

Doje frittur'

Potato croquette * 1, 3, 7 potatoes, provola cheese, egg, flour, breadcrumbs	3,00€
Arancino * 1, 3, 7 rice, meat, peas, provola cheese, egg, flour, breadcrumbs	3,00€
Frittatina di pasta * 1, 3, 6, 7 fried pasta ball with pasta, mozzarella, tomato, ham, peas, egg	3,00€
Fried courgette flower in batter with ricotta cheese * 1, 7	1 x 3,00€ 4 x 10,00€
Fried seaweed in batter * 1 (8 pieces)	8,00€
Doje frittur' * 1, 3, 6, 7 1 potato croquette, 1 frittatina, 1 arancino, 4 fried seaweed in batter	10,00€
French Fries* ¹	6,50€
French Fries* ¹ with Würstel	8,00€
Fried sardines* 1, 4	10,00€
O'Cuppetiell' * 1, 3, 7 (for 2 people) home's fried mixture with fried mozzarella, courgette flower, potato croquette, arancino, mozzarella in carrozza, zeppoline*	18,00€

Salads and vegetables

Mixed salad (green salad, rucola, fresh tomatoes)	6,50€
Grilled vegetables (eggplant and zucchini)	7,00€
Melanzane a fungitiell' (eggplant and tomato)	8,00€
Friarielli* (Turnip tops*)	8,00€
Winter salad (green salad, rucola, fresh tomatoes, chicken, parmesan) ⁷	9,00€
Summer salad (green salad, mozzarella, fresh tomatoes, rucola, corn, shrimps) ^{1, 2, 7}	10,00€

*this product can be frozen
Service 2,00€/person

Home specialties

Eggplant parmesan (eggplant, tomato sauce, mozzarella, parmesan) ^{1, 7}	9,00€
Polpette della Nonna (Meatballs with tomato sauce) ^{1, 3, 7} 3 pieces	9,00€
Pignatiello del Re (fried bread, tomato sauce, octopus*, black olives) ^{1, 14}	12,00€
Caprese salad (Buffalo mozzarella and fresh tomatoes) ⁷	15,00€
Buffalo mozzarella and prosciutto crudo (raw ham) ⁷	15,00€

Kids menu

Pasta with tomato sauce ¹	6,50€
Gnocchi with tomato sauce ¹	6,50€
Meatballs with tomato sauce ^{1, 3, 7} 2 pieces	6,50€
Chicken cutlet* ¹ with french fries* ¹	8,00€
Margherita Baby ^{1, 7} tomato, mozzarella, basil, oil	7,00€
Margherita with würstel and french fries* ^{1, 7} tomato, mozzarella, würstel, french fries* basil, oil	10,00€

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Service 2,00€/person

First courses

Spaghetti with fresh tomato ¹	7,50€
Gnocchi alla sorrentina (tomato and mozzarella) ^{1, 7}	9,00€
Rice with pumpkin* and provola cheese ⁷ (cooking time 20min)	10,00€
Spaghetti Lilly e il Vagabondo (tomato and meatballs) ¹	12,00€

Pasta of Gragnano with typical sauces of Sorrento's coast (cooking time 20 minutes)

Pasta with potatoes and provola cheese ^{1, 7}	13,00€
Pasta alla Carrettiera (tomato, sausage, eggplant) ¹	14,00€
Spaghettoni alla Nerano (zucchini and shrimps) ^{1, 2}	14,00€
+ Provolone DOP cheese ⁷ + 2,00€	
Paccheri alla Pirata (sun-dried tomatoes, anchovy syrup and oregano) ^{1, 4}	15,00€
Spaghetti alla Luciana (tomato, octopus* and black olives) ^{1, 14}	16,00€

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Service 2,00€/person

Classic Pizzas

Marinara ¹	7,00€
tomato sauce, garlic, oregan, basil, oil	
Margherita ^{1, 7}	9,00€
tomato, mozzarella, basil, oil	
Provola ^{1, 7}	9,00€
tomato, provola cheese, basil, oil	
Bufala ^{1, 7}	10,00€
tomato, buffalo mozzarella, basil, oil	
Caprese ^{1, 7}	12,00€
buffalo mozzarella, fresh tomatoes, basil, oil	
Pizza Re ^{1, 7}	13,00€
tomato, fresh tomatoes, buffalo mozzarella, basil, oil	
Re fresca (raw ingredients) ^{1, 7}	14,00€
tomato, fresh tomatoes, buffalo mozzarella, basil, olives, oil, parmesan	

GLUTEN-FREE PIZZA AVAILABLE

- San Marzano DOP sauce + 2,00€
- goat cheese and lactose-free mozzarella available

FOR THE PIZZAS NOT IN THE MENU THE PRICE MUST TO BE AGREED

Service 2,00/person

Special Pizzas

In this category of pizzas we've put together some special ingredients and flavour, for this reason these Pizzas cannot be changed.

Le due Sicilie ^{1, 7, 8} 10,00€
mozzarella, ricotta cheese, pistachio's pesto from Bronte, basil, oil

Bella Italia ^{1, 7, 8} 12,00€
mozzarella, pistachio's pesto from Bronte, sun-dried tomatoes, basil, oil

Nord/Sud ^{1, 7, 8} 12,00€
provola cheese, ricotta cheese, pistachio's pesto from Bronte, smoked ham, oil

La Calabresella ^{1, 7} 13,00€
provola cheese, n'duja calabrese (calabrian soft spicy salami), sun-dried tomatoes, basil, oil

La Ciociara ^{1, 7} 14,00€
provola cheese, bacon, pecorino cheese, pepper, oil

La Zingara ^{1, 7} 14,00€
provola cheese, mushrooms, smoked ham, parmesan, truffle oil, basil

Dolcetto ^{1, 7} 14,00€
mozzarella, gorgonzola cheese, pumpkin *, sausage, basil, oil

La Longobarda ^{1, 7} 15,00€
buffalo mozzarella, gorgonzola cheese, mushrooms, bresaola, basil, oil

Inferno ^{1, 7} 15,00€
provola cheese, gorgonzola cheese, n'duja calabrese (calabrian soft spicy salami), onion, spicy oil, basil

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**this product can be frozen*

Service 2,00€/person

Special Pizzas with selected tomatoes

Pompei ^{1, 4, 7} 12,00€
buffalo mozzarella, red tomato from Campania, anchovy from Cetara,
oregano, basil, oil

Ercolano ^{1, 7} 12,00€
buffalo mozzarella, red and yellow tomato from Campania, basil, oil

La quattro pomodori (four tomatoes) ^{1, 7} 15,00€
buffalo mozzarella, italian tomato sauce, red and yellow tomato from
Campania, San Marzano Dop tomato sauce, basil, oil

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Service 2,00€/person

Red Pizzas (with tomato sauce)

Diavola ^{1,7}	9,50€
tomato, mozzarella, salami, hot pepper, basil, oil	
Borgo Marinaro ^{1,4,7}	10,00€
tomato, mozzarella, tuna fish, onion, basil, oil	
Lasagna ^{1,7}	10,00€
tomato, mozzarella, ricotta cheese, sausage, basil, oil	
O'marinariell' ^{1,4,7}	12,00€
tomato, mozzarella, anchovy, black olives, garlic, oregano, basil, oil	
Forte ^{1,7}	12,00€
tomato, mozzarella, pepperoni, salami, black olives, basil, oil, hot pepper	
Masaniello ^{1,7}	12,00€
tomato, provola cheese, meatballs, basil, oil	
Quartieri Spagnoli ^{1,7}	12,00€
tomato, provola cheese, eggplant, sausage, basil, oil	
Pizza Parmigiana ^{1,7}	14,00€
tomato, mozzarella, eggplant parmesan, basil, oil	
Montesanto ^{1,7}	14,00€
tomato, mozzarella, ricotta cheese, smoked ham, parmesan, basil, oil	
Castel dell'ovo ^{1,3,7}	14,00€
tomato, mozzarella, cooked egg, Rovagnati® ham, basil, oil	
Nisida (raw ingredients) ^{1,7}	14,00€
tomato, sun-dried tomatoes, buffalo mozzarella, black olives, oregano, basil, oil	

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Service 2,00€/person

White Pizzas (without tomato sauce)

In this category of pizzas we've put together some special ingredients and flavour, for this reason these Pizzas cannot be changed.

Nonna Mì ^{1,7} provola cheese, mushrooms, basil, oil	10,00€
Megaride ^{1,7} mozzarella, ricotta cheese, fresh tomatoes, basil, oil	10,00€
Granatello ^{1,7} buffalo mozzarella, sausage, onion, basil, oil	10,00€
Il Carmine ^{1,7} ricotta cheese, provola cheese, bacon, pfeffer, basil, oil	12,00€
Quattro Palazzi (<i>four cheeses</i>) ^{1,7} ricotta cheese, mozzarella, gorgonzola cheese, provola cheese, basil, oil	12,00€
Salsiccia e friarielli* ^{1,7} provola cheese, sausage, turnip tops*, basil, hot pepper, oil	12,00€
Orto botanico ^{1,7} mozzarella, fresh tomatoes, zucchini, pepperoni, mushrooms, eggplant, basil, oil	14,00€
Rucola ^{1,7} provola cheese, fresh tomatoes, prosciutto crudo (raw ham), rucola, parmesan, basil, oil	14,00€
Marechiaro ^{1, 2, 7} buffalo mozzarella, fresh tomatoes, shrimps, rucola, basil, parmesan, basil, oil	14,00€

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Service 2,00€/person

Ripieni

stuffed pizza with ingredients inside

Calzone (the classic ripieno) ^{1, 7}	10,00€
tomato, ricotta cheese, mozzarella, Rovagnati® ham	
Ripieno Pulcinella ^{1, 7}	10,00€
ricotta cheese, provola cheese, salami	
Ripieno Siciliano ^{1, 7}	12,00€
tomato, ricotta cheese, mozzarella, eggplant	
Ripieno Cafone ^{1, 7}	12,00€
tomato, mozzarella, ricotta cheese, mushrooms, Rovagnati® ham	
Ripieno Resina ^{1, 7}	14,00€
ricotta cheese, eggplant, peppers, mushrooms, zucchini	
Ripieno Napoletano ^{1, 7}	12,00€
provola cheese, sausage, turnip tops*	
Ripieno Sorrento ^{1, 7}	15,00€
ricotta cheese, provola cheese, prosciutto crudo (raw ham), rucola, parmesan	
A' Bomb' e Maradona ^{1, 3, 7}	15,00€
mozzarella, tomato sauce, meatballs, eggplant parmesan	

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Service 2,00€/person

Fried Pizza

Ripieno Spaccanapoli (the traditional neapolitan fried pizza) ^{1,7} ricotta cheese, provola cheese, bacon, tomato, pfeffer	12,00€
O'Spassatiempo (called "panzarotto") ^{1,7} tomato and mozzarella	9,00€
Piedigrotta ^{1,7} provola cheese, würstel, french fries*	10,00€
O mastrillo e 'a rattacasa! ^{1,7} mozzarella, ricotta cheese, mushrooms, eggplant, zucchini, pepperoni	12,00€
O' Cappiell' e Masianiell' ^{1,7} tomato, provola cheese, meatballs	12,00€
'O quadrillo e 'a figurella ^{1,7} provola cheese, turnip tops*, sausage	12,00€
Cicchignacco 'inta butteglia! ^{1,7} tomato, provola cheese, sausage, eggplant	12,00€

FOR THE PIZZAS NOT IN THE MENU THE PRICE MUST TO BE AGREED

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Service 2,00€/person

Dessert

All desserts are homemade

Pastiera ^{1, 3, 7} typical neapolitan cake with ricotta cheese and hard weath	6,00€
Caprese ^{1, 3, 7, 8} almonds and chocolate	5,00€
Ricotta e pera ^{1, 3, 6, 7, 8} cream with ricotta cheese and pears	5,00€
Delizia al limone ^{1, 3, 6, 7, 12} sponge cake with lemon cream	5,00€
Babà ^{1, 3} neapolitan sponge cake with liquor	5,00€
Pan di stelle ^{1, 7, 8} Nutella®, whipped cream, Pan di stelle®, cookies	5,00€

*this product can be frozen

Service 2,00€/person

OUR BEER SELECTION

BEER *FORST KRONEN*

STYLE: LAGER ALCOHOL CONTENT: 5,1% COLOR: BLONDE FERMENTATION: LOW

20CL 3,50€

50CL 6,00€

RED BEER *FORTS SIXTUS*

STYLE: DOPPEL BOCK ALCOHOL CONTENT: 6,5 % COLOR: RED FERMENTATION: LOW

20 CL 3,50€

50 CL 6,50€

WHITE BELGIAN BEER *HOEGAARDEN*

STYLE: BLANCHE ALCOHOL CONTENT: 4,8 % COLOR: BLONDE FERMENTATION: HIGH

25C L 3,50€

50CL 6,50€

AU-HALLERTAU UNFILTERED

STYLE: KELLER ALCOHOL CONTENT: 5,0 % COLOR: BLOND FERMENTATION: LOW

20CL 3,50€

50CL 6,50€

AU-HALLERTAU HOLLEDAUER WEIZEN BOTTLE 50CL 6,50€

***IN SOME PERIODS OF THE YEAR WE PROPOSE
SPECIAL BEERS WITH SPECIAL PRICES (+ 0,50 €).***

Service 2,00€/person

Drinks

Still and sparkling water	75cl	3,00€
Still and sparkling water	in glass bottle 50cl	3,00€
Soft drinks (coke, coke zero, fanta, sprite, lemon and peach tea)	33cl	3,50€
Chinotto, Lemon Bio Galvanina		5,00€
Glass of red or white house wine		3,50€
Glass of Prosecco		5,00€
Red or white house wine 0,25l		5,00€
Red or white house wine 0,50l		7,50€

Liquors & coffees

Coffees (espresso, macchiato, lungo)	1,50€
Dcaffeinato, american coffee, barley coffee	2,00€
Corretto coffee	3,50€
Limoncello	3,50€
Licorice liquor	3,50€
Grappa	3,50€
Glas of Recioto (italian wine)	5,00€
Italian and foreign liquors	6,00€

Service 2,00€/person

Wine list

White wines

Chiaretto rosè	12,00€
Custoza	13,00€
Soave	14,00€
Falanghina igt campana	15,00€
Prosecco Valdobbiadene DOC	18,00€
Lugana	18,00€

Red wines

Aglianico	14,00€
Valpolicella Classico	14,00€
Valpolicella Classico superiore	18,00€
Ripasso doc	20,00€
Amarone doc	45,00€

Service 2,00€/person

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

We inform our customers that food and beverages prepared and administered here, can contain ingredients or adjuvants considered allergens

List of allergenic ingredients used in this place and present Annex II of the EU Reg. No. 1169/2011 “ substances or products causing allergies or intolerances “

1. **Cereals containing gluten**, i.e. wheat, rye, barley, oat, emmer, kamut, their derivative strains and by-products.
2. **Crustaceans** and products based on shellfish.
3. **Eggs** and by-products.
4. **Fish** and products based on fish.
5. **Peanuts** and peanut-based products.
6. **Soy** and soy-based products.
7. **Milk** and dairy products (lactose included).
8. **Fruits** in shell, i.e. almonds, hazelnuts, walnuts, cashew, pecan, Brazil, pistachios, macadamia nuts or Queensland nuts and their by-products.
9. **Celery** and products based on celery.
10. **Mustard** and mustard-based products.
11. **Sesame** seeds and sesame seeds-based products.
12. **Sulphur dioxide and sulphites** in concentrations above 10 mg/kg
13. **Lupine** and lupine-based products.
14. **Molluscs** and products based on molluscs.

The information about the presence of substances or products causing allergies or intolerances can be provided by the staff in service and you can consult the relevant documentation that will be given on request.

The management