

Una *pizza*

BUO

N

PizzeriaGourmet

LIEVITÀ

S

M

A

Una

pizza





FRITTI D'AUTORE

Pair of potato croquettes with smoked provola 4€



Pair of fried bucatini with white ragu 6€



Fried trio 7€
(potato croquettes, courgette flower, mozzarella bite)





Pair of courgette flower in batter ricotta filling 5€



Pair of mozzarella bite of buffalo 6€



Montanara   12€
(fried and sautéed in the oven)
san Marzano tomato sauce
flavored with garlic, flakes of
Parmigiano Reggiano (24 months),
basil, Evo oil nocellara monocultivar

Perfect to share!

SFIZIOSITÀ CALDE

Eggplant parmigiana with smoked provola 5€



Milanese risotto pie to the jump 7€



Beef meatballs with gravy with scagliozzi of polenta 6€



Vegetarian lasagna with cabbage, potatoes and Casera cheese 8€



LE TAPAS DI LIEVITÀ

Culatta Salumificio Gamba 5€

Burrata from Puglia 5€



Cetara anchovies with Evo oil and lemon zest 5€



Buffalo mozzarella from Campania 6€



Service & covered 2€

 Cereals containing gluten

 Fish and fish products

 Contains sulfites

 Contains milk and products

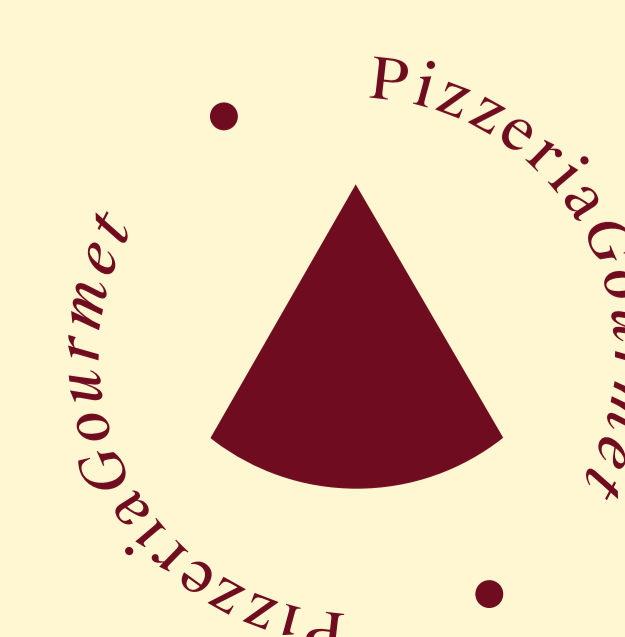
 Celery and celery products

 Frozen product

 Peanuts and peanut products

 Eggs and eggs products

Website: pizzeria-lievita.com
Instagram: @lievita_gourmet






















Try our
**WHOLEMEAL
DOUGH**
(+0,50€)

PizzeriaGourmet
LIEVITÀ

Pizzas are all made by
our master pizza maker
Giorgio Caruso

THE ORIGINALS by LIEVITÀ

Pomo d'oro   yellow cherry tomatoes from Vesuvius ricotta from Agerola fiordilatte from Agerola basil Evo oil nocellara monocultivar	13€	Al pistacchio    sicilian pistachio pesto fiordilatte from Agerola flakes of Parmigiano Reggiano (24 months) lemon peel basil Evo oil nocellara monocultivar	14€
Carbonara bugiarda   pumpkin yolk Crispy Culatta raw ham fiordilatte from Agerola Tuscan pecorino freshly ground black pepper Evo oil nocellara monocultivar	15€	La zingara (spicy)   spicy tomato amatriciana sauce red onion tuscan pecorino fiordilatte from Agerola crunchy Culatta raw ham, basil Evo oil nocellara monocultivar	15€
Cucozza (spicy)   cream of pumpkin Calabrian 'nduja Caiatina black olive powder provolone from Agerola confit red onion basil Evo oil nocellara monocultivar	16€	Papaccelle e tonno    papaccella (Neapolitan curly pepper) red tuna fiordilatte from Agerola ricotta from Agerola Salina capers basil Evo oil nocellara monocultivar	16€
Carpaccio    smoked beef carpaccio sweet gorgonzola fiordilatte from Agerola rocket balsamic vinegar of Modena walnut kernels Evo oil nocellara monocultivar	18€	Corbarino&Co   <i>(raw ingredients)</i> corbarino cherry tomatoes buffalo mozzarella from Campania Culatta raw ham wild oregano from Pantelleria basil Evo oil nocellara monocultivar	18€

NEAPOLITAN PIZZA GOURMET

Marinara (vegan)  San Marzano tomato Sauce wild oregano from Pantelleria red garlic basil Evo oil nocellara monocultivar	8€	Margherita   San Marzano tomato sauce fiordilatte from Agerola basil Evo oil nocellara monocultivar	10€
Cosacca cilentana (spicy)   San Marzano tomato sauce goat cacioricotta from Cilento chili basil Evo oil nocellara monocultivar	10€	Margherita vegana  San Marzano tomato sauce dream farm - almond milk-based diary basil Evo oil nocellara monocultivar	12€
Margherita con bufala   San Marzano tomato sauce buffalo mozzarella from Campania basil Evo oil nocellara monocultivar	12€	'Nduja e cipolla (spicy)   San Marzano tomato sauce fiordilatte from Agerola calabrian nduja red onion basil Evo oil nocellara monocultivar	12€

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- Cetara**    **13€**
San Marzano tomato sauce
fiordilatte from Agerola
anchovies from Cetara
basil
Evo oil nocellara monocultivar
- Calzone napoletano (stuffed)**   **13€**
(double cooking: fried and sautéed in the oven)
salami
ricotta from Agerola
smoked provola from Agerola
black pepper
basil
Evo oil nocellara monocultivar
- Cotto alla brace e cialda di Parmigiano**   **14€**
grilled cooked ham
fiordilatte from Agerola
Parmigiano Reggiano wafer
basil
Evo oil nocellara monocultivar
- Casertana (spicy)**   **14€**
crushed broccoli rabe
semi-dry spicy pork sausage
smoked provola from Agerola
Evo oil nocellara monocultivar
- 4x4 Formaggi**   **14€**
sweet gorgonzola (100% cow)
tuscan pecorino (100% sheep)
buffalo mozzarella from Campania (100% buffalo)
goat cacioricotta from Cilento (100% goat)
Evo oil nocellara monocultivar
- Ai tre pomodori**  **14€**
roasted tomato cream
cherry tomatoes from Piennolo del Vesuvio
yellow cherry tomatoes from Vesuvius
wild oregano from Pantelleria
basil
Evo oil nocellara monocultivar
- Trevigiana**   **16€**
radicchio red wine CBT
fiordilatte from Agerola
sweet gorgonzola
fresh sausage
Evo oil nocellara monocultivar
- Puttanesca**   **13€**
San Marzano tomato sauce
anchovies from Cetara
capers from Salina
caiatine olives
red garlic
wild oregano from Pantelleria
basil
Evo oil nocellara monocultivar
- Tricolore**   **14€**
roasted tomato cream
fiordilatte from Agerola
black olive powder
basil pesto
Evo oil nocellara monocultivar
- Riccia marinata (stuffed)**    **14€**
curly escarole
capers from Salina
caiatine black olives
smoked provola from Agerola
raisins
toasted pine nuts
Cetara anchovies
Evo oil nocellara monocultivar
- Costiera (raw ingredients)**    **14€**
apulian burrata
Cetara anchovies
lemon zest
basil
Evo oil nocellara monocultivar
- Scarpariello**   **15€**
piennolo cherry tomatoes from Vesuvius
roasted tomato cream
Parmigiano Reggiano (24 months)
tuscan pecorino
basil
Evo oil nocellara monocultivar
- La sostenibile**   **15€**
San Marzano tomato sauce
corbarino cherry tomatoe
burrata from Puglia
basil pesto
Evo oil nocellara monocultivar
- Funghi e salsiccia** **18€**
Cardoncelli mushrooms
fresh pork sausage
smoked provola from Agerola
Evo oil nocellara monocultivar

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INSALATE


Greca 
mixed salad
datterini tomatoes
cucumbers
red onion
caiatine black olives
goat cacioricotta from Cilento
wild oregano from Pantelleria
Evo oil nocellara monocultivar

12€


Caprese 
buffalo mozzarella from Campania
datterini tomatoes
basil
wild oregano from Pantelleria

14€

(also available in vegan version)

Al tonno 
mixed salad
red tuna
datterini tomatoes
caiatine black olives
capers from Salina

14€

Caesar 
spiced chicken
mixed salad
Parmesan Cheese
crunchy culatta raw ham
caesar sauce
toast

15€

DOLCI ARTIGIANALI

Sorbetto 
Sorrento lemon sorbet with mint leaf

5€

Cheesecake by Lievità 
Ricotta cream with vanilla bean and cookie base
(available with berry coulis or chocolate cream)

6,50€

Torta tiramisù 
Coffee-soaked sponge cake, mascarpone cream with ricotta and bitter cocoa

6,50€

La Caprese 
Dark chocolate cake with almond crumble

6,50€

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BIBITE

Sparkling water	3€
Still water	3€
Coca Cola 33cl	3,5€
Coca Cola zero 33cl	3,5€
Chinotto 33cl	3,5€
Aranciata 33cl	3,5€
Gassosa 33cl	3,5€
Coffee	2€


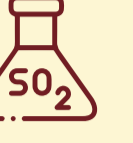
SCUPPOZ

Cocktails, bitters
and liqueurs


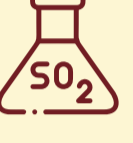


Better Spritz	10€
Better Scuppoz, prosecco Matilde e soda	
Gin Bottanico	10€
Gin Bottanico e Latonica Scuppoz	
Amaro Scuppoz	5€
Liquirizia	5€
Ratafià	5€
Limoncello	5€


BIRRE


Birrificio Angelo Poretti 4 luppoli l'originale  
Lager - 5% vol
Draft beer **4€** | Medium draft beer **5,50€** |
Bottle 33cl **5,50€**


Birrificio Angelo Poretti 8 luppoli Pils  
(with spiced hops) - 4,6% vol
Draft beer **4€** | Medium draft beer **5,50€**
Bottle 33cl **5,50€**

Birrificio Angelo Poretti 9 luppoli IPA  
(con luppoli agrumati) - 5,9% vol
Draft beer **4€** | Medium draft beer **5,50€** |
Bottle 33cl **5,50€**

1664 Blanc  
(with citrus, fruity notes) 5% vol
Bottle 33cl **5,50€**


Grimbergen  
Double Ambrée - 6,5% vol
Draft beer **4,50€** | Medium draft beer **6€** |
Bottle 33cl **6€**

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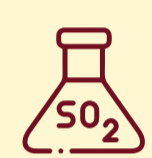
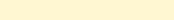
 Frozen product

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LA CANTINA DI LIEVITÀ

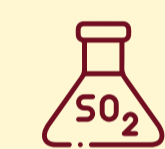
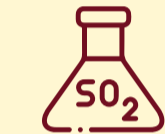
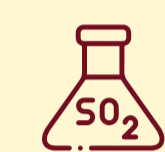
Sparkling wine

	Calice	Bottiglia
Veneto Prosecco Superiore D.O.C.G. Conegliano Valdobbiadene BIO, Matilde - 11,5%vol (100% glera)	6€	25€
Lombardia Franciacorta, Brut Vezzoli Metodo classico - 12% vol (100% Chardonnay)		30€



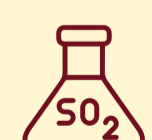
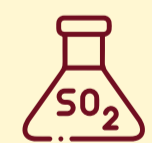
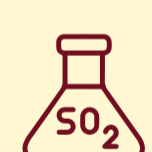
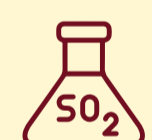
Red wine

Sicilia “Gazzerotta” - Nero D’Avola di Terre Siciliane IGT - Tenute di Fam. Pellegrino - 13,5%vol (100% Nero D’Avola)	6€	25€
Sicilia Etna Rosso Doc “Barbazzale” Cottanera - 13,5%vol (90% nerello mascalese 10% nerello cappuccio)	7€	26€
Trentino Alto Adige Pinot nero tramin - Cantina Tramin 13%vol (100% Pinot nero)	7€	27€



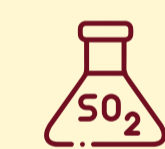
White wine

Sicilia “Il Salinaro” Grillo di Terre Siciliane DOC - Tenute di Fam. Pellegrino - 13% vol (100% Grillo)	6€	24€
Campania Falanghina Beneventano Nativ 13% vol - (100% Falanghina)	6€	23€
Friuli Venezia Giulia 13,5% vol - Traminer aromatico Antonutti 13,5% vol - (100%Traminer)		24€
Trentino Alto Adige Gewurztraminer Grlan 13,5 %vol - (100% Gewurztraminer)		25€



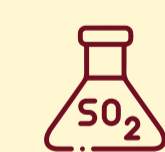
Rosè wine

Veneto Bardolino Chiaretto Az. agricola Cavalchina 12,5%vol - (corvina, rondinella, molinara)		23€
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Sweet wine by glass

Sicialia Passito di Pantelleria “Giardino Pantesco” - Tenute di Fam. Pellegrino -14,5 % vol (100% Zibibbo di Pantelleria)	8€	30€
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