

“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 18.50
(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 - 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 – Crudo di Parma DOP Raw Prosciutto 18.50
(Allergens 1,7)

O' SOLE MIO

Yellow Cherry – 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 – Mozzarella di Bufala cheese –
Burrata (Mozzarella-like cheese, added after baking) –
Capers from Salina* – Anchovies – 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 – 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 - Prosciutto
cotto - Euro 6.00

Table service: 2 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

Limited Edition Pizzas

Santo Gabriele

ORTO D'INVERNO

Base with fior di latte, purple cabbage cream, hay-smoked speck. Finished with fried leek and blue cheese fondue (all: 1,7)

19.5

SCARPETTA DI AMATRICIANA

White base with fior di latte. Finished with slightly spicy Amatriciana sauce with guanciale and cacioricotta cheese (all: 1,7)

17.5

DUE POMODORI

Base with San Marzano tomatoes and fresh cherry tomatoes baked, garlic, oregano, basil. Grana shavings added after baking. (all: 1,7)

12.5

ORO BIANCO

San Marzano DOP tomatoes, fior di latte, basil, fresh buffalo mozzarella balls, fresh cherry tomatoes, ricotta-stuffed crust with black pepper and 'Nduja - EVO oil (all: 1,7)

21.5

All limited edition and signature pizzas cannot be modified

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

Finalist in the National EMERGENT Pizza Chef 2023 – Francesco Gabriele

Fiordilatte mozzarella, Grey cheese, Schüttelbrot crumble, mustard apple tips, currants, hay and flower-cured speck, EVO oil.

27

(Allergens: 1,7)

PROFUMO DI SALINA - A Journey to the Aeolian Islands

Finalist in the EMERGENT Pizza Chef 2023 for Northern Italy.

Fiordilatte mozzarella, escarole (in and out of the oven), fresh cherry tomatoes, Sicilian anchovy, organic capers from Salina (*), oregano, EVO oil.

24

(Allergens: 1,7)

PIZZA WITH SCORZONE NERO TRUFFLE

Oven-baked Fiordilatte mozzarella, freshly grated black truffle, truffle cream, quail eggs, EVO oil.

26

(Allergens: 1,7)

100% IBERIAN JAMÓN PIZZA

San Marzano DOP tomatoes from Sarnese-Nocerino, oven-baked Fiordilatte mozzarella, basil, EVO oil, burrata, Grana, Jamón Iberico (served on a cutting board).

31

(Allergens: 1,7)

CAPRI CONTEMPORANEA

San Marzano DOP tomatoes, oven-baked Fiordilatte mozzarella, artichoke cream, artichokes, raw ham, basil, Grana, EVO oil.

21

(Allergens: 1,4)

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

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