

## 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


<b>Fresh potatoes croquettes (2 pieces)</b> 	<b>4€</b>
Potatoes from Avezzano, smoked provola from Agerola, parsley, black peppers	
<b>Courgette flowers stuffed (2 pieces)</b> 	<b>5€</b>
Courgette flower, ricotta cheese from Agerola, salt and peppers	
<b>Fresh golden buffalo mozzarella bites (2 pieces)</b> 	<b>6€</b>
Buffalo mozzarella from Caserta, breadcrumbs, eggs, soft wheat flour	
<b>Tris of Fried</b> 	<b>7€</b>
1 fresh potatoes croquettes 1 courgette flower stuffed 1 golden buffalo mozzarella bites	
<b>Polentine "Lasagna" (2 pieces)</b> 	<b>7€</b>
Corn flour, Ricotta from Agerola, sausage balls in spicy sauce, Parmesan Cheese, basil, Evo oil "Il Principe di Pietretagliate"	

### Fried food not available in Lievità Moscova

Start your experience in  
*Lievità Moscova* with the "Biscotto"  
(pizza bread served in four pieces)

**Biscotto al pomodoro** (vegan) **8€**  
corbarino,  
garlic,  
Origan,  
basil,  
Evo oil "Il Principe di Pietretagliate"  


**Avo-biscotto** (vegan) **10€**  
mashed avocado,  
sweet and sour red onion,  
datterini,  
mixed salad,  
sesame and flax seeds,  
Evo oil "Il Principe di Pietretagliate"  





**Biscotto burrata e alici di Cetara** **12€**  
Apulian burrata,  
anchovies from Cetara,  
lemon zest,  
Evo oil "Il Principe di Pietretagliate"  





## SALADS AND COLD DISHES

<b>Caprese salad</b> 	<b>12€</b>	<b>Greek salad</b> 	<b>12€</b>	<b>Due Sicilie salad</b> 	<b>14€</b>
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	
<b>Smoked beef carpaccio</b> 	<b>14€</b>	<b>Burrata e alici</b> 	<b>14€</b>	<b>Culatello e mozzarella</b> 	<b>14€</b>
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	
<b>Salumi e formaggi</b> 	<b>16€</b>				
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](http://pizzeria-lievita.com)

Instagram: @lievita\_gourmet



## NEAPOLITAN GOURMET PIZZA


<b>Marinara (vegan)</b> 	<b>7,50€</b>	<b>Marinaresca (vegan)</b> 	<b>13€</b>
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”	
<b>Margherita</b>  	<b>9€</b> <i>(+1,50€ with bufala)</i>	<b>Sua maestà</b>  	<b>13€</b>
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”	
<b>Cosacca (spicy)</b>  	<b>10€</b>	<b>Puttanesca</b>  	<b>13€</b>
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”	
<b>Montanara</b>    	<b>10€</b>	<b>Tricolore</b>  	<b>13€</b>
<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”	
<b>Calzone napoletano (stuffed)</b>  	<b>12€</b>	<b>Papaccelle e tonno</b>   	<b>13€</b>
<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”	
<b>Tigrata</b>  	<b>12€</b>	<b>Calascione (spicy)</b>  	<b>13€</b>
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”	
<b>Pomo D'oro</b>  	<b>12€</b>		
Yellow tomatoes from Vesuvio, ricotta cheese from Agerola, mozzarella fiordilatte from Agerola, basil, Evo oil “Il Principe di Pietretagliate”			


## NEAPOLITAN GOURMET PIZZA

<p><b>Ricciamarinata (ripieno)</b>   </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><b>13€</b></p>	<p><b>Scarpariello</b>  </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><b>14€</b></p>
<p><b>4x4 Formaggi</b>  </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><b>13€</b></p>	<p><b>Carbonara bugiarda</b>  </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><b>14€</b></p>
<p><b>La zingara (spicy)</b>  </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><b>13€</b></p>	<p><b>Verdeoro</b>   </p> <p>Emulsion of friggittelli and anchovy sauce from Cetara,                      fiordilatte from Agerola,                      yellow tomatoes from Vesuvius,                      anchovies of Cetara,                      basil,                      Evo oil "Il Principe di Pietretagliate"</p>	<p><b>15€</b></p>
<p><b>Gorago</b>  </p> <p>Green asparagus tips with cream,                      sweet gorgonzola cheese,                      fiordilatte from Agerola,                      basil,                      Evo oil "Il Principe di Pietretagliate"</p>	<p><b>13€</b></p>	<p><b>Brontese</b>   </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><b>15€</b></p>
<p><b>Cucozza (spicy)</b>  </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><b>13€</b></p>	<p><b>Carpaccio</b>   </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><b>15€</b></p>
<p><b>Norma</b>  </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><b>13€</b></p>	<p><b>Scapricciatella</b>  </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><b>16€</b></p>
<p><b>Cotto alla brace e cialda di Parmigiano</b></p> <p>Grilled cooked ham,                      fiordilatte from Agerola,                      Parmigiano Reggiano wafer                      basil,                      Evo oil "Il Principe di Pietretagliate"</p>	<p><b>14€</b></p>	<p><b>Corbarino&amp;co (raw ingredients)</b>  </p> <p>Corbarino tomatoes,                      buffalo mozzarella from Caserta,                      Culatello ham,                      wild oregano,                      basil,                      Evo oil "Il Principe di Pietretagliate"</p>	<p><b>16€</b></p>


Special  
 Pizza


Special  
 Pizza

 Cereali contenenti glutine


 Pesce e prodotti a base di pesce


Website: [pizzeria-lievita.com](http://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”

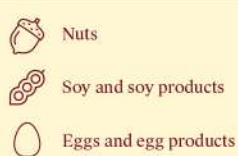
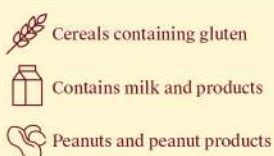
<b>La perla</b> 	<b>7,50€</b>
Cheesecake with buffalo ricotta Dop from Campania, crunchy base with hazelnuts and vanilla from Madagascar (Available with raspberry or mango coulis)	
<b>La leva del cuore</b> 	<b>7,50€</b>
Tiramisù with Dop buffalo ricotta cream from Campania, espresso coffee, rice and 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>



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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% glera)	<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>			
Campania Falanghina Beneventano Nativ (100% Falanghina) 13% vol	<b>6€</b>	<b>22€</b>			
Friuli Venezia Giulia Traminer aromatico Antonutti (100% Traminer) 13,5% vol		<b>22€</b>			
Trentino Alto Adige Gewurztraminer Grlan (100% Gewurztraminer) 13,5% vol		<b>25€</b>			

### Rosé wine

Veneto Bardolino Chiaretto Az. agricola Cavalchina (corvina, rondinella, molinara) 12,5% vol	<b>6€</b>	<b>22€</b>			
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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)	<b>8€</b>	<b>30€</b>			
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