

## STARTERS

CRUNCHY PIZZA IN BAKING TIN WITH SEEDS,  
COOKED CULATTA AND FONTINA CHEESE  
€ 10

PIZZA "SMALL SIZE", RAW HAM  
AGED 72 MONTHS AND BURRATA  
BARLEY DOUGH  
€ 15

MINI STEAMED 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 CRAB, CITRUS HOLLANDAISE SAUCE  
€ 7

## "ANTONIO PAPPALARDO" TASTING MENU

served for all table guests

FRIED CRAB, CITRUS HOLLANDAISE SAUCE

MINI BUN, "CARNE SALADA", FIGS AND PARMESAN

PIZZA "SMALL SIZE", RAW HAM  
AGED 72 MONTHS AND BURRATA  
BARLEY DOUGH

### BUFALA EXTRA

TOMATO SAN MARZANO, BUFFALO MOZZARELLA CHEESE, BASIL,  
CONFIT DATTERINO TOMATOES AND PARMESAN CHEESE AGED 50 MONTHS

COSTOLUTO TOMATO, PISTACHIO, FIORDILATTE CHEESE,  
CRUNCHY PEPPER, ROCKET AND CAPERS

BABÀ 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> AGEROLA'S FIORDILATTE CHEESE, TOMATO SAN MARZANO AND BASIL	€ 14
<b>BUFALA</b> BUFFALO CHEESE, SAN MARZANO TOMATO AND BASIL	€ 15
<b>BUFALA EXTRA</b> TOMATO SAN MARZANO, BUFFALO MOZZARELLA CHEESE, BASIL, CONFIT DATTERINO TOMATOES AND PARMESAN CHEESE AGED 50 MONTHS	€ 19
<b>COSACCA</b> PECORINO, SAN MARZANO TOMATO AND BASIL	€ 15
<b>MARINARA 2.0</b> CROVARESE TOMATO, ORSINO GARLIC, FRESHWATER ANCHOVY, CAPERS, ORIGAN AND OLIVE	€ 16
<b>CETARA ANCHOR, TOMATO, BURRATA CHEESE, CAPERS AND ORIGAN SALINA ISLAND</b>	€ 19
<b>BUFFALO MOZZARELLA SMOKED, YELLOW TOMATO, LEMON, BASIL AND BLACK LONG PEPPERS</b>	€ 18
<b>COSTOLUTO TOMATO, PISTACHIO, FIORDILATTE CHEESE, CRUNCHY PEPPER, ROCKET AND CAPERS</b>	€ 20
<b>PARMIGIANA</b> EGGPLANT, BUFFALO MOZZARELLA, BASIL, CONFIT DATTERINO TOMATOES AND PARMESAN CHIPS	€ 20
<b>ESCAROLE, PAPACELLE PEPPER, OLIVES, ALMOND AND PAK CHOI (CURRY)</b>	€ 20
<b>SAN SECONDO SHOULDER, SWEET PEPPER, FIORDILATTE AND PROVOLONE DEL MONACO CHEESE</b>	€ 20
<b>GRICIA</b> IBERIAN PORK CHEEK, BASIL, BLACK LONG PEPPER AND PECORINO CHEESE	€ 18
<b>SUMMER CAPRICCIOSA</b> FIORDILATTE, COOKED "CULATTA", ZUCCHINI, CARDONCELLI, THYME AND PARMESAN	€ 20
<b>72 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

**BABÀ 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

**CREAM ICE CREAM AND  
CANDIED BLACK CHERRIES** € 7

**SORBET OF THE DAY** € 6

**INEDITO**

La Pizza di Antonio Pappalardo

# 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

**INEDITO**

La Pizza di Antonio Pappalardo