

Pizzaioli da 3 generazioni



### **PROVOLA E PEPE** world champion Winner of the 19th World Championship

10

12

10

10

11

11

10.5

10

10

Smoked Provola from the mountains, hand-crushed tomatoes, pepper mix, seasoned roasted cherry tomatoes, evo oil, basil.

PROVOLA MILLE CULURE

Smoked Provola from the mountains, red, vellow, and orange Piennolo cherry tomatoes, pepper mix, evo oil, basil.

Starters

### **NEAPOLITAN FRITTATINA**

### MONTANARA WITH RAGÙ 2 pc. ♥

### **MIXED MONTANARE TRIO**

- 1. Mashed Friarielli, crispy pancetta and Burrata heart
- 2. Pistachio cream and grain, Mortadella and ricotta fuscella from Naples
- 3. Burrata heart, Cantabrian anchovies and lemon zest

### **POTATO CROQUETTE** 1 pc.

### BRUSCHETTA WITH CHERRY TOMATOES 3

**1KG BIG MOZZARELLA** WITH FOCACCIA

# Salada

### POLLASTRELLA

Lettuce, grilled chicken breast, bread croutons, cheese fondue

### CAPRESE

DOP Buffalo Mozzarella, "Cuore di Bue" tomatoes, fresh basil, oregano, evo oil



Stuffed crust with ricotta () Vincenzo's favorites



🔆 🗞 🛞 😵 💧 Suggested beer

Unique pizzas by Capuano 🦁

# DON VINCENZO 🦉 🗐

3,5

4

8

2.5

32

11

11

Stuffed crust with ricotta, yellow cherry tomato Buffalo Mozzarella, Topped with Pecorino Romano flakes, scented crispy bread, evo oil, basil.

## DOMENICHE LONTANO

Base with Buffalo Mozzarella, baked potatoes, and Neapolitan sausage. Topped with Buffalo Mozzarella chunks, evo oil, and basil.

## ABBRACCIO E MAMMÀ 🕱



Stuffed crust with ricotta, Base with Fiordilatte from the mountains and classic meatballs à la Nonno Enzo, homemade cheese fondue, Buffalo Mozzarella, evo oil, and basil.

# DON EGIDIO 🦉 😵

Base with homemade zucchini velouté. Topped with: zucchini chips, classic meatballs by Nonno Enzo Burrata heart, evo oil, and basil.

## TETTI ILLUMINATI

Base with Fiordilatte from the mountains. Topped with: Bologna Mortadella, pistachio grains and cream, Pecorino Romano flakes, evo oil, and basil.

## **DETTO FATTO**

NAPOLI

Base with artisanal purple potato velouté and Fiordilatte from the mountains, with tense pancetta. Topped with crispy purple potato chips and homemade Parmigiano fondue.

Base with hand-crushed tomato and smoked Provola from the mountains. Topped with classic meatballs by Nonno Enzo, ricotta tufts, pepper, evo oil, and basil.

## CENTRO CALABRIA

Hand-crushed tomatoes, smoked Provola from the mountains, Calabrian 'Nduja, Neapolitan sausage, evo oil, basil.

# ALLA MARESCIALLO 🔸 🛞

Fiordilatte from the mountains, semi-dry red Piennolo cherry tomatoes, Neapolitan sausage, evo oil, basil.

### MARINARA CONTEMPORANEA

Piennolo cherry tomato sauce, Taggiasca olives, Cantabrian anchovies, Tuscan garlic, oregano, evo oil. basil.

# COME UNA CAPRICCIOSA 🔸

# MELANZANELLA 🔸 🛞

Low-temperature cooked cherry tomato, Mountains Fiordilatte, "funghetto" eggplants, topped with burrata heart, evo oil, basil.





BOSCAIOLA "RIPIENA" (\*\*) 🐼 Smoked Provola from the mountains, porcini mushrooms, ricotta, pecorino. Topped with truffle oil and basil.

### ZUCCA DA PAURA ( 🏶 🌺

sheep cheese, evo oil, and basil.

# FEDERELLA 🗍 🍄 🏶 🗍

evo oil and basil.t

### SALSICCIA E FRIARIELLI ( 🏶 🛞

Smoked Provola from the mountains, Neapolitan sausage and friarielli (Neapolitan broccoli), evo oil and basil

# THE REAL NEAPOLITAN PIZZA WITH CONTEMPORARY DOUGH



# The Innovatives 🗼 –

12

13

10

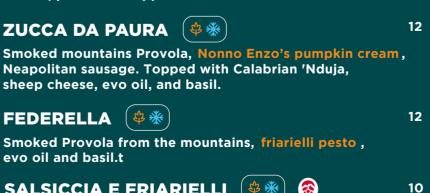
15

10

11

Piennolo cherry tomato sauce, Fiordilatte from the mountains, Taggiasca olives, porcini mushrooms, Topped with: artichoke heart, cooked ham, evo oil, basil.





# The Traditionals \_\_\_\_\_

Hand-crushed tomato, oregano, Tuscan garlic, evo oil.	
MARGHERITA 📀	
Available in <i>"cartwheel"</i> large version +3 (	
Hand-crushed tomato, mountains Fiordilatte, oil, and basi	l.
MARGHERITA CON BUFALA	
Hand-crushed tomato, Buffalo Mozzarella, evo oil, and basil.	
BUFALA A FILETTO	
Seasoned datterino tomato, Buffalo Mozzarella, evo oil, and basil.	
NAPOLI	
Hand-crushed tomato, Fiordilatte from the mountains, Cantabrian anchovies, Taggiasca olives, evo oil, and basil	
DIAVOLA ALLA NONNO ENZO	
Hand-crushed tomato, Fiordilatte from the mountains, spicy Napoli salami according to Nonno Enzo tradition, evo oil, and basil.	
SGUARDO ALTO	
Base with Fiordilatte from the mountains. Topped with: aged raw ham, Parmigiano Reggiano flakes, dressed arug evo oil, and basil.	ula,
CALZONE AL FORNO	
Filling with Ricotta Fuscella, Napoli salami, cooked ham, Fiordilatte from the mountains, hand-crushed tomato.	
PIZZA FRITTA COMPLETA 🛭 🚳	
Neapolitan pork cracklings, Ricotta Fuscella from Naples, hand-crushed tomato, smoked Provola from the mountair salt, and a mix of peppers selected by Vincenzo.z	



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6

**FAMOUS NEAPOLITAN** LEMON TART

HOMEMADE CHEESECAKE Various flavours

HOMEMADE TIRAMISÙ **BY NONNO ENZO**