



We are happy to serve all pizzas with buffalo burrata 5

**MERGHERITA** Margherita 2.0!

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 14

**NEW**

**RAGAZZI** Simple but delicious!

Every bite is a journey to Naples. San Marzano tomatoes, Parmesan, Pomodorino del Piennolo from Vesuvius (cherry tomatoes), Pacchetelle gialle (yellow cherry tomatoes), and mountain oregano from Southern Italy as finishing touches. Buffalo stracciatella, extra virgin olive oil, and fresh basil 17.9

**VESUVIANA** 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 16

Refine with cooked ham +2.5

**PROFUMO DEL SUD** South Italian style!

San marzano tomato, anchovies from Cetara, capers from Salina, cherry piennolo tomatoes from Vesuvius, Leccino olives garnished with extra virgin olive oil, fresh basil, with mountain oregano from the southern italy 16

If desired, also without anchovies 14 **VEGAN**

**DOLCE INFERNO** 2.0

SwSweet 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 17

**BEST SELLER**

**DIAVOLA** 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 16

For gourmets, gorgonzola +1.5

**CAPRICCIOSA** Who doesn't know it?

Who hasn't heard of it? It's just iconic. San marzano tomato DOP, fior di latte from Agerola, fresh mushrooms, prosciutto cotto "Ham", artichoke cream and extra virgin Leccino olives, refined with olive oil and fresh basil 17

**GOLOSA** 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 basil 17

**ANEMA E CORE** The pizza of pizza maker!

Currently the favorite pizza of all pizzaioli in Naples. Simple but still a huge taste experience. Provolone from Agerola, San marzano tomatoes and freshly ground pepper. Finally refined with fresh basil and extra virgin olive oil. You will love it 16

**MARE FUORI** From Vesuv to the sea!

This Pizza is our Pride. Yellow San marzano tomato, fior di latte from Agerola, premium tuna from Amalfi, onions from Tropea, Leccino olives, garnished with extra virgin olive oil with lemons and fresh basil 18

**OUR FAVORITE**

**ANONNA** Grandmother recipe!

You can't get any more southern italy tradition than this. Peperoni cream "not spicy", fior di latte and provola from Agerola, pancetta "Pork belly meat" refined with dried buffalo ricotta, dried peperoni "not spicy" extra virgin olive oil and basil 18

On request with out Pancetta but stracciatella

**NEW**

**CREMOSA** Oh my God!

A heavenly delight.

Fior di latte from Agerola, buffalo mozzarella, fresh ricotta, gorgonzola from the southern italy and finally refined with orange jam, walnuts and fresh basil, extra virgin olive oil 17

Vegetarian

Slightly spicy

Spicy

Pork

Allergenic

Added Ingredients

A Gluten (Wheat)

1 with artificial colouring

B Egg B1 (Pastorized egg)

2 with preservative

C Milk, D Soja

3 with antioxidant

E Nuts (E1 Almond - E2 Pistazzios

4 with sweetener Aspartam

E3 Walnuts - E4 Hazelnuts -

5 includes quinine

E5 Cashews - E6 Pinenuts )

6 includes caffeine

F Fish G Peanut



# BEVANDE

**S.PELLEGRINO**  
Sparkling 0,5l 3.5

**ACQUA PANNA**  
Still 0,5l 3

**LEMONSODA**  
From just italian lemons without any additives 0,33l 3

**ORANSODA**  
From just italian oranges without any additives 0,33l 3

\*inkl. 0,10 Deposit

**ESTATHÉ**  
Italian ice tee, peach 0,33l 3

**COLA/COLA ZERO**  
0,33l 3

**SPEZI**  
Paulaner 0,33l 3

**STUGGI SCHORLE**  
Apple or currant juice with soda 0,33l 3.5

# DOLCI

Homemade of course !

**TIRAMISÚ**<sup>ABC6</sup>  
a good meal should end with this !  
Mascarpone crème after an old italian tradition, sponge finger soaked in espresso completed with tasty cocoa powder 7 + 3.5 Deposit

**BEST SELLER**  
**BRONTOLONE**<sup>BCE4</sup> give it a taste !  
Pistachios- mascarpone - semifreddo with pistachios (named green gold ) garnished with chocolate sauce 7.5

**PIZZA NUTELLA**<sup>ACE4</sup> who could resist !  
Freshly baked pizza base covered with tasty runny nutella garnished with pistachios 11

# BIRRE<sup>A</sup>

**PERONI**  
Ital. beer 0,33l 3.5

**MORETTI**<sup>\*</sup>  
Italian beer 0,33l 3.5

\*inkl. 0,10 Deposit

**PERONI LEMON**  
Italian shandy 0,33l 3.5

**WEISSBIER**  
Paulaner "An alcohol free option is available " 0,5l 3.5

All Price are in EURO and including TAX

#### Allergenic

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

#### Added Ingredients

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

# VINI DEL SUD

## BIANCHI

**FALANGHINA**<sup>7</sup>  
San Salvatore

100% Falanghina IGP  
Campania  
Delicate aroma with a taste of fruit juice. Bottle 0,75l 17

**PIAN DI STIO**  
San Salvatore

A wonderfully refreshing white wine with slight minerality, hints of citrus fruits, peaches and yellow plums. Bottle 0,75l 32

## ROSÉ

**VETERE**<sup>7</sup>

San Salvatore  
00% Aglianico IGP Paestum Bio  
Aroma from currants and cherries, It inspires delighted with wonderful freshness and elegance. Bottle 0,75l 19

## ROSSI

**CERASO**<sup>7</sup>

San Salvatore  
100% Aglianico IGP Paestum  
A dark red wine with an explosive smell of cacao, tobacco and fresh fruit. Bottle 0,75l 17

**PERFECT TO PIZZA**<sup>7</sup>  
**GRAGNANO**

Cantine Federiciane  
60% Piedirosso 40% Aglianico  
Traditional Napoleon style Wine. Is served cold. Bottle 0,75l 16

**JUNGANO**<sup>7</sup>

San Salvatore  
100% Aglianico IGP Paestum  
The Jungano presents itself with a fruity bouquet full-bodied, with subtle tannins. 0,75l 29