

## STARTERS

CRUNCHY PIZZA IN BAKING TIN WITH SEEDS,  
COOKED CULATTA AND FONTINA CHEESE

€ 10

PIZZA "SMALL SIZE", RAW HAM AGED 50 MONTHS AND BURRATA  
BARLEY DOUGH

€ 15

MINI BUN, "CARNE SALADA", FIGS AND PARMESAN

€ 7

FRIED PIZZINA "MONTANARA" WITH TOMATO AND PECORINO CHEESE

€ 4

POTATOES CRUNCHES, PROVOLONE DEL MONACO

€ 4

FRIED BUCATINI PASTA, MINCED MEAT AND PEAS

THE BEST ACCORDING TO 50 TOP PIZZA

€ 5

FRIED CANNELLONI FILLED WITH BUFFALO RICOTTA,  
CARDONCELLI MUSHROOMS AND GREEN SAUCE

€ 8

## MENÙ "ANTONIO PAPPALARDO"

Served for all guests at the table

FRIED CANNELLONI FILLED WITH BUFFALO RICOTTA,  
CARDONCELLI MUSHROOMS AND GREEN SAUCE

CRUNCHY PIZZA IN BAKING TIN WITH SEEDS,  
COOKED CULATTA AND FONTINA CHEESE

RAW HAM AGED 50 MONTHS AND BURRATA  
BARLEY DOUGH

BUFFALO MOZZARELLA SMOKED, YELLOW TOMATO, LEMON,  
BASIL AND BLACK LONG PEPPERS

LEEK AND POTATO, ROMAN CABBAGE, BELGIAN ENDIVE  
AND CONFIT CHERRY TOMATO BBQ

BABA' WITH SALTED PEANUTS AND CALAMANSI

€ 40 (DRINKS NOT INCLUDED)

€ 70 (WINE PAIRING INCLUDED)

# PIZZAS

## PIZZAS

For Inedito, I create an exclusive dough, made with a blend of wholemeal and semi-wholemeal, 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/burrata.

<b>MARGHERITA</b>	€ 14
AGEROLA'S FIORDILATTE CHEESE, TOMATO SAN MARZANO AND BASIL	
<b>BUFALA</b>	€ 15
BUFFALO CHEESE, SAN MARZANO TOMATO AND BASIL	
<b>BUFALA EXTRA</b>	€ 19
TOMATO SAN MARZANO, BUFFALO MOZZARELLA CHEESE, BASIL, CONFIT DATTERINO TOMATOES AND PARMESAN CHEESE AGED 50 MONTHS	
<b>COSACCA</b>	€ 15
PECORINO, SAN MARZANO TOMATO AND BASIL	
<b>MARINARA 2.0</b>	€ 16
CROVARESE TOMATO, ORSINO GARLIC, FRESHWATER ANCHOVY, CAPERS, ORIGAN AND OLIVE	
<b>CETARA ANCHOR, TOMATO, BURRATA CHEESE, CAPERS AND ORIGAN SALINA ISLAND</b>	€ 19
<b>LEEKS AND POTATO, ROMAN CABBAGE, BELGIAN ENDIVE AND CONFIT CHERRY TOMATO BBQ</b>	€ 20
<b>BUFFALO MOZZARELLA SMOKED, YELLOW TOMATO, LEMON, BASIL AND BLACK LONG PEPPERS</b>	€ 18
<b>JERUSALEM ARTICHOKE, BABY SPINACH, RHUBARB AND HAZELNUTS</b>	€ 20
<b>PARMIGIANA</b>	€ 20
EGGPLANT, BUFFALO MOZZARELLA, BASIL, CONFIT DATTERINO TOMATOES AND PARMESAN CHIPS	
<b>CLAUSCOLO (SALAMI), FIORDILATTE CHEESE, GRATIN FENNEL WITH BRÉ CHEESE AND ORANGE</b>	€ 22
<b>GRICIA</b>	€ 18
IBERIAN PORK CHEEK, BASIL, BLACK LONG PEPPER AND PECORINO CHEESE	
<b>CAPRICCIOSA</b>	€ 20
FIORDILATTE, COOKED "CULATTA", ARTICHOKE, CARDONCELLI, THYME AND PARMIGIANO	
<b>50 MONTHS AGED RAW HAM AND BURRATA</b>	€ 23
<b>'NDUJA, TOMATO, FIORDILATTE, CAIAZZANE OLIVES AND DATTERINO CONFIT</b>	€ 19

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

**BABA' WITH SALTED PEANUTS AND CALAMANSI** € 8

Pairing:

**ASTI SPUMANTE "REX MAGIS" S.A., MONGIOIA** € 6

**TIRAMISÙ** € 8

Pairing:

**ALEATICO DOLCE 2019, POLVANERA** € 5

**ROSE CAKE AND ZABAJONE** € 8

Pairing:

**DANZA DEL SOLE, GAETANO SOLENGHI** € 8

**ALMOND ICE CREAM  
AND CANDIED CAPERS** € 7

**MANDARIN SORBET** € 6

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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 MARASCHE € 9

CAPOVILLA - DISTILLATO DI PERE WILLIAMS € 8

MAROLO-GRAPPA PIEMONTESE DI BARBERA € 5

MAROLO-GRAPPA INVECCHIATA DI BAROLO € 7

ORIGINE - LIQUORE ZENZERO € 6

ORIGINE - LIQUORE RABARBARO BIO € 6

BEPI TOSOLINI - LIQUORE ALLE ERBE € 6

INSOLITO 78 € 6

AMARO-CAMATTI € 5

BUMBU CREAM-CREMA RUM € 8

GARAZZINO - VERMOUTH ROSSO € 5

SAMBUCA V54 € 5

LA MALORA - LIMONCELLO € 5

LA MALORA - ARANCINO € 5

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