



KITCHEN

STARTERS & FRIED

ROASTED OCTOPUS*	20,00
slow-cooked at low temperature with herbed potatoes	
MOZZARELLA IN CARROZZA*	12,00
breaded and fried mozzarella sandwich	
★ FRIED RAVIOLI CAPRESI*	13,00
AUBERGINE MILLEFEUILLE	12,00
with a warm heart of Agerola provola cheese	
FIOCCO DI PROSCIUTTO WITH BUFFALO MOZZARELLA 125GR.	12,00
NEAPOLITAN BRUSCHETTA	8,00
MIXED FRIED PLATTER* ¹	12,00
FRIED DIPPERS*	6,00
FRIED DIPPERS WITH CHEDDAR FONDUE*	8,00

CURED MEATS & CHEESES

TAGLIERE SPECIAL	21,00
selection of cured meats from “prosciuttificio Ciarcia” with cheeses and fried chiacchiere	

PASTA

★ RAVIOLI CAPRESI* ALLO SCARPAREILLO	14,00
filled with caciotta cheese and scented with marjoram	
★ SPAGHETTI ALLA NERANO	13,00
with courgettes and Provolone del Monaco DOP	
★ ZITI ALLA GENOVESE*	15,00
slow-cooked beef and onion ragù, Neapolitan style	
★ PACCHERI WITH NEAPOLITAN RAGÙ*	15,00
Sunday style	
PAN-TOSSED GNOCCHI	11,00
with tomato sauce and Agerola provola cheese	
★ SPAGHETTI ALLA CARBONARA OUR WAY	14,00
with eggs, Parmigiano Reggiano and guanciale	
PENNETTE ALLA BOLOGNESE	13,50
beef ragù* with celery, carrots, onion, rosemary and red wine	
LINGUINE WITH MAZARA DEL VALLO SCAMPI* ¹	20,00

MEAT

PIEDMONTESE FASSONA FILLET (LA GRANDA)	26,00
with crispy oven-baked potatoes	
SLICED PIEDMONTESE FASSONA BEEF (LA GRANDA)	22,00
with rocket, cherry tomatoes and Parmigiano Reggiano shavings	
PIEDMONTESE FASSONA BURGER (LA GRANDA)	13,00
with dippers potatoes	
PIEDMONTESE FASSONA MEATBALLS (LA GRANDA) IN TOMATO SAUCE	12,00
SMALL FASSONA MEATBALLS (LA GRANDA) WITH DIPPERS POTATOES	12,00
PORK SAUSAGE	12,00
with oven-baked potatoes	
CHICKEN STEAK	12,50
cooked at low temperature with grilled vegetables	

SALADS

MIXED GRAINS	10,00
with sweetcorn, cherry tomatoes, tuna and green olives	
VENERE BLACK RICE	12,00
with bresaola, grana cheese, rocket and cherry tomatoes	
COUS COUS	9,00
with courgettes, peppers and aubergines (add chicken +4,00)	
CAPRESE	12,00
with tomato, buffalo mozzarella, basil and EVO oil	
GOLOSA	12,00
with lettuce, buffalo mozzarella, cherry tomatoes, sweetcorn, olives and tuna	
BRESALAD	13,00
with bresaola, rocket, cherry tomatoes, grana shavings, walnuts and balsamic glaze	
CHICKEN CAESAR	13,00
with baby lettuce, croutons and grana shavings, Caesar dressing and chicken	
MONDAVI	12,00
with seasonal salad, roast turkey, bread croutons and balsamic glaze	
NICOISE	14,00
tuna, lettuce, boiled potatoes, egg, black olives, cherry tomatoes and buffalo mozzarella	

HOMEMADE DESSERTS

FRUTTA REALISTICA*	7,50
almond-paste fruits: pistachio, peanut, strawberry, mango, lemon, coconut, hazelnut	
TIRAMISÙ*	6,50
CHEESECAKE*	6,50
wild berries, pistachio or chocolate	
DELIZIA AL LIMONE*	6,50
lemon cream sponge	
BABÀ*	4,00

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