

A passion born from children,
grew up watching mothers and grandmothers at the stove,
which evolved with the learning of the techniques of catering
and beverage in Italian restaurants and kitchens.

Elio meets Dario and it's like a completion:
a specialization in the world of pizza,
one in the world of "drinking";
the same need to tell one's story through food;
the same need to delight customers with dishes designed
with combinations that combine both on the plate
than in the glass.

*Quanto Basta was born in Benevento and, after its success,
Elio and Dario decide to make their dream grow with a new opening in Salerno.*

A 360-degree cuisine that ranges from aperitif to dessert and satisfies all palates.
Above all, at Quanto Basta every customer is at home.



Appetizers

Quanto Basta

Chef's whims, buffalo mozzarella and seasonal side dishes

* Recommended for 2 people

28,00 €

Raw & Buffalo / Crudo & Bufala

10,00 €

Bresaola, rocket, grana cheese and cherry tomatoes **10,00 €**

Selection of cured meats and cheeses **16,00 €**

Smoked salmon, rocket and cocktail sauce **12,00 €**

Buffalo caprese **10,00 €**

Bruschette 3 pcs

Cherry tomatoes and organ **6,00 €**

Salmon, cocktail sauce **9,00 €**

Stracciata and Cetara anchovies **9,00 €**

Bacon and gorgonzola **8,00 €**



Salads

Sfiziosa

Lettuce, cherry tomatoes, parmesan, corn, rocket and carrots

9,00 €

Caesar salad

Lettuce, grilled chicken, cherry tomatoes, croutons, rocket and yogurt sauce

12,00 €

Norvegese

Mixed salad, smoked salmon, cocktail sauce

12,00 €

Tropea

Tuna and tomato salad, Tropea onion, basil

12,00 €



Fried



French fries *	4,50 €
French fries & frankfurters *	6,00 €
Crisper potatoes (with skin) *	5,50 €
French fries, bacon & cheddar *	8,00 €
Twister potato chip *	6,00 €
Bandidos *	8,00 €
Potato trio *	16,00 €

* Frozen product

Homemade fried foods

Potato croquette 1 pc	2,00 €
Rice ball 1 pc	2,00 €
Trio of montanarine	7,00 €
Pasta omelette 1 pc	3,50 €



First dishes



Gluten-free products, ask the dining room staff.

Spaghettone alla Nerano

Spaghetti, provolone cheese and basil

13,00 €

Sorrento style gnocchi

Tomato, fior di latte, basil

10,00 €

Bronte

Trofie, pistachio pesto, stracciata, provola cheese and basil

14,00 €

Scarpariello

Pacchero, tomato, parmesan, basil

10,00 €

Quanto Basta

Tagliatella, red Castelpoto sausage, gorgonzola and rocket pesto

14,00 €

Cetarese

Ravioli filled with ricotta, yellow cherry tomatoes, anchovies and anchovy sauce

15,00 €

Pacchero 4 p

Yellow tomatoes from Vesuvius, bacon and smoked provola cheese

14,00 €

Homemade risotto

Pear, gorgonzola, walnuts

14,00 €

Red Pappardella

Castelpoto red sausage, tomato, grated cheese

14,00 €

Second courses



Gluten-free products, ask the dining room staff.

Sliced beef

Rocket, cherry tomatoes, parmesan, marchigiana IGP

22,00 €

Pork shank / Stinco di maiale

Nuanced with white wine or beer or red wine with a side dish of your choice

16,00 €

Castelpoto sausage

2 pcs - 350 g with grilled vegetables

16,00 €

Marche meat burger (no bread)

300g with french fries and salad

16,00 €

Grilled lamb

Mixed salad, baked potatoes

16,00 €

Chicken cutlet and french fries

10,00 €

Chicken with almonds (Chicken breast)

16,00 €

Citrus Chicken (Chicken breast)

16,00 €

Grilled fish

25,00 €

Frittura

Shrimps and calamari (squid) fried

20,00 €

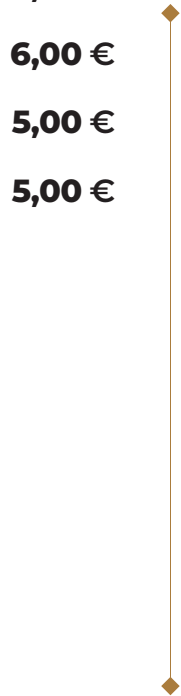
Grilled tuna

Tuna steak

20,00 €

Side Dishes

Green salad	4,00 €
Baked potatoes	5,00 €
Grilled vegetables	6,00 €
Neapolitan escarole	5,00 €
Seasonal side dish	5,00 €



Pizzas

Marinara

Tomato, oregano, oil and basil

5,00 €

Neapolitan

Tomato, anchovies, black olives, oil and basil

6,00 €

Margherita

Tomato, fior di latte, oil and basil

6,00 €

Diavola

Tomato, fior di latte, spicy salami, oil and basil

8,00 €

Bufalina

Tomato, buffalo mozzarella, fior di latte, oil and basil

10,00 €

Capricious

Pizza chef's fantasy

10,00 €

Carminuccio

Tomato, bacon, parmesan cheese, pepper, basil and oil

8,00 €

4 formaggi

Fior di latte, Emmenthal cheese, gorgonzola cheese, parmesan cheese and provola cheese

10,00 €

American

Fior di latte, frankfurters, chips and oil

8,00 €

Ortolana

Fior di latte, peppers, eggplant, zucchini, oil and basil

8,00 €

La riccia

Fior di latte, escarole, capers, anchovies and Taggiasca olives

8,00 €

Snow White

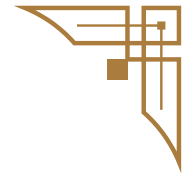
Fior di latte, cream, cooked ham, corn, oil and basil

8,00 €

The 3 P

Fior di latte, Ariccia porchetta, bacon, provola cheese, oil and basil

12,00 €



Cacciatora

Fior di latte, sausage, porcini mushrooms, oil and basil

12,00 €

Paradiso

Fior di latte, provola, croccchè, sausage, oil and basil

9,00 €

Mediterranea

Fior di latte, rocket, parmesan, oil and basil

9,00 €

Sausage & Broccoli*

Fior di latte, sausage, broccoli, oil and basil

9,00 €

Tonno e cipolla

Mozzarella, onion, tuna, oil, basil

9,00 €

Pacchetella

Fior di latte, red pacchetella(tomato),
sweet Castelpoto red sausage, oil and basil

12,00 €

Report any allergies to the ingredients in the dishes to the dining room staff.

* Seasonal product. Depending on availability.

Special Pizzas

Pistacchiona

Pistachio pesto, mortadella, chopped pistachios, parmesan (cheese), oil and basil

12,00 €

Quanto Basta 2.0

Fior di latte, zucchini chips, smoked salmon
Cheese mousse, lemon zests

12,00 €

Profumo del Vesuvio

Fior di latte, provola (cheese), yellow piennolo from Vesuvius
(piennolo is kind of tomato from the Vesuvius volcano),
speck, parmesan cheese, oil and basil

12,00 €

Basilicum

Fior di latte, basil pesto, cherry tomatoes, (grana) parmesan cheese

12,00 €

Norcina

Fior di latte, walnut pesto, provola cheese, mountain speck,
burrata, walnuts, oil and basil

12,00 €

3 pomodori

Fior di latte, Vesuvius yellow piennolo (tomato), corbarino (tomato),
spunzillo (tomato), burrata, oil and basil

12,00 €

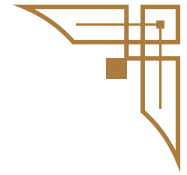
Radicchio

Treviso radicchio (radish from Treviso), gorgonzola,
walnut pesto, Fior di latte, oil and basil

12,00 €

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Tronchetti



Quanto Basta

Fior di latte, ricotta mousse, pesto, pistachio, bacon, chopped pistachios and Neapolitan tarallo

12,00 €

Primavera

Fior di latte, raw ham, rocket, grana (parmesan cheese), aglianico reduction

12,00 €

Montano

Fior di latte, provola (cheese), gorgonzola (cheese), mountain speck, rocket and parmesan cheese

12,00 €

Sissi (rosé)

Fior di latte, spicy salami, tomato, onion, rocket, grana (parmesan cheese), oil and basil

12,00 €

Calzoni

Pulcinella

Fior di latte, tomato, basil and oil

8,00 €

Totò

Provola (cheese), ricotta cheese and sweet salami

9,00 €

Sophia Loren

Provola cheese, escarole, Taggiasca olives, capers and anchovies

9,00 €

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Panini (pizza bread)

Boscaiolo

170g hamburger (Marchigiana), lettuce, tomato and fior di latte

8,00 €

Hot dog

Sausage, french fries, ketchup and mayonnaise

7,00 €

Campagnolo

Sausage, provola cheese and french fries

8,00 €

Porky

Pancetta, porchetta d'Ariceia, provola cheese and grilled eggplant

9,00 €

Ham

Raw ham and fior di latte

8,00 €

Vegetariano

Fior di latte, cherry tomatoes, grilled vegetables and rocket

8,00 €

Romagnolo

Bresaola (kind of ham), rocket and stracchino cheese

9,00 €

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Gourmet panini



Mac burger

12,00 €

Hamburger 170g. (Marchigiana), escarole, bacon, dried tomato and burrata

Mac green

12,00 €

Hamburger 170g. (Marchigiana), pistachio pesto, bacon, dried tomato and burrata

Mac Quanto Basta

12,00 €

Hamburger 170g. (Marchigiana), cheddar, bacon, eggs and yellow piennolo from Vesuvius (piennolo is a kind of tomato)

Mac Bastianic

12,00 €

Hamburger 170g. (Marchigiana), zucchini scapece, rolled bacon, mayonnaise black pepper and smoked provola cheese

Mac queen

12,00 €

Roasted mortadella, 170g Marche hamburger, crochè, pistachio pesto, chopped pistachios and stracciata cheese.



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Panuozzi (half meter)

Delicato

Fior di latte, rocket, tomato, grana(parmesan cheese) and raw ham

15,00 €

D'ArICCia

Porchetta d'ArICCia (pork), bacon, provola cheese, baked potatoes

18,00 €

Squisito

Double hamburger, eggs, bacon, smoked provola, mayonnaise and chips

18,00 €

Castelpoto

Castelpoto red sausage, mushroom eggplant, provola cheese and rocket.

18,00 €

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Draft beers

Lowenbrau Urtyp

Germania 1516 - Grado alcolico: 5,4%

cl 0,20

3,00 €

cl 0,40

5,50 €

Organoleptic characteristics:

It is characterized by sweet notes of balancing malt with the expert flavor of hops. Practically refreshing.

La Trappe Quadrupel

Holland - Alcohol content: 8%

cl 0,25

6,00 €

Organoleptic characteristics:

Beer with a powerful body and rich in nuances from sweet malt to cinnamon with a lively touch.

Canediguerra American lpa

Great Britain - Alcohol content: 6.7%

cl 0,33

6,00 €

Organoleptic characteristics:

Amber-coloured Anglo-Saxon beer, characterized by strong fruity and resinous aroma typical of hops. North Americans employed both in the different cooking phases and during dry-hopping.

Aynger Brau Weisse Belgian

Belgium - Alcohol content: 5.1%

cl 0,33

4,50 €

cl 0,50

6,50 €

Organoleptic characteristics:

Persistent beer. On the nose there are hints of wheat, an unmistakable banana fragrance; the more citrus aromas are perceived in the background, spicy, herbaceous and vanilla notes.

Boucanier Golden

Belgium - Alcohol content: 11%

cl 0,33

6,50 €

Organoleptic characteristics:

Belgian beer refermented in the bottle with a significant alcohol content, well supported by an intense and malty body, which transmits sweet and fruity aromas. Rich and balanced taste with subtle bitter notes.



Bottled beers

Kwak

Belgian ambree - Alcohol content: 8.1%

cl 0,33

6,00 €

Bush Ambree

strong Belgian ambree Alcohol content: 12%

cl 0,33

6,00 €

lchnusa

Unfiltered lager Alcohol content: 5%

cl 0,33

4,50 €

Hoegarden

Belgium - Alcohol content: 4.9%

cl 0,33

6,00 €

Bottled beers *Gluten free*

Brewdog Punk lpa

Scotland - Alcohol content: 5.6%

cl 0,33

6,00 €

Brunehaut Triple

Belgium - Alcohol content: 8%

cl 0,33

6,00 €



Soft drinks



Natural/mineral water	cl 0,50	2,50 €
Coca Cola / Coca Cola Zero / Fanta	cl 0,33	4,00 €
Fever tree tonic / Lemon	cl 0,33	4,00 €
Lurisia Blood Orangeade	cl 0,33	4,00 €
Chinotto Lurisia	cl 0,33	4,00 €
Estathè Peach / Lemon	cl 0,33	4,00 €
White / Red wine by the glass	cl 0,25 from	5,00 to 7,00 €



Desserts



Ricotta and pear	6,00 €
White truffle	5,00 €
Black truffle	5,00 €
Chocolate soufflé	5,00 €
Sicilian cassata	6,00 €
Stuffed lemon (lemon sorbet)	7,00 €
Marturano brittle with almonds (pistachio or black cherry)	7,00 €
Large coconut	7,00 €
Pizzo calabro truffle (hazelnut and pistachio)	6,00 €
Homemade dessert	7,00 €
Gluten free Ask the staff	7,00 €



Cover charge: 2,00 €

Amari

Coffee

1,50 €

Grappa

from **6,00** to **8,00 €**

Amaro

4,00 €

Rhum

from **8,00** to **12,00 €**

Whiskey

from **8,00** to **12,00 €**

Cocktails

from **8,00** to **12,00 €**

Spritz Aperol / Campari

8,00 €



