

ANTIPASTI // STARTERS

Focaccia 5

Focaccia with olive oil, oregano

Focaccia nostrana 7

Focaccia with prosciutto di Parma DOP, rucola, parmesan cheese

Bruschetta Pomodorino e Aglio 8

Homemade bread, cherry tomatoes, garlic, basil, extra virgin olive oil

Parmigiana 10

Grilled aubergines with tomato sauce, fresh basil, parmesan cheese

Antipasto da Antonio 22 (2 persons)

Selection of hams served with Italian cheese, marinated artichoke and mixed Apulian olives

PIZZE FRITTE // FRIED PIZZA

Montanara Classica 12.50

DOP San Marzano tomato sauce, parmesan cheese, basil

Montanara Avventura 13.50

Chef's fantasy, an adventure of flavors

Calzone 13.50

DOP buffalo ricotta cheese, cooked ham, mozzarella fiordilatte

I CALZONI // STUFFED PIZZA

Ricotta e Salame 13.50

DOP San Marzano tomato sauce, mozzarella fiordilatte, DOP buffalo ricotta, salami, basil

Selva Oscura 14

Friarielli, provola cheese, yellow datterino tomatoes, 'nduja, mozzarella fiordilatte

O' PANUOZZO

Classico 12

DOP buffalo mozzarella, pesto genovese, prosciutto di Parma, rucola, cherry tomatoes, parmesan cheese

Vegetariano 13

Mozzarella, courgette, aubergines, mushrooms, red onions, cherry tomatoes, basil, extra virgin olive oil

INSALATE // SALAD

Insalatina Mista 8.50

Mixed salad with tomatoes, red onions, olives

Caprese 10.50

DOP Buffalo mozzarella, tomatoes, basil, olive oil

PIZZE

Marinara 7.50

DOP San Marzano tomato sauce, garlic oil, oregano

Margherita 9.50

DOP San Marzano tomato sauce, mozzarella fiordilatte, extra virgin olive oil, basil

Verace DOP 13.50

Homemade pesto genovese, mozzarella fiordilatte, DOP buffalo mozzarella, yellow datterino tomatoes, cherry tomatoes, basil, extra virgin olive oil

Capricciosa 13.50

DOP San Marzano tomato sauce, mozzarella fiordilatte, salami, cooked ham, artichoke, black olives and basil

Diavola 13.50

DOP San Marzano tomato sauce, mozzarella fiordilatte, Ventricina spicy salami, 'nduja

Quattro formaggi 13.50

DOP San Marzano tomato sauce, mozzarella fiordilatte, gorgonzola cheese, caciocavallo fondue cheese, parmesan cheese

Salsiccia e Friarielli 14

Friarielli, sausages, smoked mozzarella, basil

Vondelpark 14.50

Courgette cream, mozzarella fiordilatte, courgette, cherry tomatoes, toasted pine nuts, rucola, basil, extra virgin olive oil

Orto Vegano 13

DOP San Marzano tomato sauce, mozzarella fiordilatte, courgette, aubergine, mushrooms, cherry tomatoes, basil, extra virgin olive oil

Napoli 14.90

DOP San Marzano tomato sauce, mozzarella fiordilatte, yellow datterino tomatoes, cherry tomatoes, olives, Cetara anchovies, basil, extra virgin garlic olive oil

Liberty Sea 14.90

Red onion cream, red cherry tomatoes, mozzarella fiordilatte, tuna filet, lemon zest, olive powder, extra virgin olive oil

Mangia Pizza 14.90

Mozzarella fiordilatte, salami, cooked ham, prosciutto di Parma, cherry tomatoes, rucola, parmesan cheese

Da Antonio 14.50

DOP San Marzano tomato sauce, DOP buffalo mozzarella, bresaola, parmesan cheese, rucola, extra virgin olive oil, glaze of balsamic vinegar, basil

Cielo Viola 16

Rosemary purple potato cream, mozzarella fiordilatte, provola cheese, smoked bacon

Michelangelo 17

Ragù Bolognese, mozzarella fiordilatte, buffalo stracciata, basil cream

Winterfell 17.9

Caciocavallo fondue cheese, mozzarella fiordilatte, gorgonzola cheese, yellow datterino tomatoes, chicory, roasted walnuts, speck Alto Adige IGP

Appennini 17.90

White Truffle cream, mozzarella fiordilatte, mushrooms, caciocavallo cheese, crystallized parsley, truffle oil

Terra mia* 18

Broccoli cream, mozzarella fiordilatte, sausage, purple potatoes cream, caciocavallo cheese, extra virgin olive oil
*award winning pizza at the National pizza Championship D.O.C. 2019

#PizzaAvventura 18

Chef's fantasy

PASTA

Tagliatelle Bolognese 14.5

Ragù Bolognese

Spaghetti alla Carbonara 15

Pancetta, free-range eggs and parmesan cheese

Tagliatelle al tartufo bianco 18

Truffle cream, mushrooms, parmesan cheese and basil

Ravioli al tartufo e pomodorini 16.90

Ravioli filled with ricotta cheese and black truffle

DESSERTS

Homemade Tiramisù 7

Sbriciolata 8

Homemade cake with ricotta cheese e dark chocolate

Torta caprese 8

Homemade chocolate cake with almond

Gelato misto 6.5

Mix ice cream

Italicus Sgroppino 9

Alcoholic drink with lemon sorbet, prosecco and Italicus liquor

Montarana #Streghe di Benevento 8.50

Chef's fantasy, sweet montanara

#Pizza dolce Avventura 12.5

Ricotta cheese, croccantino (delicacies from San Marco dei Cavoti), Nutella

BIRRE // BEER

Peroni Nastro Azzurro draft beer Small 4 - Large 6.50

Grolsch bottle 4

Heineken 0.0 alcohol bottle 4

SOFT DRINKS

Coca-cola 3

Coca-cola light 3

Fanta 3

Fanta casis 3

Sprite 3

Lipton ice tea 3

Better lemon 3

Tonic water 3

Ginger Ale 3

Apple juice 3

Fristi 3

Acqua NATIA 6.5

(still water)

Acqua FERRARELLE 6.5 (sparkling water)

WINE LIST

RED DRY WINE

ROSSO SEMPLICE 4 / 20

selection of grapes from Campania's area

CHIANTI 5,5 / 28

Toscana

AGLIANICO feudi di San Gregorio 7,5 / 40

Campania

RED SWEET WINE

LAMBRUSCO dell' Emilia 4 / 20

Emilia Romagna

WHITE WINE

BIANCO SEMPLICE 4 / 20

selection of grapes from Campania's area

FALANGHINA De Falco 5,5 / 28

Campania

GRECO DI TUFO, Mastroberardino 7,5 / 40

Campania

WHITE SWEET WINE

MOSCATO D'Asti 4 / 20

ROSATO

NEGROAMARO del Salento 5,5 / 28

SPUMANTE

FALANGHINA PRESTIGE Masseria Frattasi 6,5 / 30

VINI DESSERT

VIN SANTO TOSCANO 5 (by glass)

AFTER DINNER

COCKTAIL

Aperol Sprits 9

Gin Tonic 9

COFFEE

Espresso 2.90

Cappuccino 3

Caffe Americano 2.90

Latte Macchiato 3.50

LIQUORI // SPIRITS

Limoncello 5

Amaro del Capo 5

Averna 5

Montenegro 5

Meloncello 5

Vermouth 7

Whisky Jack Daniel's 7

Grappa 7

Rum Zacapa 9

