



MENU

STARTERS

NOCELLARA GREEN OLIVES £ 2.50

CROCCHÉ £ 4.00

DEEP FRIED BREADED CRUSHED POTATOES WITH SMOKED MOZZARELLA, EGGS, PARMESAN, BLACK PEPPER, PARSLEY.

PARMIGIANA £ 7.50 (VEGAN OPT. AVAIL.)

BAKED AUBERGINE WITH TOMATO, PARMESAN, MOZZARELLA, BASIL, EVO OIL

PROVOLA ALLA PIZZAIOLA £ 6.50

SMOKED MOZZARELLA SLICES IN TOMATO SAUCE AND BAKED IN THE OVEN.

BURRATA PUGLIESE £ 7.50

SERVED WITH ROCKET, CHERRY TOMATOES, PARMESAN.

FOCACCIA £ 5.50

PIZZA DOUGH WITH PARMESAN, OREGANO AND GARLIC OIL.
(ADD MOZZARELLA + £1.50)

SALADS

CAPRESE SALAD £ 6.00

BUFFALO MOZZARELLA, BEEF TOMATO, BASIL, EVO OIL OREGANO.

RUCOLA SALAD £ 5.50

ROCKET SALAD, CHERRY TOMATOES, PARMESAN.

BRESAOLA E RUCOLA £ 7.00

SALTED DRIED BEEF SERVED ON A BED OF ROCKET, TOPPED WITH PARMESAN SHAVED AND EVO OIL.

TONNO SALAD £ 7.50

TUNA, CHERRY TOMATOES, CAPERS, BLACK OLIVES, BUFFALO MOZZARELLA.

PIZZE

MARINARA £ 7.50 (VEGAN)

SAN MARZANO TOMATO, OREGANO, GARLIC OIL.

CUORE DI NAPOLI FALANGHINA

MARGHERITA £ 8.90 (VEGAN OPT. AVAIL.)

SAN MARZANO TOMATO, MOZZARELLA, PARMESAN, FRESH BASIL, EVO OIL.

AMARCORD GRADISCA GRECO DI TUFO

PROVOLA PEPE E PEPERONCINO £ 10

SAN MARZANO TOMATO, SMOKED MOZZARELLA, BLACK PEPPER, PARMESAN, CHILI OIL, FRESH BASIL.

CUORE DI NAPOLI BIANCOLELLA

BUFALA £ 11

SAN MARZANO TOMATO, BUFFALO MOZZARELLA, PARMESAN, FRESH BASIL, EVO OIL.

PULLICENHELL GRECO DI TUFO

4MAGGI £ 11

MOZZARELLA, PARMESAN, CHESHIRE BLUE, CHESHIRE MILD CHEDDAR, FRESH BASIL.

AMARCORD GRADISCA GRECO DI TUFO

NDUJA £ 11

MARGHERITA BASE WITH NDUJA (SPICY SOFT MEAT, FROM CALABRIA REGION).

BALADIN "SUD"

CETARA £ 13 (VEG OPT. AVAIL.)

PIENNOLO CHERRY TOMATOES, MOZZARELLA, OREGANO, CAPERS, ANCHOVIES FROM CETARA (AMALFI), BLACK OLIVES, GARLIC OIL.

BAD BREWER IPA BIANCOLELLA

PARMIGIANA £ 11 (VEG OPT. AVAIL.)

SAN MARZANO TOMATO, AUBERGINE, PARMESAN, BASIL, MOZZARELLA, EVO OIL.

NATAVOTA PER' E PALUMMO

AMATRICIANA £ 12.50

TOMATO, GUANCIALE (PORK CHEEK), PECORINO AND PARMESAN CHEESE, CHILI OIL, FRESH BASIL, BLACK PEPPER.

BAD BREWER IPA AGLIANICO

CAPRICCIOSA £ 13.50

TOMATO, COOKED HAM, MUSHROOMS, ARTICHOKES, BLACK OLIVES, MOZZARELLA, BASIL, EVO OIL.

AMARCORD GRADISCA PER' E PALUMMO

SALSICCIA E FRIARIELLI £ 13.50

BROCCOLI, NEAPOLITAN SAUSAGES, SMOKED MOZZARELLA, PARMESAN, CHILI OIL.

CUORE DI NAPOLI AGLIANICO

VEGETARIANA £ 12.00 (VEG OPT. AVAIL.)

TOMATO, MUSHROOMS, ARTICHOKES, BLACK OLIVES, MOZZARELLA, BASIL, EVO OIL.

AMARCORD GRADISCA PIEDROSE'

CRUDO E TARTUFO £ 13.00

MOZZARELLA, PARMA HAM, TRUFFLE OIL, PARMESAN, BASIL.

BAD BREWER IPA AGLIANICO

FRANCISCHIELLO £ 13.00

CHERRY TOMATOES, TUNA, BLACK OLIVES, MOZZARELLA, BASIL, EVO OIL.

PULLICENHELL PIEDROSE'

CALZONE £ 13.00

RICOTTA, COOKED HAM, SALAMI, MOZZARELLA, TOMATO, PARMESAN, BASIL, EVO OIL.

BALADIN "SUD" PER' E PALUMMO

KIDS MENU

£ 7.50 :

MARGHERITA BABY

MARGHERITA BABY WITH HAM OR SALAMI

MARGHERITA BABY WITH HAM AND MUSHROOMS

+

1 SOFT DRINK (APPLE JUICE, ORANGE JUICE, OR STILL WATER)

*Please speak to a member of our team for more information about allergy or dietary requirements

DESSERTS

BABA' NAPOLETANO £ 4.50

TRADITIONAL NEAPOLITAN DESSERT DEEDED IN RUM LIQUEUR WITH ORANGE AND LEMON ZESTS.

PASTIERA £ 4.00

CAKE MADE WITH RICOTTA CHEESE AND ORANGE ZEST.

HOMEMADE TIRAMISU' £ 5.00

CORRECTED WITH BAILEYS LIQUEUR.

STRACCETTI £ 7

DEEP FRIED PIZZA BALLS SERVED WITH NUTELLA AND PISTACHIOS CREAM.

SOFT DRINKS

ACQUA PANNA STILL WATER £ 2.00

SAN PELLEGRINO SPARKLING WATER £ 2.00

COCA COLA £ 2.50

DIET COKE £ 2.50

LIMONATA SAN PELLEGRINO £ 3.00

ARANCIATA SAN PELLEGRINO £ 3.00

JUICE (APPLE OR ORANGE) £ 2.00

ALCOHOL →

PAIRINGS BEER-PIZZA ARE MADE BY LISA AND DALE FROM " THAT BEER PLACE".

PAIRINGS WINE-PIZZA ARE MADE BY PAUL CAPUTO "VINORANDUM"



BEERS

NATAVOTA 33CL £ 4.70
(5.2% VOL) LAGER

AMARCORD GRADISCA 50CL £ 7.50
(5.2% VOL) PALE ITALIAN LAGER WITH 100% BARLEY MALT.

PULLICENHELL 33CL £ 5
(5.2% VOL) GOLDEN ALE

BALADIN "SUD" 33CL £ 6.40
(4.5% VOL) WITBIER. SCENTS OF CEREALS AND CITRUSY AROMAS AS WELL AS FRESH NOTES OF HOPS.

CUORE DI NAPOLI 33CL £ 5.90
(6% VOL) AMERICAN PALE ALE

BAD BREWER PALE ALE 33CL £ 5.95
(6% VOL) CITRUS, FLOWERS, RESIN AND A TOUCH OF HERBS.

DIGESTIVES

ESPRESSO NAPOLETANO £ 1.50
(DECAF OPTION AVAILABLE)

LIMONCELLO £ 3.00

NOCILLO £ 4.50
WALNUT LIQUEUR

GRAPPA £ 5.50

VECCHIO AMARO DEL CAPO £ 4.50

WINES

FALANGHINA "SOLOPACA" (W)
(13% VOL)
FRESH, DRY AND WELL-BALANCED
TROPICAL FRUIT AND CHARACTERISTIC FLORAL PERFUMES

BIANCOLELLA "CASA D'AMBRA" (W)
(12% VOL)
DRY, FULL-BODIED.
FRUIT AND FLOWER CHARACTERS.

GRECO DI TUFO DOCG
"FEUDI DI SAN GREGORIO" (W)
(12.5% VOL)
MEDIUM BODY
FRUITY, WISTERIA, YELLOW APPLE, WHITE PEACH

PIEDIROSE "IOVINE" (ROSE)
(13% VOL)

PER' E PALUMMO "CASA D'AMBRA" (R)
(12% VOL)
RED FRUIT, STRAWBERRY AND RASPBERRY

AGLIANICO DOP RISERVA "SOLOPACA" (R)
(13.5% VOL)
SWEET SPICY PLUMS, EARTHY RUSTICITY AND GARRIGUE HERBS

SPUMANTE FALANGHINA (BRUT)
(11.5% VOL)

LE NINFE "CASA D'AMBRA" (W)
(12% VOL)
DRY AND HARMONIOUS.
RIPE FRUIT AND HERBS.
THIS NAME TO HONOR THE WOMEN, LE NINFE IN THE GREEK MYTHOLOGY ARE YOUNG GIRLS WHO REPRESENT THE FORCE OF NATURE, ITS PROTECTION AND FERTILITY.

FIANO DI AVELLINO "MASTROBERARDINO" (W)
(12% VOL)
FULL-BODIED
FRESH FRUIT, ALMOND, HAZELNUT, CITRUS FRUIT, HERBS, FLOWERS.

GRAGNANO (SPARKLING RED)
(12% VOL)
IS PAR EXCELLENCE THE RED WINE OF THE CITY OF NAPLES, AND IS CONSIDERED THE BEST MATCH WITH TRUE NEAPOLITAN PIZZA.

TAURASI "FEUDI DI SAN GREGORIO" (R)
(14% VOL)
FULL BODIED CHERRY, CINNAMON AND NUTMEG, VANILLA AND ANISE.

VIGNA DEI 1000 ANNI "CASA D'AMBRA" (R)
(13.5% VOL) FULL BODIED
STRONG FRUITY NOTES OF WILD BERRIES, FLORAL TONES, HINTS OF COCOA AND WHITE PEPPER. THE MOUTH IS RICH AND ELEGANT, FRESH AND JUICY, WITH A CONSISTENT TANNIC TEXTURE AND GREAT PERSISTENCE.

GLASS 125ML/175ML

BOTTLE

£ 4 / 5.5

£ 22

£ 6 / 7.5

£ 30

£ 6.5 / 8

£ 32

£ 4 / 5.5

£ 22

£ 5 / 6.5

£ 26

£ 6 / 7.5

£ 30

£ 5.50

£ 26

£ 33 (BOTTLE)

£ 43 (BOTTLE)

£ 25 (BOTTLE)

£ 50 (BOTTLE)

£ 45 (BOTTLE)

