

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



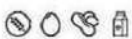
FRIED FOOD (Not available in LIEVITÀ MOSCOVA)

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

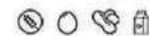
- . Buffalo mozzarella from Caserta
- . Breadcrumbs
- . Eggs
- . Soft wheat flour



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

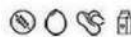


MONTANARA

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

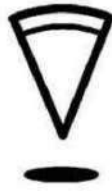
Contains milk and milk products

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€



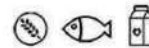
- . Piennolo tomatoes from Vesuvio
- . Raw curly endive
- . Black olives from Caiazzo
- . Capers from Salina
- . Red garlic
- . Wild oregano
- . EVO oil Pregio



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€

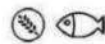
- . Amatriciana spicy tomato sauce
- . Red onion from Tropea
- . Pecorino cheese from Toscana
- . Buffalo mozzarella from Caserta
- . Crispy Culatello ham
- . Basil
- . EVO oil Pregio



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



NORMA

12€

- . Peeled tomato sauce from Campania
- . Sautéed aubergines and datterini tomatoes with basil
- . Goat cacioricotta from Cilento *(Slow Food)*
- . Basil
- . EVO oil Pregio



Special
Pizza!

GORAGO

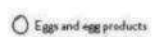
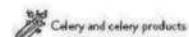
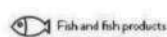
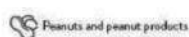
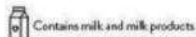
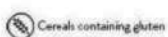
13€

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



Special
Pizza!

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





NEAPOLITAN GOURMET PIZZA

Fully created by our
Maestro Pizzaiolo Giorgio Caruso

SUA MAESTÀ

13€

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



BRONTESE

14€

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



CARBONARA BUGIARDA

14€

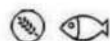
- . Mozzarella fiordilatte from Agerola
- . Crispy Culatello ham
- . Pumpkin cream yolk
- . Pecorino cheese from Toscana
- . Black pepper
- . EVO oil Pregio



SCAPECE

14€

- . Scapece zucchini cream
- . Confit red onion
- . Smoked provola from Agerola
- . Red tuna
- . Mint
- . EVO oil Pregio



Special
Pizza!

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



SCAPRICCIATELLA

16€

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



CORBARINO & CO. (RAW INGREDIENTS)

16€

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



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DESSERTS

7,5 euro

LA PERLA

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



LA LEVA DEL CUORE

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



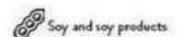
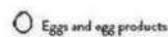
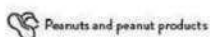
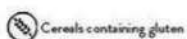
LE PORTE DEL PARADISO

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



SAPORE DI SALE

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

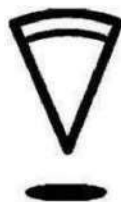


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CRAFT BEERS

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

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

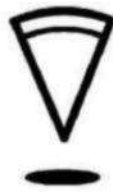


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LA CANTINA DI LIEVITÀ

VINI FRIZZANTI

	Calice	Bottiglia
Veneto: Valdobbiadene Prosecco Superiore DOCG 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)	7€	30€
Trentino Alto Adige: "51.151" Trento DOC Brut, metodo classico - Azienda Agricola F. Moser - 12,5% vol (100% Chardonnay)		35€
Lombardia: "Essence" Franciacorta Brut Rosè DOCG, metodo classico, Millesimato - Antica Fratta - 13% vol (55% Pinot Nero - 45% Chardonnay)		38€

VINI BIANCHI

Sicilia: "Il Salinaro" Grillo di Terre di Siciliane DOC - 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 DOCG - 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 IGT - Tenute di Fam. Pellegrino - 13,5% vol (100% Nero D'Avola)	6€	24€
Sicilia: Etna Rosso DOC "Barbazzale" - Cottanera - 13,5% (90% Nerello mascalese, 10 % Nerello capuccio)		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 DOC "Nes" - Tenute di Fam. Pellegrino - 14,5% vol (100% Zibibbo di Pantelleria)	8€	30€