

INEDITO

La Pizza di Antonio Pappalardo

STARTERS

CRUNCHY PIZZA IN BAKING TIN WITH SEEDS ,
RAW HAM AGED 72 MONTHS AND BURRATA
€ 12

BARLEY PIZZA "SMALL SIZE", RAW RED SHRIMP*,
CABBAGE AND BURRATA
€ 20

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
€ 5

PUMPKIN AND SAGE FRIED RICE BALL, MASCARPONE CREAM
€ 6

"ANTONIO PAPPALARDO" TASTING MENU

served for all table guests

PUMPKIN AND SAGE FRIED RICE BALL, MASCARPONE CREAM

MINI STEAMED BUN, "CARNE SALADA", FIGS AND PARMESAN CHEESE

CRUNCHY PIZZA IN BAKING TIN WITH SEEDS ,
RAW HAM AGED 72 MONTHS AND BURRATA

PERCH*(ISEO LAKE), CABBAGE, FIORDILATTE CHEESE,
RAISINS AND PINE NUTS

PUMPKIN, BLACK CABBAGE, FIORDILATTE CHEESE,
ARTICHOKES AND BRÉ CHEESE

ROSE CAKE AND ZABAJONE

€ 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.

MARGHERITA	€ 14
AGEROLA'S FIORDILATTE CHEESE, TOMATO SAN MARZANO AND BASIL	
BUFALA	€ 15
BUFFALO CHEESE, SAN MARZANO TOMATO AND BASIL	
BUFALA EXTRA	€ 19
TOMATO SAN MARZANO, BUFFALO MOZZARELLA CHEESE, BASIL, CONFIT DATTERINO TOMATOES AND PARMESAN CHEESE AGED 50 MONTHS	
COSACCA	€ 15
PECORINO, SAN MARZANO TOMATO AND BASIL	
LAKE MARINARA	€ 16
TOMATO SAN MARZANO, ORSINO GARLIC, GARDA LAKE ANCHOVY, CAPERS, ORIGAN AND OLIVE	
CETARA ANCHOR, TOMATO, BURRATA CHEESE, CAPERS AND ORIGAN SALINA ISLAND	€ 19
PERCH*(ISEO LAKE), CABBAGE, FIORDILATTE CHEESE, RAISINS AND PINE NUTS	€ 23
BUFFALO MOZZARELLA SMOKED, YELLOW TOMATO, LEMON, BASIL AND BLACK LONG PEPPERS	€ 18
PUMPKIN, BLACK CABBAGE, FIORDILATTE CHEESE, ARTICHOKE AND BRÉ CHEESE	€ 20
PARMIGIANA	€ 20
EGGPLANT, BUFFALO MOZZARELLA, BASIL, CONFIT DATTERINO TOMATOES AND PARMESAN CHIPS	
SAN SECONDO SHOULDER, RADISH, FIORDILATTE AND PROVOLONE DEL MONACO CHEESE	€ 20
GRICIA	€ 18
IBERIAN PORK CHEEK, BASIL, BLACK LONG PEPPER AND PECORINO CHEESE	
CAPRICCIOSA	€ 20
FIORDILATTE, COOKED "CULATTA", ARTICHOKE, CARDONCELLI, THYME AND PARMESAN CHEESE	
72 MONTHS AGED RAW HAM AND BURRATA	€ 23
'NDUJA, TOMATO, FIORDILATTE, CAIAZZANE OLIVES AND DATTERINO CONFIT	€ 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

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DESSERT

PEAR AND CHOCOLATE TARTE TATIN € 8

Pairing:

SAUTERNES 2013, CASTELNAU DE SUDUIRAUT € 7

TIRAMISÙ € 8

Pairing:

ALEATICO DOLCE 2019, POLVANERA € 5

ROSE CAKE AND ZABAJONE € 8

Pairing:

DANZA DEL SOLE, GAETANO SOLENGHI € 8

HAZELNUT AND CHOCOLATE ICE CREAM € 7

SORBET OF THE DAY € 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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