

PizzeriaGourmet

LIEVITÀ

STARTERS

start with a smile

BURRATA PUGLIESE

Apulian burrata

5

ALICI DI CETARA

Cetara anchovies served with lemon zest

5

PATATINE FRITTE**

Skin-on fries served with our spicy house sauce

5

I CROCCHÈ DEL MAESTRO

Two potato croquettes with smoked provola cheese from Agerola

5

BOCCONCINI DORATI

Two golden-fried bites of buffalo mozzarella from Campania

6

FRITTATINE IN TEMPURA

Two bucatini fritters in tempura with white ragù

7

TRIS DI FRITTI

One of the Master's croquettes, one golden bite and one bucatini fritter in tempura

8

POLPETTE AL SUGO

Two beef meatballs in sauce with fried polenta squares, Parmigiano Reggiano and fresh basil

6

BRUSCHETTE

Two bruschetta topped with cherry tomatoes dressed with Nocellara Monocultivar extra virgin olive oil, basil and oregano

7

PARMIGIANA*

Eggplant parmigiana

7

MONTANARA (Fried and oven-finished)

Topped with San Marzano tomato sauce flavored with garlic, shaved Parmigiano Reggiano and basil

10

PIZZA *gourmet* NAPULETANA

MARINARA

San Marzano tomato sauce, fior di latte cheese from Agerola and basil

8

MARGHERITA

San Marzano tomato sauce, fior di latte cheese from Agerola and basil

10

MARGHERITA CON BUFALA

San Marzano tomato sauce, buffalo mozzarella from Campania and basil

12

MARGHERITA VEGANA

San Marzano tomato sauce, almond-based vegan cheese and basil

12

POMO D'ORO

Yellow cherry tomatoes from Mount Vesuvius, ricotta from Agerola, fior di latte cheese from Agerola and basil

12

CIAMBOTTA

Grilled eggplant, zucchini, and peppers, mashed Avezzano potatoes, red onion, cherry tomatoes, black olive powder, basil and mint

12

PUTTANESCA

San Marzano tomato sauce, anchovies from Cetara, capers from Salina, Caiatine black olives, red garlic, wild oregano from Pantelleria and basil

12

RIPIENO TRADIZIONALE (fried or baked)

Natural Bergamasco salami, ricotta from Agerola, smoked provola cheese from Agerola, black pepper and basil

12

'NDUJA E CIPOLLA

San Marzano tomato sauce, fior di latte cheese from Agerola, anchovies from Cetara and basil

12

SCARPARELLO

Red cherry tomatoes from Mount Vesuvius, buffalo mozzarella from Campania, Parmigiano Reggiano, Pecorino Romano and basil

13

- DIAVOLA** 🌶️ **13**
Spicy tomato sauce, fior di latte cheese from Agerolat and semi-dry pork sausage
- COTTO E PARMIGIANO** **13**
Grilled cooked ham, fior di latte cheese from Agerola, Parmigiano Reggiano wafer and basil
- 5 FORMAGGI** **14**
Gorgonzola Dolce, fior di latte cheese from Agerola, Pecorino Romano, Parmigiano Reggiano, and Agerola provolone
- PISTACCHIO** **14**
Sicilian pistachio pesto, fior di latte cheese from Agerola, shaved Parmigiano Reggiano, lemon zest and basil
- CARBONARA BUGIARDA** **15**
Pumpkin “yolk,” crispy Parma ham, fior di latte cheese from Agerola, Pecorino Romano, and freshly ground black pepper
- CARPACCIO** **16**
Smoked beef carpaccio, Gorgonzola Dolce, fior di latte cheese from Agerola, rocket, Modena balsamic glaze (I.G.P.), and walnut pieces

PANUOZZI

served with French fries

- VEGANO** 🌿 **13**
Grilled zucchini, eggplant, and peppers, roasted potatoes, pumpkin cream, basil and Nocellara Monocultivar extra virgin olive oil
- SALSICCIA E FRIARIELLI** **13**
Pork sausage, smoked provola cheese from Agerola, friarielli (Italian broccoli rabe), and Nocellara Monocultivar extra virgin olive oil
- PORCHETTA** **13**
Ariccia porchetta (I.G.P.), roasted potatoes, and smoked provola cheese from Agerola
- POLPETTA** **13**
Meatballs in sauce with Parmigiano Reggiano and basil

COLD DISHES

perfect in every season

CAPRESE

Buffalo mozzarella from Campania, cherry tomatoes, basil and wild oregano from Pantelleria

12

CRUDO E BUFALA

Buffalo mozzarella from Campania and Parma ham

13

CARPACCIO DI MANZO FUME

Smoked beef carpaccio, arugula, Parmigiano Reggiano, and Modena balsamic glaze (I.G.P.)

14

SALADS

perfect for every occasion

GRECA

Mixed greens, cherry tomatoes, cucumbers, red onion, Caiatine black olives, Cilentano goat cacioricotta cheese and wild oregano from Pantelleria

12

TONNO

Mixed greens, bluefin tuna, cherry tomatoes, Caiatine black olives and Salina capers

13

CAESAR SALAD

Herb-marinated chicken, mixed greens, shaved Parmigiano Reggiano, crispy Parma ham, Caesar dressing, and croutons

14

DESSERT

handcrafted

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| SORBETTO AL LIMONE**
Lemon sorbet made with Sorrento lemons and fresh mint | 5,5 |
| CHEESECAKE* (with berries or chocolate)
Ricotta cream with vanilla beans and a cookie crust | 6,5 |
| TORTA TIRAMISÙ*
Coffee-soaked sponge cake with ricotta mascarpone cream | 6,5 |
| LA CAPRESE*
Dark chocolate cake with almond crumble | 6,5 |
| PASTIERA NAPOLETANA*
Traditional recipe | 6,5 |



SERVICE CHARGE AND COVER FEE: 3€



Vegan



Spicy