



STARTERS

PIZZA "SMALL SIZE",
PORCHETTA, BROCCOLI AND
PECORINO CHEESE ¹⁻⁷
14€

PIZZA "SMALL SIZE" (FRIED
AND OVEN) TOMATO, PARMESAN
CHEESE, CHERRY TOMATO
CONFIT AND BASIL ¹⁻⁷
10€

MINI STEAMED BUN, "CARNE SALADA",
FIGS AND PARMESAN CHEESE ¹⁻⁷⁻¹¹
7€

FRIED PIZZINA "MONTANARINA" WITH
TOMATO AND PECORINO CHEESE ¹
5€

FRIED PIZZINA WITH CHERRY TOMATO
CONFIT, BURRATA AND ANCHOVIES ¹⁻⁴⁻⁷
7€

POTATOES CRUNCHES,
PROVOLONE DEL MONACO ¹⁻⁷
5€

FRIED TAGLIATELLE PASTA,
LOCAL RAGU AND PROVOLA ¹⁻³⁻⁷
5€

FRIED MIXED PASTA, POTATO
AND PROVOLA CHEESE ¹⁻⁷
5€

DISCOVER INEDITO TASTING MENU

served for all table guests

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

PIZZA "SMALL SIZE" (FRIED AND OVEN) TOMATO, PARMESAN CHEESE,
CHERRY TOMATO CONFIT AND BASIL

ROUND PIZZA WITH PUMPKIN, PUNTARELLE, ARTICHOKE AND CHESNUTS
HAZELNUTS GELATO, CARAMELIZED PEAR

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€

PROVOLA E PEPE CLASSIC ¹⁻⁷ | 15€

MOZZARELLA SMOKED, TOMATO, BASIL AND MADAGASCAR PEPPERS

PROVOLA E PEPE (WHITE BASE) ¹⁻⁷ | 18€

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

PUMPKIN, PUNTARELLE, ARTICHOKE AND CHESNUTS ¹⁻⁸ | 20€

PARMIGIANA ¹⁻⁷ | 20€

EGGPLANT, FIORDILATTE, BASIL, CONFIT DATTERINO TOMATOES
AND PARMESAN CHIPS

PEPPERONI PIZZA ¹⁻⁷ | 20€

YELLOW TOMATO SAUCE, SMOKED PROVOLA CHEESE, SPICY
SOPPRESSATA, AND GOCHUJANG SAUCE

GRICIA ¹⁻⁷ | 18€

PORK CHEEK, BASIL, BLACK LONG PEPPER AND PECORINO CHEESE

CAPRICCIOSA ¹⁻⁷ | 20€

FIORDILATTE, COOKED "CULATTA", ARTICHOKE, 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€

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

TIRAMISÙ ³⁻⁷ 8€

CRÈME BRÛLÉE (ORIGINAL RECIPE) ³⁻⁷ 8€

ROSE CAKE AND ZABAJONE ¹⁻³⁻⁷ 8€

HAZELNUTS GELATO, CARAMELIZED PEAR ⁷⁻⁸ 7€

SORBET OF THE DAY 6€

SWEET WINE

ALEATICO DOLCE 2024, POLVANERA 5€

MOSCATO D'ASTI 2023, MASSOLINO 5€

VERMENTINO DI GALLURA 2024, TANI 8€

INEDITO

La Pizza di Antonio Pappalardo

SPIRITS & LIQUORS

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€
MAROLO-GRAPPA PIEMONTESE DI BARBERA	5€
MAROLO-GRAPPA INVECCHIATA DI BAROLO	7€
INSOLITO 78	6€
AMARO-CAMATTI	5€
GARAZZINO - VERMOUTH ROSSO	6€
SAMBUCA V54	5€
LA MALORA - LIMONCELLO	6€

INEDITO

La Pizza di Antonio Pappalardo