

Starter

Classic Fritter	4
Sausage and broccoli rabe Fritter	4
Cacio e Pepe Fritter	4
Fritter Nerano	4
Mozzarella on toast	4
Classic Potato Crocchè	3
Neapolitan Meatballs with Meat Sauce	12
French fries	6
French fries with cheddar and bacon	8
Stuffed pizza rolls	8
1 eggplant, sausage, and provola cheese; 1 spuncillo tomato, burrata, and prosciutto	
Platter of cold cuts and cheeses with focaccia	24

The traditional

Margherita popolare 8

Peeled tomatoes, mozzarella, fresh basil, extra virgin olive oil

Regina Vesuviana 10

Vesuvio DOP Piennolo cherry tomatoes, buffalo mozzarella, fresh basil, extra virgin olive oil

Marinara 7

Peeled tomatoes, oregano, garlic, extra virgin olive oil

Napoletana 9,5

Tomatoes, mozzarella, anchovy fillets, oregano, extra virgin olive oil

Quattro formaggi 12

Taleggio, smoked provola, a blend of Parmigiano and Pecorino, Gorgonzola, nutmeg, extra virgin olive oil

Provola e pepe 9,5

San Marzano DOP tomatoes, smoked provola cheese, fresh basil, black pepper, extra virgin olive oil

Capricciosa 11

Tomatoes, mozzarella, cooked ham, sautéed mushrooms, roasted artichokes, Taggiasca olives, extra virgin olive oil

Cosacca 7,5

Peeled tomatoes, a blend of Parmigiano and Pecorino, fresh basil, extra virgin olive oil

Voglia d'estate 13

Rocket, burrata (125 g), 23-month-aged Parma ham, red and yellow Piennolo olives, Parmesan cheese



Seasonal items

Patate e salsiccia

Vacuum-sealed boiled potatoes with butter, sausage, mushrooms, and smoked provola cheese

9

Nerano

Cream of zucchini, fior di latte, zucchini chips, Provolone del Monaco DOP

10,5

Ortolana

Slow Food papacelle, eggplant, zucchini chips, fior di latte, fresh basil, extra virgin olive oil, carrot gel

10,5

Parmigiana

Tomatoes, smoked provola cheese, Parmesan, fried eggplant, fresh basil, buffalo ricotta, extra virgin olive oil

11

Fior di zucchine pancetta

Zucchini blossoms, thin-sliced smoked pancetta, fior di latte, and a blend of Parmigiano and Pecorino

13

Salsiccia e papacelle

Smoked provola cheese, Slow Food papacelle peppers, marinated sausage, basil, and extra virgin olive oil

11,5



Social

Diavola	9,5
Peeled tomatoes, mozzarella, spicy salami (Calabrian spianata), basil, olive oil	
Pork up	10,5
Fior di latte cheese, boiled potatoes, Ariccia IGP porchetta	
È per mio figlio	9
Fior di latte cheese, french fries, all-pork hot dogs	
Nduja Salsiccia e Pomodoro	11
Tomato, mozzarella, Calabrian 'nduja, sausage	
Crocco pizza	9
Fior di latte, cooked ham, potato croquettes	
Mimosa	9
Fior di Latte cheese, heavy cream, cooked ham, corn	

Steamed — i Padellini

Padellino burrata e crudo	15
Yellow Piennolo tomatoes, 23-month-aged Parma ham, stracciatella cheese, fresh basil, extra virgin olive oil	
Padellino pork up	13
Fior di latte, baked potatoes, porchetta, and mayonnaise	
Padellino parmigiana	14
Tomato, smoked provola cheese, Parmesan, fried eggplant, fresh basil, buffalo ricotta	

Ripieni Pizzas

Tronchetto classico 12

Smoked provola, fior di latte, 23-month-aged Parma ham, Parmigiano, rocket, extra virgin olive oil

Calzone classico 10

Buffalo ricotta, smoked provola, salamella sausage, peeled tomatoes, Parmesan cheese, extra virgin olive oil

Racchetta 12

Smoked provola cheese, peeled tomatoes, mozzarella, 23-month-aged Parma ham, Parmigiano-Reggiano, extra virgin olive oil

Pizza of the Month 12€

Social Desserts

Torta cookie 8

Crunchy cookie base, milk chocolate ganache, white chocolate mousse

Crostata al Limone 8

Lemon-scented shortcrust pastry, lemon custard

Caprese 8

Almond flour, dark chocolate

Cheesecake di Pellecchiella Vesuviana  7

A crispy cookie crust, cream cheese, and pellecchiella compote.

Frutta realistica 8

Realistic Fruit of the Day

