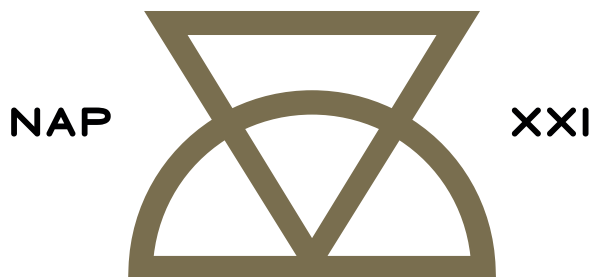


Menù 2.0

*English language*



# SCIARA

PIZZERIA VULCANICA



Viale Artale Alagona, 27 - 95126 Catania CT - Tel. 095 8812834

The sea was as black as the **Sciara**, though the sun had not yet gone down, and every now and then it hissed and seethed like a pot.

**G.Verga – The House By The Medlar Tree**

In Catania's dialect, the word **Sciara** describes the barren path that remains in memory of ancient lava flows. For those who grew up in Catania, **Sciara** means childhood, deflated footballs, skinned knees and afternoons playing after school. It is a word that brings back wonderful childhood memories. That is why we have chosen to name our place after it, with the hope that your evenings here will be moments of leisure that will touch your heart.

To make our menu easy and pleasant to read, we have avoided repetition of each pizzas' ingredients specifications.

We have always chosen products of the highest quality, which we are pleased to share with you.

The **Italiana Vera** tomato comes from the Campania region of Italy. This varietal of tomato has been inspired by a soulful culture. Feel free to admire their beautifully colored tins in our exhibition.

Our mozzarella and burratine are all from the Capurso dairy company in Gioia del Colle, famously sold under the **Gioiella** brand.

For the buffalo, we chose the gastronomic excellence from Campania of the Colangelo brothers. Their brand, **La Perla del Mediterraneo**, have been producing, since the early 1990s, only with the best buffalo milk from the Sele Plain.

For oil, we could only choose Sicilian excellence, which, as perhaps few know, is not limited to wine production but produces an olive oil of the highest quality; from the centuries-old olive trees of the Baglio Sorìa and Borgo Guarini estates comes Olio **Firriato** with a niche production for a demanding public in search of excellence, identity and nature.



# Cocktail

Alcoholic Cocktails 8,00€ Non-Alcoholic Cocktails 7,00€

## Aperol Spritz

Aperol, Prosecco, Soda Water

## Boulevardier

Bourbon Whiskey, Bitter, Red Vermouth

## Brezza Marina

Vodka, Grand Marnier, Blue Curacao, Lemonade

## Cosmopolitan

Vodka, Cointreau, Lemon Juice, Cranberry Juice

## Red Hot Spritz Pepper

Amaro del Capo Pepper, Prosecco, Tonic Water

## Hugo

St. Germain, Prosecco, Mint, Soda Water

## John Collins

Gin, Lemon Juice, Sugar Syrup, Soda Water

## Manhattan

Whiskey, Red Vermouth, Angostura

## Mojito

Rum, Lime, Mint, Brown Sugar, Soda Water

## Moscow Mule

Vodka, Ginger Beer, Lime

## Negroni

Gin, Red Vermouth, Bitter

## New York Sour

Rye Whiskey, Sugar Syrup, Lemon Juice, Eggwhite, Red Wine

## Old Fashioned

Rye O Bourbon Whiskey, Sugar, Angostura

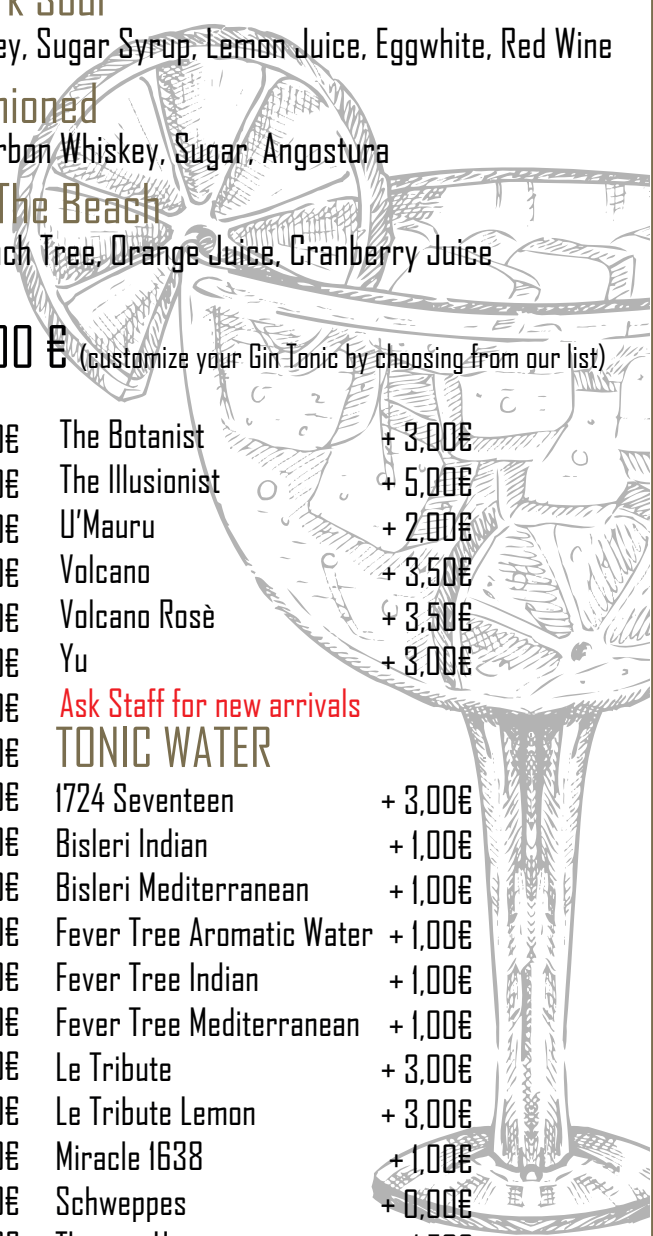
## Sex On The Beach

Vodka, Peach Tree, Orange Juice, Cranberry Juice

## Gin Tonic World

|                              |         |                    |         |                                   |         |
|------------------------------|---------|--------------------|---------|-----------------------------------|---------|
| Bobby's                      | + 4,00€ | Hendricks Lunar    | + 3,50€ | The Botanist                      | + 3,00€ |
| Bombay Original              | + 0,00€ | Hendricks Neptunia | + 3,50€ | The Illusionist                   | + 5,00€ |
| Brockmans                    | + 2,50€ | Hendricks Orbium   | + 3,50€ | U'Mauru                           | + 2,00€ |
| Bulldog                      | + 0,00€ | Ionico             | + 2,00€ | Volcano                           | + 3,50€ |
| Citadelle                    | + 3,00€ | Malfy Lemon        | + 2,50€ | Volcano Rosè                      | + 3,50€ |
| Elephant                     | + 5,00€ | Malfy Orange       | + 2,50€ | Yu                                | + 3,00€ |
| Etneum                       | + 2,50€ | Malfy Original     | + 2,50€ | <b>Ask Staff for new arrivals</b> |         |
| Etsu                         | + 3,50€ | Malfy Grape Fruit  | + 3,00€ | <b>TONIC WATER</b>                |         |
| Del Professore Fighting Bear | + 3,50€ | Mare Capri         | + 4,00€ | 1724 Seventeen                    | + 3,00€ |
| Del Professore Crocodile     | + 3,50€ | Mare Original      | + 3,00€ | Bisleri Indian                    | + 1,00€ |
| Del Professore a La Madame   | + 3,50€ | Monkey 47          | + 5,00€ | Bisleri Mediterranean             | + 1,00€ |
| Del Professore Monsieur      | + 3,50€ | Roku               | + 2,50€ | Fever Tree Aromatic Water         | + 1,00€ |
| Engine                       | + 4,00€ | Scapegrace         | + 3,00€ | Fever Tree Indian                 | + 1,00€ |
| Etsu                         | + 3,00€ | Seagrams           | + 3,00€ | Fever Tree Mediterranean          | + 1,00€ |
| Gill                         | + 5,00€ | Silent Pool        | + 3,50€ | Le Tribute                        | + 3,00€ |
| Ginarte                      | + 3,00€ | Tanqueray Classic  | + 0,00€ | Le Tribute Lemon                  | + 3,00€ |
| Ginepraio                    | + 3,00€ | Tanqueray Rangpur  | + 3,00€ | Miracle 1638                      | + 1,00€ |
| Hendricks Original           | + 2,00€ | Tanqueray Sevilla  | + 3,00€ | Schweppes                         | + 0,00€ |
| Hendricks Amazonia           | + 3,50€ | Tanqueray Ten      | + 2,00€ | Thomas Henry                      | + 1,50€ |

8,00 € (customize your Gin Tonic by choosing from our list)



# Negroni World

8,00 € (customize your Negroni by choosing from our list)

## BITTER

|                         |          |
|-------------------------|----------|
| Campari                 | + 0,00 € |
| Carpano                 | + 1,00 € |
| Del Professore          | + 2,00 € |
| Fusetti                 | + 1,50 € |
| Fusetti Special Edition | + 2,00 € |
| Gagliardo               | + 2,50 € |
| Galliano                | + 2,00 € |
| Lillet                  | + 1,50 € |
| Martini                 | + 0,00 € |
| Nardini Chinato         | + 1,00 € |
| Rouge White             | + 1,50 € |
| Rouge Red               | + 1,50 € |

## VERMOUTH

|                               |          |
|-------------------------------|----------|
| Belsazar                      | + 2,50 € |
| Carlo Alberto                 | + 2,50 € |
| Carpano Antica Formula        | + 1,50 € |
| Cocchi Storico                | + 1,50 € |
| Del Professore                | + 2,00 € |
| Martini Extra Dry             | + 0,00 € |
| Martini Riserva Special Amber | + 0,00 € |
| Martini Riserva Special Red   | + 0,00 € |
| Perlucchi G.R.                | + 1,50 € |
| Punt E Mes                    | + 0,00 € |

## GIN

Choose gin from the list that you can find on the previous page

# After Dinner and Distillates

## AFTER DINNER

|                    |        |
|--------------------|--------|
| Caffè              | 1,50 € |
| Decaffeinato       | 1,50 € |
| Baileys            | 4,00 € |
| Limoncello         | 4,00 € |
| Liquore Cioccolato | 4,00 € |
| Liquore Liquirizia | 4,00 € |
| Passito L'Ecrú     | 6,00 € |
| Rosolio Cannella   | 4,00 € |

## GRAPPA

|                  |         |
|------------------|---------|
| Nonino Bianca    | 4,00 €  |
| Nonino Riserva   | 5,00 €  |
| Nonino 8 Anni    | 14,00 € |
| Nonino 20 Anni   | 24,00 € |
| Nonino 24 Anni   | 26,00 € |
| Nonino Moscato   | 5,00 €  |
| Nonino Fragolino | 5,00 €  |
| Caffo            | 5,00 €  |

## BITTERS

|                  |        |
|------------------|--------|
| Amara            | 4,00 € |
| Amaro Del Fico   | 4,00 € |
| Borsci           | 4,00 € |
| Ciuramara        | 4,50 € |
| Del Capo         | 4,00 € |
| Del Capo Pepper  | 5,50 € |
| Del Capo Reserva | 6,00 € |
| Jager            | 4,00 € |
| Mannamaru        | 4,00 € |
| Montenegro       | 4,00 € |
| Nepeta           | 4,00 € |
| Nonino           | 4,00 € |
| Petrus           | 4,00 € |
| Ramacchino       | 4,00 € |
| Ulibbo           | 4,00 € |
| Unicum           | 4,00 € |

## RUM

|                |         |
|----------------|---------|
| Bacardi Bianco | 4,00 €  |
| Bacardi Gold   | 6,00 €  |
| Cpt. Morgan    | 5,00 €  |
| Diplomatico    | 12,00 € |
| Don Papa       | 10,00 € |
| Matusalem      | 8,00 €  |
| Zacapa 23      | 14,00 € |

## VODKA

|             |        |
|-------------|--------|
| Belvedere   | 9,00 € |
| Greygoose   | 9,00 € |
| Stolicknaya | 5,00 € |

## TEQUILA

|                    |        |
|--------------------|--------|
| Jose Cuervo Bianca | 4,00 € |
| Jose Cuervo Gold   | 6,00 € |
| Patron             | 9,00 € |

## WHISKY

|                   |         |
|-------------------|---------|
| Aberfeldy 12Y     | 9,00 €  |
| Ardbeg 10Y        | 14,00 € |
| Bushmills         | 5,00 €  |
| Caol Ila 12Y      | 11,00 € |
| Glenfiddich       | 11,00 € |
| Jack Daniels      | 5,00 €  |
| Knob Creek        | 11,00 € |
| Lagavulin 16Y     | 18,00 € |
| Lagavulin 8Y      | 15,00 € |
| Laphroaig 10Y     | 10,00 € |
| Oban 14Y          | 12,00 € |
| Red Labels        | 5,00 €  |
| Royal Brackla 12Y | 18,00 € |
| Talisker 10Y      | 10,00 € |

# Drinks

|                        |        |                          |        |
|------------------------|--------|--------------------------|--------|
| Natural Water          | 2,50 € | <b>BEERS ON TAP</b>      |        |
| Sparkling Water        | 2,50 € | Warsteiner Pils 20 cl    | 3,50 € |
| Lightly Sparking Water | 2,50 € | Warsteiner Pils 40 cl    | 6,00 € |
| Coca Cola              | 3,00 € | Oberbräu Red Ale 20 cl   | 4,00 € |
| Coca Zero              | 3,00 € | Oberbräu Red Ale 40 cl   | 7,00 € |
| Fanta                  | 3,00 € | König Ludwig Weiss 30 cl | 6,00 € |
| Sprite                 | 3,00 € | König Ludwig Weiss 50 cl | 8,00 € |
|                        |        | Freak Blonde 30 cl       | 7,00 € |

# Craft Beers

|   |               |
|---|---------------|
| <b>32 VIA DEI BIRRAI ADMIRAL 75 CL - 6,3°</b>                               | <b>16,00€</b> |
| <i>Red ale with a ruby hue, pleasantly hoppy with hints of wild berries</i> |               |
| <b>32 VIA DEI BIRRAI AUDACE 75 CL - 8,4°</b>                                | <b>16,00€</b> |
| <i>Dry and with a harmonious scent of citrus and ripe yellow fruit</i>      |               |
| <b>32 VIA DEI BIRRAI CURMI 75 CL - 5,8°</b>                                 | <b>16,00€</b> |
| <i>White beer, infused with coriander and orange peel</i>                   |               |
| <b>32 VIA DEI BIRRAI OPPALE 75 CL - 5,5°</b>                                | <b>16,00€</b> |
| <i>Pale ale, very hoppy with strong hints of exotic fruit</i>               |               |
| <b>BIRRIFICIO DELL' ETNA ULYSSES 75 CL - 5,7°</b>                           | <b>15,00€</b> |
| <i>Fruity nature with hints of citrus and tropical fruit</i>                |               |
| <b>BIRRIFICIO DELL' ETNA EPHESTO 75 CL - 6,5°</b>                           | <b>15,00€</b> |
| <i>Hints of sweets, candied orange and a delicate spiciness</i>             |               |
| <b>FREAK BIONDA 75 CL - 6,0°</b>  | <b>16,00€</b> |
| <i>With mandarin peel, Mediterranean and fresh scents</i>                   |               |
| <b>FREAK AMBRATA 75 CL - 7,0°</b>   | <b>16,00€</b> |
| <i>With Etna honey, hints of red fruit and delicate caramel</i>             |               |
| <b>FREAK BIANCA 75 CL - 5,0°</b>  | <b>16,00€</b> |
| <i>With Timilia and orange peel, hints of citrus and yeast</i>              |               |

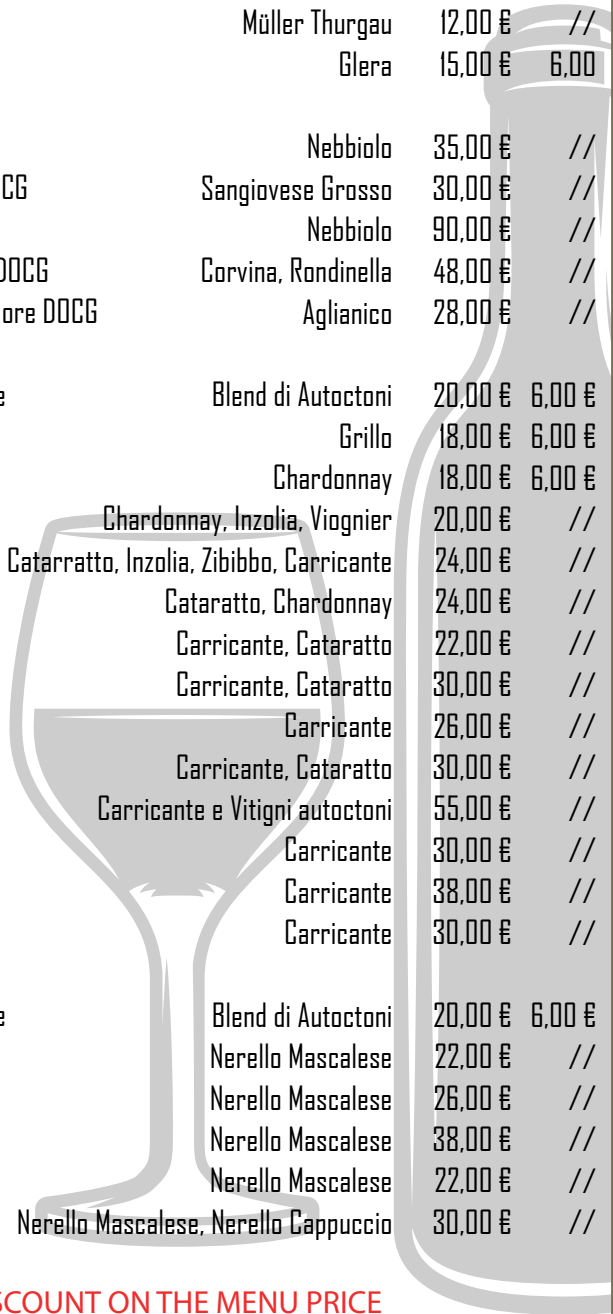
ALL OUR BEERS ARE AVAILABLE FOR TAKE AWAY WITH A 20% DISCOUNT ON THE MENU PRICE

\*Service 2,50 €

# Wines



| SPARKLING WINES               | Winery                 | Type                                  | Vineyards                                | Bottle  | Chalice |
|-------------------------------|------------------------|---------------------------------------|--|---------|---------|
| Gaudensius Blanc De Blancs    | Firriato               | Metodo Classico                       | Carricante                               | 30,00 € | //      |
| Gaudensius Blanc de Noir      | Firriato               | Metodo Classico Etna DOC              | Nerello Mascalese                        | 30,00 € | 8,00    |
| Gaudensius Rosè               | Firriato               | Metodo Classico Etna DOC              | Nerello Mascalese                        | 30,00 € | //      |
| Saint Germain Brut            | Firriato               | IGT Terre Siciliane                   | Grillo, Cataratto                        | 18,00 € | //      |
| Altemasi Millesimato Brut     | Altemasi               | Trento DOC                            | Chardonnay                               | 25,00 € | //      |
| Altemasi Blanc De Noir        | Altemasi               | Trento DOC                            | Pinot Nero                               | 35,00 € | //      |
| Altemasi Rosè                 | Altemasi               | Trento DOC                            | Chardonnay, Pinot Nero                   | 30,00 € | //      |
| La Montina Brut               | La Montina             | Franciacorta DDCG                     | Chardonnay, Pinot Nero                   | 32,00 € | //      |
| La Montina Extra Brut         | La Montina             | Franciacorta DDCG                     | Chardonnay, Pinot Nero                   | 32,00 € | //      |
| La Montina Satèn              | La Montina             | Franciacorta DDCG                     | Chardonnay                               | 32,00 € | //      |
| La Montina Rosè Demi Sec      | La Montina             | Franciacorta DDCG                     | Pinot Nero, Chardonnay                   | 32,00 € | //      |
| Müller Thurgau                | Cavit                  | Dolomiti IGT                          | Müller Thurgau                           | 12,00 € | //      |
| Santi Prosecco Superiore      | Santi                  | Prosecco Superiore DDCG               | Glera                                    | 15,00 € | 6,00    |
| <b>RED WINES ITALY</b>        |                        |                                       |  |         |         |
| Barolo                        | Ca' Bianca             | Barolo DDCG                           | Nebbiolo                                 | 35,00 € | //      |
| Vigneti La Selvanella         | Melini                 | Chianti Classico Riserva DDCG         | Sangiovese Grosso                        | 30,00 € | //      |
| Sfursat Cinquestelle          | Nino Negri             | Sforzato di Valtellina DDCG           | Nebbiolo                                 | 90,00 € | //      |
| Santico                       | Santi                  | Amarone della Valpolicella DDCG       | Corvina, Rondinella                      | 48,00 € | //      |
| Serpara                       | Terre degli Svevi      | Aglianico del Volturno Superiore DDCG | Aglianico                                | 28,00 € | //      |
| <b>WHITE WINES SICILY</b>     |                        |                                       |  |         |         |
| Charme Bianco                 | Firriato               | Frizzante IGT Terre Siciliane         | Blend di Autoctoni                       | 20,00 € | 6,00 €  |
| Altavilla della Corte         | Firriato               | DOC Sicilia                           | Grillo                                   | 18,00 € | 6,00 €  |
| Chiaromonte                   | Firriato               | IGT Terre Siciliane                   | Chardonnay                               | 18,00 € | 6,00 €  |
| Bayamore                      | Firriato               | IGT Terre Siciliane                   | Chardonnay, Inzolia, Viognier            | 20,00 € | //      |
| Quater Vitis                  | Firriato               | IGT Terre Siciliane                   | Catarratto, Inzolia, Zibibbo, Carricante | 24,00 € | //      |
| Santagostino Baglio Soria     | Firriato               | IGT Terre Siciliane                   | Catarratto, Chardonnay                   | 24,00 € | //      |
| Le Sabbie dell'Etna           | Firriato               | Etna Bianco DOC                       | Carricante, Cataratto                    | 22,00 € | //      |
| Cavanera Ripa di Scorciovacca | Firriato               | Etna Bianco DOC                       | Carricante, Cataratto                    | 30,00 € | //      |
| Gagà                          | Tenute Foti Randazzese | Etna Bianco DOC                       | Carricante                               | 26,00 € | //      |
| Trainara                      | Generazione Alessandro | Etna Bianco DOC                       | Carricante, Cataratto                    | 30,00 € | //      |
| Nerina Bianco                 | Girolamo Russo         | Etna Bianco DOC                       | Carricante e Vitigni autoctoni           | 55,00 € | //      |
| Buonora                       | Tenuta Tascante        | Etna Bianco DOC                       | Carricante                               | 30,00 € | //      |
| Cinniri                       | Terrazze dell'Etna     | Etna Bianco DOC                       | Carricante                               | 38,00 € | //      |
| Etna Bianco                   | Feudo Vagliasindi      | Etna Bianco DOC                       | Carricante                               | 30,00 € | //      |
| <b>PINK WINES SICILY</b>      |                        |                                       |  |         |         |
| Charme Rosè                   | Firriato               | Frizzante IGT Terre Siciliane         | Blend di Autoctoni                       | 20,00 € | 6,00 €  |
| Le Sabbie dell'Etna           | Firriato               | Etna Rosato DOC                       | Nerello Mascalese                        | 22,00 € | //      |
| Aita                          | Tenute Foti Randazzese | Etna Rosato DOC                       | Nerello Mascalese                        | 26,00 € | //      |
| Etna Rosato                   | Girolamo Russo         | Etna Rosato DOC                       | Nerello Mascalese                        | 38,00 € | //      |
| Rosato                        | Terrazze dell'Etna     | Etna Rosato DOC                       | Nerello Mascalese                        | 22,00 € | //      |
| Etna Rosato                   | Feudo Vagliasindi      | Etna Rosato DOC                       | Nerello Mascalese, Nerello Cappuccio     | 30,00 € | //      |



ALL OUR WINES ARE AVAILABLE FOR TAKE AWAY WITH A 20% DISCOUNT ON THE MENU PRICE

# Wines



| RED WINES SICILY             | Winery                 | Type                       | Vineyards  | Bottle   | Chalice |
|------------------------------|------------------------|----------------------------|--|----------|---------|
| Altavilla Della Corte        | Firriato               | IGT Terre Siciliane        | Syrah  | 18,00 €  | 6,00 €  |
| Chiaramonte                  | Firriato               | DOC Sicilia                | Nero D'Avola   | 18,00 €  | 6,00 €  |
| Bayamore                     | Firriato               | IGT Terre Siciliane        | Frappato, Merlot, Syrah                              | 20,00 €  | //      |
| Soria Frappato               | Firriato               | DOC Sicilia                | Frappato   | 20,00 €  | //      |
| Soria Perricone              | Firriato               | IGT Terre Siciliane        | Perricone  | 20,00 €  | //      |
| Quater Vitis                 | Firriato               | IGT Terre Siciliane        | Nero d'Avola, Perricone, Frappato, Nerello Cappuccio | 25,00 €  | //      |
| Santagostino Baglio Soria    | Firriato               | IGT Terre Siciliane        | Nero d'Avola, Syrah                                  | 25,00 €  | //      |
| Camelot                      | Firriato               | DOC Sicilia                | Cabernet Sauvignon, Merlot                           | 38,00 €  | //      |
| Ribeca                       | Firriato               | DOC Sicilia                | Perricone  | 38,00 €  | //      |
| Harmonium                    | Firriato               | DOC Sicilia                | Tre Cru di Nero D'Avola                              | 38,00 €  | //      |
| Cerasuolo di Vittoria        | Judeka                 | Cerasuolo di Vittoria DOCG | Nero d'Avola, Frappato                               | 23,00 €  | //      |
| Nerello Cappuccio            | Feudo Vagliasindi      | IGT Terre Siciliane        | Nerello Cappuccio                                    | 32,00 €  | //      |
| Cratere                      | Terrazze dell'Etna     | IGT Terre Siciliane        | Nerello Mascalese, Petit Verdot                      | 24,00 €  | //      |
| Carusu                       | Terrazze dell'Etna     | Etna Rosso DOC             | Nerello Mascalese, Nerello Cappuccio                 | 24,00 €  | //      |
| Cirneco                      | Terrazze dell'Etna     | Etna Rosso DOC             | Nerello Mascalese                                    | 44,00 €  | //      |
| Le Sabbie dell'Etna          | Firriato               | Etna Rosso DOC             | Nerello Mascalese, Nerello Cappuccio                 | 22,00 €  | //      |
| Cavanera Rovo delle Coturnie | Firriato               | Etna Rosso DOC             | Nerello Mascalese, Nerello Cappuccio                 | 35,00 €  | //      |
| Signum                       | Firriato               | Etna Rosso DOC Riserva     | Nerello Mascalese pre fillosera                      | 180,00 € | //      |
| Croceferro                   | Generazione Alessandro | Etna Rosso DOC             | Nerello Mascalese                                    | 28,00 €  | //      |
| A Rina                       | Girolamo Russo         | Etna Rosso DOC             | Nerello Mascalese, Nerello Cappuccio                 | 42,00 €  | //      |
| Sant'Agathae                 | Judeka                 | Etna Rosso DOC             | Nerello Mascalese, Nerello Cappuccio                 | 30,00 €  | //      |
| Valle Galfina                | Scilio                 | Etna Rosso DOC             | Nerello Mascalese                                    | 20,00 €  | //      |
| Orpheus                      | Scilio                 | Etna Rosso DOC BIO         | Nerello Mascalese, Nerello Cappuccio                 | 26,00 €  | //      |
| Ghiaia Nera                  | Tenuta Tascante        | Etna Rosso DOC             | Nerello Mascalese                                    | 30,00 €  | //      |
| Etna Rosso                   | Feudo Vagliasindi      | Etna Rosso DOC             | Nerello Mascalese, Nerello Cappuccio                 | 32,00 €  | //      |
| Etna Rosso Riserva           | Feudo Vagliasindi      | Etna Rosso DOC Riserva     | Nerello Mascalese, Nerello Cappuccio                 | 60,00 €  | //      |

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## Taglieri

### TAGLIERI (CHARCUTERIE)

*Cured Meats*

18,00 €

*Regional Cheeses*

18,00 €

*Mix (Meats and Cheeses)*

20,00 €

*Maxi (Meats, Cheeses, Flat Bread)*

25,00 €

*consigliato x 2 persone*



\*Service 2,50 €

# Snacks Appatizers Sides

|   |         |
|---|---------|
| <i>Stick Chips *</i>  | 5,00 €  |
| <i>Stick Chips with skins *</i>                                 | 5,00 €  |
| <i>Potato Dippers with skins *</i>                              | 5,00 €  |
| <i>Potato Croquettes ***</i>                                    | 6,00 €  |
| <i>To Add: Cheese Fondue</i>                                    | 2,00 €  |
| <i>To Add: Wurstell</i>   | 1,50 €  |
| <i>To Add: Pistacchio Pesto and Pancetta</i>                    | 3,00 €  |
| <i>Potatos Super Mix (with cheese, pistacchio and wurstell)</i> | 20,00 € |
| <i>Fried Dough with Cheese Fondue</i>                           | 8,00 €  |

## TRIS OF PASTA FRITTERS \*\*\*

|                   |        |
|-------------------|--------|
| <i>Norma</i>      | 8,00 € |
| <i>Carbonara</i>  | 8,00 € |
| <i>Pistacchio</i> | 9,00 € |
| <i>Mix</i>        | 9,00 € |

## BRUSCHETTE

|                                    |        |
|------------------------------------|--------|
| <i>Tomato</i>                      | 4,00 € |
| <i>Tomato and Scamorza</i>         | 5,00 € |
| <i>Tuna and Black Olives</i>       | 6,00 € |
| <i>Bacon Lard</i>                  | 7,00 € |
| <i>Mortadella and Philadelphia</i> | 6,00 € |

# Salads

- 1. Date tomatos, mozzarella fiordilatte, raw ham* 9,00 €
- 2. Valeriana lettuce, Delfino Battista tuna fillets, date tomatos, parmesane flakes, balsamic vinegar glaze* 9,00 €
- 3. Bresaola, arugola, walnuts, date tomatos, Philadelphia Cream Cheese* 9,00 €
- 4. Lettuce, chicken stripes, egg, crusty bread, parmesane flakes, caesar sauce* 9,00 €
- 5. Red cabbage, corn, culatello salami, stracciatella cheese, almonds* 9,00 €

\*Service 2,50 €



# Before you choose pizza

You'll often find the symbol "||" all ingredients written after "||" are placed on the pizza after cooking. Often (as for cured meats) we make this choice to safeguard any product's quality that would be diminished after cooking at high temperatures.

Our doughs are made with Petra flour and they are left to prove for 24 hours at a controlled temperature before portioning.

## Doughs

### CLASSIC

Type "1" wheat flour partially from sprouted wheat, stone milled

### MULTIGRAIN (limited availability)

Type "1" wheat flour, wholegrain flour and mix of cereals

+ 1,50 €

## Le margherite

### MARGHERITA

Tomato, mozzarella fiordilatte || basil, ev olive oil

8,00 €

### MARGHERITA IN GIALLO

Yellow date tomato sauce, mozzarella fiordilatte || yellow tomato confit, basil, ev olive oil

10,00 €

### MARGHERITA SOTTOSOPRA

Homemade basil pesto, mozzarella fiordilatte || red tomato confit, ev olive oil

13,00 €

### MARGHERITA TRAVISATA

Red pepper cream, buffalo mozzarella from Paestum || bran pepper, basil, ev olive oil

11,00 €

### MARGHERITA ECCENTRICA

Red cabbage cream, mozzarella fiordilatte || fried basil

11,00 €

### REGINA MARGHERITA

Tomato, parmigiano flakes, buffalo mozzarella from Paestum || basil, ev olive oil

12,00 €

## Calzoni

### CALZONE DEL GELO

Tomato, mozzarella fiordilatte, 100% italian Monvero cooked ham || basil, ev olive oil

10,00 €

### CALZONE DI SERRACOZZO

Pepato cheese, olives, cantabrian anchovies || basil, ev olive oil

12,00 €

### CALZONE TRE LIVELLI

Cream of pistacchio, mozzarella fiordilatte, cubed pancetta || ev olive oil

14,00 €

\*Service 2,50 €

# Classic Pizze

|   |         |
|---|---------|
| <b>CAPRICCIOSA</b>  | 12,00 € |
| <i>Tomato, mozzarella fiordilatte, egg, mushrooms    100% italian Monvero cooked ham, basil, ev olive oil</i>   |         |
| <b>PARMIGIANA</b>   | 13,00 € |
| <i>Tomato, mozzarella fiordilatte, fried aubergine (eggplant) pieces, egg    parmigiano cream, 100% italian Monvero cooked ham, basil, ev olive oil</i> |         |
| <b>NORMA</b>  | 11,00 € |
| <i>Tomato, mozzarella fiordilatte, aubergine (eggplant) chips, ricotta salata flakes, basil, ev olive oil</i>   |         |
| <b>VEGETARIANA</b>  | 10,00 € |
| <i>Mozzarella fiordilatte, grilled zucchini, aubergine (eggplant), red pepper, toasted breadcrumbs, ev olive oil</i>                                    |         |
| <b>SAN DANIELE</b>  | 14,00 € |
| <i>Tomato, buffalo mozzarella from Paestum    San Daniele raw ham, parmigiano flakes, basil, ev olive oil</i>   |         |
| <b>SALSICCIA E FRIARELLI</b>  | 11,00 € |
| <i>Mozzarella fiordilatte, sausage (cut by knife), friarielli (Italian lettuce)    ev olive oil</i>   |         |
| <b>AMERICANA</b>  | 10,00 € |
| <i>Tomato, mozzarella fiordilatte, stick chips, würstel    ev olive oil</i>   |         |

# Special Pizze

|  |         |
|--|---------|
| <b>ETNA</b>  | 15,00 € |
| <i>Pistacchio cream, mozzarella fiordilatte    culatello salami, red tomato confit, ev olive oil</i>   |         |
| <b>DEMETRA</b>   | 14,00 € |
| <i>Yellow date tomato sauce, mozzarella fiordilatte    cantabrian anchovies capers from Salina, stracciatella cheese, basil, ev olive oil</i>      |         |
| <b>GEA</b>   | 13,00 € |
| <i>Tomato, mozzarella fiordilatte, Delfino Battista tuna fillets, black olives    red tomato confit, ev olive oil</i>                              |         |
| <b>URANO</b>   | 12,00 € |
| <i>Mozzarella fiordilatte, fried zucchini chips    toasted breadcrumbs, ricotta salata flakes, mint leaves, ev olive oil</i>                       |         |
| <b>ENCELADO</b>  | 14,00 € |
| <i>Mozzarella fiordilatte, taleggio cheese    walnuts, honey, pear, ev olive oil</i>   |         |
| <b>TIFONE</b>  | 14,00 € |
| <i>Cream of smoked provola, potatoes al gratin with crispy pancetta cubes    parmigiano cream, ev olive oil</i>                                    |         |
| <b>EFESTO</b>  | 15,00 € |
| <i>Yellow date tomato Sauce    morsels of buffalo mozzarella from Paestum, culatello Salami, red and yellow tomato confit, basil, ev olive oil</i> |         |

\*Service 2,50 €

# Special Pizze

|  |                |
|--|----------------|
| <b>SCIARA</b>  | <b>19,00 €</b> |
| <i>Yellow date tomato sauce, mozzarella fiordilatte, porcini mushrooms    burrata, truffle flakes, yellow tomato confit, basil, ev olive oil</i>   |                |
| <b>CRATERI SILVESTRI</b>   | <b>14,00 €</b> |
| <i>Carbonara cream, mozzarella fiordiLatte, crispy pancetta, black pepper    ev olive oil</i>  |                |
| <b>VALLE DEL BOVE</b>  | <b>16,00 €</b> |
| <i>Pistacchio cream, mozzarella fiordilatte    crispy pancetta, smoked burrata, pistacchio flour, ev olive oil</i>                                 |                |
| <b>MONTI ROSSI</b>   | <b>12,00 €</b> |
| <i>Tomato, mozzarella fiordilatte, spicy salami piccante, nduja    basil, ev olive oil</i>   |                |
| <b>PIANO PROVENZANA</b>  | <b>14,00 €</b> |
| <i>Mozzarella fiordilatte, gorgonzola cream    parmigiano crust, ricotta mousse, ev olive oil</i>  |                |
| <b>TORRE DEL FILOSOFO</b>  | <b>14,00 €</b> |
| <i>Tomato, mozzarella fiordilatte, caramelized onions, glaze balsamic vinegard, burrata, basil, ev olive oil</i>                                   |                |
| <b>RIFUGIO SAPIENZA</b>  | <b>17,00 €</b> |
| <i>Pistacchio cream, mozzarella fiordilatte    burrata, 4 castelli oro mortadella, pistacchio pesto, ev olive oil</i>                              |                |
| <b>ATENA</b>   | <b>18,00 €</b> |
| <i>Mushrooms cream, mozzarella fiordilatte, porcini mushrooms    San Daniele raw ham, parmigiano crust, basil, ev olive oil</i>                    |                |
| <b>GALATEA</b>   | <b>16,00 €</b> |
| <i>Red cabbage cream, mozzarella fiordilatte    stracciatella cheese, grilled zucchini, yellow tomato confit, bran pepper, basil, ev olive oil</i> |                |
| <b>BRUNEK</b>  | <b>17,00 €</b> |
| <i>Homemade basil pesto, mozzarella fiordilatte, fried aubergine (eggplant) chips    stracciatella cheese, dry tomato, ev olive oil</i>            |                |
| <b>RIFUGIO CITELLI</b>   | <b>14,00 €</b> |
| <i>Mozzarella fiordilatte, chicken strips, caramelized onions    crushed peanuts red pepper cream</i>  |                |

## **EXTRA INGREDIENTS (UPON REQUEST) 1,00 €**

*Capers, mushrooms, eggplant (aubergine), honey, red pepper, pear, ricotta salata, salami, red tomato, yellow tomato, egg, würstel, zucchini, pistacchio flour, friarelli, nduja, parmigiano cream, dry tomato, carbage cream,*

## **EXTRA INGREDIENTS (UPON REQUEST) 2,00 €**

*Caramelized onions, mozzarella, pancetta, stick chips, Philadelphia, confit, parmigiano flakes, gorgonzola, nutella, ricotta cheese, provola, pistacchio cream, mortadella, sausage*

## **EXTRA INGREDIENTS (UPON REQUEST) 3,00 €**

*Cooked ham, bufala mozzarella, diary free mozzarella, raw ham, culatello salami, porcini mushrooms, stracciatella cheese, tuna, pistacchio pesto, smoked burrata cheese, burrata cheese, truffle, anjovy, basil pesto, pumpkin cream*

*PLEASE NOTE: subtracting the ingredients from the pizza does not change the price*

*\*Service 2,50 €*

# Sweets



|  |               |
|--|---------------|
| <b>CHEESECAKE</b><br><i>Digestive biscuit crust, soft cheese cream. Served with whipped cream and topping of your choosing (wild berries, nutella, dark chocolate, pistacchio)</i> | <b>6,50 €</b> |
| <b>CHOCOSSETTE</b><br><i>Chocolate biscuit, hazelnut bavarian cream, dark chocolate mousse, hazelnut brittle, chocolate glaze.</i>   | <b>6,00 €</b> |
| <b>COCCO FIOCCO</b><br><i>Chocolate biscuit, white chocolate and coconut mousse, dark chocolate mousse, chocolate and coconut brittle, chocolate glaze.</i>                        | <b>6,00 €</b> |
| <b>COOKIES &amp; CARAMEL</b><br><i>Caramelised biscuit crust, Cookies and caramel clotted cream, variegated biscuit and caramel, caramel glaze</i>                                 | <b>6,00 €</b> |
| <b>CUOR DI PISTACCHIO</b><br><i>Breton, pistacchio fragipani, pistacchio cream, pistacchio glaze</i>   | <b>6,00 €</b> |
| <b>LEMON CAKE</b><br><i>Breton, lemon mousse, white chocolate glaze</i>  | <b>6,00 €</b> |
| <b>LINDOR CAKE</b><br><i>Chocolate biscuit, Lindor mousse, Lindor ganache with chopped hazelnuts</i>   | <b>6,00 €</b> |
| <b>ORO VERDE</b><br><i>Chocolate biscuit, pistachio mousse, white chocolate and vanilla clotted cream, pistachio glaze</i>   | <b>6,00 €</b> |
| <b>PANDISTELLE</b><br><i>Alternating layers of Pan di stelle cookies, Nutella, whipped cream and cacao powder</i>  | <b>6,00 €</b> |
| <b>RED VELVET</b><br><i>Alternating layers of cacao red sponge cake and sweet creamy cheese frosting</i>   | <b>6,00 €</b> |
| <b>SACHER</b><br><i>Chocolate sponge cake, apricot jam, dark chocolate glaze. Served with whipped cream</i>  | <b>6,00 €</b> |
| <b>TIRAMISU' QUANTO BASTA</b><br><i>Chocolate biscuit, mascarpone cheese mousse, coffee jelly, cacao powder</i>  | <b>6,00 €</b> |
| <b>TRILOGY</b><br><i>Chocolate biscuit, dark chocolate mousse, milk chocolate mousse, white chocolate mousse</i>   | <b>6,00 €</b> |
| <b>SMALL SALTY CARAMEL PIE</b><br><i>Dark chocolate pastry basket filled with dark chocolate and salty caramel cream, garnished with whipped cream</i>                             | <b>6,00 €</b> |
| <b>RICOTTA CHEESE CANNOLO</b>  | <b>4,00 €</b> |
| <b>LAVA CAKE DARK CHOCOLATE</b>  | <b>6,00 €</b> |
| <b>LAVA CAKE PISTACCHIO</b>  | <b>6,00 €</b> |

## LAPILLI

*Fried dough with cream:*

|                   |               |
|-------------------|---------------|
| <b>NUTELLA</b>    | <b>5,00 €</b> |
| <b>HAZELNUT</b>   | <b>5,00 €</b> |
| <b>PISTACCHIO</b> | <b>6,00 €</b> |

*\*Service 2,50 €*

## LIST OF ALLERGENIC INGREDIENTS

List of allergenic ingredients used in this place and present Annex of the UE1169/2011 "substances or products causing allergies or intolerances":

1. Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and products thereof
5. Peanuts and products thereof
6. Soybeans and products thereof, except:
7. Milk and products thereof (including lactose)
8. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wan-genh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO<sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers
13. Lupin and products thereof
14. Molluscs and products thereof

We inform our customers that food and beverages prepared and administered here, can contain ingredients or adjuvants considered allergens. The information about the presence of substances or products causing allergies or intolerances can be provided by the staff in service and you can consult the relevant documentation that will be or request.

Thanks

**NAP s.r.l.**

### PLEASE NOTE:

- Products with (\*) are frozen and only used in the absence of fresh product/produce, the wait staff is on hand to answer any requested information.
  - Products with (\*\*)
- The raw/marinated fish product is processed according to 'M.O.-12/05/92 now regulated by Reg.853/2004 (Annex III, Section VIII, Chapter III and V) and EC Reg. 2074/2005, Annex II, Section I, Chapter I and Reg. 1020/2008 (amending EC Reg. 853/04)."
- Products with (\*) have been blast chilled to negative temperature (-18°C) as food safety treatment according to Reg 852/04.