

“My pizza involves a long-maturing dough with a blend of highly prized flours.

I wanted to choose the products with care and feeling from among companies of excellence.”

Santo Gabriele

The Pizzas

-LAMIAPIZZA-

DOP San-Marzano Tomatoes from the Sarnese-Nocerino countryside, near Naples – Semi-dried tomato – Capers from Salina* – Taggiasca olives – Oregano – Garlic – Basil – EVO Olive oil – Grana cheese 12
(Allergens 1,7)

REGINA MARGHERITA

DOP San-Marzano Tomatoes from the Sarnese-Nocerino countryside, near Naples – Mozzarella Fior di latte – Basil – EVO Oliveoil – Grana cheese 8.50
(Allergens 1,7)

PANEPOMODORO

DOP San-Marzano Tomatoes from the Sarnese-Nocerino countryside, near Naples – Oregano – Grana cheese – Garlic – Basil 7.50
(Allergens 1,7)

IL CORSO

Yellow Cherry tomatoes from Mount Vesuvius – Mozzarella di Bufala cheese – Basil – Capers from Salina* – Spianata (spicy salami from Calabria) – EVO Oliveoil 16.50
(Allergens 1,7)

SICILIA BEDDA

DOP San-Marzano Tomatoes from the Sarnese-Nocerino countryside, near Naples – Dried, pickled Cherrytomatoes – Anchovies – Capers – fried Eggplant dices – Basil – EVO Olive oil 16.50
(Allergens 1,4)

SALSICCIA E FRIARIELLI

Mozzarella Fior di latte cheese –Sausage (added after baking) – slightly spicy Friariello (cabbage from Naples) – Grana cheese 18.50
(Allergens 1,7)

PARMIGIANA DOP

Mozzarella Fior di latte cheese – DOP San-Marzano Tomatoes from the Sarnese-Nocerino countryside, near Naples – fried Eggplant dices – Basil – Grana cheese flakes- EVO Olive oil 16.50
(Allergens 1,7)

ADVICE FOR ALLERGIES AND FOOD INTOLERANCE

1. Cereals containing gluten (wheat, spelt, khorasan wheat, rye, barley, oats) 2. Shellfish 3. Eggs 4. Fish 5. Peanuts 6. Soy 7. Milk and products containing milk and lactose 8. Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland nuts) 9. Celery 10. Mustard 11. Sesame seeds 12. Sulfur dioxide and sulphites (at levels greater than 10 mg/kg or 10 mg/l) 13. Lupins 14. Molluscs

PIZZA E PATATE

Base with Fiordilatte – Fresh sausage – Potatoes with rosemary and black pepper – EVO oil 16.50

POSITANO

DOP San-Marzano Tomatoes from the Sarnese-Nocerino countryside, near Naples – Mozzarella di Bufala cheese – Taggiasche-Olives – Basil – Grana cheese 16.50
(Allergens 1,7)

MEDITERRANEA

DOP San-Marzano Tomatoes from the Sarnese-Nocerino countryside, near Naples – Mozzarella Fior di latte cheese – Yellowfin Tuna – Tropea-Onion – Bio Capers from Salina* – Oregano 16.50
(Allergens 1,4,7)

LA NOSTRA QUATTRO STAGIONI

DOP San-Marzano Tomatoes from the Sarnese-Nocerino countryside, near Naples – Mozzarella Fior di latte - Prosciutto Cotto Branchi '60 (*top Italian Food 2022 Gambero Rosso*)- Taggiasche-Olives – pickled Artichokes – fresh Champignon mushrooms – Grana cheese – EVO Oliveoil 18.50
(Allergens 1,7)

SAN DANIELE DOP

DOP San-Marzano Tomatoes from the Sarnese-Nocerino countryside, near Naples – Mozzarella Fior di latte cheese – Grana cheese – EVO Oliveoil – 24 Month Seasoned San Daniele DOP Raw Prosciutto 18.50
(Allergens 1,7)

O' SOLE MIO

Yellow Cherry tomatoes from Mount Vesuvius – Mozzarella di Bufala cheese – Basil – Capers from Salina* – EVO Oliveoil 15.50
(Allergens 1,7)

ETNA

Mozzarella Fior di latte cheese – San-Marzano Tomatoes – grilled Paprika – Gorgonzola cheese – Tropea-Onion – Spianata (spicy salami from Calabria) – fresh Chili – EVO oliveoil – Grana cheese – Oregano 16.50
(Allergens 1,7)

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LA BUFALA

San Marzano DOP tomatoes from Agro Sarnese Nocerino
– Campania Bufala Mozzarella – Basil – EVO oil
(Allergens 1,7) 14.50

MMIEZ E' MMIEZ (half pizza - half calzone)

DOP San-Marzano Tomatoes from the Sarnese-Nocerino
countryside, near Naples – Mozzarella Fior di latte cheese
– Basil – Ricotta cheese – Spianata (spicy salami from
Calabria) 15.50
(Allergens 1,7)

MOMI

Yellow Cherrytomatoes from Mount Vesuvius –Mozzarella
di Bufala cheese – Burrata (Mozzarella-like cheese, added
after baking) – Capers from Salina* – Anchovies from
Aspra – Grana cheese – Basil 18.50
(Allergens 1,4,7)

ORTO GRIGLIATO

DOP San-Marzano Tomatoes from the Sarnese-Nocerino
countryside – EVO Oliveoil – grilled Vegetables 15.50
(Allergens 1,7)

REGINA ROSA

Mozzarella Fior di latte – Mortadella Bologna IGP (premio
miglior mortadella d'Italia 2023) added after baking – Pistachios
from Bronte – Burrata cheese (added after baking) – Grana cheese
– grounded Black Pepper 18.50
(Allergens 1,7,8)

CALABRIA COAST TO COAST

DOP San-Marzano Tomatoes from the Sarnese-Nocerino
countryside, near Naples –Mozzarella Fior di latte – Cacio
Cavallo Silano – 'Nduja from Spilinga – Oregano – Raw
Tropea onion 15.50
(Allergens 1,7)

AND IF YOU FEEL LIKE A TRUE "PIZZAIOLO"...

Price of variations: from 0.50 to 10 euros ad except for Prosciutto Crudo di S.Daniele
DOP euro 10, Jamón 100%Iberico Pata Negra euro 17.50.

Table service: 1.50 euros per person

Birthday Cake Service: 10 euro - (only cakes from
pastry and NOT homemade cakes)

(*) due to possible supply difficulties with the indicated raw material, a product of similar
quality will be used temporarily in its absence

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products containing milk and lactose 8. Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts or
Queensland nuts) 9. Celery 10. Mustard 11. Sesame seeds 12. Sulfur dioxide and sulphites (at levels greater than 10 mg/kg or 10 mg/
l) 13. Lupins 14. Molluscs

PIZZE D'AUTORE

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a blend of highly prized flours.
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Santo Gabriele

ALTA QUOTA - Alto Adige nel piatto

*Pizza final National EMERGENT Pizzachef 2023 – Francesco
Gabriele executive pizzachef*

Fiordilatte in the oven – Out of the oven: Graukäse –
Schüttelbrot crumble - Apple mustard spikes – Currants -Hay
and flower speck – EVO oil
(Allergens 1,7)

24

PROFUMO DI SALINA - Viaggio alle Eolie

*Pizza honored in the finals of EMERGENT Pizzachef '2023
Northern Italy - Francesco Gabriele executive pizzachef*

Mozzarella Fior di latte cheese – Endive (added during and
after baking) – fresh Cherry Tomatoes – Anchovies – Bio
Capers from Salina (Caravaglio Agriculture) –Oregano –
Oliveoil EVO
(Allergens 1,7)

24

PIZZA WITH TARTUFO SCORZONE NERO INVERNALE

Mozzarella Fior di latte cheese – Fresh black grated Truffle
– Trufflecream – Quail eggs – Oliveoil EVO
(Allergens 1,7)

26

PIZZA WITH JAMÓN 100% IBERICO

DOP San-Marzano Tomatoes from the Sarnese-Nocerino
countryside, near Naples – Mozzarella Fior di latte cheese –
Basil – Oliveoil EVO – Grana and Jamón Pata Negra (served
on a cutting board)
(allergeni 1,7)

31

CAPRI CONTEMPORANEA - COTTO60

DOP San-Marzano Tomatoes from the Sarnese-Nocerino
countryside, near Naples – Mozzarella Fior di latte cheese
(added after baking) – Artichoke Cream – Artichokes – Raw
Prosciutto '60 Branchi (*Top Italian Food 2022 Gambero Rosso*)
- Basil – Grana – Oliveoil EVO
(allergeni 1,4)

24

Trust us and don't change them....

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Limited Edition Pizzas

Santo Gabriele

SCILLA E CARIDDI

White base with Fiordilatte and Stracciatella from Alto Adige, Salina capers, Calabrese Nduja (San Marco CS), lemon zest, basil, EVO oil
(all: 1,7)

15

ORTO D'INVERNO

Base with Fiordilatte, Purple Cabbage Cream, and Guanciale. Topped with fried Leek Julienne and Aged Mountain Cheese Fondue
(all: 1,7)

19

ORO BIANCO

San Marzano DOP Tomato, organic Fiordilatte, Basil, raw Bufala Mozzarelline, fresh Pachino Tomatoes, Ricotta Stuffed Corniche, Black Pepper and Nduja - EVO Oil

21.50

(Allergens 1,7)

L'AGLIO-OLIO-PEPERONCINO

White base with Pecorino cheese - Fior di latte bio - fresh Pachino tomatoes in cooking - on exit fresh chili, garlic, basil pesto and parsley from our garden, EVO oil

14.50

(Allergens 1,7)

All limited edition and signature pizzas cannot be altered.

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