



## STARTERS

CRUNCHY PIZZA IN BAKING BUFFALO  
SMOKED MOZZARELLA, COOKED  
CULATTA AND MUSTARD <sup>1-7-10</sup>  
€ 12

PIZZA "SMALL SIZE",  
PROSCIUTTO CRUDO "RULIANO"  
30MONTHS+ AND BURRATA <sup>1-7</sup>  
€ 18

MINI STEAMED BUN, "CARNE SALADA",  
FIGS AND PARMESAN CHEESE <sup>1-7-11</sup>  
€ 7

FRIED PIZZINA "MONTANARINA" WITH  
TOMATO AND PECORINO CHEESE <sup>1</sup>  
€ 4

FRIED PIZZINA WITH CHERRY TOMATO  
CONFIT, BURRATA AND ANCHOVIES <sup>1-4-7</sup>  
€ 7

POTATOES CRUNCHES,  
PROVOLONE DEL MONACO <sup>1-7</sup>  
€ 4

FRIED BUCATINI PASTA,  
MINCED MEAT AND PEAS <sup>1-7-9</sup>  
€ 5

FRIED TAGLIATELLE PASTA,  
SHIITAKE MUSHROOMS AND  
PROVOLA, BLACK CABBAG <sup>1-3-7</sup>  
€ 8

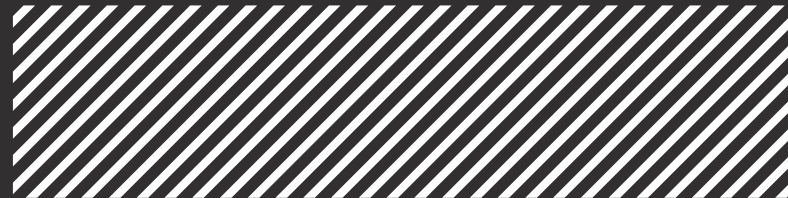
## "ANTONIO PAPPALARDO" TASTING MENU

served for all table guests

### 5 COURSES + DESSERT

€ 40 (DRINKS NOT INCLUDED)

€ 70 (WINE PAIRING INCLUDED)



## 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 <sup>1-7</sup> | € 14  
AGEROLA'S FIORDILATTE CHEESE, TOMATO SAN MARZANO AND BASIL

BUFALA <sup>1-7</sup> | € 16  
BUFFALO MOZZARELLA CHEESE, TOMATO SAN MARZANO AND BASIL

COSACCA <sup>1-7</sup> | € 15  
PECORINO, TOMATO SAN MARZANO AND BASIL

BUFALA EXTRA <sup>1-7</sup> | € 19  
TOMATO SAN MARZANO, BUFFALO MOZZARELLA CHEESE, BASIL, CONFIT  
DATTERINO TOMATOES AND PARMESAN CHEESE AGED 50 MONTHS

LAKE MARINARA <sup>1-4</sup> | € 16  
TOMATO SAN MARZANO, ORSINO GARLIC, GARDA LAKE ANCHOVY,  
CAPERS, ORIGAN AND OLIVE

CETARA ANCHOVY, TOMATO, BURRATA CHEESE, CAPERS AND  
ORIGAN SALINA ISLAND <sup>1-4-7</sup> | € 19

FIORDILATTE, BROCCOLETTO, CETARA ANCHOVY, LEMON AND  
GOCHUJANG SAUCE <sup>1-4-6-7</sup> | € 20

BUFFALO MOZZARELLA SMOKED, YELLOW TOMATO, LEMON,  
BASIL AND BLACK LONG PEPPERS <sup>1-7</sup> | € 18

PUMPKIN, FIORDILATTE CHEESE, BLACK CABBAGE CHIPS,  
ARTICHOKES AND PROVOLONE CHEESE <sup>1-7</sup> | € 20

PORCHETTA, FIORDILATTE CHEESE, BLACK CABBAGE PESTO AND  
PUNTARELLE <sup>1-7</sup> | € 22

PARMIGIANA <sup>1-7</sup> | € 20  
EGGPLANT, FIORDILATTE, BASIL, CONFIT DATTERINO TOMATOES  
AND PARMESAN CHIPS

GRICIA <sup>1-7</sup> | € 18  
IBERIAN PORK CHEEK, BASIL, BLACK LONG PEPPER AND  
PECORINO CHEESE

CAPRICCIOSA <sup>1-7</sup> | € 20  
FIORDILATTE, COOKED "CULATTA", ARTICHOKES, CARDONCELLI,  
THYME AND PARMESAN CHEESE

PROSCIUTTO CRUDO "RULIANO" 30MONTHS+  
AND BURRATA <sup>1-7</sup> | € 23

'NDUJA, TOMATO, FIORDILATTE, CAIAZZANE OLIVES AND  
DATTERINO CONFIT <sup>1-7</sup> | € 20  
(AVAILABLE WITH THE VEGETABLE OPTION)

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

Allergens: 1. gluten, 2. crustaceans, 3. eggs, 4. fish, 5. peanuts, 6. soy, 7. milk, 8. nut and fruit shell, 9. celery, 10. mustard, 11. sesame seeds, 12. sulfur dioxide, 13. lupins, 14. molluscs

SERVICE CHARGE € 3

# DESSERT

## CRÈME BRÛLÉE <sup>3-7</sup>

€ 8

Pairing:

VERMOUTH ROSSO, GARAZZINO

€ 6

## TIRAMISÙ <sup>3-7</sup>

€ 8

Pairing:

ALEATICO DOLCE 2019, POLVANERA

€ 5

## ROSE CAKE AND ZABAJONE <sup>1-3</sup>

€ 8

Pairing:

DANZA DEL SOLE, GAETANO SOLENGHI

€ 8

## HAZELNUT ICE CREAM, CARAMELIZED HAZELNUT <sup>7-8</sup>

€ 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
MAROLO-GRAPPA PIEMONTESE DI BARBERA	€ 5
MAROLO-GRAPPA INVECCHIATA DI BAROLO	€ 7
ORIGINE - LIQUORE ZENZERO	€ 6
BEPI TOSOLINI - LIQUORE ALLE ERBE	€ 6
INSOLITO 78	€ 6
AMARO-CAMATTI	€ 5
BUMBU CREAM-CREMA RUM	€ 8
GARAZZINO - VERMOUTH ROSSO	€ 6
SAMBUCA V54	€ 5
LA MALORA - LIMONCELLO	€ 5
LA MALORA - ARANCINO	€ 5

**INEDITO**

La Pizza di Antonio Pappalardo