



PIZZERIA

FILLED

★ RE NERO 14,00
crust filled with Campania buffalo ricotta, mozzarella di bufala campana DOP, Irpinia culatello from “prosciuttificio Ciarcia”, rocket and EVO oil

CALZONE WITH SALAMI AND CHEESES 12,00
Campania buffalo ricotta, Agerola provola DOP, Napoli salami, pepper, San Marzano DOP tomato, basil and EVO oil

CALZONE WITH ESCAROLE 12,00
Agerola provola DOP, escarole, Gaeta olives, Salina capers and Cetara anchovies

★ PARIGINA OUR WAY (FOR 2 PEOPLE) 18,00
Agerola fior di latte, cooked ham and tomato

TRONCHETTO 12,50
filled with mozzarella di bufala campana DOP, topped with Irpinia culatello from “prosciuttificio Ciarcia”, grana shavings and cherry tomatoes

TRONCHETTO ALLA NORMA 13,00
filled with mozzarella di bufala campana DOP, topped with Norma-style aubergines, tomato and salted ricotta

TRADITIONAL

MARINARA 8,00
San Marzano DOP tomato, Sulmona red garlic clove (slow food presidium), oregano and EVO oil

★ COSACCA OUR WAY 10,00
San Marzano DOP tomato, cherry tomato, pecorino romano, 24-month Parmigiano Reggiano, oregano, pepper, basil and EVO oil

MARGHERITA 9,00
San Marzano DOP tomato, Agerola fior di latte, basil and EVO oil

FILETTO 10,00
cherry tomato, Agerola fior di latte, basil and EVO oil

VESUVIO 12,00
yellow and red Piennolo del Vesuvio DOP tomatoes, Monti Lattari fior di latte, chilli, basil and EVO oil

BUFALINA 12,00
San Marzano DOP tomato, mozzarella di bufala campana DOP, basil and EVO oil

DIAVOLA 10,50
San Marzano DOP tomato, Monti Lattari fior di latte, spicy spianata salami from “salumificio Ciarcia” and EVO oil

CAPRICCIOSA 13,00
San Marzano DOP tomato, Monti Lattari fior di latte, Gaeta black olives, Napoli salami, artichokes, sautéed champignon mushrooms, cooked culatello, basil and EVO oil

FLAVOURFUL

PRIMAVERA 11,00
Agerola provola DOP, courgette flowers, lemon zest, basil and EVO oil

★ CARRETTIERA 13,00
Agerola provola DOP, pork sausage, friarielli sautéed with garlic, oil and chilli

GIAGIÚ 12,00
yellow Piennolo DOP tomato, mozzarella di bufala campana DOP, pecorino, crispy pancetta, basil and EVO oil

FIOCCO 12,50
Monti Lattari fior di latte, rocket, fiocco di prosciutto from “prosciuttificio Ciarcia”, basil and EVO oil

TARTUFO 15,00
yellow Piennolo DOP tomato, Monti Lattari fior di latte, pecorino romano, summer black truffle, basil and EVO oil

SPECK AND MUSHROOMS 14,00
with Agerola provola DOP, Provolone del Monaco DOP, basil and EVO oil

REGIONS OF ITALY

NERANO 14,00
Provolone del Monaco DOP fondue, Agerola fior di latte, courgettes, basil and EVO oil

ROMANA 12,00
cacio e pepe, crispy pancetta, basil and EVO oil

★ NAPOLI DOP 12,50
mozzarella di bufala campana DOP, Provolone del Monaco DOP, Piennolo DOP tomato, basil and EVO oil

SICILIANA 13,00
cherry tomato, mozzarella di bufala campana DOP, aubergines and sheep ricotta quenelle, basil and EVO oil

CAPRESE 13,00
focaccia with mozzarella di bufala campana DOP, tomato, basil and EVO oil

★ PISTACHIO 15,00
mozzarella di bufala campana DOP, mortadella, pesto and chopped pistachio, basil and EVO oil

* Product blast-frozen at origin to guarantee freshness and safety — ¹ Subject to availability.

For the full list of allergens scan the QR code — Table service € 2,00 — ★ most requested