

MENU LUNCH 12€

Offer valid from Monday to Friday

Margherita

Peeled tomato sauce from Campania,
mozzarella fiordilatte from Agerola,
basil,
Evo oil Il Principe di Pietretagliate

or

Tuna salad

Fresh misticanza salad,
tuna fish,
black olives from Caiazzo,
capers from Salina,
datterini tomatoes

Water
+
Coffee
+
Service



FRIED FOOD

Fresh potatoes croquettes (2 pieces) 	4€
Potatoes from Avezzano, smoked provola from Agerola, parsley, black peppers	
Courgette flowers stuffed (2 pieces) 	5€
Courgette flower, ricotta cheese from Agerola, salt and peppers	
Fresh golden buffalo mozzarella bites (2 pieces) 	6€
Buffalo mozzarella from Caserta, breadcrums, eggs, soft wheat flour	
Tris of Fried 	7€
1 fresh potatoes croquettes 1 courgette flower stuffed 1 golden buffalo mozzarella bites	

**Fried food not available
 in Lievità Moscova**

Start your Lievità
 experience with: pair
 of bruschette baked 8€




- Corbarino tomatoes
 and wild oregano
- Provolone of Agerola
 and confit red onion




SALADS AND COLD DISHES

Caprese salad 	12€	Due Sicilie salad 	14€	Burrata e alici 	14€
Fresh misticanza-salad Buffalo mozzarella from Caserta 200gr, Datterini tomatoes, wild oregano		Fresh misticanza salad buffalo mozzarella from Caserta, tuna fish, black olives from Caiazzo, capers from Salina, Datterini tomatoes		Fresh misticanza salad, burrata cheese from Puglia, anchovies from Cetara, datterini tomatoes, basil	
Smoked beef carpaccio 	14€	Culatello e mozzarella 	14€	Salumi e formaggi 	16€
beef carpaccio, fresh rocket salad, Parmigiano Reggiano (24 mths), balsamic vinegar from Modena		Culatello ham, buffalo mozzarella from Caserta 200gr		Selection of salami and cheeses plate	

served with our focaccia

Service and cover 2€

 Cereals containing gluten
 Contains milk and products
 Peanuts and peanut products

 Fish and fish products
 Celery and celery products
 Eggs and egg products

Website: pizzeria-lievita.com

Instagram: [@lievita_gourmet](https://www.instagram.com/lievita_gourmet)





NEAPOLITAN GOURMET PIZZA

Marinara (vegan) 	7,50€	Marinaresca (vegan) 	13€
Peeled tomato souce from Campania, wild oregano, red garlic, basil, Evo oil “Il Principe di Pietretagliate”		Piennolo tomatoes from Vesuvio, raw curly endive, black olives from Caiazzo, capers from Salina, red garlic, wild oregano, Evo oil “Il Principe di Pietretagliate”	
Margherita  	9€ <i>(+1,50€ with bufala)</i>	Sua maestà  	13€
Peeled tomato souce from Campania, mozzarella fiordilatte from Agerola, basil, Evo oil “Il Principe di Pietretagliate”		Tomato fillets from Campania, mozzarella fiordilatte from Agerola, basil, Evo oil “Il Principe di Pietretagliate”	
Cosacca (spicy)  	10€	Puttanesca  	13€
Peeled tomato souce from Campania, pecorino cheese from Toscana, chili pepper, basil, Evo oil “Il Principe di Pietretagliate”		Peeled tomato souce from Campania, tomato fillets from Campania, anchovies from Cetara, capers from Salina, black olives from Caiazzo, red garlic, wild oregano, basil, Evo oil “Il Principe di Pietretagliate”	
Montanara    	10€	Tricolore  	13€
<i>(double cooking: fried and sautéed in the oven)</i> Peeled tomato souce from Campania, parmigiano reggiano (24 mths), basil, Evo oil “Il Principe di Pietretagliate”		Corbarino tomatoes, mozzarella fiordilatte from Agerola, basil pesto, Evo oil “Il Principe di Pietretagliate”	
Calzone napoletano (stuffed)  	12€	Papaccelle e tonno   	13€
<i>(of your choice: baked or fried)</i> Salami, ricotta cheese from Agerola, smoked provola from Agerola, black pepper, basil, Evo oil “Il Principe di Pietretagliate”		Papaccella (neapolitan curly pepper), mozzarella fiordilatte from Agerola, ricotta cheese from Agerola, capers from Salina, tuna fish, basil, Evo oil “Il Principe di Pietretagliate”	
Tigrata  	12€	Calascione (spicy)  	13€
Black tomatoes tigrati, smoked provola from Agerola, basil, Evo oil “Il Principe di Pietretagliate”		Mozzarella fiordilatte from Agerola, broccoli, pork sausage, nduja from Calabria, Evo oil “Il Principe di Pietretagliate”	
Pomo D'oro  	12€		
Yellow tomatoes from Vesuvio, ricotta cheese from Agerola, mozzarella fiordilatte from Agerola, basil, Evo oil “Il Principe di Pietretagliate”			


NEAPOLITAN GOURMET PIZZA


<p>Riccia marinata (ripieno)   </p> <p>Raw curly endive, capers from Salina, black olives from Caiazzo, raisin, smoked provola from Agerola, toasted pine nuts, anchovies from Cetara, Evo oil “Il Principe di Pietretagliate”</p>	<p>13€</p>	<p>Scarpariello  </p> <p>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 “Il Principe di Pietretagliate”</p>	<p>14€</p>
<p>4x4 Formaggi  </p> <p>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 “Il Principe di Pietretagliate”</p>	<p>13€</p>	<p>Carbonara bugiarda  </p> <p>mozzarella fiordilatte from Agerola, crispy Culatello ham, pumpkin cream yolk, pecorino cheese from Toscana, black pepper, Evo oil “Il Principe di Pietretagliate”</p>	<p>14€</p>
<p>La zingara (spicy)  </p> <p>Amatriciana spicy tomato sauce, red onion from Tropea, pecorino cheese from Toscana, buffalo mozzarella from Caserta, crispy Culatello ham, basil, Evo oil “Il Principe di Pietretagliate”</p>	<p>13€</p>	<p>Brontese   </p> <p>Pistachio pesto from Sicilia, mozzarella fiordilatte from Agerola, Parmigiano Reggiano cheese (24 mths), lemon peel, Evo oil “Il Principe di Pietretagliate”</p>	<p>15€</p>
<p>Gorago  </p> <p>Green asparagus tips with cream, sweet gorgonzola cheese, fiordilatte from Agerola, basil, Evo oil “Il Principe di Pietretagliate”</p>	<p>13€</p>	<p>Carpaccio   </p> <p>Beef carpaccio, sweet gorgonzola cheese, mozzarella fiordilatte from Agerola, rocket salad, balsamic vinegar from Modena, kernel walnuts, Evo oil “Il Principe di Pietretagliate”</p>	<p>15€</p>
<p>Cucozza (spicy)  </p> <p>Pumpkin cream, nduja from Calabria, black olives from Caiazzo, provolone cheese from Agerola, red onion confit from Tropea, basil, Evo oil “Il Principe di Pietretagliate”</p>	<p>13€</p>	<p>Scapricciatella  </p> <p>Courgette flowers, curly endive, burrata cheese from Puglia, rocket salad pesto, anchovies from Cetara, Datterini confit tomatoes, Evo oil “Il Principe di Pietretagliate”</p>	<p>16€</p>
<p>Norma  </p> <p>Peeled tomato sauce from Campania, sauteed aubergines and datterini tomatoes with basil, goat cacioricotta from Cilento (Slow food), basil, Evo oil “Il Principe di Pietretagliate”</p>	<p>13€</p>	<p>Corbarino&co (raw ingredients)  </p> <p>Corbarino tomatoes, buffalo mozzarella from Caserta, Culatello ham, wild oregano, basil, Evo oil “Il Principe di Pietretagliate”</p>	<p>16€</p>
<p>Scapece   </p> <p>Scapece zucchini cream, confit red onion, smoked provola from Agerola, red tuna, mint, Evo oil “Il Principe di Pietretagliate”</p>	<p>14€</p>		

 Cereali contenenti glutine


 Pesce e prodotti a base di pesce

Website: pizzeria-lievita.com

 Contiene latte e prodotti a base di latte

 Sedano e prodotti a base di sedano

Instagram: @lievita_gourmet

 Arachidi e prodotti a base di arachidi

 Uova e prodotti a base di uova

DESSERTS BY “Il giardino di Ginevra”

La perla

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

7,50€

La leva del cuore

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

7,50€

Le porte del paradiso

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

7,50€

Sapore di sale

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

7,50€

DRINKS

“San Pellegrino” sparkling water 45cl **2,5€**

“Acqua Panna” still water 45cl **2,5€**

Coca Cola 33cl **3,5€**

Coca Cola Zero 33cl **3,5€**

Chinotto 33cl **3,5€**

Aranciata 33cl **3,5€**

Gazzosa 33cl **3,5€**

Coffee **2€**

Liqueurs **4€**

CRAFT BEERS

Fravort Fresh Beer

Lager 4,9% - Birra Valsugana
Spina **5,5€** - 33cl **5,5€** - 75cl **13€**

La Bionda del Brenta


Belgian strong golden ale 8,2% - Birra Valsugana
Spina **5,5€** - 33cl **5,5€** - 75cl **13€**

La Rossa del Brenta


Belgian strong ale 8,1% - Birra Valsugana
Spina **5,5€** - 33cl **5,5€** - 75cl **13€**


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 Nuts

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WINE LIST

Sparkling wines

	Glass	Bottle	<i>Red wine</i>		
Veneto Prosecco di Valdobbiadene Brut Marsuret, metodo Martinotti 11,5% vol (100% prosecco)	6€	22€	Sicilia “Gazzerotta” - Nero D'Avola di Terre Siciliane IGT - Tenute di Fam. Pellegrino - 13,5% vol (100% Nero D'Avola)	6€	24€
Lombardia Franciacorta, Brut Vezzoli Metodo classico - 12% vol (100% Chardonnay)	7€	30€	Sicilia Etna Rosso Doc “Barbazzale” Cottanera - 13,5% vol (90% nerello mascalese 10% nerello cappuccio)		24€
Trentino Alto Adige “51.151” Trento DOC Brut, metodo classico - Azienda agricola F.Moser - 12,5% vol (100% Chardonnay)		35€	Trentino Alto Adige Pinot nero tramin - Cantina Tramin 13% vol (100% Pinot nero)	7€	27€

White wine

Sicilia “Il Salinaro” Grillo di Terre Siciliane DOC - Tenute di Fam. Pellegrino - 13% vol (100% Grillo)	6€	22€	Sicilia Passito di Pantelleria DOC “Nes” - Tenute di Fam. Pellegrino - 14,5% vol (100% Zibibbo di Pantelleria)	8€	30€
Campania Falanghina Beneventano Nativ (100% Falanghina)		22€			
Friuli Venezia Giulia Traminer aromatico Antonutti		22€			
Trentino Alto Adige Gewurztraminer Girlan		25€			

Sweet wines by the glass