

## ANTIPASTI

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- 120 **BEEF TARTARE DI FASSONA**  
beef tartare | burrata cream | pistachio pesto
-   180 **BURRATA DI ANDRIA IGP AFFUMICATA**  
caramelized red onions | burrata smoked with apple wood
-  120 **CAPRESE**  
mozzarella di bufala Campana DOP | cherry tomatoes | basil
- 120 **INSALATA DI PROSCIUTTO DI PARMA**  
mixed salad | Parma ham (24 months) | Grana Padano DOP | cherry tomatoes
- 120 **TAGLIERE MISTO**  
selection of true Italian cold cuts
-  240 **TAGLIERE VIP (RECOMMENDED FOR 4 GUESTS)**  
selection of true Italian cold cuts | fried dough | tarollo | roasted artichoke sun dried tomatoes | black olives
-  80 **TOMATO SOUP**  
San Marzano DOP tomato | popcorn | basil

# MONTANARA

DOUBLE 85 | TRIPLE 115 | QUADRUPLE 145 | QUINTUPLE 175



## CLASSICA

San Marzano DOP | Grana Padano DOP | basil

## PISTACCHIO

mortadella | ricotta di bufala | pistachio pesto



## FIATA

4 tomatoes pesto home made | pecorino D.O.P. | basil



## TARTUFO

ricotta di bufala | black truffle paste



## MARINARA

Vesuvio tomatoes DOP | San Marzano DOP | anchovies

# PIZZE CLASSICHE



- 175**      **CAPRICCIOSA**  
 San Marzano DOP | fior di latte di Napoli | roasted artichoke | cook ham | black olives
- 175**      **CETARA**  
 fior di latte Napoli | Vesuvio tomatoes DOP | yellow tomatoes DOP | Cetara anchovies | basil pesto | extra virgin olive oil
- 195**      **PROVOLA E PEPE**  
 provola affumicata | San Marzano DOP | tomatoes | ground black pepper | basil | extra virgin olive oil
-  **225**      **DIAVOLA BY GIOVANNI**  
 fior di latte di Napoli | San Marzano DOP | bufala cream | nduja basil dried spicy sausages of black Casertano pig
-  **185**      **LA MIA DIAVOLA**  
 San Marzano DOP | provola affumicata | pecorino DOP | basil spianata Calabrese | spicy oil
-  **165**      **MARGHERITA**  
 San Marzano DOP | fior di latte Napoli | basil
- 185**      **MARINARA**  
 San Marzano DOP | Vesuvio tomatoes DOP | anchovies | oregano | garlic oil | capri | black olive
- 190**      **LA RUSTICA**  
 fior di latte di Napoli | sun dried tomatoes | fresh sausages | roasted potatoes | basil
-  **175**      **QUATTRO FORMAGGI**  
 fior di latte Napoli | Provolone del Monaco I.G.P. | Grana Padano DOP caciocavallo cave aged DOP | pecorino
- 235**      **BRONTE 6.o**  
 Fior di latte | mortadella with pistacchio I.G.P. | truffle pesto | ricotta cream | white truffle oil

# PIZZE SPECIALI



225

## A' SALSICCIA

Alife onion cream | fior di latte Napoli | caramelized red onions | fresh Italian sausage



225

## BRONTE 5.0

fior di latte Napoli | mortadella Oro di Bologna IGP | Sorrento lemon zest | semi dried tomato | ricotta di bufala | pistachio | lemon oil



180

## BUFALA DOP

San Marzano DOP | mozzarella di bufala Campana DOP | basil | extra virgin olive oil



225

## ESTATE

focaccia with Grana Padano DOP 24 months | Parma ham (24 months) | burrata cream | Alife red onions jam

185

## FIATA COSACCA

4 tomatoes pesto ( home made ) | provola affumicata | pecorino



185

## PARMIGIANA CONTEMPORANEA

aubergine pesto | sundried tomato | basil | almonds powder | Provolone del Monaco I.G.P

225

## VESUVIO

focaccia with Grana Padano | parma ham | apricot jam from Vesuvio | powder black olives | hazelnuts powder | basil | burrata cream



235

## PORCINO

fior di latte di Napoli | porcino mushrooms | semi sun dried tomatoes | ricotta di bufala | parsley


# PIZZE DUE COTTURE



225 **BRONTE 4.0**  
ricotta di bufala | mortadella Oro di Bologna DOP | pistachio | lemon  
zest

225 **PUTTANESCA**  
4 tomatoes pesto home made | capers | anchovies | black olives |  
ricotta | fried basil

195 **MARGHERITA**  
burrata cream | San Marzano DOP | basil


 235 **PAZZA ESTATE**  
burrata cream IGP | Parma ham 24 months | | Cilento white fig jam  
salty ricotta | black olives powder | mint

## DOLCI



**80**      **CAKE OF THE DAY**  
various “torte” directly imported from the city of Naples

**80**      **CANNOLI SICILIANI [2 PIECES]**  
traditional Sicilian biscuit | ricotta di bufala | dark chocolate | orange  
candy

 **80**      **TIRAMISÚ**  
sponge biscuits | coffee | eggs | mascarpone | cacao | alcohol

# GLOSSARY

## **BUFALA**

buffalo mozzarella.

## **FIOR DI LATTE**

mozzarella (made from cow's milk, rather than that of water buffalo).

## **D.O.P.**

DOP stands for Denominazione d' Origine Protetta, in English this translates to Protected Designation of Origin. It is awarded to products of excellence that express a close tie to its territory of origin. The DOP recognizes agricultural products and foodstuffs which are produced, processed and prepared in Italy recognizing production methods.

## **FOCACCIA**

a flatbread similar in style, composition, and texture to modern pizza doughs and topped with herbs, cheese and other products. Focaccia typically consists of high-gluten flour, oil, water, sugar, salt and yeast.

## **GRANA PADANO**

a rich semi-fat hard cheese with a granular texture, often used grated, especially on pasta dishes and soups.

## **PROVOLA AFFUMICATA**

smoked provola is a provola, produced in Campania, flavoured by the smoke of damp straw which gives it a brown colour.

## **MORTADELLA**

a smooth-textured Italian pork sausage with lumps of fat, flavored with spices

## **MOZZARELLA**

a firm white Italian cheese made from buffalo or cow's milk, used especially in pizzas and salads.

## **OREGANO**

a herb of the mint family, *Origanum vulgare*, having aromatic leaves.

## **PECORINO**

any of a family of Italian cheeses made from ewe's milk.

## **SPIANATA CALABRESE**

Spianata Calabrese is known for being composed of a very fine minced pork meat, diced lard, chilli pepper, various types of spices and salt.

## **RICOTTA**

a soft white unsalted Italian cheese.

## **SAN MARZANO**

traditional Campania plum tomatoes

## **TARALLO**

a snack food from southern Italy, in the form of a twist of breadstick, often covered in pepper, anise, etc. or sugar.