

SPRIZZERIA

SARTI SPRITZ¹
Sarti Rosa, Prosecco with Soda 8.9

APEROL SPRITZ¹
Aperol, prosecco with soda 8.9

NEW
SORRENTO SPRITZ^{CA12}
Limoncello, Prosecco, vanilla ice cream with soda 9.4

RAGAZZI SPRITZ¹⁵
Malfy Lemon Gin, Aperol with tonic 8.9

BEST SELLER
AMALFI SPRITZ
Limoncello, prosecco with lemonsoda 8.9

CRODINO SPRITZ¹
Crodino, prosecco with soda 8.9
Alcoholfree options available with tonic water 7.9

BEVANDE

S.PELLEGRINO
Sparkling 0,5l 5.9

ACQUA PANNA
Still 0,5l 5.9

LEMONSODA
From just italian lemons without any additives 0,33l 4.4

ORANSODA
From just Italian oranges without any additives 0,33l 4.4

ESTATHÉ
Italian Ice Tee, Peach 0,33l 4.6

COLA/COLA ZERO¹⁶
0,33l 4.6

SPEZI¹⁶
0,33l 4.6

JUICE SPRITZER
Apple or currant juice with soda 0,33l 4.6

BIRRA

PERONI
Italian beer 0,33l 4.7
"An alcohol free option is available"

MORETTI
Italian beer 0,33l 4.7

PERONI LEMON
Italian shandy beer 0,33l 4.7

WEISSBIER
"An alcohol free option is available"
0,5l 4.9



PIZZA A RUOTA DI CARRO

Classic Neapolitan pizza made according to old tradition. It extends well beyond the plate and has a very narrow crust.

Available as:

MARGHERITA, ANEMA E CORE, PROFUMO DEL SUD, DIAVOLA

Enjoy the pizza with buffalo burrata 5.9

MARGHERITA^{AC} ✓
This timeless pizza was named after Queen Margherita of Savoy in 1889. It features San Marzano tomato, Fior di Latte from Agerola, refined with extra virgin olive oil and fresh basil. 15.9

PROFUMO DEL SUD^{AF}
Pure Southern Italy! It features San Marzano tomato, Pomodorino del Piennolo from Mount Vesuvius ("cherry tomatoes"), anchovies from Cetara, capers from Salina, olives, all refined with extra virgin olive oil, fresh basil, and mountain oregano from Southern Italy. 19.9
If desired, also without anchovies 16.9 VEGAN

BEST SELLER
DIAVOLA^{AC2} 🍷 🌶️
Probably the most famous pizza in the world. It features San Marzano tomato, Fior di Latte from Agerola, mildly spicy salami from Southern Italy, and is finished with extra virgin olive oil and fresh basil. 18.9
For gourmets, with gorgonzola +1.9

CAPRICCIOSA^{ACB 2} 🍷 🌶️
Who doesn't know it—here is our interpretation. It features San Marzano tomato, Fior di Latte from Agerola, prosciutto cotto ("cooked ham"), fresh mushrooms, and olives, refined with artichoke cream, extra virgin olive oil, and fresh basil. 20.9

DOLCE INFERNO 2.0^{AC23} 🍷 🌶️ 🌶️
The sweet hell—a pure taste experience with highs and lows. It features Fior di Latte from Agerola, 'Nduja from Spilinga, spicy salami from Southern Italy, and Gorgonzola, finished with delicious sweet honey, fresh basil, and extra virgin olive oil. 20.9

MARE FUORI^{ACF}
From Mount Mount Vesuvius to the sea! This pizza is our pride and joy. It features a yellow tomato sauce, Fior di Latte from Agerola, premium tuna from the Amalfi Coast, red onions from Tropea, olives, and is refined with lemon-flavoured extra virgin olive oil and fresh basil. 21.9

OUR FAVORITE
A'NONNA^{AC} 🍷
It doesn't get more Southern Italian tradition than this. Homemade pepper cream, Fior di Latte and provola from Agerola, pancetta, Peperone crusco ("not spicy"), aged buffalo ricotta, extra virgin olive oil, and fresh basil. Grandma's recipe—simply delicious! 21.9
On request with out pancetta but stracciatella 19.9 ✓

VESUVIANA^{AC} ✓
The evolution of the classic Margherita—every bite is pure joy. It features San Marzano tomato, buffalo mozzarella, Pomodorino del Piennolo from Mount Vesuvius, extra virgin olive oil, and fresh basil. 18.9
Refine with cooked ham + 2.9

RECOMMENDATION
RAGAZZI^{AC} ✓
Every bite is a journey to Southern Italy. It features San Marzano tomato, Pomodorino del Piennolo from Mount Vesuvius ("cherry tomatoes"), pacchetelle gialle ("yellow cherry tomatoes"), mountain oregano from Southern Italy, and is finished with stracciatella, extra virgin olive oil, and fresh basil. 18.9

ANEMA E CORE^{AC} ✓
Currently the favorite pizza of all pizzaioli in Naples. It features provola from Agerola, San Marzano tomato, and freshly ground black pepper. Finished with fresh basil and extra virgin olive oil. You will love it. 17.9

CREMOSA^{AC2E3} ✓
This is our take on the famous Quattro Formaggi pizza. It features buffalo mozzarella, Fior di Latte from Agerola, delicious Gorgonzola, and is finished with aged buffalo ricotta, Sicilian orange marmalade, walnuts, extra virgin olive oil, and fresh basil. A heavenly delight. 20.9

SFIZIOSA^{ACF2}
You will never forget this pizza. It features Fior di Latte from Agerola, yellow tomato sauce, delicious Gorgonzola, anchovies from Cetara, refined with Pomodorino del Piennolo ("yellow cherry tomatoes"), lemon-flavoured extra virgin olive oil, and fresh basil. Warning: highly addictive! 21.9

GOLOSA^{ACE22}
Probably the most popular pizza in Italy—and soon to be your favorite as well. It features Fior di Latte from Agerola, Pomodorino del Piennolo ("yellow cherry tomatoes"), stracciatella, Mortadella IGP with pistachios from Sicily, and is finished with extra virgin olive oil and fresh basil. 21.9

A'PAESANA^{AC 2} 🍷
If you've ever been to Naples, you surely know this fantastic pizza—here is our version. It features Fior di Latte from Agerola, friarielli cream, fresh fennel sausage, and flambéed provolone cheese, finished with Peperone crusco ("not spicy"), extra virgin olive oil, and fresh basil. 21.9

VINI DEL SUD

BIANCO

FALANGHINA
100% Falanghiná IGP Campania San Salvatore. Delicate aroma with a taste of fruit juice.
0,75l 28 0,1l 4.4 0,2l 8.4

PIAN DI STIO
100% Fiano BIO Paestum San Salvatore. A wonderfully refreshing white wine with slight minerality, hints of citrus fruits, peaches and yellow plums.
0,75l 39

ROSÉ

VETERE
100% Aglianico IGP Paestum Bio San Salvatore. Aroma from currants and cherries, it inspires with wonderful freshness and elegance.
0,75l 29 0,1l 8.6 0,2l 8.6

ROSSO

CERASO
100% Aglianico IGP Paestum San Salvatore. A dark red wine with an explosive smell of cacao, tobacco and fresh fruit.
0,75l 34 0,1l 5.5 0,2l 9.7

PERFECT TO PIZZA!
GRAGNANO
60% Piediroso 40% Aglianico
Traditional Napoleon style wine. Is served cold.
0,75l 29 0,1l 4.6 0,2l 8.6

JUNGANO
100% Aglianico IGP Paestum San Salvatore. The Jungano presents itself with a fruity bouquet full-bodied, with subtle tannins.
0,75l 39

Added Ingredients	Allergenic
1 with artificial colouring	A Gluten (Wheat)
2 with preservative	B Egg BI (Pastorized egg)
3 with antioxidant	C Milk
4 with sweetener Aspartam	D Soja
5 includes quinine	E Nuts (E1 Almond -
6 includes caffeine	E2 Pistazzios - E3 Walnuts -
7 includes sulphite	E4 Hazelnuts - E5 Cashews -
	E6 Pinenuts)
	F Fish
	G Peanut

✓ Vegetarian 🌶️ Slightly spicy 🌶️🌶️ Spicy

🍷 Pork

All Price are in EURO and including TAX

DOLCI

Homemade of course !

NEU!

123ABC6

RAGAZZI

Neapolitanische Tradition trifft auf Innovation !

A personal interpretation of tiramisu. Neapolitan mini babà, soaked in a homemade orange mascarpone cream, served with a delicate amarena sauce (non-alcoholic). 8.9

ABC6

TIRAMISÚ

a good meal should end with this !
Mascarpone crème after an old italian tradition, sponge finger soaked in espresso completed with tasty cocoa powder 8.9

BCE2E4

BRONTOLONE

give it a taste !
Pistachios- mascarpone- semifreddo with pistachios kernels (named Green Gold) garnished with chocolate- and pistachios sauce 9.9

AC E2E4

PIZZA NUTELLA

who could resist !
Freshly baked pizza base covered with tasty runny nutella garnished with pistachios. Best enjoyed in pairs 12.9

DATHE BEST THING AFTER DINNER!

ESPRESSO NAPOLETANO

Delicious espresso like in Naples 2.8

ABCD6*

AFFOGATO

Vanilla ice cream with espresso 5.9

Ice cold served !

DIGESTIVI

2cl

LIMONCELLO

AVERNA

FRANGELICO

AMARO D. CAPO

Added Ingredients

1 with artificial colouring 2 with preservative 3 with antioxidant 4 with sweetener Aspartam 5 includes quinine 6 includes caffeine

Allergenic

A Gluten (Wheat) B Egg C Milk D Soja E Nuts (E1 Almond - E2 Pistazzios E3 Walnuts - E4 Hazelnuts) F Fish G Peanut

All Price are in EURO and including TAX

