Gli entrée

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 salsiccia e friarielli (seasonality) Pasta Gemelli di Gragnano IGP, broccoli rabe cream, broccoli rabe, pork sausage, 24-month-aged Parmigiano Reggiano Dop, freshly ground black pepper, smoked provola cheese. [1,7]	**4,00**
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]	**4,00** piece
Crocchè Unbreaded, with potatoes, smoked provola, Pecorino Romano DOP, parsley, pepper. [1,7]	**3,50** piece
Frittatina di pasta e patate Mixed pasta from Gragnano IGP, potatoes, 24-month-aged Parmigiano Reggiano DOP, raw ham, and pepper. [1,7,9]	**3,50** piece
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]	**3,50** piece
Arancino Unbreaded, Arborio rice with alpine butter, San Marzano DOP sauce, Pecorino Romano DOP with smoked provola and cooked ham filling. [7,9]	**3,50** piece
Manfredi pasta timbale with ricotta cheese (new entry) Pasta Manfredi from Gragnano IGP, tomato-based ragù sauce, fresh ricotta, 24-month-aged Parmigiano Reggiano, ground black pepper. [1.7]	**4,50** piece
Frittatina di genovese Casarecce pasta from Gragnano IGP, cream and Genovese sauce with meat, 24-month-aged Parmigiano Reggiano PDO, ground black pepper. [1.7]	**4,00** piece

Cover charge 2,50 | Service 5%

The Margheritas

Margherita is the simplest yet most beloved pizza. With the very first bite it brings back the colors and flavors of Naples. We offer 7 different versions: choose your favorite.

Margherita Classica San Marzano DOP peeled tomatoes, fior di latte mozzarella, extra virgin olive oil from Torretta mills (specially created for our Margherita), basil. [1,7]	**8,50**
Margherita Pop Tomatoes di Corbara, hand-torn buffalo mozzarella, basil, "Norma" extra virgin olive oil by Fattoria Ambrosio. [1,7]	**12,50**
Margherita Caramella "Caramella" date tomatoes from Nola, fior di latte mozzarella, extra virgin olive oil Riserva Fattora Ambrosio, basilico. [1,7]	**11,50**
Margherita Flegrea "Cannellino Flegreo" tomatoes, fior di latte mozzarella, 24-month aged Parmigiano Reggiano DOP, olio extravergine d'oliva Rosciola di Koinè, basilico [1,7]	**11,50**
Margherita Pacchetelle White pizza with "Scarpariello" tomatoes in pacchetelle (tomato fillets), fior di latte mozzarella, "Norma" extra virgin olive oil by Fattoria Ambrosio, 24-month aged Parmigiano Reggiano DOP, basil. [1,7]	**11,00**
Margherita San Gennaro Ancient Naples tomato "Miracolo di San Gennaro", fior di latte mozzarella, basil, extra virgin olive oil Rotondella by Madonna dell'Olivo. [1,7]	**12,00**
Margherita del Vesuvio White pizza with preserved "Pomodorino del Piennolo del Vesuvio" DOP cherry tomatoes, buffalo mozzarella from Campania DOPdi bufala campana DOP, extra virgin olive oil Itran's by Madonna dell'Olivo. [1,7]	**12,50**

Cover charge 2,50 | Service 5%

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!

Capricciosa — **12,00**
San Marzano DOP peeled tomatoes, Agerola salami, artichokes from Paestum, Cetara anchovies in oil, Gaeta black olives, fior di latte, extra virgin olive oil Cru di Puglia by Ciccolella, basil. [1,4,7]

Provola e pepe — **11,50**
Pomodoro di Gragnano Valle dei Mulini, provola affumicata, mix di pepi da noi selezionati (Timut, Nero di Sarawack, Oro di Sarawack) olio extravergine d’oliva Raro di Madonna dell’Olivo. [1,7]

Prosciutto cotto e funghi cardoncelli — **12,00**
White with fior di latte from Agerola, cooked ham, sautéed fresh cardoncelli mushrooms, extra virgin olive oil Pandesco by Palazzo Varignana, basil. [1,7]

Cosacca — **9,50**
Corbara cherry tomatoes, pecorino bagnolese, extra virgin olive oil Rosciola di Koinè, basil. [1,7]

Marinara — **9,50**
Ancient Napoli Tomato, wild oregano, garli, extra virgin olive oil Itran’s by Madonna dell’Olivo, basil. [1]

Ripieni e Montanare

Ripieno fritto — **11,50**
Buffalo ricotta, smoked provola, Neapolitan cicoli, dark red Sarawak pepper. [1,7]

Ripieno al forno — **11,50**
Buffalo ricotta, fior di latte from Agerola, Agerola salami, dark red Sarawak pepper, San Marzano DOP peeled tomatoes, extra virgin olive oil Torretta. [1,7]

Cover charge 2,50 | Service 5%

Le pizze di Salvo

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

Carciofi e pancetta — **13,00**
White with fior di latte, natural artichokes from Paestum, XXL rolled white pork belly, grated Ragusano DOP cheese, extra virgin olive oil Guadagnòlo Fattoria Ramerino, basil. [1,7]

Pulled Pork — **12,50**
Smoked tomato sauce, a mix of Pecorino Romano DOP and grated 24-month aged Parmiggiano Reggiano, Fior di latte, Homemade Pulled Pork, chipotle mayo, extra virgin olive oil. [1,6,7,10]

Super diavola — **13,50**
Corbara tomato, spicy Pezzente from the Matera mountains, spicy fresh sausage, a mix of Fior di latte and smoked provola, spicy Ventriciana from Vasto, basil piccante, basilico, olio extravergine d'oliva Dolce di Rossano dei Fratelli Renzo. [1,7]

Nonna Rosa — **13,00**
in collaboration with Chef **Peppe Guida**
White with fior di latte, meatballs, ragù tomato sauce, cold ricotta cream, basil, extra virgin olive oil. Nostrana by Palazzo Varignana. [1,7]

Maialata — **12,50**
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 Pandesco by Palazzo Varignana. [1,7]

Cover charge 2,50 | Service 5%

Le pizze di Salvo

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

Fresella — **12,50**
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 Jannia. [1,7]

Oshirase — **12,00**
White with fior di latte, soy-marinated beef fillet with oriental spices, green pepper sauce, extra virgin olive oil Cru by Puglia di Ciccolella. [1,6,7]

Scarpariello — **13,50**
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]

Le pizze dal Mare

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

Costiera — **12,00**
White with fior di latte, fresh anchovies marinated in white Mulassano Vermouth, Costiera lemon salad, parsley tartare, and anchovy sauce, extra virgin olive oil Rhoes by Buża (Slovenia). [1,4,7]

Terramare — **12,50**
White with fior di latte, marinated fried eggplant cream with Japanese spices, osmosis red onion, oil-packed tuna fillets, and crispy celery, extra virgin olive oil Rhoes by Buża (Slovenia). [1,4,6,7,9]

Cover charge 2,50 | Service 5%

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.	**7,50** calix
Ferrari Maximum Rosè • Pinot Nero 70% e Chardonnay 30% Harvested by hand in the first half of September.	**7,50** calix

Wines

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

Cocktail

Upon request to the dining room staff.

da **10,00**
a **13,00**

Beers

Estrella Galicia Color: blonde • Style Lager • ABV: 5,5%	Cl 20 **4,50** Cl 40 **5,80**
Estrella 1906 Color: golden yellow • Style: Heller bock • ABV: 6,5%	Cl 30 **6,00**
Weihenstephan Hefe Color: golden • Style: Hefe Weiss • ABV: 5,4%	Cl 30 **6,00**
Keychain DDH IPA Color: blonde • Style: IPA • ABV: 5,6%	Cl 30 **6,50**
Keychain Blanche Color: blonde • Style: Blanche • ABV: 5,4%	Cl 30 **6,50**
Keychain Scotch Ale Color: amber • Style: Scotch Ale • ABV: 6,5%	Cl 30 **6,50**
Estrella 1906 Red Vintage Colour: deep orange/red • Style: Doppelbock • ABV: 8.0%	Cl 30 **7,00**
South Soul Danika Quadruple Color: monk's robe • Style: Quadrupel • ABV: 10,0%	Cl 30 **7,00**

Soft Drink

Acqua Ferrarelle	Cl 50 **2,50**
Acqua Electa	Cl 50 **2,50**
Aranciata	Cl 33 **3,50**
Coca Cola/Coca Zero	Cl 33 **3,50**
Coca Cola zero zuccheri e zero caffeina	Cl 33 **3,50**
Sprite	Cl 33 **3,50**

Cover charge 2,50 | Service 5%

Percorsi di *Degustazione*

Pizza Tasting

A selection of your choice or a curated selection of our best offerings, for a complete experience. A journey through our flavors to discover the menu beyond the confines of a single pizza.

A 12% service charge is added to the menu price

Percorso *Napoli*

Six tastings, including pizzas and fried dishes, with or without wine pairings.

38,00 without wines

43,00 with wines

Percorso *Riviera*

Seven tastings, including pizzas, fried dishes, and a dessert with or without wine pairings.

48,00 without wines

56,00 with wines

Percorso *Salvo*

Nine tastings, including pizzas, fried dishes, and a dessert, paired with wines.

63,00 with wines

The tasting tour is available from Monday to Friday and on Sundays only for dinner.