

STARTERS

CRUNCHY PIZZA IN BAKING TIN, COOKED CULATTA,
SMOKED BUFFALE CHEESE AND MUSTARD

€ 10

MINI STEAMED BURGER, "CARNA SALADA", FIGS AND PARMESAN

€ 7

"MONTANARINA" FRIED PIZZINA WITH TOMATO AND PECORINO

€ 5

FRIED PIZZINA WITH CANTABRICUM ANCHOVY, CONFIT DATTERINO AND
STRACCIATELLA CHEESE

€ 7

FOCACCIA, RAW HAM AGED 50 MONTHS AND BURRATA

€ 10

MENU "ANTONIO PAPPALARDO"

Served for all guests at the table

"MONTANARINA" FRIED PIZZINA WITH TOMATO AND PECORINO

FOCACCIA, RAW HAM AGED 50 MONTHS AND BURRATA

MINI STEAMED BURGER, "CARNA SALADA", FIGS AND PARMESAN

CRUNCHY PIZZA IN BAKING TIN, COOKED CULATTA,
SMOKED BUFFALE CHEESE AND MUSTARD

ROUND PIZZA, BUFALA EXTRA

PIZZA, CANTABRICUM ANCHOVY, TOMATO,
STRACCIATELLA CHEESE AND BLACK GARLIC

BARLEY DOUGH

CHEESE CAKE, BUFFALO RICOTTA CHEESE, BLACK BLUEBERRY AND CORN

€ 35 (DRINKS NOT INCLUDED)

€ 65 (WINE PAIRING INCLUDED)

PIZZAS

PIZZAS

For Inedito, I create an exclusive dough, made with a blend of semi-wholemeal, wholemeal and ancient grains, to obtain a highly digestible, fragrant and melt-in-your-mouth product.

Antonio Pappalardo

All pizzas are available on request
with gluten-free dough and lactose-free mozzarella.

MARGHERITA AGEROLA'S FIORDILATTE CHEESE, TOMATO SAN MARZANO AND BASIL	€ 12
BUFALA BUFFALO CHEESE, SAN MARZANO TOMATO AND BASIL	€ 13
BUFALA EXTRA TOMATO SAUCE, BUFFALO MOZZARELLA CHEESE, BASIL, CONFIT DATTERINO TOMATOES AND AGED 50 MONTHS PARMESAN CHEESE	€ 17
COSSACK PECORINO, SAN MARZANO TOMATO AND BASIL	€ 13
"MASCULINA DA MAGGHIA" ANCHOR, TOMATO, BURRATA CHEESE, CAPERS AND SALINA ISLAND ORIGAN	€ 15
CAMONE TOMATO, CUCUNCI (CAPERS FRUIT), PISTACHO, FIORDILATTE CHEESE, CRUSCO SWEET PEPPER AND PORTULCACA SALADS	€ 18
BUFFALO MOZZARELLA SMOKED, YELLOW TOMATO AND SZECHUAN PEPPERS	€ 18
PARMIGIANA EGGPLANT, BUFFALO, BASIL, CONFIT DATTERINO TOMATOES AND GRANA PADANO CHIPS	€ 18
CANTABRICUM ANCHOVY, TOMATO, STRACCIATELLA CHEESE AND BLACK GARLIC BARLEY DOUGH	€ 25
TUNA BELLY, FIORDILATTE CHEESE, RADISHES, PEANUT AND LIME	€ 20
SUMMER CAPRICCIOSA FIORDILATTE, COOKED "CULATTA", ZUCCHINI, MINT CARDONCELLI, THYME AND PARMIGIANO CHEESE	€ 19
50 MONTHS AGED RAW HAM AND BURRATA BARLEY DOUGH	€ 28
> ROUND CLASSIC PIZZA IS ALSO AVAILABLE	€ 23
'NDUJA, TOMATO, FIORDILATTE, CAIAZZANE OLIVES AND CONFIT DATTERINO TOMATOES	€ 18

The products with * can be frozen or deep-frozen at origin.

Some fresh products undergo the rapid blast chilling process to ensure their quality and food safety.

For the presence of substances containing allergens or in case of intolerances, contact the dining room staff.

SERVICE CHARGE € 3

INEDITO

La Pizza di Antonio Pappalardo

DESSERT

BUCKWHEAT CAKE, COCONUT AND ELDER € 8

Pairing:

RABBIOSO LUGANA DOC - VENDEMMIA TARDIVA 2015, MARANGONA € 8

BAROZZI CAKE, RASPBERRIES AND MASCARPONE ICE CREAM € 8

Pairing:

VERMOUTH ROSSO, GARAZZINO € 5

CHEESE CAKE, BUFFALO RICOTTA CHEESE, BLACK BLUEBERRY AND CORN € 8

Pairing:

ALEATICO DOLCE, POLVANERA 2013 € 5

ROSE CAKE AND ZABAJONE € 8

Pairing:

DANZA DEL SOLE, GAETANO SOLENGHI 2013 € 8

GREEN TEA MATCHA AND LIME SORBET € 7

INEDITO

La Pizza di Antonio Pappalardo

LIQUORI & DISTILLATI

BUMBU - RUM BARBADOS € 8

HABITATION SAINT - ETIENNE, RUM BLANC AGRICOLE 2012 € 10

BAS ARMAGNAC - DOMAINE LAGUILLE € 8

NIKKA WHISKY FROM THE BARREL - BLENDED WHISKY € 9

ARBEG - "THE ULTIMATE" - ISLAY SINGLE MALT WHISKY € 9

CAPOVILLA - DISTILLATO DI CILIEGIE DURONI € 8

CAPOVILLA - DISTILLATO DI PERE WILLIAMS € 7

SEGNANA - GRAPPA TRENTINA DI CHARDONNAY € 5

SEGNANA - SOLERA DI SOLERA - TRENTINA INVECCHIATA € 6

ORIGINE - LIQUORE ZENZERO € 5

ORIGINE - LIQUORE RABARBARO BIO € 5

BEPI TOSOLINI - LIQUORE D'ERBE € 5

INSOLITO 78 € 6

GARAZZINO - VERMOUTH ROSSO € 5

SAMBUCA V54 € 4.5

LA MALORA - LIMONCELLO € 5

LA MALORA - ARANCINO € 5

INEDITO

La Pizza di Antonio Pappalardo