

MENU

I FRITTI

CROCCHÈ	3.50
Fresh mashed potato croquette filled with provola cheese	
FRITTATINA	3.95
Quiche with bucatini pasta, béchamel sauce, cooked ham, pecorino romano DOP	
ARANCINI	3.95
Fried breadcrumb-coated rice ball stuffed with Neapolitan ragù, mozzarella and pecorino	
FRITTATINA SALSICCIA & FRIARELLI	5.95
Quiche with bucatini pasta, béchamel sauce, fresh Italian sausage, friarielli cream and parmesan in chilli sauce with nduja	
TRIS MONTANARINE	7.95
Three small fried pizzas with a variety of toppings chosen by the chef	
MISTO NAPOLI ON THE ROAD	14.95
Includes frittatina, crocche, arancini and tris montanarine	

ANTIPASTI

FOCACCIA	4.75
Homemade focaccia with fresh oregano and garlic (add mozzarella + €1.50) (add datterino + €1.50)	
BRUSCHETTA DOPPIA	6.95
One with mixed cherry tomatoes and basil, one with Parma ham and burrata cheese	
LA PARMIGIANA DI MELANZANE	7.50
Layered fried aubergines baked with mozzarella cheese, Parmesan cheese and Italian organic tomato sauce	
PORCINI & TRUFFLE BURRATA	9.95
Sautéed Porcini mushrooms served with a creamy truffle burrata cheese and rocket	
TAGLIERE	For 1 - 11.95
A selection of prime Italian cold cuts and buffalo mozzarella DOP	

PASTA

GNOCCHI ALLA SORRENTINA	10.95
Homemade fresh gnocchi pasta with tomato sauce, reggiano parmesan and mozzarella cheese	
ZITI ALLA GENOVESE NAPOLETANA	13.95
Slow-cooked genovese ragù sauce made with onions and meat served with ziti fresh pasta	
RISOTTO PORCINI & TRUFFLE	16.95
Risotto with creamy Porcini Mushrooms and Italian fresh truffle	

INSALATE

RUCOLA	5.50
Cherry tomatoes, rocket salad, grana padano shavings	
CONTADINA	8.50
Mixed leaf salad, carrots, fennel, orange, goats cheese, crushed walnuts, with a dressing of English mustard & evo oil	
INSALATA CAPRESE	8.95
Lovely classic insalata caprese made with fresh basil, tomatoes and buffalo mozzarella cheese	

CLASSICHE

MARGHERITA	8.95
Organic tomato sauce, fior di latte cheese from Caserta, reggiano Parmesan 24 months, basil, evo oil	
NAPOLETANA	10.95
Organic tomato sauce, anchovies from Cetara, black Gaeta olives, capers from Salina, oregano, evo oil, basil	
À PARMIGIANA	10.95
Organic tomato sauce, baked aubergines, reggiano Parmesan 24 months, basil, evo oil	
DIAVOLA	11.95
Organic tomato sauce, fior di latte cheese from Caserta, spicy salami, basil	
ORTOLANA	11.95
Organic tomato sauce, fior di latte cheese from Caserta, seasonal vegetables, basil, evo oil	
BUFALA DOP	12.25
Organic tomato sauce, mozzarella di bufala cheese, evo oil, basil	
CAPRICCIOSA	12.95
Organic tomato sauce, fior di latte cheese from Caserta, high quality cotto ham, Napoli salami, roasted artichokes, sautéed mushrooms, Gaeta black olives	

BIANCHE

CARBONARA	12.95
Fior di latte cheese, pecorino romano, yolk cream with pecorino, guanciale (italian cured pork), black pepper	
SANT'AGNESE	13.50
Smoked mozzarella from Caserta, fresh Italian sausage, friarielli (Neapolitan leaf), evo oil	
CRUDO & FICHI	13.95
Fior di latte cheese, 24 months parma ham, burrata cheese, caramelized figs, basil	
BRONTE	14.95
Fior di latte from Caserta, mortadella from Bologna, Bronte's pistachio, Bronte's pistachio nut grains e spuma di ricotta	

MICHELE PASCARELLA 'PIZZA SIGNATURE'

FIUME	13.95
little green peppers, fior di latte cheese from agerola, organic tomato sauce, fresh italian sausage, provolone cheese	
CICORIA & CAPOCOLLO	13.95
Homemade chicory cream, buffalo mozzarella, capocollo (italian dry cured pork), ricotta cheese, lemon zest	
UMAMI	19.95
fior di latte from Agerola, 24 months parmesan cream, shiitake mushrooms, seasoned fresh truffle, hazelnut	

KIDS MENU

9.00

A choice of either:

MARGHERITA (small)
PROSCIUTTO E FUNGHI (small)
Ice cream - 1 scoop (vanilla or chocolate)
Soft drink (apple juice or orange juice)

PIZZE

SPECIALE

PUMPKIN RULEZ	12.50
homemade pumpkin cream, fior di latte cheese, pancetta(salt cured pork belly meat), rosemary powder	
CHEESEWICK	12.95
Buffalo mozzarella DOP, stracciatella di bufala, blue stilton, puffed parmesan crust, piennolo cherry tomato jam	
GATEAU DI MAMMA	12.95
Smoked mozzarella cheese, mashed potatoes, prime quality ham, black pepper	
WE'RE ON FIRE	13.95
Organic tomato sauce, nduja di spilinga, stracciatella di burrata, basil	
GENOVESE NAPOLETANA	13.95
A classic and historic pizza, first fried and then cooked in the oven with fior di latte cheese, slow-cooked genovese ragù sauce made with onions and meat and parmigiano reggiano	

RIPIENI

RIPIENO AL FORNO	13.00
Folded, oven-baked pizza with a touch of organic tomato sauce, smoked mozzarella from Caserta, buffalo ricotta, Neapolitan salami, basil	
RIPIENO FRITTO	13.00
Folded, fried pizza, with fior di latte cheese from Caserta, buffalo ricotta and salame Napoli	
RIPIENO DI SCAROLE	13.95
folded, oven baked pizza with Neapolitan escarole, black olives, capers, pine nuts, fior di latte cheese	

VEGAN PIZZA

MARINARA	7.00
Organic tomato sauce, garlic, oregano, basil, evo oil	
MARGHERITA	9.50
Organic tomato sauce, vegan cheese, evo oil, basil	
À PARMIGIANA	11.50
Organic tomato sauce, baked aubergine, vegan cheese, evo oil, basil	
CICORIETTA	13.95
chicory cream, grilled cubed pumpkin, hazelnut, vegan mozzarella cheese, lemon zest	

DOLCI

RICOTTA E PERA	6.25
Thin sponge made with ground hazelnuts is filled with a light-as-a-cloud mixture of cow's milk ricotta and whipped cream that's studded with cubes of pear cooked in syrup	
DELIZIA AL LIMONE	6.25
A classic from the Amalfi coast, sponge cake with a heart of lemon custard and delicate Sorrento lemon cream cover	
PANNA COTTA	6.25
Homemade classic panna cotta with passion fruit and raspberries	
TORTINO AL CIOCCOLATO	6.25
Homemade chocolate tortino with vanilla ice cream	
TIRAMISU	6.25
Lady finger biscuits dipped in espresso coffee, topped with Mascarpone creamy cheese and dusted with chocolate powder	
TIRAMISU AL PISTACCHIO	6.25
Lady finger biscuits dipped in fresh milk, topped with pistachio Mascarpone creamy cheese and dusted with pistachio nuts	
BOCCONCINI WITH NUTELLA AND PISTACHIO	6.25
Small pizza dough balls fried with nutella and pistachio	

CAFFÈ

ESPRESSO	1.80
DOUBLE ESPRESSO	2.20
CAPPUCCINO	2.60

ARTISAN BEER (Birra del Borgo 0.33cl)

Lisa	5%	6.00
Lager - Gold		
My Antonia	7.5%	6.00
Imperial Pilsner - Gold		
Reale	6.4%	6.00
Indian Pale ale - Amber		
Duchessa	5.8%	6.00
Saison - Gold		

CLASSIC BEERS

MORETTI DRAFT	4.6%	2/3 pint	5.50
PERONI RED LABEL	4.7%	330ml	4.50
ICHNUSA 'Non-filtered'	5.0%	330ml	5.50
MORETTI ALCOHOL-FREE		330ml	3.95

Service charge 10% - (at customers discretion)

DRINKS

COCKTAILS

AMERICANO	7.50
Campari, Martini Rosso, soda and a twist of orange	
APEROL SPRITZ	7.50
Prosecco, Aperol, soda and a slice of orange	
NEGRONI	7.50
Gin, Martini Rosso, Campari and orange peel	
PROSECCO COCKTAILS	7.50
Bellini, Rossini or Mimosa	

SOFT DRINKS

COCA-COLA, ZERO, DIET	330ml	3.00
ORGANIC SOFT DRINKS		
(Orange, Cedrata, Chinotto, Limonata)		275ml 3.00
ORGANIC JUICES		
(Peach, Pineapple, Orange, Apple)		200ml 2.50
STILL or SPARKLING WATER	500ml	3.00

BAR LIST

APERITIFS	4.50
Martini Bianco/Rosso/Dry	
LIQUEURS	4.50
Baileys, Amaretto di Saronno, Limoncello, Sambuca, Averna, Jagermeister, Montenegro	
MALT WHISKY	5.95
Glenfiddich 12yrs	
SPIRITS	4.95
Whisky, Gin, Vodka, Tequila, Rum	
GRAPPA	
Gentile	5.50
Barricata	5.95
MIXERS	200ml 2.50
Tonic, Soda	

All spirits and liqueurs are sold in measures of 25ml or multiples thereof

SPARKLING

	175ml Glass	75cl Bottle
PROSECCO BRUT Villa Giuletta	7.50	27.50
FRANCIACORTA CUVÉE PRESTIGE Ca del Bosco		68.00

WHITE WINE

	175ml Glass	75cl Bottle
CORTESE PIEMONTE Cavalieri di Moasca	5.50	20.50

RED WINE

BARBERA PIEMONTE Cavalieri di Moasca	5.50	20.50
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ASK TO SEE THE FULL WINE LIST

* FOOD ALLERGIES * PLEASE SPEAK TO YOUR WAITER