



## 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



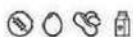
## FRIED FOOD (Not available in LIEVITÀ MOSCOVA)

Service and cover 2€

### FRESH POTATOES CROQUETTES

1,50€ per piece

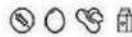
- . Potatoes from Avezzano
- . Smoked provola from Agerola
- . Parsley
- . Black pepper



### FRESH GOLDEN BUFFALO MOZZARELLA BITES

2€ per piece

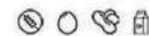
- . Buffalo mozzarella from Caserta
- . Breadcrumbs
- . Eggs
- . Soft wheat flour



### 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

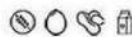


### MONTANARA

*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 mth)
- . 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

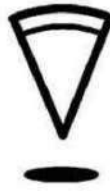
Contains milk and milk products

Peanuts and peanut products

Fish and fish products

Celery and celery products

Eggs and egg products



## 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

11€



- . 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€



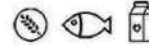
- . Piennolo tomatoes from Vesuvio
- . Raw curly endive
- . Black olives from Caiazzo
- . Capers from Salina
- . Red garlic
- . Wild oregano
- . EVO oil Pregio



### PAPACCELLE 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

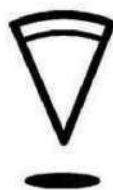
Celery and celery products

Eggs and egg products

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## NEAPOLITAN GOURMET PIZZA

### 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€

- . Pumpking puree
- . 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



### GORAGO

13€

- . Green asparagus tips with cream
- . Sweet gorgonzola cheese
- . Fiordilatte from Agerola
- . Basil
- . EVO oil Pregio



Special  
Pizza!

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## NEAPOLITAN GOURMET PIZZA

### 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



### SCARPARELLO

14€

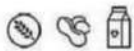
- . Piennolo tomatoes from Vesuvio
- . Semi-dry Piennolo tomatoes from Vesuvio
- . Parmigiano Reggiano cheese (24 mths)
- . Pecorino cheese from Toscana
- . Buffalo mozzarella from Caserta
- . Basil
- . EVO oil Pregio



### CARPACCIO

15€

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



### 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



←  
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Pizza!*

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## DESSERTS

7,5 euro

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### LA PERLA

*Cheesecake with Dop buffalo ricotta from Campania, crunchy base with hazelnuts and vanilla from Madagascar  
(Available with raspberry or mango coulis)*



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### LA LEVA DEL CUORE

*Tiramisù with Dop buffalo ricotta cream from Campania, espresso coffee, dark chocolate ganache and rice and cocoa biscuit*



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### LE PORTE DEL PARADISO

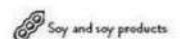
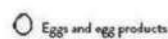
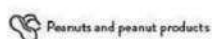
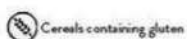
*Babà with Dop buffalo ricotta custard cream from Campania, alcoholic Jamaican rum and lemon zest*



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### SAPORE DI SALE

*Custard cream, caramel chocolate and black Cyprus salt, biscuit base and dark chocolate glaze*

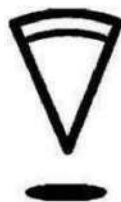


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## CRAFT BEERS

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### FRAVORT FRESH BEER

Lager 4,9% - 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 €

### LA ROSSA DEL BRENTA

Belgian Strong Ale 8,1% - 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

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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

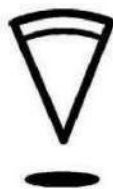


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## LA CANTINA DI LIEVITÀ

### VINI FRIZZANTI

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

### VINI BIANCHI

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

### VINI ROSSI

	Calice	Bottiglia
Sicilia: <b>"Gazzerotha" - Nero D'Avola di Terre Siciliane IGT - Tenute di Fam. Pellegrino</b> - 13,5% vol (100% Nero D'Avola)	6€	24€
Sicilia: <b>Etna Rosso DOC "Barbazzale" - Cottanera</b> - 13,5% (90% Nerello mascalese, 10 % Nerello capuccio)		24€
Trentino Alto Adige: <b>Pinot Nero Tramin - Cantina Tramin</b> - 13% vol (100% Pinot Nero)		27€

### VINO DOLCE AL CALICE

	Calice	Bottiglia
Sicilia: <b>Passito di Pantelleria DOC "Nes" - Tenute di Fam. Pellegrino</b> - 14,5% vol (100% Zibibbo di Pantelleria)	8€	30€