

STARTERS

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

€ 10

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

€ 7

"MONTANARINA" FRIED PIZZINA WITH TOMATO AND PECORINO

€ 5

POTATOES CRUNCHES, PROVOLONE DEL MONACO

€ 4

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

BLACK CABBAGE, LENTILS, PROVOLONE DEL MONACO CHEESE,
ARTICHOKES AND GRAPE

PIZZA, RED SHRIMP RAW, BURRATA CHEESE AND CABBAGE
SPELLED AND CHICKPEAS DOUGH

ROSE CAKE AND ZABAJONE

€ 35 (DRINKS NOT INCLUDED)

€ 65 (WINE PAIRING INCLUDED)

PIZZAS

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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 (buckwheat, rice flour and cornstarch) 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 SAN MARZANO, BUFFALO MOZZARELLA CHEESE, BASIL, CONFIT DATTERINO TOMATOES AND PARMESAN CHEESE AGED 50 MONTHS	€ 17
COSSACK PECORINO, SAN MARZANO TOMATO AND BASIL	€ 13
"MASCULINA DA MAGGHIA" ANCHOR, TOMATO, BURRATA CHEESE, CAPERS AND ORIGAN SALINA ISLAND	€ 15
BLACK CABBAGE, LENTILS, PROVOLONE DEL MONACO CHEESE, ARTICHOKE AND GRAPE	€ 19
BUFFALO MOZZARELLA SMOKED, YELLOW TOMATO AND SZECHUAN PEPPERS	€ 18
PARMIGIANA EGGPLANT, BUFFALO MOZZARELLA, BASIL, CONFIT DATTERINO TOMATOES AND GRANA PADANO CHIPS	€ 18
RED SHRIMP RAW, BURRATA CHEESE AND CABBAGE SPELLED AND CHICKPEAS DOUGH	€ 35
CAUSCOLO, CABBAGE, SOY SAUCE, FIORDILATTE CHEESE AND CHESNUTS	€ 20
GRICIA IBERIAN PORK CHEEK, BASIL, BLACK LONG PEPPER AND PECORINO CHEESE	€ 18
CAPRICCIOSA FIORDILATTE, COOKED "CULATTA", ARTICHOKE, CARDONCELLI, THYME AND PARMIGIANO	€ 19
50 MONTHS AGED RAW HAM AND BURRATA SPELLED AND CHICKPEAS DOUGH	€ 28
> ROUND CLASSIC PIZZA IS ALSO AVAILABLE	€ 23
'NDUJA, TOMATO, FIORDILATTE, CAIAZZANE OLIVES AND DATTERINO CONFIT	€ 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.

If you are an allergic or intolerant subject, notify the staff, we will be able to indicate the presence or absence of the ingredients considered allergens by European legislation.

SERVICE CHARGE € 3

INEDITO

La Pizza di Antonio Pappalardo

DESSERT

BAROZZI CAKE, RASPBERRIES AND MASCARPONE ICE CREAM

€ 8

Pairing:

VERMOUTH ROSSO, GARAZZINO

€ 5

PISTACHIO SOUP, ORANGE AND CARROT SORBET

€ 8

Pairing:

ALEATICO DOLCE, POLVANERA 2013

€ 5

ROSE CAKE AND ZABAJONE

€ 8

Pairing:

DANZA DEL SOLE, GAETANO SOLENGHI 2013

€ 5

CHOCOLATE AND HAZELNUT ICE CREAM

€ 7

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LIQUORI & DISTILLATI

BUMBU - RUM BARBADOS € 9

COPALLI-SINGLE ESTATE ORGANIC WHITE RUM € 10

COPALLI-SINGLE ESTATE COCOA ORGANIC FLAVOURED RUM € 12

BAS ARMAGNAC-DOMAINE LAGUILLE € 9

NIKKA WHISKY FROM THE BARREL - BLENDED WHISKY € 10

ARBEG - "THE ULTIMATE" - ISLAY SINGLE MALT WHISKY € 10

CAPOVILLA - DISTILLATO DI CILIEGIE DURONI € 9

CAPOVILLA - DISTILLATO DI PERE WILLIAMS € 8

SEGNANA - GRAPPA TRENTINA DI CHARDONNAY € 5

SEGNANA - SOLERA DI SOLERA - TRENTINA INVECCHIATA € 7

ORIGINE - LIQUORE ZENZERO € 6

ORIGINE - LIQUORE RABARBARO BIO € 6

BEPI TOSOLINI - LIQUORE ALLE ERBE € 6

INSOLITO 78 € 6

GARAZZINO - VERMOUTH ROSSO € 5

SAMBUCA V54 € 4.5

LA MALORA - LIMONCELLO € 5

LA MALORA - ARANCINO € 5

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