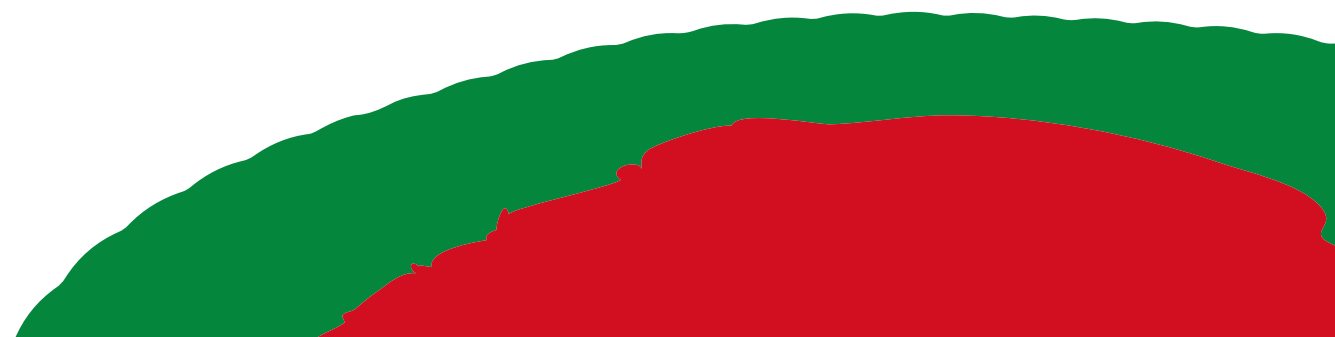
White with fior di latte, soy-marinated beef fillet with oriental spices, green pepper sauce, extra virgin olive oil (9/93 by Gaudenzi). [1,6,7]

€ 11,50

## Maialata

White with potato cooked under ashes and dressed with lemon oil, chives, sage, mint, Fior di latte, homemade pork porchetta, basil, and extra virgin olive oil (Moraiolo Felsina). [1,7]"

€ 11,00



# Le pizze dal Mare

Pizza meets the sea. Immerse yourself in a whirlwind of completely new flavours. Discover our proposals.

## Costiera

White with fior di latte, fresh anchovies marinated in white Mulassano Vermouth, Costiera lemon salad, parsley tartare, and anchovy sauce, extra virgin olive oil (Ortice del Frantoio Romano). [1,4,7]

€ 10,50

## Oceano

White with fior di latte, seaweed-infused buffalo ricotta (nori, dulce, and sea lettuce), smoked amberjack, pink pepper, lemon zest, and extra virgin olive oil (Moraiolo di Felsina). [1,4,7]

€ 12,50

## Terramare

White with fior di latte, marinated fried eggplant cream with Japanese spices, osmosis red onion, oil-packed tuna fillets, and crispy celery, and extra virgin olive oil (Moraiolo di Felsina). [1,4,6,7,9]

€ 12,00

## Marinara 4.0

Citrus and ginger-marinated tomato sauce, anchovy mayonnaise, fresh oregano, black garlic powder, raw anchovies, anchovy sauce, garlic oil, and basil. [1,4]

€ 12,00



Salvo



# Salvatore Cappelli's cakes

Via Dei Tribunali, Napoli

**Babà** [1,3,7]

€ 5,00

**Ricotta and pear** [1,3,7,8]

€ 6,00

**Tiramisù with Baba** [1,3,7]

€ 5,50

**Dark chocolate mousse** [1,3,7,8]

€ 6,00

## After dinner

**Marsala Sup. Caruso Minnini**

Aged 5 years in oak barrels • 18%vol

CI 60 € 4,50

**Amaro d'Erbe Distilleria Berta**

30%vol

CI 40 € 4,50

**Grappa Villaprato invecchiata Distilleria Berta**

43%vol

CI 40 € 4,50

**Caffè**

Espresso or Decaffeinated

€ 1,50



# Ferrari Cellars

Since 1902, Ferrari has been Italy's sparkling wine par excellence.  
The irresistible elegance of its bubbles celebrates Italy's lust for life and beauty

## Ferrari Maximum Brut • Chardonnay 100%

Accurate selection of Chardonnay grapes , harvested by hand in the first half of September..

€ 7,00

calix

## Ferrari Maximum Rosè • Pinot Nero 70% e Chardonnay 30%

Harvested by hand in the first half of September.

€ 7,00

calix

# Wines

To check the wine list by bottles and our daily proposal  
by glass, please scan the qr code



# Beers

## Estrella Galicia

Color: Blonde • Style: Lager • ABV: 5.5%

CI 20 € 4,00

CI 40 € 5,50

## Estrella 1906

Color: Golden Yellow • Style: Heller Bock • ABV: 6.5%

CI 30 € 5,50

## Weihenstephan Hefe

Color: Golden • Style: Hefe Weiss • ABV: 5.4%

CI 30 € 5,50

## Keychain DDH IPA

Color: Blonde • Style: IPA • ABV: 5.6%

CI 30 € 6,00

## Keychain Blanche

Color: Blonde • Style: Blanche • ABV: 5.4%

CI 30 € 6,00

## Keychain Scotch Ale

Color: Amber • Style: Scotch Ale • ABV: 6.5%

CI 30 € 6,00

## Keychain Triple

Color: Orange • Style: Triple • ABV: 8.0%

CI 30 € 6,50

## South Soul Danika Quadruple

Color: Monk's Robe • Style: Quadrupel • ABV: 10.0%

CI 30 € 6,50

## Extrella Galicia Gluten Free

Color: Blonde • Style: Lager • ABV: 5.5%

CI 33 € 4,50

# Soft Drink

Acqua San Pellegrino

CI 50 € 2,20

Acqua Panna

CI 50 € 2,20

Aranciata

CI 33 € 3,30

Coca Cola/Coca Zero

CI 33 € 3,30

Coca Cola zero  
zuccheri e zero caffeina

CI 33 € 3,30

Sprite

CI 33 € 3,30

# Tasting *Paths*

## Path *Napoli*

with or without wine pairing

2 fried tastings, 2 tastings of traditional pizza,  
2 tastings of our selected pizzas

€ 35,00  
without wines

€ 40,00  
with wines

## Path *Riviera*

with or without wine pairing

7 tastings and dessert

€ 46,00  
without wines

€ 54,00  
with wines

## Path *Salva*

with wine pairing

9 tastings and dessert

€ 62,00