



## - PIZZA -

All our pizzas are naturally  
leavened for at least 48 hours

### MARINARA

11,00 €

San Marzano tomato sauce, confit garlic, capers, confit tomatoes, wild oregano, extra virgin olive oil.



VEGAN

### MARGHERITA

13,00 €

San Marzano tomato sauce, fresh basil, mozzarella fiordilatte di Agerola, sprinkling of parmesan cheese, extra virgin olive oil.



VEGETARIAN

### MARINARA SPECIAL 2.0

17,00 €

Yellow tomato sauce, confit garlic, confit tomatoes pachettele, capers, olives, finished with anchovies, sundried tomato cream, extra virgin olive oil.



FISH

### BUFFALO MARGHERITA

17,00 €

Base of San Marzano tomato sauce, fresh basil, buffalo mozzarella from Campania, sprinkling of parmesan cheese and extra virgin olive oil.



VEGETARIAN

### SALAME PICCANTE

18,00 €

San Marzano tomato sauce, fresh basil, confit tomatoes, Calabrian spicy salame, mozzarella fiordilatte di Agerola, sprinkling of parmesan cheese, extra virgin olive oil.



MEAT

### SALSICCIA & FRIARIELLI

18,00 €

Mozzarella fiordilatte di Agerola, friarielli (Italian long stem broccoli) stir-fried with garlic and soft chili, Italian sausage, sprinkling of parmesan cheese, extra virgin olive oil.



MEAT

### YELLOW PANCETTA

18,00 €

Yellow tomato sauce, fresh basil, sundried tomatoes, pancetta tesa, mozzarella fiordilatte di Agerola, smoked scamorza, sprinkling of parmesan cheese, extra virgin olive oil.



MEAT

### NORMA

19,00 €

Base of San Marzano tomato sauce, mozzarella fiordilatte di Agerola, fried aubergine, fresh basil, sprinkling of parmesan cheese, extra virgin olive oil and finished out of the oven with ricotta salata.



VEGETARIAN

### YELLOW BUFFALO

19,00 €

Yellow tomato sauce, fresh red basil, buffalo mozzarella from Campania, scamorza, extra virgin olive oil, finished out of the oven with ricotta salata.



VEGETARIAN



### CALABRISSELLA

20,00 €

San Marzano tomato sauce, fresh basil, Calabrian spicy salame, Nduja, mozzarella fiordilatte di Agerola, sprinkling of parmesan cheese, extra virgin spicy olive oil, finished with ricotta cheese.



### BUFFALO & PROSCIUTTO

20,00 €

San Marzano tomato sauce, fresh buffalo mozzarella from Campania, prosciutto crudo, rucola, parmesan cream, extra virgin olive oil.



### RADICCHIO & PANCETTA

20,00 €

Mozzarella fiordilatte di Agerola, radicchio, pancetta tesa, goat cheese, sprinkling of parmesan cheese, extra virgin olive oil, finished with honey.



### PUMPKIN & GORGONZOLA

21,00 €

Pumpkin cream, mozzarella fiordilatte di Agerola, gorgonzola DOP dolce, Italian sausage, rosemary, sprinkling of parmesan cheese and extra virgin olive oil.



### TRUFFLE MUSHROOMS & GUANCIALE

21,00 €

Truffle cream, mozzarella fiordilatte di Agerola, mushrooms, guanciale romano DOP, sprinkling of parmesan cheese and extra virgin olive oil.



ALSO AVAILABLE VEGETARIAN WITH ROASTED POTATOES INSTEAD OF GUANCIALE

### YELLOW BURRATA

22,00 €

Yellow tomato sauce, fresh basil, mozzarella fiordilatte di Agerola, sundried tomatoes, sprinkling of parmesan cheese, finished out of the oven with a whole burrata and extra virgin olive oil.



### GARCIOFI & BURRATA


24,00 €


San Marzano tomato sauce, mozzarella fiordilatte di Agerola, grilled artichokes, olives, finished out of the oven with a whole burrata, wild oregano, and extra virgin olive oil.





 Contains gluten/Bevat gluten

 Contains milk/Bevat melk

 Contains nuts/Bevat noten

 Contains fish/Bevat vis

 Contains sesam seed/Bevat sesam-zaad

 Contains soya/Bevat soja