

## 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



## FRIED FOOD

<p><b>Couple of fresh potatoes croquettes</b>  <b>4€</b></p> <p>Potatoes from Avezzano, smoked provola from Agerola, parsley, black peppers</p>
<p><b>Couple of courgette flowers stuffed</b>  <b>5€</b></p> <p>Courgette flower, ricotta cheese from Agerola, salt and peppers</p>
<p><b>Couple of fresh golden buffalo mozzarella bites</b>  <b>6€</b></p> <p>Buffalo mozzarella from Caserta, breadcrumbs, eggs, soft wheat flour</p>
<p><b>Tris of Fried</b>  <b>7€</b></p> <p>1 fresh potatoes croquettes 1 courgette flower stuffed 1 golden buffalo mozzarella bites</p>

**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

<p><b>Caprese salad</b>  <b>12€</b></p> <p>Fresh misticanza-salad Buffalo mozzarella from Caserta 200gr, Datterini tomatoes, wild oregano</p>	<p><b>Due Sicilie salad</b>  <b>14€</b></p> <p>Fresh misticanza salad buffalo mozzarella from Caserta, tuna fish, black olives from Caiazzo, capers from Salina, Datterini tomatoes</p>	<p><b>Burrata e alici</b>  <b>14€</b></p> <p>Insalatina di misticanza, Burrata pugliese, alici di Cetara, pomodorini datterini</p>
<p><b>Carpaccio</b>  <b>14€</b></p> <p>beef carpaccio, fresh rocket salad, Parmigiano Reggiano (24 mths), balsamic vinegar from Modena</p>	<p><b>Culatello e mozzarella</b>  <b>14€</b></p> <p>Culatello ham, buffalo mozzarella from Caserta 200gr</p>	<p><b>Salumi e formaggi</b>  <b>16€</b></p> <p>Selection of salami and cheeses plate</p>

*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](http://pizzeria-lievita.com)

Instagram: @lievita\_gourmet



## NEAPOLITAN GOURMET PIZZA

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

*Fully created by our  
 Maestro Pizzaiolo  
 Giorgio Caruso*

## NEAPOLITAN GOURMET PIZZA

### *Riccìa marinata (ripieno)*

13€

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

### *4x4 Formaggi*

13€

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

### *La zingara (spicy)*

13€

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

### *Gorago*

13€

Green asparagus tips with cream,  
 sweet gorgonzola cheese,  
 fiordilatte from Agerola,  
 basil,  
 Evo oil Il Principe di Pietretagliate

### *Cucozza (spicy)*

13€

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

### *Norma*

13€

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

Special  
 Pizza

### *Scapece*

14€

Scapece zucchini cream,  
 confit red onion,  
 smoked provola from Agerola,  
 red tuna, mint,  
 Evo oil Il Principe di Pietretagliate

Special  
 Pizza

### *Scarpariello*

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 Il Principe di Pietretagliate

### *Carbonara bugiarda*

14€

mozzarella fiordilatte from Agerola,  
 crispy Culatello ham,  
 pumpkin cream yolk,  
 pecorino cheese from Toscana,  
 black pepper,  
 Evo oil Il Principe di Pietretagliate

### *Brontese*

15€

Pistachio pesto from Sicilia,  
 mozzarella fiordilatte from Agerola,  
 Parmigiano Reggiano cheese (24 mths),  
 lemon peel,  
 Evo oil Il Principe di Pietretagliate

### *Carpaccio*

15€

Beef carpaccio,  
 sweet gorgonzola cheese,  
 mozzarella fiordilatte from Agerola,  
 rocket salad,  
 balsamic vinegar from Modena,  
 kernel walnuts,  
 Evo oil Il Principe di Pietretagliate

### *Scapricciatella*


16€

Courgette flowers,  
 curly endive,  
 burrata cheese from Puglia,  
 rocket salad pesto,  
 anchovies from Cetara,  
 Datterini confit tomatoes,  
 Evo oil Il Principe di Pietretagliate

### *Corbarino&co (raw ingredients)*


16€

Corbarino tomatoes,  
 buffalo mozzarella from Caserta,  
 Culatello ham,  
 wild oregano,  
 basil,  
 Evo oil Il Principe di Pietretagliate

 Cereali contenenti glutine

 Pesce e prodotti a base di pesce

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 Contiene latte e prodotti a base di latte




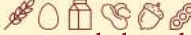
 Sedano e prodotti a base di sedano

Instagram: @lievita\_gourmet

 Arachidi e prodotti a base di arachidi

 Uova e prodotti a base di uova

## DESSERTS BY “Il giardino di Ginevra”

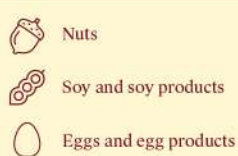
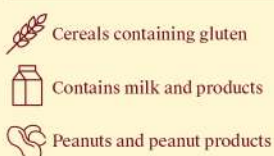
<b>La perla</b> 	<b>7,50€</b>
Cheesecake with buffalo ricotta Dop from Campania, crunchy base with hazelnuts and vanilla from Madagascar (Available with raspberry or mango coulis)	
<b>La leva del cuore</b> 	<b>7,50€</b>
Tiramisù with Dop buffalo ricotta cream from Campania, espresso coffee, rice and cocoa biscuit, dark chocolate ganache	
<b>Le porte del paradiso</b> 	<b>7,50€</b>
Babà with Dop buffalo ricotta custard cream from Campania and alcoholic Jamaican rum	
<b>Sapore di sale</b> 	<b>7,50€</b>
Custard cream, caramel chocolate and black Cyprus salt, biscuit base and dark chocolate glaze	

## DRINKS

“San Pellegrino” sparkling water 45cl	<b>2,5€</b>
“Acqua Panna” still water 45cl	<b>2,5€</b>
Coca Cola 33cl	<b>3,5€</b>
Coca Cola Zero 33cl	<b>3,5€</b>
Chinotto 33cl	<b>3,5€</b>
Aranciata 33cl	<b>3,5€</b>
Gazzosa 33cl	<b>3,5€</b>
Coffee	<b>2€</b>
Liqueurs	<b>4€</b>

## CRAFT BEERS

<b>Fravort Fresh Beer</b> 
Lager 4,9% - Birra Valsugana Spina <b>5,5€</b> - 33cl <b>5,5€</b> - 75cl <b>13€</b>
<b>La Bionda del Brenta</b> 
Belgian strong golden ale 8,2% - Birra Valsugana Spina <b>5,5€</b> - 33cl <b>5,5€</b> - 75cl <b>13€</b>
<b>La Rossa del Brenta</b> 
Belgian strong ale 8,1% - Birra Valsugana Spina <b>5,5€</b> - 33cl <b>5,5€</b> - 75cl <b>13€</b>



## WINE LIST

### Sparkling wines

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

### White wine

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