

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

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 di pasta Vondelpark (2pz) 8.50
Pasta fritter with courgette, besciamella, caciocavallo cheese

I CALZONI // STUFFED PIZZA

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

O' PANUOZZO

Classico 12
DOP buffalo mozzarella, pesto genovese, prosciutto di Parma, rucola, cherry tomatoes, parmesan cheese

Vegetariano 13
Mozzarella, courgette, aubergines, mushrooms, 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

Napoli 14.90
DOP San Marzano tomato sauce, mozzarella fiordilatte, yellow datterino tomatoes, cherry tomatoes, olives, Cetara anchovies, basil, extra virgin 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, Venticina 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

PASTA

Lasagna Bolognese 14.5
Pasta lasagna with Bolognese sauce

DESSERTS

Homemade Tiramisù 7

Sbriciolata 8
Homemade cake with ricotta cheese e dark chocolate

Gelato misto 6.5
Mix ice cream

Sgroppino 9
Alcoholic drink with lemon sorbet, prosecco

BIRRE // BEER

Peroni Nastro Azzurro draft beer Small 3.90 - Large 5.50

Grolsch bottle 4

Heineken 0.0 alcohol bottle 3.5

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 5.5
(still water)

Acqua FERRARELLE 5.5 *(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

Grappa 7

