

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, breadcrumbs, eggs, soft wheat flour	
Tris of Fried    	7€
1 fresh potatoes croquettes 1 courgette flower stuffed 1 golden buffalo mozzarella bites	
Polentine "Lasagna" (2 pieces)    	7€
Corn flour, Ricotta from Agerola, sausage balls in spicy sauce, Parmesan Cheese, basil, Evo oil "Il Pri	

**Fried food not available
in Lievità Moscova**

Start your Lievità
experience with the
"Biscotto" (4 pieces) 9€




- Corbarino tomatoes
and wild oregano
- Burrata, anchovies from
Cetara and lemon zest




SALADS AND COLD DISHES

Caprese salad 	Greek salad 	12€	Due Sicilie salad  	14€
Fresh misticanza salad, buffalo mozzarella from Caserta 200gr, datterini tomatoes, wild oregano	Datterini tomatoes, cucumbers, Red onion from Tropea, Caiatine black olives, Goat cacioricotta from Cilento, wild oregano, Evo oil "Il Principe di Pietretagliate"		Fresh misticanza salad, buffalo mozzarella from Caserta, tuna fish. black olives from Caiazzo, capers from Salina, datterini tomatoes	
Smoked beef carpaccio 	Burrata e alici  	14€	Culatello e mozzarella 	14€
beef carpaccio, fresh rocket salad, Parmigiano Reggiano (24 mths), balsamic vinegar from Modena	Fresh misticanza salad, burrata cheese from Puglia, anchovies from Cetara, datterini tomatoes, basil		Culatello ham, buffalo mozzarella from Caserta 200gr	
Salumi e formaggi 		16€		
Selection of salami and cheeses plate				

served with our focaccia

Servizio e coperto 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





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>Riccìa 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>Cotto alla brace e cialda di Parmigiano  </p> <p>Grilled cooked ham, fiordilatte from Agerola, Parmigiano Reggiano wafer 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>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>La zingara (spicy)  </p> <p>Amatriciana spicy tomato souce, 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>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>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>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>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>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>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>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>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>	<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>

 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





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 Arachidi e prodotti a base di arachidi

 Uova e prodotti a base di uova



DESSERTS BY “Il giardino di Ginevra”




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




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	Red wine		
Veneto Prosecco di Valdobbiadene Brut Marsuret, metodo Martinotti 11,5% vol (100% glera)	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€			
Campania Falanghina Beneventano Nativ (100% Falanghina) 13% vol	6€	22€			
Friuli Venezia Giulia Traminer aromatico Antonutti (100% Traminer) 13,5% vol		22€			
Trentino Alto Adige Gewurztraminer Grlan (100% Gewurztraminer) 13,5% vol		25€			

Rosé wine

Veneto Bardolino Chiaretto Az. agricola Cavalchina (corvina, rondinella, molinara) 12,5% vol	6€	22€			
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Sweet wines by the glass

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