



MENU





- TRATTORIA -

STARTERS

CHIPS DI PATATE CON POLPETTE FRITTE E CREMA DI GRANA PADANO

Fresh potato chips with fried meatballs and Parmesan cheese cream.
12,90

PROVOLA ALLA PIZZAIOLA

Smoked cheese cooked in the oven with tomato and oregano sauce.
12,90

FRITTO NAPOLETANO

Potato croquette, Napolitana pasta fried, fried dough piece with tomato and parmesan, fried polenta triangle with cicoli and pecorino.
16,90

TAGLIERE DI SALUMI E FORMAGGI ITALIANI

Italian cold cuts and cheeses, ideal for sharing.
17,90

PROSCIUTTO DI PARMA E BURRATA

Crispy focaccia with Parma ham and fresh burrata.
15,90

PARMIGIANA DI MELANZANA

Floured and fried eggplants, tomato sauce and cheese.
14,90

BRUSCHETTA CON POMODORINI E BURRATA

Lonchas de Pan Casero crujiente con rocket salad, burrata, tomate aliñado con ajo, aceite de oliva y orégano
13,90

STRACCETTI FRITTI CON MORTADELLA E PISTACCHIO

Fried dough strips with mortadella, parmesan cream, and pistachio.
15,90

SALADS

BURRATA	CAPRESE	POLLO CROCCANTE	TONNO
Lettuce, tomatoes, onion, cucumber and burrata.	Buffalo mozzarella, tomato, oregano and basil.	Lettuce, Crispy Chicken, Fried Bread and Parmesan Cream.	lettuce, cherry tomatoes, onion, cucumber and tuna.
12,90	12,90	13,90	12,90

SECONDS

CARPACCIO DI MANZO

Thinly sliced beef tenderloin with rocket salad, cherry tomatoes, parmesan flakes and balsamic vinegar.
17,90

POLPO ALLA LUCIANA

Octopus in cherry tomato sauce, capers and Italian black olives.
17,90

POLPETTE AL RAGU' NAPOLETANO

Veal meatballs cooked in Napoli ragù with grated Parmesan cheese and basil.
13,90

PASTA

RIGATONI AL RAGU' NAPOLETANO

Rigatoni pasta with a rich tomato sauce with beef and pork.
14,90

GNOCCHI ALLA SORRENTINA

Gnocchi with tomato sauce, smoked cheese, basil and gratin parmesan cheese.
13,90

RIGATONE ALLA GENOVESE NAPOLETANA

Rigatoni pasta with onion and beef sauce.
14,90

SPAGHETTI ALLA CARBONARA

Spaghetti with egg yolk, pecorino, guanciale and black pepper.
15,90
Extra Trufa +5,00

LASAGNA AL PISTACCHIO E MORTADELLA

Fresh pasta sheet, pistachio bechamel, mozzarella, mortadella, parmesan cream and pistachio.
16,90

SPAGHETTI CON POLPO ALLA LUCIANA

Spaghetti with octopus in cherry tomato sauce with capers and black olives.
18,90

SPAGHETTI CON VONGOLE E GAMBERI

Spaghetti with fresh clams, shrimp, cherry tomatoes and parsley.
19,90

CARAMELLE CON GORGONZOLA E PERE

Pasta filled with Pear and Gorgonzola Cheese, Truffle and Hazelnuts.
18,90

GNOCCHI CON PORCINI E TARTUFO

Gnocchi with porcini mushrooms, black truffle cream and Parmesan cheese.
17,90

LASAGNA BOLOGNESE

Lamina de pasta fresca, ragù boloñesa, bechamel, mozzarella, queso parmesano y basil.
14,90

PASTA PATATE E PROVOLA

Pasta with potatoes, smoked cheese and guanciale.
13,90

SPAGHETTI ALLA NERANO

Spaghetti with zucchini cream, Parmesan cheese and basil.
13,90



- PIZZERIA -

INNOVATION

CIPOLLA TONNATA

Onion cream, mozzarella fior di latte, tuna, sweet and sour onion, powdered olives and basil.

14,90

NERANO

Zucchini cream, mozzarella fior di latte, zucchini chips, Parmesan cheese cream and basil.

14,90

ROSSO PEPERONE

Provola (smoked cheese), red pepper cream, Neapolitan sausage, Parmesan cheese cream and basil.

14,90

PISTACCHIOSA

Mozzarella Fior di latte, parmesan cream, ricotta, mortadella and pistachio.

16,90

DELIZIOSA

Yellow cherry tomatoes, buffalo mozzarella, Parma ham, toasted hazelnuts and jam.

17,90

SICILIANA

Mozzarella fior di latte, fried eggplant, cherry tomatoes, toasted almond flakes and pecorino cheese.

14,90

SAPORITA

Sausage, Gorgonzola, provola (smoked cheese), boletus cream with truffle, parmesan and basil.

18,90

STUFFED

FRESCO

Rocket salad, Parma ham, burrata, cherry tomatoes, basil pesto and Parmesan cheese.

16,90

FRITTO

Cicoli (slow-cooked pancetta), ricotta, provola (smoked cheese), San Marzano DOP tomato and black pepper.

15,90

FORNO

Ricotta, Neapolitan salami, fior di latte and San Marzano DOP tomatoes.

14,90

TRADITION

CARRETTIERA

Provola (smoked cheese), Neapolitan sausage, friarielli (typical Neapolitan vegetables), basil and Parmesan cheese.

14,90

CAPRICCIOSA

San Marzano DOP tomato, mozzarella fior di latte, cooked ham, porcini mushrooms cream, artichokes, black olives, parmesan and basil.

15,90

DIAVOLA

San Marzano DOP tomatoes, mozzarella fior di latte, spianata picante (spicy salami) and basil.

12,90

NAPOLETANA

San Marzano DOP tomato, provola (smoked cheese), cicoli (slow-cooked pancetta), black pepper and basil.

13,90

4 FORMAGGI

Parmesan cheese cream, mozzarella fior di latte, gorgonzola, provola (smoked cheese) and basil.

14,90

BUFALA

Buffalo mozzarella, red and yellow cherry tomatoes, basil pesto, parmesan and basil.

15,90

ORTOLANA

Mozzarella fior di latte, red pepper cream and onion cream, fried vegetables, powdered olives, Parmesan cheese, and basil.

14,90

NAPOLI

San Marzano DOP tomato, mozzarella fior di latte, anchovies, capers, olive powder, lemon zest and basil.

14,90

MARGHERITA

San Marzano DOP tomato, fior di latte, parmesan cheese and basil.

9,90

MARGHERITA 2.0

Fried and baked pizza dough with Neapolitan ragù, buffalo mozzarella, basil, and Parmesan cheese.

15,90

MARINARA

San Marzano DOP tomato, garlic oil, oregano, cherry tomato, pecorino cheese and basil.

8,90

MARINARA 2.0

Fried and baked pizza dough with San Marzano DOP tomatoes, anchovies, garlic oil, basil, olive powder, and pecorino cheese.

15,90

- DESSERTS -

BABA'

Sweet rum cake, a typical Neapolitan dessert.

6,90

PIZZA DOLCE

Pizza with Nutella, hazelnuts and powdered sugar.

9,90

TIRAMISU'

Coffee cakes with mascarpone cream and egg yolk.

6,90

PASTIERA

Tart with cream of wheat, ricotta and candied fruit.

6,90

DELIZIA AL LIMONE

Sponge cake filled with sweet lemon cream.

6,90

CAPRESE

Chocolate cake with almonds.

6,90

- EXTRA -

HOMEMADE BREAD (3 pieces)

2,50

SIN GLUTEN PASTA/PIZZA

2,90

CURED MEATS

2,90

CHEESES

2,50

BUFFALO MOZZARELLA BURRATA

4,90

VEGETABLES

1,90

PORCINI MUSHROOM CREAM

2,90

TRUFFLE

4,90

FRIARIELLI

2,90



@NAPOLIMIAGROUP