

# SPRIZZERIA

NEW

**SARTI SPRITZ**  
Sarti Rosa, Prosecco with Soda 9.1

**APEROL SPRITZ**<sup>1</sup>  
Aperol, prosecco with soda 8.9

**CAMAPRI SPRITZ**  
Camparil, Prosecco with Soda 8.9

**RAGAZZI SPRITZ**<sup>15</sup>  
Malfy Lemon Gin, Aperol  
with tonic 9.4

BEST SELLER

**AMALFI SPRITZ**  
Limoncello, prosecco with  
lemonsoda 8.9

**CRODINO SPRITZ**<sup>1</sup>  
Crodino, prosecco with soda 8.9  
Alcoholfree options available with  
tonic water 8.5

# 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 4.6

**ORANSODA**  
From just Italian oranges without  
any additives 0,33l 4.6

**ESTATHÉ**  
Italian Ice Tee, Peach 0,33l 4.9

**COLA/COLA ZERO**<sup>16</sup>  
0,33l 4.6

**SPEZI**<sup>16</sup>  
0,33l 4.6

**JUICE SPRITZER**  
Apple or currant juice with soda  
0,33l 4.9

# BIRRA

**PERONI**  
Italian beer 0,33l 4.9  
"An alcohol free option is available"

**MORETTI**  
Italian beer 0,33l 4.9

**PERONI**  
Italian shandy beer 0,33l 4.9

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

# PIZZA NAPOLETANA

We are happy to serve all pizzas with buffalo burrata 6.9

**MARGHERITA**<sup>AC</sup> The Queen! ✓  
This Pizza is named after the Queen Margherita in  
1889. San Marzano Tomato, Fior di Latte from  
Agerola garnished with extra virgin olive oil and  
fresh Basil 15.9

**PROFUMO DEL SUD**<sup>AF</sup> South Italian style!  
San marzano tomato, anchovies from Cetara, capers  
from Salina, cherry piennolo tomatoes from  
Vesuvius, Taggiasca olives garnished with extra  
virgin olive oil, fresh basil, with mountain oregano  
from the southern italy 19.9

If desired, also without anchovies 16.9 **VEGAN**

BEST SELLER

**DIAVOLA**<sup>AC2</sup> Everybody loves this pizza!  
Probably the most famous pizza in the world. San  
marzano tomato DOP, fior di latte from Agerola  
slightly spicy salami from southern italy, refined  
with extra virgin olive oil and fresh basil 19.9

For gourmets, with gorgonzola +1.9

**VESUVIANA**<sup>AC</sup> Margherita 2.0! ✓  
The evolution of margherita, every bite is pure joy.  
San marzano tomato, buffalo mozzarella and cherry  
piennolo tomatoes from Vesuvius refined with fresh  
basil and extra virgin olive oil 18.9

Refine with cooked ham + 2.9

NEW

**RAGAZZI**<sup>AC</sup> Simple but delicious! ✓  
Every bite is a journey to Naples. San Marzano  
tomatoes, Parmesan, Pomodorino del Piennolo from  
Vesuvius (cherry tomatoes), Pacchettelle gialle (yellow  
cherry tomatoes), and mountain oregano from  
Southern Italy as finishing touches. Buffalo  
stracciatella, extra virgin olive oil, and fresh basil 18.9

**ANEMA E CORE**<sup>AC</sup> The pizza of pizza maker! ✓  
Currently the favorite pizza of all pizzaioli in Naples.  
Simple but still a huge taste experience. Provola from  
Agerola, San marzano tomatoes and freshly ground  
pepper. Finally refined with fresh basil and extra  
virgin olive oil. You will love it 17.9

# PIZZE SPECIALI

**CAPRICCIOSA**<sup>ACB 2</sup> Who doesn't know her?  
Who hasn't heard of it? It's just iconic. San  
marzano tomato DOP, fior di latte from Agerola,  
fresh mushrooms, prosciutto cotto "Ham",  
Taggiasca olives, artichoke cream, refined with  
olive oil and fresh basil 21.9

**DOLCE INFERNO 2.0**<sup>AC23</sup> Do not hesitate!  
Sweet hell, a pure taste experience with ups and downs.  
Fior di latte, mit nduja aus Spilinga "soft salami from  
Calabria", light spicy salami from southern Italy,  
gorgonzola at the end delicious sweet honey, fresh basil  
and extra virgin olive oil 21.9

**MARE FUORI**<sup>ACF</sup> From Vesuvius to the sea!  
This Pizza is our Pride. Yellow san marzano tomato,  
fior di latte from Agerola, premium tuna from Amalfi,  
onions from tropea, Taggiasca olives, garnished with  
extra virgin olive oil with lemons and fresh basil 22.9

OUR FAVORITE

**A'NONNA**<sup>AC</sup> Grandmother recipe!  
You can't get only more southern Italian tradition than  
this. Peperoni cream "not spicy", fior di latte and  
provola from Agerola, pancetta "Pork belly meat"  
raffend with dried buffalo ricotta, dried peperoni "not  
spicy" extra virgin olive oil and basil 22.9

On request with out pancetta but stracciatella ✓

NEW

**CREMOSA**<sup>AC2E3</sup> Oh my God! ✓  
A heavenly delight.  
Fior di latte from Agerola, buffalo mozzarella,  
gorgonzola from italy and finally refined with dried  
bafalo ricotta, orange jam, walnuts and fresh basil,  
extra virgin olive oil 21.9

**SFIZIOSA**<sup>ACF2</sup> Cautiaon-risk of addiction!  
You will never forget this pizza. Fior di latte from  
Agerola, yellow tomato from Vesuv, gorgonzola from  
italy, anchovies from Cetara, at the end extra virgin  
olive oil with lemons and fresh basil 21.9

Ideal for this: Yellow cherry tomatoes + 1.9

**GOLOSA**<sup>ACE22</sup> Irresistible!  
Probably the most famous pizza in Italy.  
Fior di latte from Agerola, yellow cherry tomatoes,  
mortadella, stracciatella "shredded mozzarella",  
pistachios, extra virgin olive oil from southern italy and  
fresh 21.9

**A'PAESANA**<sup>AC 2</sup> Holiday memory!  
Anyone who has ever been to southern italy knows  
this pizza. Fior di latte from Agerola, pesto di friarielli  
"broccoli rabe cream", fresh Italian sausages, refined  
with flambé caciocavallo cheese, fresh basil and extra  
virgin olive oil 22.9

On request with dried peperoni "Not spicy" + 1.9

# VINI DEL SUD

## BIANCO

**FALANGHINA**  
100% Falanghiná IGP Campania San  
Salvatore. Delicate aroma with a taste  
of fruit juice.  
0,75l 30 0,1l 4.9 0,2l 8.9

## 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 42

## ROSÉ

### VETERE

100% Aglianico IGP Paestum Bio San  
Salvatore. Aroma from currants and  
cherries, it inspires with wonderful  
freshness and elegance.  
0,75l 34 0,1l 5.5 0,2l 9.7

## 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 30 0,1l 4.9 0,2l 8.9

### JUNGANO

100% Aglianico IGP Paestum San Salvatore.  
The Jungano presents itself with a fruity  
bouquet full-bodied, with subtle tannins.  
0,75l 42

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 Aspatam	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 !

<sup>ABC6</sup>  
**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 9.9

<sup>BCE2E4</sup>  
**BRONTOLONE** give it a taste !  
Pistachios- mascarpone- semifreddo with pistachios kernels  
(named Green Gold ) garnished with chocolate- and pistachios  
sauce 9.9

<sup>AC E2E4</sup>  
**PIZZA NUTELLA** who could resist !  
Freshly baked pizza base covered with tasty runny nutella  
garnished with pistachios. Best enjoyed in pairs 14.9

**DATHE BEST THING AFTER DINNER!**

## ESPRESSO NAPOLETANO

Delicious espresso like in Naples 2.8

## <sup>ABC06\*</sup> AFFOGATO

Vanilla ice cream with espresso 6.9

Ice cold served !

## DIGESTIVI<sup>2 c l</sup>

LIMONCELLO 3.9    AVERNA 3.9

FRANGELICO 3.9    AMARO D. CAPO 3.9

All Price are in EURO and including TAX

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

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

