

MENÙ



The flavor continues off the plate. Follow us on Instagram and Facebook to discover news, events, and special pizzas.

  @pizzeria_whitegold

Did you know that...?

A Love Called Pizza

**A story made of fire, hands, flour,
and wonder.**



**Pizza is much more than a dish.
It's a ritual that spans the centuries,
it's a welcoming scent, it's a crust
that cracks under your teeth and a
heart that warms with a bite.
It's the simplest and most ingenious
thing Italy has ever given to the
world.**

**And yet... how many really know
where it comes from?**

**From flatbreads to wood-fired ovens:
the beginning of it all**

**The first traces of pizza trace their
roots back thousands of years, when
the ancient Egyptians, Greeks, and
Romans made flat loaves of bread
cooked on stone, topped with oil and
aromatic herbs. They were ancestors
of the modern pizza, yes, but the
ingredient that would change
everything was still missing: the
tomato.**

**When tomatoes arrived from the
Americas in the 500s, they were
initially viewed with suspicion. Only
decades later did the Neapolitans
begin using it on pasta and pizza,
sparking an evolution that has
conquered every corner of the globe.**

Our Idea of Pizza

**At White Gold, we believe pizza is
serious business.**

**That's why we use only carefully
selected ingredients, high-quality
flours, well-studied doughs, long
leavening times, and hands that
respect tradition but aren't afraid to
experiment.**

**Every pizza that comes out of our
oven tells a story: of our history, our
taste, our vision.**

**Pizza is tradition, but also
revolution.**

**It's passion, craftsmanship,
creativity.**

**It's an art form that you eat, you live,
you remember.**

Welcome to our idea of pizza.

Welcome to White Gold.



APPETIZERS

4 MONTANARE (FRIED PIZZA BITES)

TRADITIONAL MONTANARA: TOMATO, GRANA CHEESE

MONTANARA MORTACCHIO: MORTADELLA BOLOGNA IGP,

BUFFALO RICOTTA, BRONTE PISTACHIO

MONTANARA ALICELLA: STRACCIATA CHEESE, CANTABRIAN

ANCHOVIES, CONFIT CHERRY TOMATOES

MONTANARA NERANO: ZUCCHINI CREAM, ZUCCHINI CHIPS,

CACIOCAVALLO CHEESE

(9-3-5-2)

€ 10,00

SINGLE MONTANARA

€ 2/3,00

CANNOLO DI PULCINELLA (9-3-12)

FRIED PIZZA "CANNOLO" BAKED BRIEFLY, FILLED WITH

NEAPOLITAN RAGÙ AND SPRINKLED WITH PARMESAN

€ 4,00

CROCCHÈ (9-3-14)

POTATOES, PECORINO CHEESE, SALT, PEPPER,

FIORDILATTE MOZZARELLA

€ 2,00

FRENCH FRIES (9)

€ 4,00

*FROZEN
PRODUCTS





**MOZZARELLA
IN CARROZZA X2** (9-3)
€ 3,00

FRITTATINA NERANO (9-3)
BUCATINI, BÉCHAMEL, ZUCCHINI, ZUCCHINI CHIPS
€ 4,00

FRITTATINA CLASSICA (9-3)
BUCATINI, BÉCHAMEL, COOKED HAM, PEAS
€ 3,00

SCUGNIZZI (9-3-2)
FRIED PIZZA DOUGH WITH TOMATO & STRACCIATELLA
FRIED PIZZA DOUGH WITH PISTACHIO & STRACCIATELLA
€ 7,00

ARANCINO AL RAGÙ (9-3-12)
RICE, PARMESAN, NEAPOLITAN RAGÙ
€ 3,00

ARANCINO MORTADELLA
(9-2)
RICE, SICILIAN PISTACHIO,
MORTADELLA BOLOGNA IGP
€ 3,00



COVER CHARGE €2.00

Oro d'estate
CHEF'S PIZZAS
SEA SELECTION

RED PRAWN (9-5-3)

ZUCCHINI CREAM, BUFFALO STRACCIATELLA, RED PRAWN TARTARE, COCONUT POWDER, LEMON JAM, BASIL, EVO OIL

€ 14,00

SWORDFISH AND AUBERGINES (9-5-3)

FIORDILATTE, SMOKED SWORDFISH, AUBERGINE CHIPS, CONFIT CHERRY TOMATO, CAPERS, LEMON ZEST, BASIL, EVO OIL

€ 14,00

BUTTER & ANCHOVIES (9-5-3)

FIORDILATTE, BUFFALO BUTTER FLAKES, CANTABRIAN ANCHOVIES, CONFIT CHERRY TOMATO, BREAD CRUMBLE, CRYSTALLIZED BASIL, EVO OIL

€ 12,00

RED EVENING (9-5-3)

CARAMELIZED RED ONION CREAM, BUFFALO, TUNA FILLETS, CRISPY ONION, SEMI-DRIED CHERRY TOMATO, BLACK OLIVE POWDER, BASIL, EVO OIL

€ 14,00

TUNA GENOVESE (9-5-3)

ONION & FRESH TUNA RAGÙ, FIORDILATTE, SEMI-DRIED CHERRY TOMATO, LEMON ZEST, BASIL, EVO OIL

€ 14,00





LAND SELECTION

A VARIETY OF PIZZAS WITH INGREDIENTS FROM THE LAND — CURED MEATS, CHEESES, MUSHROOMS, AND FRESH VEGETABLES.

NERANO (9-3)

ZUCCHINI CREAM, PROVOLA, CRISPY BACON, ZUCCHINI CHIPS, CACIOCAVALLO, BASIL, EVO OIL

€10,00

Ò RAGÙ E MAMMÀ (9-3-12)

NEAPOLITAN MEAT RAGÙ, PROVOLA, GRANA PADANO CHIPS, CRYSTALLIZED BASIL, EVO OIL

€10,00

LA MIA PARMIGIANA (9-3)

TOMATO, PROVOLA, AUBERGINE CHIPS, BUFFALO STRACCIATELLA, GRANA PADANO FLAKES, CRYSTALLIZED BASIL, EVO OIL

€10,00

VEGETARIANA (9-3)

ZUCCHINI CREAM, ZUCCHINI FLOWERS, FIORDILATTE, AUBERGINE CHIPS, BASIL, EVO OIL

€8,00

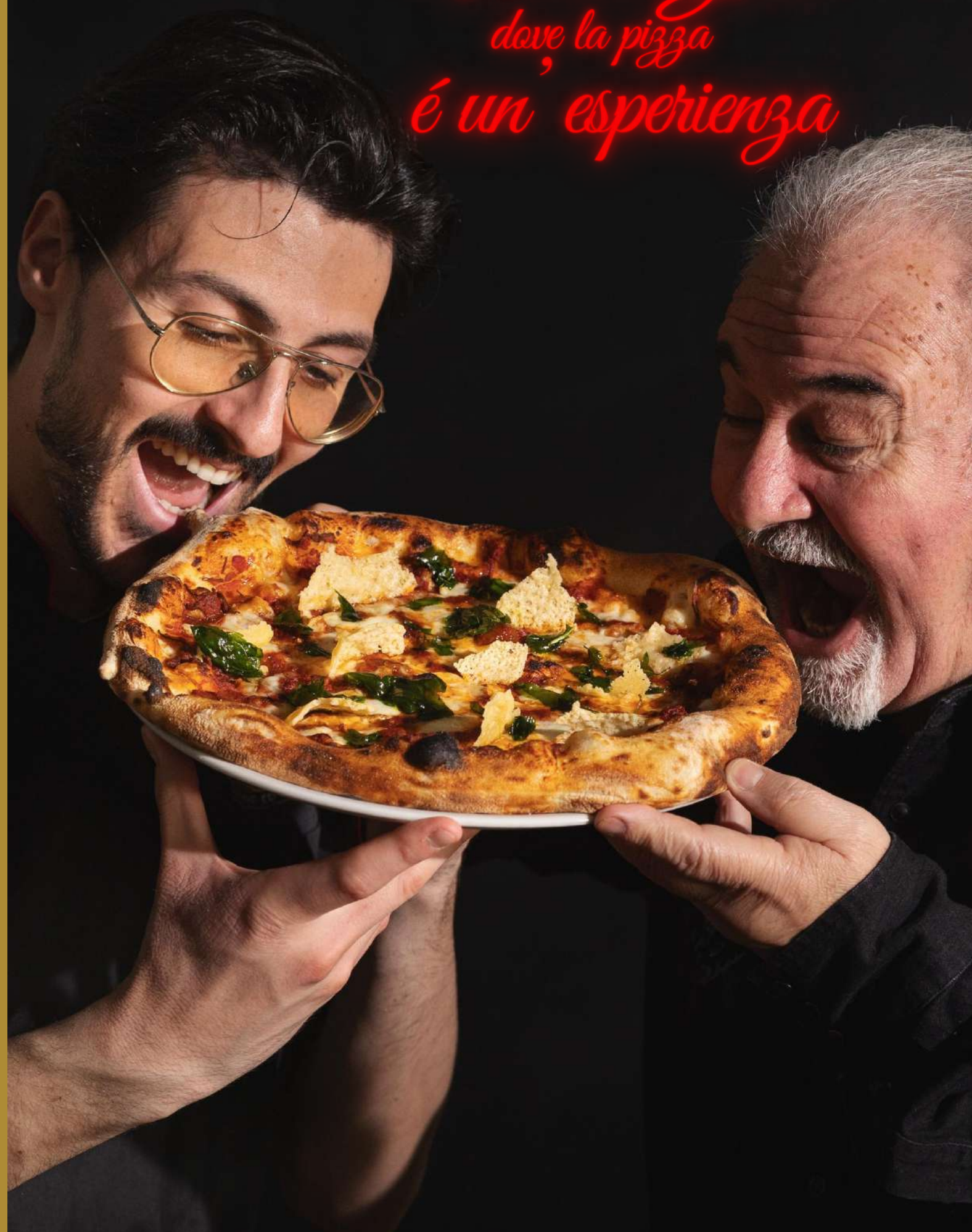
SCIURILLI (9-3)

BUFFALO RICOTTA CREAM, PROVOLA, ZUCCHINI FLOWERS, ARTISANAL BACON, BASIL, EVO OIL

€10,00

NO TOPPINGS SUBSTITUTIONS ALLOWED TO MAINTAIN BALANCE

White Gold
dove la pizza
é un'esperienza



RED PIZZAS

BUFALINA (9-3)

TOMATO, BUFFALO MOZZARELLA, BASIL, EVO OIL
€ 8,00

MARGHERITA (9-3)

TOMATO, FIORDILATTE, BASIL, EVO OIL
€ 5,00

CAPRICCIOSA (9-3)

TOMATO, FIORDILATTE, COOKED HAM, ARTICHOKE, CAIAZZO OLIVES, CHAMPIGNON MUSHROOMS, BASIL, EVO OIL
€ 9,00

MARINARA (9)

TOMATO, GARLIC, OREGANO, BASIL, EVO OIL
€ 4,00

DIAVOLA (9-3)

TOMATO, FIORDILATTE, SPICY SALAMI, BASIL, EVO OIL
€ 7,00

SICILIANA (9-3)

TOMATO, FIORDILATTE, AUBERGINES, BASIL, EVO OIL
€ 6,00

SUPPLEMENTS 1 - 2 € FOR EXTRA INGREDIENT





NAPOLI (9-3-5)

TOMATO, FIORDILATTE, CANTABRIAN ANCHOVIES,
SALINA CAPERS, BASIL, EVO OIL

€8,00

PROVOLA E PEPPER (9-3)

TOMATO, PROVOLA, PEPPER, EVO OIL

€7,00

AMATRICIANA (9-3)

TOMATO, CRISPY GUANCIALE, PECORINO ROMANO,
BASIL, EVO OIL

€9,00

LUCIFERO (9-3)

TOMATO, FIORDILATTE, 'NDUJA FROM SPILINGA,
TROPEA RED ONION, IRPINIAN CACIOCAVALLO, BASIL,
EVO OIL

€9,00

VALERIO STYLE MARINARA (9-13-5)

TOMATO, MOUNTAIN OREGANO, UFITA GARLIC,
CANTABRIAN ANCHOVIES, SALINA CAPERS, CAIAZZO
OLIVES, BASIL, EVO OIL

€8,00

CARMINUCCIO (9)

TOMATO, ARTISANAL BACON, GRANA PADANO, PEPPER,
OREGANO, CHOPPED BASIL, EVO OIL

€9,00

SUPPLEMENTS 1 - 2 € FOR EXTRA INGREDIENT

WHITE PIZZAS

NUTS & HONEY (9-3-2)

FIORDILATTE, PROSCIUTTO CRUDO, BUFFALO BLUE
CHEESE, WALNUTS, HONEY, BASIL, EVO OIL

€ 10,00

REBEL (9-3)

FIORDILATTE, 'NDUJA FROM SPILINGA,
AUBERGINES, BUFFALO STRACCIATELLA,
SEMI-DRIED CHERRY TOMATO, CHILI THREADS,
CRYSTALLIZED BASIL, EVO OIL

€ 12,00

PATANELLA (9-3)

PROVOLA, ROASTED POTATOES, SAUSAGE, GRANA
PADANO FLAKES, BASIL, EVO OIL

€ 9,00

MORTACCHIO (9-3-2)

FIORDILATTE, MORTADELLA BOLOGNA IGP, BUFFALO
RICOTTA, BRONTE PISTACHIO & PISTACHIO PESTO,
BASIL, EVO OIL

€ 10,00

BOSCAIOLA (9-3)

FIORDILATTE, CHAMPIGNON MUSHROOMS,
SAUSAGE, BASIL, EVO OIL

€ 8,00

SUPPLEMENTS 1 - 2 € FOR EXTRA INGREDIENT





TUNA, ONION & OLIVES (9-3-5)
FIORDILATTE, RED TUNA, TROPEA RED ONION,
CAIAZZO OLIVES, BASIL, EVO OIL

€ 8,00

SLIM (9-3)
FIORDILATTE, SEMI-DRIED CHERRY TOMATO,
ROCKET, PROSCIUTTO CRUDO, GRANA PADANO
FLAKES, EVO OIL

€ 9,00

SCARULÈ (9-3-5-13)
FIORDILATTE, SAUTÉED SCAROLA, CETARA
ANCHOVIES, SALINA CAPERS, CAIAZZO OLIVES,
BASIL, EVO OIL

€ 10,00

4 CHEESES (9-3)
BUFFALO RICOTTA CREAM, FIORDILATTE, BUFFALO BLUE,
GRANA PADANO CHIPS, VESUVIAN PELLECCHIELLA APRICOT
JAM, BASIL, EVO OIL

€ 10,00

WURSTEL & FRIES (9-3)
FIORDILATTE, WURSTEL, FRIES, BASIL, EVO OIL

€ 7,00

FOCACCIA (9)
EVO OIL, OREGANO

€ 3,00

SUPPLEMENTO DI 1,00/2,00 PER OGNI INGREDIENTE AGGIUNTO

STUFFED PIZZAS

CURIOSELLA (9-3)

TOMATO, FIORDILATTE, BASIL, EVO OIL — STUFFED
CRUST WITH BUFFALO RICOTTA

€ 8,00

PAESANA (9-3-2)

NEAPOLITAN TARALLO CREAM, BUFFALO, ARTISANAL
BACON, IRPINIAN CACIOCAVALLO, BASIL, EVO OIL —
STUFFED CRUST WITH BUFFALO RICOTTA

€ 10,00

BAKED NEAPOLITAN CALZONE (9-3)

TOMATO, SALAMI NAPOLI, BUFFALO RICOTTA,
FIORDILATTE, BASIL, EVO OIL

€ 8,00

BAKED CALZONE WITH HAM (9-3)

COOKED HAM, FIORDILATTO, BASIL, EVO OIL

€ 6,00

BAKED CALZONE WITH SCAROLA (9-3-5)

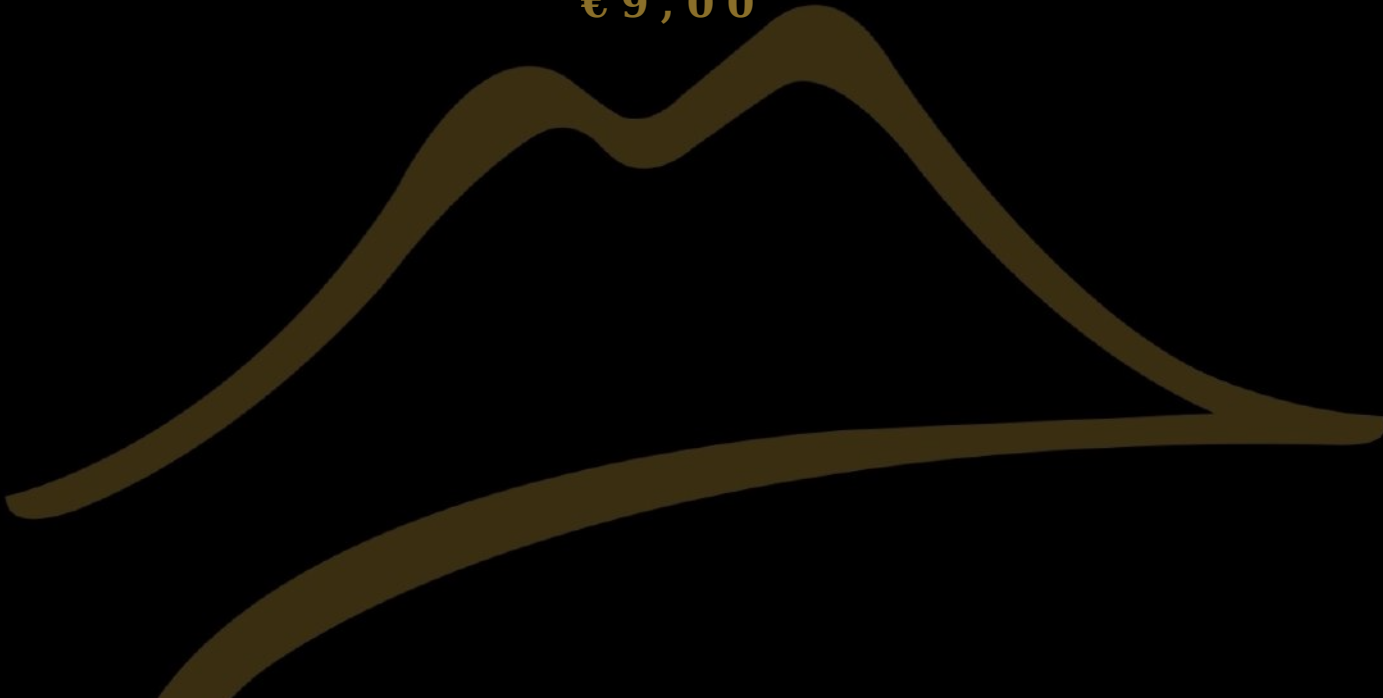
SAUTÉED SCAROLA, FIORDILATTE, CAIAZZO OLIVES

€ 7,00

FRIED CALZONE (9-3)

NEAPOLITAN CICOLI, TOMATO, PROVOLA, BUFFALO
RICOTTA, PEPPER, BASIL, EVO OIL

€ 9,00



PIZZA SENZA GLUTINE € 3,00 AGGIUNTIVI

DRINKS

STILL WATER (CL 75)	€ 2,00
SPARKLING WATER CL 75)	€ 2,00
COCA-COLA (CL 33)	€ 2,50
COCA-COLA ZERO (CL 33)	€ 2,50
FANTA (CL 33)	€ 2,50

CRAFT BEERS

FRAVORT FRESH BEER (CL 33) - 4,9% VOL.	€ 6,00
FRAVORT BIONDA DEL BRENTA (CL 33 - 8,2% VOL.	€ 6,00
FRAVORT ROSSA DEL BRENTA (CL 33)- 8,1% VOL.	€ 6,00





RED WINES

MOIO 57 (CL 75)	€ 20,00
GRAGNANO D.O.P. (CL 75)	€ 16,00
AGLIANICO I.G.P. (CL 75)	€ 14,00
GLASS OF RED WINE (AGLIANICO)	€ 4,00

WHITE WINES

GRECO DI TUFO DOCG (CL 75)	€ 18,00
FIANO DI AVELLINO DOCG (CL 75)	€ 18,00
FALANGHINA I.G.P. (CL 75)	€ 14,00
GLASS OF WHITE WINE (FALANGHINA)	€ 4,00

BEERS

HEINEKEN (CL 33)	€ 2,50
FISCHER (CL 65)	€ 6,00
NASTRO AZZURRO (CL 33)	€ 2,50
NASTRO AZZURRO (CL 62)	€ 4,00
ICHNUSA NON FILTRATA (CL 33)	€ 3,00
TENNENT'S SUPER (CL 33)	€ 3,50

LIQUEURS

AMARO DEL CAPO/ AMARO LUCANO/ MONTENEGRO	€ 3,00
FERNET BRANCA/ JAGERMEISTER/AVERNA	€ 3,00
UNICUM/ ELISIR SAN MARZANO BORSCI	€ 3,00
AMARO ALLA RUCOLA/ LIQUIRIZIA	€ 3,00
LIMONCELLO/ MELONCELLO	€ 3,00
CREMONCELLO AL PISTACCHIO	€ 3,00
CREMA ALLA NOCCIOLA/FINOCCHIETTO	€ 3,00
GRAPPA BIANCA/ BARRICATA	€ 4,00
JEFFERSON	€ 5,00
CAFFÈ	€ 1,00





OUR DESSERTS

ALL HANDCRAFTED IN OUR KITCHEN, TO END THE MEAL
ON A SWEET NOTE.

TIRAMISÙ (9-3-14-)
€ 6,00

SALTED-CARAMEL & AMARETTI SEMIFREDDO (9-3-14)
€ 6,00

PISTACHIO & WHITE-CHOCOLATE SEMIFREDDO (9-3-14-2)
€ 6,00

HAZELNUT & DARK-CHOCOLATE SEMIFREDDO (9-3-14-2)
€ 6,00

SCUGNIZZI (FRIED PIZZA STRIPS) WITH NUTELLA
OR PISTACHIO (9-3-2)
€ 7,00

THE WHITE GOLD TEMPTATION (3-9-14)
cocoa shortcrust, dark-chocolate ganache with cream,
raspberry-cream heart, Italian meringue, raspberries

€ 6,00

ALLERGEN INFORMATION: LIST OF THE 14 REGULATED FOOD ALLERGENS AVAILABLE

- 1 ARACHIDI E DERIVATI**
Snack confezionati, creme e condimenti in cui vi sia anche in piccole dosi 
- 2 FRUTTA A GUSCIO**
Mandorle, nocciole, noci comuni, noci di acagiù, noci pecan, anacardi e pistacchi 
- 3 LATTE E DERIVATI**
Ogni prodotto in cui viene usato il latte: yogurt, biscotti, torte, gelato e creme varie 
- 4 MOLLUSCHI**
Canestrello, cannolicchio, capasanta, cozza, ostrica, patella, vongola, tellina ecc 
- 5 PESCE**
Prodotti alimentari in cui è presente il pesce, anche se in piccole percentuali 
- 6 SESAMO**
Semi interi usati per il pane, farine anche se lo contengono in minima percentuale 
- 7 SOIA**
Prodotti derivati come: latte di soia, tofu, spaghetti di soia e simili 
- 8 CROSTACEI**
Marini e d'Acqua Dolce: gamberi, scampi, aragoste, granchi, e simili 
- 9 GLUTINE**
Cereali, grano, segale, orzo, avena, farro, kamut, inclusi ibridati derivati 
- 10 LUPINI**
Presenti in cibi vegan sottoforma di: arrostiti, salamini, farine e similari 
- 11 SENAPE**
Si può trovare nelle salse e nei condimenti, specie nella mostarda 
- 12 SEDANO**
Sia in pezzi che all'interno di preparati per zuppe, salse e concentrati vegetali 
- 13 ANIDRIDE SOLFOROSA E SOLFITI**
Cibi sott'aceto, sott'olio e in salamoia, marmellate, funghi secchi, conserve ecc 
- 14 UOVA E DERIVATI**
Uova e prodotti che le contengono come: maionese, emulsionanti, pasta all'uovo 



ECO CENTER s.r.l.

Alimenti - Qualità - Ambiente
Via Camillo Sorgente, 18 - 84125 Salerno