

Una *pizza*

**BUO**

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*PizzeriaGourmet*

**LIEVITÀ**

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Una

*pizza*



## MENU LUNCH 12€

Offer valid from Monday to Friday

### **Margherita**

San Marzano DOP tomato sauce,  
fiordilatte from Agerola,  
basil,  
Evo oil "Il Principe di Pietretagliate"

**or**

### **Insalata caprese**

Buffalo mozzarella DOP from Campania,  
datterini tomatoes,  
basil,  
wild oregano

**or**







### **Panuzzo**

Mortadella bologna,  
buffalo caciocavallo  
and basil pesto





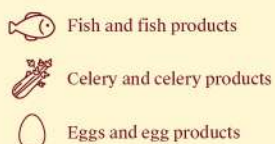
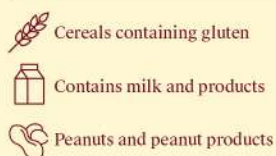
## BISCOTTI (pizza bread served in four pieces)

<b><i>Biscotto al pomodoro</i></b> (vegan) <b>8€</b> Corbarino tomatoes, garlic, origan, basil, Evo oil “Il Principe di Pietretagliate” 	<b><i>Avo-biscotto</i></b> (vegan) <b>10€</b> Mashed avocado, sweet and sour red onion, datterini tomatoes, mixed salad, sesame and flax seeds, Evo oil “Il Principe di Pietretagliate”  
<b><i>Biscotto burrata e alici di cetara</i></b> <b>12€</b> Apulian burrata, anchovies from Cetara, lemon zest, Evo oil “Il Principe di Pietretagliate”   	

## LE TAPAS DI LIEVITÀ

<b><i>Cetara anchovies with Evo oil and lemon zest</i></b> <b>5€</b> 	<b><i>Culatta Salumificio Gamba</i></b> <b>5€</b>
<b><i>Burrata from Puglia</i></b> <b>5€</b> 	<b><i>Buffalo mozzarella DOP from Campania</i></b> <b>6€</b> 

Service & Covered 2€



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

Instagram: @lievita\_gourmet



## NEAPOLITAN PIZZA GOURMET

<b>Marinara (vegan)</b> 	7,50€	<b>Riccia marinata (stuffed)</b>   	12€
San Marzano DOP tomato Sauce, wild oregano, red garlic, basil, Evo oil “Il Principe di Pietretagliate”		Curly escarole, capers from Salina, caiatine black olives, smoked provola from Agerola, raisins, toasted pine nuts, Cetara anchovies, Evo oil “Il Principe di Pietretagliate”	
<b>Margherita</b>  	9€ (+1,50 con mozzarella di bufala campana DOP)	<b>Assoluto di San Marzano</b> 	12€
San Marzano DOP tomato sauce, fiordilatte from Agerola, basil, Evo oil “Il Principe di Pietretagliate”		San Marzano DOP tomato pulp, San Marzano DOP ketchup, San Marzano DOP peel chips, basil, Evo oil “Il Principe di Pietretagliate”	
<b>Cosacca cilentana (spicy)</b>  	10€	<b>Cotto alla brace e cialda di Parmigiano</b>  	13€
San Marzano DOP tomato sauce, Goat cacioricotta from Cilento, chili, basil, Evo oil “Il Principe di Pietretagliate”		Grilled cooked ham, fiordilatte from Agerola, Parmigiano Reggiano wafer, basil, Evo oil “Il Principe di Pietretagliate”	
<b>Tropea</b>  	10€	<b>La zingara (spicy)</b>  	13€
San Marzano DOP tomato sauce, fiordilatte from Agerola, calabrian nduja, Tropea red onion, basil, Evo oil “Il Principe di Pietretagliate”		Spicy tomato amatriciana sauce, Tropea red onion, tuscan pecorino, buffalo mozzarella DOP from Campania, crunchy Culatello raw ham, basil, Evo oil “Il Principe di Pietretagliate”	
<b>Calzone napoletano (stuffed)</b>  	12€	<b>Puttanesca</b>  	13€
Salami, ricotta from Agerola, smoked provola from Agerola, black pepper, basil, Evo oil “Il Principe di Pietretagliate”		Piennoli from Vesuvius, anchovies from Cetara, capers from Salina, caiatine olives, red garlic, wild oregano, basil, Evo oil “Il Principe di Pietretagliate”	
<b>Pomo d'oro</b>  	12€	<b>4x4 Formaggi</b>  	13€
Yellow cherry tomatoes from Vesuvius, ricotta from Agerola, fiordilatte from Agerola, basil, Evo oil “Il Principe di Pietretagliate”		Buffalo mozzarella DOP from Campania (100% buffalo), Tuscan pecorino (100% sheep), goat blue gorgonzola (100% goat), provolone cheese from Agerola (100% cow), Evo oil “Il Principe di Pietretagliate”	
<b>Tricolore</b>  	12€		
Corbarino cherry tomatoes, fiordilatte from Agerola, basil pesto, Evo oil “Il Principe di Pietretagliate”			

## NEAPOLITAN PIZZA GOURMET










<b>Come fosse parmigiana</b>   San Marzano DOP tomato sauce, aubergines and dates with basil, smoked provola cheese from Agerola, Parmigiano Reggiano wafer, mix of Parmigiano Reggiano and Pecorino DOP, basil, Evo oil “Il Principe di Pietretagliate”	<b>14€</b>	<b>Gorago</b>   Green asparagus tips in cream, “Black Gold” truffle caviar, fiordilatte from Agerola, sweet gorgonzola, basil, Evo oil “Il Principe di Pietretagliate”	<b>16€</b>
<b>Scarpariello</b>   Piennolo cherry tomatoes from Vesuvius, semi-dried Piennolo cherry tomatoes, Parmigiano Reggiano (24 months), tuscan pecorino, buffalo mozzarella DOP from Campania, basil, Evo oil “Il Principe di Pietretagliate”	<b>14€</b>	<b>Scapricciatella</b>    Courgette flowers, curly escarole, Apulian burrata, green sauce, Cetara anchovies, confit datterini tomatoes, Evo oil “Il Principe di Pietretagliate”	<b>16€</b>
<b>Brontese</b>    Sicilian pistachio pesto, fiordilatte from Agerola, flakes of Parmigiano Reggiano (24 months), lemon peel, basil, Evo oil “Il Principe di Pietretagliate”	<b>14€</b>	<b>Corbarino&amp;Co</b>   <b>(raw ingredients)</b> Corbarino cherry tomatoes, buffalo mozzarella from Campania, Culatello raw ham, wild oregano, basil, Evo oil “Il Principe di Pietretagliate”	<b>16€</b>
<b>Scapece</b>    Scapece zucchini sauce, red tuna, Tropea red onion confit, smoked provola from Agerola, mint, Evo oil “Il Principe di Pietretagliate”	<b>14€</b>	<b>Cinque Terre</b>    Crushed Avezzano potato, octopus bacon, basil pesto, buffalo caciocavallo DOP from Campania, Evo oil “Il Principe di Pietretagliate”	<b>18€</b>
<b>Verdeoro</b>    Emulsion of friggittelli and anchovy sauce from Cetara, fiordilatte from Agerola, yellow cherry tomatoes from Vesuvius, Cetara anchovies, basil, Evo oil “Il Principe di Pietretagliate”	<b>14€</b>	<b>Mediterranea</b>    Aubergines and datterini tomatoes with basil, swordfish loin, smoked provola from Agerola, green sauce, Evo oil “Il Principe di Pietretagliate”	<b>18€</b>
<b>Carpaccio</b>    Smoked beef carpaccio, sweet gorgonzola, fiordilatte from Agerola, rocket, balsamic vinegar of Modena, walnut kernels, Evo oil “Il Principe di Pietretagliate”	<b>16€</b>		

## INSALATE

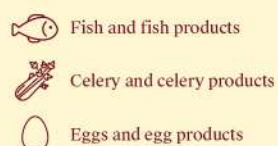
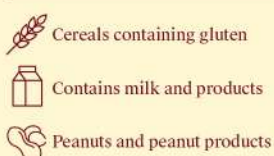
*Served with our focaccia*

<b>Insalata greca</b>  mixed salad, datterini tomatoes, cucumbers, Tropea red onion, caiatine black olives, goat cacioricotta from Cilento, wild oregano, Evo oil “Il Principe di Pietretagliate”	<b>10€</b>	<b>Insalata caprese</b>  Buffalo mozzarella from Campania, datterini tomatoes, basil, wild oregano	<b>11€</b>
<b>Carpaccio di manzo fumè</b>  Smoked beef carpaccio, rocket, flakes of Parmigiano Reggiano (24 months), balsamic vinegar of Modena	<b>14€</b>	<b>Insalata “Due Sicilie”</b>   mixed salad, buffalo mozzarella from Campania, red tuna, datterini tomatoes, caiatine black olives, capers from Salina	<b>14€</b>

## PANUOZZI

<b>Mortadella bologna, buffalo caciocavallo and basil pesto</b>  	<b>10€</b>
<b>Smoked beef carpaccio, Parmesan DOP, rocket and balsamic vinegar</b>  	<b>11€</b>
<b>Culatta Salumificio Gamba E. and buffalo mozzarella DOP from Campania</b>  	<b>11€</b>
<b>Red tuna, datterini tomatoes, mixed salad and buffalo mozzarella DOP from Campania</b>   	<b>12€</b>

Service & covered 2€




























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## DESSERTS

- Cheesecake by Lievità**       **6,50€**  
Ricotta cream with vanilla bean and cookie base  
(available with berry coulis or chocolate cream)
- Torta tiramisù**       **6,50€**  
Coffee-soaked sponge cake, mascarpone cream with ricotta and bitter cocoa
- La Caprese**       **6,50€**  
Dark chocolate cake with almond crumble
- La Pastiera tradizionale napoletana**        **6,50€**  
Short pastry with creamy filling made of custard, ricotta cheese, wheat and candied fruit

## DRINKS

- Sparkling water 45cl **3€**  
Still water 45cl **3€**
- 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€**

## LA CANTINA DI LIEVITÀ

### Sparkling wine

	Calice	Bottiglia
Veneto Prosecco Superiore D.O.C.G. Conegliano Valdobbiadene BIO, Matilde - 11,5% vol (100% glera)	<b>6€</b>	<b>22€</b>

Lombardia Franciacorta, Brut Vezzoli Metodo classico - 12% vol (100% Chardonnay)		<b>30€</b>
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### Red wine

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>
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Sicilia Etna Rosso Doc "Barbazzale" Cottanera - 13,5% vol (90% nerello mascalese 10% nerello cappuccio)		<b>25€</b>
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Trentino Alto Adige Pinot nero tramin - Cantina Tramin 13% vol (100% Pinot nero)		<b>27€</b>
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### White wine

Sicilia "Il Salinaro" Grillo di Terre Siciliane DOC - Tenute di Fam. Pellegrino - 13% vol (100% Grillo)	<b>6€</b>	<b>23€</b>
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Campania Falanghina Beneventano Nativ 13% vol - (100% Falanghina)	<b>6€</b>	<b>22€</b>
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Friuli Venezia Giulia 13,5% vol - Traminer aromatico Antonutti 13,5% vol - (100% Traminer)		<b>23€</b>
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Trentino Alto Adige Gewurztraminer Girlan 13,5% vol - (100% Gewurztraminer)		<b>25€</b>
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### Rosè wine

Veneto Bardolino Chiaretto Az. agricola Cavalchina 12,5% vol - (corvina, rondinella, molinara)		<b>22€</b>
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### Sweet wine by glass

Sicilia Passito di Pantelleria "Giardino Pantesco"- Tenute di Fam. Pellegrino - 14,5% vol (100% Zibibbo di Pantelleria)	<b>8€</b>	<b>30€</b>
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