

## ANTIPASTI/ Starters

- **Focaccia** 5  
Focaccia with olive oil, oregano
- **Focaccia con prosciutto di Parma** 6.75  
Focaccia with prosciutto di Parma DOP
- **Bruschetta Pomodorino del Piennolo e Aglio** 7.75  
Home-made bread, cherry tomatoes, garlic, basil and extra virgin olive oil
- **Bruschetta Funghi e Gorgonzola DOP** 8  
Home-made bread, Gorgonzola cream and mixed wild mushrooms
- **Parmigiana** 10  
Grilled aubergines with tomato sauce, fresh basil, parmesan
- **Antipasto da Antonio** 20  
Selection of hams served with Italian cheese, marinated artichoke and mixed Apulian olives

## INSALATE/ Salad

- **Insalatina mista** 9.50  
Mixed salad with tomatoes, red onions and olives
- **Caprese** 10.75  
DOP Buffalo mozzarella, tomatoes, basil and olive oil
- **Nizzarda** 10.75  
Mixed salad, anchovy, olives, tuna, hard-boiled eggs
- **Rucolina** 10.75  
Rucola, parmesan, walnuts, bresaola

## PIZZE

- **LE ROSSE - with tomato sauce**
- **Marinara** 6.75  
Tomato sauce, garlic, oregano and basil. (No cheese)
- **Margherita** 8.50  
Tomato sauce, mozzarella, olive oil and basil
- **Bambino Margherita/Kinderpizza** 6.25
- **Napoli** 11.50  
Tomato sauce, mozzarella, anchovies, oregano, basil and capers
- **Verace DOP** 13.50  
San Marzano DOP tomato sauce, DOP buffalo mozzarella, extra virgin olive oil and basil
- **Salame** 11.50  
Tomato sauce, mozzarella, salami and basil
- **Tonno** 12.50  
Tomato sauce, mozzarella, tuna, red onion and oregano
- **Capricciosa** 12.50  
Tomato sauce, mozzarella, salami, coked ham, artichoke, black olives and basil
- **Diavola** 12.50  
Tomato sauce, mozzarella, spicy salami, onion and 'nduja (soft, spicy hot, spreadable salami)
- **Quattro Stagioni** 12.50  
Tomato sauce, mozzarella, coke ham, artichoke, mushrooms, black olives and basil
- **Quattro formaggi** 12.50  
Tomato sauce, mozzarella, gorgonzola, parmesan and taleggio
- **LE BIANCHE - without tomato sauce**
- **Bianca** 12  
Mozzarella, prosciutto di Parma, rucola and basil
- **Salsiccia e Friarielli** 13.50  
Pork sausage, friarielli (Broccoli rabe), smoked mozzarella and basil
- **Funghi e Cotto** 12  
Mozzarella, mixed wild mushrooms and coke ham
- **LE VEGETARIANE**
- **Primavera** 12  
Tomato sauce, mozzarella, grilled zucchini, cherry tomatoes, rucola
- **Ortolana** 12.50  
Tomato sauce, mozzarella, bell peppers, mushrooms, grilled zucchini, grilled aubergines
- **Mangia Pizza Veg.** 14.50  
Mozzarella, grilled zucchini and gorgonzola, grilled aubergines and parmesan, oyster mushrooms, cherry tomatoes and rucola

## LE SPECIALI

- **Mangia pizza** 14.50  
Mozzarella, parmesan, salami, ham, prosciutto di Parma, cherry tomatoes and rucola
- **Tartufella** 14.50  
Tomato sauce, mozzarella, truffle salami, olives, oyster mushrooms, rucola and truffle oil
- **Cacciatora** 14.50  
Mozzarella, oyster mushrooms, coppa di Parma, cherry tomatoes and rucola
- **Da Antonio** 15  
DOP buffalo mozzarella, tomato sauce, bresaola, parmesan, rucola, cherry tomatoes, extra virgin oil and basil
- **Baccalà** 15.75  
Mozzarella, codfish, chickpeas cream, black olives, smoked cheese, rucola, extra virgin oil
- **Fantasy of the chef** 16

## I CALZONI - stuffed pizza

- **Ricotta e Salame** 13.50  
Tomato sauce, mozzarella, DOP buffalo ricotta, Neapolitan salami and basil
- **Funghi e gorgonzola** 13.50  
Tomato sauce, mozzarella, gorgonzola, parmesan and mushrooms
- **Funghi e Speck** 13.50  
Buffalo ricotta, mozzarella, mixed wild mushrooms, speck and parmesan

## DOLCI

- **Nutella or honey** 10

## O' PANUOZZO

*Panuozzo (o Panozzo) is traditional type of bread in Campania, particularly spread in the mountains between Sorrento and Amalfi Coast. In modern times, it is considered an alternative to pizza, especially for take-away. It is a kind of larger "panino", prepared with the same kind of dough normally reserved for pizzas. Panuozzo is then stuffed as you wish: seasoning depends only on customer's fantasy. With respect to pizza, it is expected to bake panuozzo quickly again after stuffing, in order to eat and merge the content.*

- **Classico** 12  
DOP Buffalo mozzarella, San Daniele ham, rucola, cherry tomatoes and parmesan
- **Vegetariano** 12  
Mozzarella, bell peppers, onions, grilled zucchini or aubergines
- **San Marco** 12  
Sausage, broccoli and DOP buffalo mozzarella
- **Customer's fantasy** 13

## PASTA

- **Lasagna** 15  
Lasagna with meat sauce
- **Tagliatelle alla bolognese** 15  
Tagliatelle with Bolognese sauce
- **Penne all'arrabbiata** 14  
Tomato sauce, fresh chillies, fresh basil
- **Spaghetti alla carbonara** 16  
Pancetta, free-range eggs, and parmesan
- **Tortelli di ricotta e spinaci** 16  
Fresh tortelli filled with spinach and ricotta cheese
- **Lunette al tartufo e pomodorini** 16  
Lunette filled with ricotta cheese and black truffle
- **KINDERPASTA** 10

## DESSERTS

- **Homemade Tiramisù** 6.50
- **Sbriciolata** 7.50
- **Torta Caprese** 7.25
- **Gelato misto** 6.50
- **Sgroppino** 9