



STARTERS

PIZZA "SMALL SIZE", RAW TOMATO AND PRIMO SALE CHEESE ¹⁻⁷ 14€	FRIED PIZZINA WITH CAPOCOLLO, BURRATA AND FIGS ¹⁻⁷ 7€
MINI STEAMED BUN, "CARNE SALADA", FIGS AND PARMESAN CHEESE ¹⁻⁷⁻¹¹ 7€	POTATOES CRUNCHES, PROVOLONE DEL MONACO ¹⁻⁷ 5€
FRIED PIZZINA "MONTANARINA" WITH TOMATO AND PECORINO CHEESE ¹ 5€	RICE BALL FRIED "CACIO & PEPE" ⁷ 5€
FRIED PIZZINA WITH CHERRY TOMATO CONFIT, BURRATA AND ANCHOVIES ¹⁻⁴⁻⁷ 7€	FRIED SPAGHETTI PASTA "NERANO", ZUCCHINI AND PROVOLA CHEESE ¹⁻⁷ 5€

TASTING MENU "SUMMER EDITION"

served for all table guests

FRIED PIZZINA WITH CAPOCOLLO, BURRATA AND FIGS
PIZZA "SMALL SIZE", RAW TOMATO AND PRIMO SALE CHEESE
ROUND PIZZA WICH BUFFALO MOZZARELLA SMOKED, YELLOW TOMATO,
LEMON, BASIL AND BLACK LONG PEPPER

27€ (DRINKS NOT INCLUDED)
40€ (WITH 2 GLASSES OF WINE)

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 ¹⁻⁷ 14€ AGEROLA'S FIORDILATTE CHEESE, TOMATO SAN MARZANO AND BASIL
BUFALA ¹⁻⁷ 16€ BUFFALO MOZZARELLA CHEESE, TOMATO SAN MARZANO AND BASIL
COSACCA ¹⁻⁷ 15€ PECORINO, TOMATO SAN MARZANO AND BASIL
BUFALA EXTRA ¹⁻⁷ 19€ TOMATO SAN MARZANO, BUFFALO MOZZARELLA CHEESE, BASIL, CONFIT DATTERINO TOMATOES AND PARMESAN CHEESE "MALANDRONE" AGED 50 MONTHS
LAKE MARINARA ¹⁻⁴ 16€ TOMATO SAN MARZANO, ORSINO GARLIC, GARDA LAKE ANCHOVY, CAPERS, ORIGAN AND OLIVE
CETARA ANCHOVY, TOMATO, BURRATA CHEESE, CAPERS AND ORIGAN SALINA ISLAND ¹⁻⁴⁻⁷ 19€
CETARA ANCHOVY, APRICOT CONFIT, BUFFALO RICOTTA, OLIVE AND FIORDILATTE CHEESE ¹⁻⁴⁻⁷ 20€
BUFFALO MOZZARELLA SMOKED, YELLOW TOMATO, LEMON, BASIL AND BLACK LONG PEPPERS ¹⁻⁷ 18€
ZUCCHINI BABAGANOUSH, PRIMO SALE CHEESE, MARINATED RED ONION AND BARATTIERE CUCUMBER ¹⁻⁷⁻¹¹ 20€

PARMIGIANA ¹⁻⁷ 20€ EGGPLANT, FIORDILATTE, BASIL, CONFIT DATTERINO TOMATOES AND PARMESAN CHIPS
CAPOCOLLO, FIORDILATTE CHEESE, FIGS AND BURRATA CHEESE ¹⁻⁷ 21€
GRICIA ¹⁻⁷ 18€ IBERIAN PORK CHEEK, BASIL, BLACK LONG PEPPER AND PECORINO CHEESE
SUMMER CAPRICCIOSA ¹⁻⁷ 20€ FIORDILATTE, COOKED "CULATTA", ZUCCHINI, CHAMPIGNON, THYME AND PARMESAN CHEESE
PROSCIUTTO CRUDO RULIANO 30 MONTHS+ AND BURRATA ¹⁻⁷ 23€
'NDUJA, TOMATO, FIORDILATTE, CAIAZZANE OLIVES AND DATTERINO CONFIT ¹⁻⁷ 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

PEACH CLAFOUTIS, ALMOND GELATO ³⁻⁷ 8€

Pairing:

MOSCATO D'ASTI 2023, MASSOLINO 5€

TIRAMISÙ ³⁻⁷ 8€

Pairing:

ALEATICO DOLCE 2019, POLVANERA 5€

ROSE CAKE AND ZABAJONE ¹⁻³ 8€

Pairing:

VERMENTINO DI GALLURA 2024, TANI 8€

FIOR DI PANNA GELATO, CARAMELIZED FIGS ⁷ 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€
BEPI TOSOLINI - LIQUORE ALLE ERBE INSOLITO 78	6€ 6€
AMARO-CAMATTI	5€
GARAZZINO - VERMOUTH ROSSO	6€
SAMBUCA V54	5€
LA MALORA - LIMONCELLO	5€
LA MALORA - ARANCINO	5€

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