

ANTIPASTI // STARTERS

Focaccia 5.90
Focaccia with olive oil, oregano

Focaccia nostrana 7.90
Focaccia with prosciutto di Parma DOP, rucola, parmesan cheese

Bruschetta Pomodorino del Piennolo e Aglio 8.90
Homemade bread, cherry tomatoes, garlic, basil, extra virgin olive oil

Parmigiana 12
Grilled aubergines with tomato sauce, fresh basil, parmesan cheese

Antipasto da Antonio 24 (2 persons)
Selection of hams served with Italian cheese, marinated artichoke and mixed Apulian olives

INSALATE // SALAD

Insalatina Mista 9.90
Mixed salad with tomatoes, red onions, olives

Caprese 11.50
DOP Buffalo mozzarella, tomatoes, basil, olive oil

Nizzarda 11.50
Mixed salad, anchovy, olives, tuna, hard-boiled eggs

Rucolina 11.50
Rucola, parmesan, walnuts, bresaola

I CALZONI // STUFFED PIZZA

Ricotta e Salame 14.50
DOP San Marzano tomato sauce, mozzarella fiordilatte, DOP buffalo ricotta, salami, basil

Selva Oscura 14.50
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

Da Antonio 13
DOP buffalo mozzarella, bresaola, parmesan, red onions, cherry tomatoes, glaze of balsamic vinegar

San Marco 13
Sausage, friarelli and DOP buffalo mozzarella

PIZZE

Marinara 8.50
DOP San Marzano tomato sauce, garlic oil, oregano

Margherita 10.50
DOP San Marzano tomato sauce, mozzarella fiordilatte, extra virgin olive oil, basil

Napoli 14.90
DOP San Marzano tomato sauce, mozzarella fiordilatte, yellow datterino tomatoes, cherry tomatoes, olives, Cetara anchovies, basil, garlic olive oil

Verace DOP 14.50
Homemade pesto genovese, mozzarella fiordilatte, DOP buffalo mozzarella, yellow datterino tomatoes, cherry tomatoes, basil, extra virgin olive oil

Liberty Sea 15.90
Red onion cream, red cherry tomatoes, mozzarella fiordilatte, tuna filet, lemon zest, olive powder, extra virgin olive oil

Capricciosa 14.50
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

Orto Vegano 13
DOP San Marzano tomato sauce, mozzarella fiordilatte, courgette, aubergine, mushrooms, cherry tomatoes, basil, extra virgin olive oil

Mangia Pizza 14.90
Mozzarella fiordilatte, salami, cooked ham, prosciutto di Parma, cherry tomatoes, rucola, parmesan cheese

Appennini 17.90
White Truffle cream, mozzarella fiordilatte, mushrooms, caciocavallo cheese, crystallized parsley, truffle oil

Da Antonio 15.50
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

Terra mia* 19.90
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 19
Chef's fantasy

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

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 (delicatessse from San Marco dei Cavoti), Nutella

SOFT DRINKS

Coca-cola 3.25

Coca-cola light 3.25

Fanta 3.25

Fanta casis 3.25

Sprite 3.25

Lipton ice tea 3.25

Better lemon 3.25

Tonic water 3.25

Ginger Ale 3.25

Apple juice 3.25

Fristi 3.25

Acqua NATIA 5.75

(still water)

Acqua FERRARELLE 5.75 *(sparkling water)*

BIRRE TAP // TAP BEER

Peroni
25 cl 3,75 / 50cl 6,5

Grolsh
25 cl 3,75 / 50cl 6,5

Weizen
25 cl 3,75 / 50cl 6,5

IPA
25 cl 3,75 / 50 cl 6

AFTER DINNER

AMARI
Averna, Cynar, Del Capo,
Brancamenta, Lucano, Montenegro 5

Limoncello Nastro d'Oro 6

Grappa Bianca Nardini 5

Grappa Invecchiata Nardini 5,5

Grappa Falanghina Invecchiata 7,5

Other Liqueurs 6

Irish/Italian/Spanish Coffee 9

COFFEE

Espresso 2.90

Cappuccino 3

Caffe Americano 2.90

Latte Macchiato 3.50

