

SPRIZZERIA

Sarti Spritz¹
Sarti Rosa, prosecco and soda · 8,5

Aperol Spritz¹
Aperol, prosecco and soda · 8,5

Bestseller
Amalfi Spritz
Limoncello, prosecco, lemonsoda and soda · 8,5

Crodino Spritz¹
Crodino, prosecco und soda · 8,5

Non-alcoholic
Ragazzi Spritz^{1 2}
Passion fruit, tonic and soda · 7,5

Non-alcoholic
Rosso Spritz^{1 2}
Crodino Rosso, tonic and soda · 7

Non-alcoholic
Oro Spritz^{1 2}
Crodino, tonic and soda · 7

BEVANDE

S. Pellegrino
Sparkling 0,5l · 5,5

Acqua Panna
Still. 0,5l · 5,5

Lemonsoda
0,33l · 4,5

Oransoda
0,33l · 4,5

Estathé
Italian ice tee, peach 0,33l · 4,5

Cola / Cola Zero^{1 6}
0,33l · 4,5

Spezi / Spezi Zero^{1 6}
Paulaner 0,33l · 4,5

Stuggi
Apple or currant juice with soda
0,33l · 4,5

A

BIRRE

Moretti
Ital. beer 0,33l · 4,7

Peroni
An alcohol free option is available
Ital. beer 0,33l · 4,7

Peroni Lemon
Ital. shandy 0,33l · 4,7

Wheat beer
An alcohol free option is available
0,5l · 3.5



PIZZA NAPOLETANA



Ruota di Carro

Our pizza is also available as a “Ruota di Carro” – extra large, with a thin crust, prepared according to an old Neapolitan tradition. +1

Upgrade your pizza with burrata · 5

Margherita^{AC}



San Marzano tomatoes, Fior di latte from Agerola, refined with olive oil and basil · 15,5

Anema e Core^{AC}



San Marzano tomatoes, Agerola Provola, finished with freshly ground pepper, olive oil, and basil · 16

Mildly spicy salami on request + 2,5

Our favorite

Ragazzi^{AC}



San Marzano tomatoes, Pacchettelte rosse e gialle “yellow and red cherry tomatoes”, mountain oregano, stracciatella, olive oil, and basil · 18

Bestseller

Diavola



San Marzano tomatoes, Fior di latte from agerola, mildly spicy salami, finished with olive oil and basil · 18,5

Recommended with Gorgonzola +1,5

SIGNATURE PIZZA

Our Signature Pizzas – The Best of Our Kitchen

Not available in Ruota di Carro style

Sfiziosa^{AC}

Yellow San Marzano tomatoes, Fior di latte, Gorgonzola, anchovies, finished with lemon-infused olive oil and basil · 18

Yellow cherry tomatoes on request +1,5

Dolce inferno^{AC 2 3}



Fior di Latte, nduja di spilinga (spreadable Calabrian salami),mildlyspicy salami, Gorgonzola, finished with honey, olive oil, and basil · 19,5

Grandma’s recipe

A’nonna^{AC}



Bell pepper cream, Fior di latte and provola from Agerola, pancetta, peperone crusco (sweet crispy pepper), finished with aged buffalo ricotta, olive oil, and basil · 20,5

Also with stracciatella instead of pancetta^{AC}

Golosa^{ACE 2}



Fior di latte from Agerola, stracciatella, Mortadella IGP, Pistachios from Sicily, finished with olive oil and basil · 19

Cremosa^{AC 2 E 3}



Buffalo Mozzarella, Fior di Latte, Gorgonzola, finished with Aged Buffalo Ricotta, Orange Marmalade, Walnuts, Olive Oil and Basil · 19,5

Mare fuori^{AC F}



Yellow San Marzano tomatoes, Fior di latte from Agerola, premium Amalfi tuna, Tropea onion, olives, finished with basil and lemon-infused olive oil · 20,5

VINI DEL SUD

BIANCHI

Capranera⁷

San Salvatore. 100% Fiano.
Refreshing white wine with light minerality. Dry.
0,1l · 4 0,2l · 7 0,75l · 24

Falanghina⁷

WHITE WINE – San Salvatore.
100% Falanghina. Delicate aroma with subtle fruity notes. Dry
0,1l · 4.5 0,2l · 8 0,75l · 28

ROSÉ

Vetere⁷

San Salvatore. 100% Aglianico.
Light fruity notes, very fresh and smooth. Semi-dry
0,1l · 4,5 0,2l · 8 0,75l · 28

ROSSI

Capranera⁷

San Salvatore. 100% Aglianico.
Fresh acidity, low tannins, aromas of wild berries. Dry.
0,1l · 4 0,2l · 7 0,75l · 24

Ceraso⁷

San Salvatore. 100% Aglianico.
Deep, dark red wine with notes of cocoa, tobacco, and ripe fruit. Dry
0,1l · 4,5 0,2l · 8 0,75l · 28

Perfect with pizza!

Gargnano⁷

Federiciane. 60% Piedirosso, 40% Aglianico. A traditional Neapolitan wine, served chilled with a light frizzante character. Fruity
0,1l · 4,5 0,2l · 8 0,75l · 28

We offer an extended wine selection. Please ask our service team for more options.

All Price are in EURO and including TAX

Added Ingredients

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

Allergenic

- A Gluten (Wheat)
- B Egg B1 (Pastorized egg)
- C Milk
- D Soja
- E Nuts (E1 Almond – E2 Pistazzios - E3 Walnuts – E4 Hazelnuts - E5 Cashews - E6 Pinenuts)
- F Fish
- G Peanut

Vegetarian

Slightly spicy

Spicy

Pork

Vegan

Shared pizza: €4 cover charge.
Children up to 12 years old are exempt.



PIZZA-FOTO



DOLCI & DIGESTIVI

All desserts are homemade!

Tiramisú ^{ABC6}

Mascarpone cream made following traditional Italian recipe, ladyfingers soaked in espresso, finished with cocoa powder · 8

Bestseller

Brontolone ^{BCE2E4*}

Pistachio mascarpone semifreddo made with Sicilian pistachios, topped with chopped pistachios and finished with pistachio and chocolate sauce · 8.5

Pizza Nutella ^{ACE2E42*}

Perfect for sharing

Freshly baked pizza dough, topped with smooth Nutella and finished with pistachios · 11.5

The perfect treat after a meal!

Espresso Napoletano

Authentic espresso, just like in Naples · 2.5

Affogato ^{ABCD6}

Creamy vanilla ice cream served with espresso. · 5.5

Served ice-cold! 2 cl · 4

Limoncello

Frangelico

Averna

Amaro del Capo

Added Ingredients

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

All Price are in EURO and including TAX

Allergenic

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

*May contain other tree nuts

