


ANTIPASTI

BEEF TARTARE		120
fresh raw beef served with: capers; caramelized red onions; pistachio pesto		
BURRATA DI ANDRIA IGP AFFUMICATA	 	180
red onions burrata smoked with apple wood		
CAPRESE		120
mozzarella di bufala Campana DOP cherry tomatoes basil		
INSALATA DI PROSCIUTTO DI PARMA		120
mixed salad parma ham (24 months) Grana Padano DOP cherry tomatoes		
TAGLIERE MISTO		120
selection of true Italian cold cuts		
TAGLIERE VIP (recommended for 4 guests)		240
selection of true Italian cold cuts fried dough tarollo roasted artichoke sun dried tomatoes smoked cheese		
TOMATO SOUP		80
San Marzano DOP tomato burrata cream basil		

MONTANARA

DOUBLE **85** | TRIPLE **115** | QUADRUPLE **145** | QUINTUPLE **175**

CLASSICA		
San Marzano tomatoes DOP Grana Padano DOP basil		
PISTACCHIO		
mortadella ricotta di bufala pistachio		
SPECK DI BUFALO		
ricotta bufalo speck walnuts		
TARTUFO		
ricotta di bufala black truffle paste		
TRAMONTO		
yellow tomatoes anchovies		

PIZZE CLASSICHE

CALZONE		190
escarole Cetara anchovies black olives garlic oil		
CAPRICCIOSA		175
fior di latte Agerola roasted artichoke smoked pancetta black olives		
CETARA		175
fior di latte Agerola Vesuvio tomatoes DOP yellow tomatoes DOP capers Cetara anchovies basil cream extra virgin olive oil		
COSÌ COM'È		210
fior di latte Agerola yellow tomatoes DOP tuna red onions extra virgin olive oil		
DIAVOLA		185
San Marzano DOP dried spicy sausages of black Casertano pig basil extra virgin olive oil fior di latte Agerola		
DIAVOLA BY GIOVANNI	 	195
San Marzano DOP bufala cream dried spicy sausages of black Casertano pig fior di latte Agerola nduja basil		
MARGHERITA		165
San Marzano DOP fior di latte Agerola basil		
MARINARA		165
San Marzano DOP Vesuvio tomatoes DOP anchovies oregano garlic oil		
PARMIGIANA		185
San Marzano DOP roasted aubergine fior di latte Agerola Grana Padano DOP basil		
QUATTRO FORMAGGI		175
fior di latte Agerola caciocavallo gorgonzola Grana Padano DOP		
PIZZA "SASA"		from 195
daily recommendation by our chef Salvatore		

PIZZE SPECIALI

- A' SALSICCIA**   @50toppizza 195
Alife onion cream | fior di latte Agerola | red onions | fresh Italian sausage
- BRONTE 3.0** 195
fior di latte Agerola | mortadella Oro di Bologna IGP | lemon zest
burrata di Andria IGP | basil
- BUFALA**  180
San Marzano DOP | mozzarella di bufala Campana DOP | basil |
extra virgin olive oil
- BUFFALO** 195
yellow tomatoes DOP | Fior di latte di Agerola | provolone del Monaco
buffalo beef
- ESTATE** 195
focaccia with Grana Padano DOP 24 months | parma ham (24 months)
burrata cream | Alife red onions jam
- LA RUSTICA**  190
fior di latte di Agerola | sun dried tomatoes | smoked pancetta |
roasted potatoes | dried tomato oil
- MARGHERITA A DUE COTTURE** 195
double-cooked pizza | San Marzano DOP | burrata di Andria IGP | basil cream
- MARINARA A DUE COTTURE** 210
double-cooked pizza | San Marzano DOP | garlic oil | caper | basil
Cetara anchovies | black olive powder
- MONTAGNA ROMANTICA**   @50toppizza 230
fior di latte Agerola | Treviso radicchio pesto | yellow tomatoes DOP
Piemonte hazelnuts DOP | buffalo speck
- PIZZA VEGANA**  170
Alife red onions cream | yellow tomatoes DOP | rockets | extra virgin olive oil
- PORCINO**  235
porcino and black truffle cream | fior di latte Agerola | mushrooms
porchetta di Ariccia IGP

PIZZE FRITTE

BEEF TARTARE	195
ricotta di bufola beef tartare caramelized red onions walnuts	
BRONTE	195
ricotta di bufala mortadella Oro di Bologna DOP pistachio lemon zest	
MONTANARA ROMANTICA	195
burrata cream anchovies sun dried tomato lemon zest oregano	
SPECK E NOCI	195
ricotta di bufola speck di buffalo roasted walnuts roasted artichokes	

DOLCI

AFFOGATO	80
gelato of the day espresso	
CAKE OF THE DAY	80
various “torte” directly imported from the city of Naples	
CANNOLI SICILIANI [2 PIECES]	80
traditional Sicilian biscuit ricotta di bufala dark chocolate pistachio ground	
GELATO	80
Gelato of the day	
TIRAMISÚ	80
sponge biscuits coffee eggs mascarpone cacao alcohol	

BEVANDE

FRESCA (<i>freshly squeezed</i>)	
GRAPEFRUIT SODA	45
LEMONADE	45
ORANGE JUICE	45
ACQUA (ACQUA PANNA/ S. PELLEGRINO)	45
SOFT (COKE/ COKE ZERO / FANTA GRAPE/ SPRITE)	35
CAFFÈ (<i>professionally brewed</i>)	
ANY BLACKS	30
ANY WHITE	40
TEA	30
CHOCOLATE	35

*10% service charge is not included

Please advise us if you have any allergies

GLOSSARY

bufala [bù·fa·la]

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 [fə'kæ.tʃə]

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 [gra:nə pə'da:nəʊ]

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

guanciale [gwan'tʃa:le]

fatty bacon prepared from the cheeks of a pig.

mortadella [mor.ta'del.la]

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

mozzarella [mɒtsə'relə]

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

oregano [ɔr'i'gɑ:nəʊ]

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

pecorino [peko'rino]

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

porchetta [por'ketta]

A savory, fatty, and moist boneless pork roast of Italian culinary tradition.

ricotta [ri'kɒtə]

a soft white unsalted Italian cheese.

San Marzano

traditional Campania plum tomatoes

tarallo [ta'ral.lo]

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