

“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

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## **-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)

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## **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)

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## **PANEPOMODORO**

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

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## **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)

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## **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)

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## **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)

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## **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)

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### 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

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**PIZZA E PATATE**

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

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**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)

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**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)

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**LA NOSTRA QUATTRO STAGIONI**

DOP San-Marzano Tomatoes from the Sarnese-Nocerino countryside, near Naples – Mozzarella Fior di latte - Prosciutto Cotto SAN GIOVANNI Capitelli (*top Italian Food '23 Gambero Rosso - Guida Salumi d'Italia '23*)- Taggiasche-Olives – pickled Artichokes – fresh Champignon mushrooms – Grana cheese – EVO Oliveoil (Allergens 1,7) 18.50

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**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 (Allergens 1,7) 18.50

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**O' SOLE MIO**

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

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**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 (Allergens 1,7) 16.50

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**LA BUFALA**

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

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**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)

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**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)

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**ORTO GRIGLIATO**

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

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**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)

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**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)

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**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

"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*

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## **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

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## **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 – Olivoil EVO  
(Allergens 1,7)

24

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## **PIZZA WITH TARTUFO SCORZONE NERO INVERNALE**

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

26

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## **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

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## **CAPRI CONTEMPORANEA**

DOP San-Marzano Tomatoes from the Sarnese-Nocerino countryside, near Naples – Mozzarella Fior di latte cheese (added after baking) – Artichoke Cream – Artichokes – Raw Prosciutto SAN GIOVANNI Capitelli (top Italian Food '23 Gambero Rosso - Guida Salumi d'Italia '23) - Basil – Grana – Oliveoil EVO  
(allergeni 1,4)

24

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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

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## **ORTO D'ESTATE**

White base with Fiordilatte, topped with fresh Cherry Tomatoes, dollops of Fresh Herb Pesto and Zucchini, Black Olive Powder, Zucchini Flowers, Extra Virgin Olive Oil (allergens 1, 7)

19

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## **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

(Allergenis 1,7)

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## **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)

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**All limited edition and signature pizzas cannot be altered.**

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