

“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 – Mozzarella di Bufala cheese – Basil – Capers from Salina* – Spianata 16.50
(spicy salami from Calabria) – EVO Oliveoil
(Allergens 1,7)

SICILIA BEDDA

DOP San-Marzano Tomatoes – Dryed, pickled Cherrytomatoes – Anchovies – Capers from Salina* – 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 – 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 BIO – 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 – Mozzarella Fior di latte cheese – Yellowfin Tuna – Tropea-Onion – 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 – Taggiasche-Olives – pickled Artichokes – fresh Champignon mushrooms – Grana cheese – EVO Oliveoil 18.50
(Allergens 1,7)

LA CRUDO DI PARMA

DOP San-Marzano Tomatoes from the Sarnese-Nocerino countryside, near Naples – Mozzarella Fior di latte cheese – Grana cheese – EVO Oliveoil – Parma Raw Prosciutto served on the cutting board separately 18.50
(Allergens 1,7)

O' SOLE MIO

Yellow Cherry tomatoes – 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)

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

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)
(Allergens 1,7) 15.50

MOMI

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

ORTO GRIGLIATO

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

REGINA ROSA

Mozzarella Fior di latte – Mortadella added after baking
– Pistachios - Burrata cheese (added after baking) – Grana
cheese – grounded Black Pepper
(Allergens 1,7,8) 18.50

CALABRIA COAST TO COAST

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

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

Price of variations: from 0.50 to 10 euros ad except for Prosciutto Crudo di Parma
DOP euro 10, Jamón 100%Iberico Pata Negra euro 17.50 - Prosciutto cotto euro 6

Table service: 2 euros per person

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

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

Limited Edition Pizzas

Santo Gabriele

LA REGINA ANTICA

White base with Fiordilatte, Tomato Reduction “from our family recipe,” basil cream, EVO oil, fresh oregano

14,5

(Allergens 1,7)

TERRA

Crema di Zucca, Fiordilatte, Gorgonzola cremoso, Noci, Prosciutto Crudo fuori cottura, foglia di formaggio Grana, Olio EVO

19

(Allergens 1,7)

ORO BIANCO

DOP San Marzano Tomatoes from the Sarnese-Nocerino countryside, near Naples – Mozzarella Fiordilatte cheese BIO – Basil – Raw bufala’s mozzarelline – Fresh Pachino tomatoes – Cornicione stuffed with ricotta cheese, black pepper and Nduja – Oliveoil EVO

18.50

(Allergens 1,7)

L’AGLIO-OLIO-PEPERONCINO

White pizza base with Pecorino cheese – Fiordilatte BIO – fresh Pachino tomatoes when 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.

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

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

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)

27

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 from Aspra – Bio Capers from Salina (Caravaglio Agriculture) – Oregano – Oliveoil EVO
(Allergens 1,7)

24

PIZZA WITH TARTUFO SCORZONE NERO

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 (served on a cutting board)
(allergeni 1,7)

31

CAPRI CONTEMPORANEA

DOP San-Marzano Tomatoes from the Sarnese-Nocerino countryside, near Naples – Mozzarella Fior di latte cheese (added after baking) – Artichoke Cream – Artichokes – Cooked Prosciutto - Basil – Grana – Oliveoil EVO
(allergeni 1,4)

21

..Our "D'Autore" Pizzas are carefully created by balancing flavors and raw materials. Trust us and don't change them....

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