

ANTIPASTI // STARTERS

Focaccia 5
Focaccia with olive oil, oregano

Focaccia nostrana 7
Focaccia with prosciutto di Parma DOP, rucola, parmesan cheese

Bruschetta Pomodorino del Piennolo 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

INSALATE // SALADS

Insalatina Mista 7.50
Mixed salad with tomatoes, red onions, olives

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

Rucolina 11.50
Rucola, parmesan, walnuts, bresaola

I CALZONI // STUFFED PIZZA

Ricotta e Salame 13.50
DOP San Marzano tomato sauce, mozzarella fiordilatte, DOP buffalo ricotta, salami, basil

PASTA

Lasagna Bolognese 14
Pasta lasagna with homemade bolognese sauce, homemade besciamella

PIZZE FRITTE // FRIED PIZZA

Montanara Classica 10.50
DOP San Marzano tomato sauce, parmesan cheese, basil

Calzone 13.50
DOP buffalo ricotta cheese, cooked ham, mozzarella fiordilatte

Frittatina Napoletana (2pz) 10.50
Pasta fritter with ham, peas, caciocavallo cheese, homemade besciamella

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

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

Verace DOP 13.50
Homemade pesto genovese, mozzarella fiordilatte, DOP buffalo mozzarella, yellow datterino tomatoes, cherry tomatoes, basil, extra virgin olive oil

Liberty Sea 14.90
Red onion cream, red cherry tomatoes, mozzarella fiordilatte, tuna filet, lemon zest, olive powder, 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

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 14.50
DOP San Marzano tomato sauce, DOP buffalo mozzarella, bresaola, parmesan cheese, rucola, extra virgin olive oil, glaze of balsamic vinegar, basil

Vondelpark 15.50
Courgette cream, mozzarella fiordilatte, courgette, caciocavallo cheese, basil, extra virgin olive oil

Orto Vegetariano 13.50
DOP San Marzano tomato sauce, mozzarella fiordilatte, courgette, aubergine, mushrooms, cherry tomatoes, basil, extra virgin olive oil

Vegan Free 13.50
Rosemary purple potato cream, red cherry tomatoes, yellow cherry tomatoes

Campania lovers 14.50
Escarole, mozzarella fiordilatte, anchovies, black olives

Wurstel e Patatine 13.50
Mozzarella fiordilatte, wurstel, fries potatoes

DESSERTS

Homemade Tiramisù 7

Gelato misto 6.5
Mix ice cream

MENU LUNCH // FROM 12.00 - 15.00

ANTIPASTI

Bruschetta Pomodorino del Piennolo e Aglio 8
Homemade bread, cherry tomatoes, garlic, basil, extra virgin olive oil

Parmigiana 10
Grilled aubergines with tomato sauce, fresh basil, parmesan cheese

O' PANUOZZO

Classico 8
DOP buffalo mozzarella, pesto genovese, prosciutto di Parma DOP, rucola, cherry tomatoes, Parmigiano Reggiano

Vegetariano 8,50
Mozzarella, courgettes, aubergines, mushrooms, red onions, cherry tomatoes, basil, extra virgin olive oil

Da Antonio 8,50
DOP buffalo mozzarella, bresaola, Parmigiano Reggiano, red onions, cherry tomatoes, balsamico glaze

San Marco 8,50
Neapolitan Sausage, friarielli (broccolini), DOP buffalo mozzarella

INSALATE // SALADS

Insalatina Mista 7.50
Mixed salad with tomatoes, red onions, olives

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

Rucolina 11.50
Rucola, parmesan, walnuts, bresaola

PASTA

Lasagna Bolognese 14
Lasagna with homemade bolognese sauce, Parmigiano Reggiano, homemade besciamella

DESSERTS

Homemade Tiramisù 7

Gelato misto 6.5
Mix ice cream

