



MENU LUNCH 10€

Offer valid from Monday to Friday

Pizza of your choice:

MARINARA



- . Peeled tomato sauce from Campania
- . Wild oregano
- . Red garlic
- . Basil
- . EVO oil Pregio



MARGHERITA

- . Peeled tomato sauce from Campania
- . Mozzarella fiordilatte from Agerola
- . Basil
- . EVO oil Pregio



Or a cold dish of your choice:

CAPRESE

- . Buffalo mozzarella from Caserta 200 gr
- . Datterini tomatoes
- . Wild oregano



TUNA SALAD

- . Fresh misticanza salad
- . Tuna fish
- . Black olives from Caiazzo
- . Capers from Salina
- . Datterini tomatoes



Water 0,50cl
Coffee
Service

MENU LUNCH 15€

Pizza of your choice:

LA ZINGARA



- . Amatriciana spicy tomato sauce
- . Red onion from Tropea
- . Pecorino cheese from Toscana
- . Buffalo mozzarella from Caserta
- . Crispy Culatello ham
- . Basil
- . EVO oil Pregio



BRONTESE

- . Pistachio pesto from Sicilia
- . Mozzarella fiordilatte from Agerola
- . Parmigiano Reggiano cheese (24 mths)
- . Lemon peel
- . EVO oil Pregio



Or a cold dish of your choice:

CARPACCIO

- . Beef carpaccio
- . Fresh rocket salad
- . Parmigiano Reggiano cheese (24 mths)
- . Balsamic vinegar from Modena



“DUE SICILIE” SALAD

- . Fresh misticanza salad
- . Buffalo mozzarella from Caserta
- . Tuna fish
- . Black olives from Caiazzo
- . Capers from Salina
- . Datterini tomatoes



Water 0,50cl
Coffee
Service



Cereals containing gluten



Contains milk and milk products



Peanuts and peanut products



Fish and fish products



Celery and celery products



Eggs and egg products



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FRIED FOOD (Not available in LIEVITÀ MOSCOVA)

Service and cover 2€

FRESH POTATOES CROQUETTES

1,50€ per piece

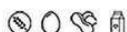
- . Potatoes from Avezzano
- . Smoked provola from Agerola
- . Parsley
- . Black pepper



FRESH GOLDEN BUFFALO MOZZARELLA BITES

2€ per piece

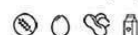
- . Buffalo mozzarella from Caserta
- . Breadcrumbs
- . Eggs
- . Soft wheat flour



COURGETTE FLOWER STUFFED

2€ per piece

- . Courgette flower
- . Ricotta cheese from Agerola
- . Salt and pepper



CALZONE FRITTO

10€

- . Salami
- . Ricotta cheese from Agerola
- . Smoked provola from Agerola
- . Black pepper
- . Basil

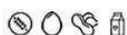


MONTANARA

Fried and baked pizza

10€

- . Peeled tomato sauce from Campania
- . Parmigiano Reggiano cheese (24 mths)
- . Basil
- . EVO oil Pregio



ARE YOU IN LIEVITÀ MOSCOVA?!

*Unfortunately we don't fry
in this store!*

Start your Lievità experience with:

PAIR OF BRUSCHETTE BAKED
8€

- . Corbarino tomatoes and wild oregano
- . Provolone di Agerola and confit red onion



COLD DISHES

BURRATA E ALICI

12€

- . Burrata cheese from Puglia
- . Anchovies from Cetara
- . Datterini tomatoes
- . Basil



CAPRESE

12€

- . Buffalo mozzarella from Caserta 200 gr
- . Datterini tomatoes
- . Wild oregano



CARPACCIO

14€

- . Beef carpaccio
- . Fresh rocket salad
- . Parmigiano Reggiano cheese (24 mtl)
- . Balsamic vinegar from Modena



CULATELLO E MOZZARELLA

14€

- . Culatello ham
- . Buffalo mozzarella from Caserta 200 gr



"DUE SICILIE" SALAD

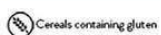
14€

- . Fresh misticanza salad
- . Buffalo mozzarella from Caserta
- . Tuna fish
- . Black olives from Caiazzo
- . Capers from Salina
- . Datterini tomatoes



SELECTION OF SALAMI AND CHEESES PLATE

14€



Cereals containing gluten



Contains milk and milk products



Peanuts and peanut products



Fish and fish products



Celery and celery products



Eggs and egg products



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NEAPOLITAN GOURMET PIZZA

Fully created by our
Maestro Pizzaiolo Giorgio Caruso

MARINARA



7€

- . Peeled tomato sauce from Campania
- . Wild oregano
- . Red garlic
- . Basil
- . EVO oil Pregio



MARGHERITA

8.50€

- . Peeled tomato sauce from Campania
- . Mozzarella fiordilatte from Agerola
- . Basil
- . EVO oil Pregio



BUFALA

10€

- . Peeled tomato sauce from Campania
- . Buffalo mozzarella from Caserta
- . Basil
- . EVO oil Pregio



CALZONE NAPOLETANO (STUFFED)

10€

- . Salami
- . Ricotta cheese from Agerola
- . Smoked provola from Agerola
- . Black pepper
- . Basil
- . EVO oil Pregio



COSACCA



10€

- . Peeled tomato sauce from Campania
- . Pecorino cheese from Toscana
- . Chili pepper
- . Basil
- . EVO oil Pregio



TIGRATA

11€

- . Black tomatoes Tigrati
- . Smoked provola from Agerola
- . Basil
- . EVO oil Pregio



POMO D'ORO

11€

- . Yellow tomatoes from Vesuvio
- . Ricotta cheese from Agerola
- . Mozzarella fiordilatte from Agerola
- . Basil
- . EVO oil Pregio



MARINARESCA



12€

- . Piennolo tomatoes from Vesuvio
- . Raw curly endive
- . Black olives from Caiazzo
- . Capers from Salina
- . Red garlic
- . Wild oregano
- . EVO oil Pregio



PAPACELLE E TONNO

12€

- . Papacella (Neapolitan curly pepper)
- . Mozzarella fiordilatte from Agerola
- . Ricotta cheese from Agerola
- . Capers from Salina
- . Tuna fish
- . Basil
- . EVO oil Pregio



OUR DOUGH IS MADE ONLY WITH FLOUR
OF STONE-GROUND SOFT WHEAT



Cereals containing gluten



Contains milk and milk products



Peanuts and peanut products



Fish and fish products



Celery and celery products



Eggs and egg products



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CALASCIONE



12€

- . Mozzarella fiordilatte from Agerola
- . Broccoli
- . Pork sausage
- . Nduja from Calabria
- . EVO oil Pregio



4X4 FORMAGGI

12€

- . Buffalo mozzarella from Caserta (100% buffalo)
- . Pecorino cheese from Toscana (100% sheep)
- . Goat blue gorgonzola (100% goat)
- . Provolone cheese from Agerola (100% cow)
- . EVO oil Pregio



LA ZINGARA



13€

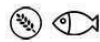
- . Amatriciana spicy tomato sauce
- . Red onion from Tropea
- . Pecorino cheese from Toscana
- . Buffalo mozzarella from Caserta
- . Crispy Culatello ham
- . Basil
- . EVO oil Pregio



PUTTANESCA

12€

- . Peeled tomato sauce from Campania
- . Tomato fillets from Campania
- . Anchovies from Cetara
- . Capers from Salina
- . Black olives from Caiazzo
- . Red garlic
- . Wild oregano
- . Basil
- . EVO oil Pregio



RICCIA MARINATA (STUFFED)

12€

- . Raw curly endive
- . Capers from Salina
- . Black olives from Caiazzo
- . Raisin
- . Smoked provola from Agerola
- . Toasted pine nuts
- . Anchovies from Cetara
- . EVO oil Pregio



CUCOZZA



13€

- . Pumping purè
- . Nduja from Calabria
- . Black olives from Caiazzo
- . Provolone cheese from Agerola
- . Red onion confit from Tropea
- . Basil
- . EVO oil Pregio



TRICOLORE

12€

- . Corbarino tomatoes
- . Mozzarella fiordilatte from Agerola
- . Basil pesto
- . EVO oil Pregio



SUA MAESTÀ

13€

- . Tomato fillets from Campania
- . Mozzarella fiordilatte from Agerola
- . Basil
- . EVO oil Pregio



SCARPAREILLO

14€

- . Piennolo tomatoes from Vesuvio
- . Semi-dry Piennolo tomatoes from Vesuvio
- . Parmigiano Reggiano cheese (24 mths)
- . Pecorino cheese from Toscana
- . Buffalo mozzarella from Caserta
- . Basil
- . EVO oil Pregio



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OF STONE-GROUND SOFT WHEAT

Cereals containing gluten

Contains milk and milk products

Peanuts and peanut products

Fish and fish products

Celery and celery products

Eggs and egg products

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BRONTESE

14€

- . Pistachio pesto from Sicilia
- . Mozzarella fiordilatte from Agerola
- . Parmigiano Reggiano cheese (24 mths)
- . Lemon peel
- . EVO oil Pregio



CARBONARA BUGIARDA

14€

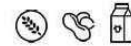
- . Mozzarella fiordilatte from Agerola
- . Crispy Culatello ham
- . Pumpkin cream yolk
- . Pecorino cheese from Toscana
- . Black pepper
- . EVO oil Pregio



CARPACCIO

15€

- . Beef carpaccio
- . Sweet gorgonzola cheese
- . Mozzarella fiordilatte from Agerola
- . Rocket salad
- . Balsamic vinegar from Modena
- . Kernel walnuts
- . EVO oil Pregio



PASQUALINA

15€

- . Green asparagus
- . Campagnolo salami
- . Fiordilatte from Agerola
- . "Baked" organic egg
- . Mix of Parmesan and Pecorino
- . Fresh basil
- . EVO oil Pregio



Special
Pizza!

CORBARINO & CO. (RAW INGREDIENTS)

16€

- . Corbarino tomatoes
- . Buffalo mozzarella from Caserta
- . Culatello ham
- . Wild oregano
- . Basil
- . EVO oil Pregio



SCAPRICCIATELLA

16€

- . Courgette flowers
- . Curly endive
- . Burrata cheese from Puglia
- . Rocket salad pesto
- . Anchovies from Cetara
- . Datterini confit tomatoes
- . EVO oil Pregio



MACCO

16€

- . Cream of broad beans
- . Fiordilatte from Agerola
- . Rolled bacon
- . Flakes of Pecorino Toscano
- . Fresh basil
- . EVO oil Pregio



Special
Pizza!

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Cereals containing gluten

Contains milk and milk products

Peanuts and peanut products

Fish and fish products

Celery and celery products

Eggs and egg products

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DESSERTS

6 euro

BLACK FOREST

*Soft cocoa marzipan with ganache
of dark and white chocolate and candied cherries*



CANNOLO SICILIANO SCOMPOSTO

*Sweet ricotta with candied orange, pistachio and chocolate chips,
accompanied by a cannoli wafer covered with chocolate*



BERRIES CHEESECAKE

*Crunchy butter biscuit base with soft cream cheese,
berries jelly and dried fruit grains*




TIRAMISÙ


*Mascarpone cream with a mix of cocoa ladyfingers
and vanilla soaked in coffee, coffee ganache and cocoa crumble*




 Cereals containing gluten


 Peanuts and peanut products

 Contains milk and milk products

 Eggs and egg products

 Nuts

 Soy and soy products

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CRAFT BEERS

FRAVORT FRESH BEER

Lager 4,9% - Birra Valsugana

alla spina 5,5 €

33cl 5,5 €

75cl 13 €

LA ROSSA DEL BRENTA

Belgian Strong Ale 8,1% - Birra Valsugana

alla spina 5,5 €

33cl 5,5 €

75cl 13 €

LA BIONDA DEL BRENTA

Belgian Strong Golden Ale 8,2% - Birra Valsugana

alla spina 5,5 €

33cl 5,5 €

75cl 13 €

BIRRA SPECIALE FUORI MENÙ

(secondo disponibilità)

alla spina -

33cl 5,5 €

75cl 13 €

DRINKS

ACQUA
SAN PELLEGRINO
FRIZZANTE
45cl 2,5€

ACQUA PANNA
NATURALE
45cl 2,5€

COFFEE
2 €

LIQUEURS
4 €

COCA COLA
33cl 3,5 €

COCA COLA ZERO
33cl 3,5 €

ARANCIATA
33cl 3,5 €

CHINOTTO
33cl 3,5 €

GAZZOSA
33cl 3,5 €

OFFICIAL PARTNER

S. PELLEGRINO



LA CANTINA DI LIEVITÀ

VINI FRIZZANTI

Calice Bottiglia

Veneto: Valdobbiadene Prosecco Superiore D.O.C.G. Brut, metodo Martinotti - Bortolomiol - 12% vol (100% Glera)		22€
Veneto: Prosecco di Valdobbiadene, brut Marsuret, metodo Martinotti 100% prosecco	6€	22€
Lombardia: Franciacorta, brut Vezzoli, metodo classico 12% (100% Chardonnay)		30€
Trentino Alto Adige: "51.151" Trento D.O.C. Brut, metodo classico - Azienda Agricola F. Moser - 12,5% vol (100% Chardonnay)	8€	35€
Lombardia: "Essence" Franciacorta Brut Rosè D.O.C.G., metodo classico, Millesimato - Antica Fratta - 13% vol (55% Pinot Nero - 45% Chardonnay)	8€	38€

VINI BIANCHI

Sicilia: "Il Salinaro" Grillo di Terre di Siciliane D.O.C. - Tenute di Fam. Pellegrino - 13% vol (100% Grillo)	6€	22€
Campania: Falanghina Beneventana Nativ (100% Falanghina)		22€
Friuli Venezia Giulia: Traminer aromatico Antonutti		22€
Friuli Venezia Giulia: Friulano "Toc Bas" - Ronco del Gelso - 14% vol (100% Friulano)		24€
Trentino Alto Adige: Gewurztraminer Giralan		25€
Campania: Greco di Tufo D.O.C.G. - Azienda vinicola Donnachiara - 13% vol (100% Greco)	6,5€	28€
Trentino Alto Adige: "Maso Warth" Riesling Renano - Azienda Agricola F. Moser - 13% vol (100% Riesling Renano)	6,5€	28€

VINI ROSSI

Calice Bottiglia

Sicilia: "Gazerotta" - Nero D'Avola di Terre Siciliane I.G.T. - Tenute di Fam. Pellegrino - 13,5% vol (100% Nero D'Avola)	6€	24€
Sicilia: Etna Rosso D.O.C. "Barbazzale" - Cottanera - 13,5% (90% Nerello mascalese, 10% Nerello capuccio)	6€	24€
Trentino Alto Adige: Pinot Nero Tramin - Cantina Tramin - 13% vol (100% Pinot Nero)		27€

VINO DOLCE AL CALICE

Calice Bottiglia

Sicilia: Passito di Pantelleria D.O.C. "Nes" - Tenute di Fam. Pellegrino - 14,5% vol (100% Zibibbo di Pantelleria)	8€	30€
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