



Menù

—fermento—

pizza contemporanea



FLOUR
WATER
NATURAL YEAST
SALT
FERMENTO.

What is in our doughs

A deep passion for dough, especially contemporary dough, has allowed us **to create a pizza you will love from the very first bite.**

Study and experience have led us to select Caputo “Il Mulino di Napoli” flours for our doughs and to **use a 24-hour leavening process with sourdough at a constant temperature of 18°C.**

All of this enhances the authenticity of the flavours, the taste and the digestibility. Available dough types: **contemporary, wholemeal and gluten free.**



Our pizzas are dressed
exclusively with
**Sicilian PGI Extra
Virgin Olive Oil.**

**OUR PIZZA
IS ALSO AVAILABLE
“RUOTA DI CARRO” STYLE.**



Vegetarian choice:
items marked with
the leaf symbol
in the original menu.

MARGHERITE

MARGHERITA

€ 6.50

PDO San Marzano peeled tomatoes, Agerola **fiordilatte mozzarella**, fresh basil, e.v.o. oil.

MARGHERITA 3 POMODORI

€ 11.50

Agerola **fiordilatte mozzarella**, Campania yellow datterino tomatoes, tomato capuliatto, Pachino confit datterino tomatoes, basil reduction, fresh basil, e.v.o. oil.

PROVOLA E PEPE

€ 8.00

PDO San Marzano peeled tomatoes, Agerola smoked provola, black pepper, fresh basil, e.v.o. oil.

MARGHERITA SBAGLIATA

€ 9.00

Campania **buffalo mozzarella** PDO, Campania tomato reduction, basil reduction, fresh basil, e.v.o. oil.

MARGHERITA STRACCIATA

€ 9.50

PDO San Marzano peeled tomatoes, **stracciata** from Campania **burrata**, Pachino confit datterino tomatoes, fresh basil, e.v.o. oil.

MARGHERITA GIALLA

€ 9.50

Campania yellow datterino tomato cream, Campania **buffalo mozzarella** PDO, fresh basil, e.v.o. oil.

RED PIZZAS

NORMA

€ 9.50

PDO San Marzano peeled tomatoes, Agerola **fiordilatte mozzarella**, fried aubergines, salted **ricotta cream**, Pachino confit datterino tomatoes, fresh basil, e.v.o. oil.

PARMIGIANA

€ 10.00

PDO San Marzano peeled tomatoes, Agerola **fiordilatte mozzarella**, cooked ham, fried aubergines, **hard-boiled egg**, Grana Padano PDO shavings, fresh basil, e.v.o. oil.

DIAVOLA

€ 10.00

PDO San Marzano peeled tomatoes, Agerola **fiordilatte mozzarella**, spicy salami, fresh spring onion, Taggiasca olives, chilli threads, fresh basil, e.v.o. oil.

CAPRICCIOSA

€ 10.00

PDO San Marzano peeled tomatoes, Agerola **fiordilatte mozzarella**, cooked ham, porcini mushrooms, **hard-boiled egg**, pea reduction, fresh basil, e.v.o. oil.

CAPULIATO

€ 8.50

PDO San Marzano peeled tomatoes, Agerola **fiordilatte mozzarella**, tomato capuliato, **toasted mollica**, fresh basil, e.v.o. oil.

FUORI NORMA

€ 10.50

Aubergine cream, fried aubergines, salted **ricotta cream**, Pachino confit datterino tomatoes, **toasted almonds**, fresh basil, e.v.o. oil.

WHITE PIZZAS

CETARA

€ 12.00

Agerola **fiordilatte mozzarella**, basil reduction, Cetara **anchovies**, yellow confit datterino tomatoes, tomato flakes, fresh basil, e.v.o. oil.

TARTUFO

€ 12.00

Pumpkin cream, **Pecorino Romano PDO** cream, crunchy guanciale, **walnut cream** drops, fresh basil, e.v.o. truffle oil.

PORCHETTA

€ 11.00

Baked potatoes, Agerola **smoked Provola**, Ariccia Porchetta PGI, lemon pearls, fresh basil, e.v.o. oil.

PARMA

€ 12.00

Fiordilatte di Agerola, datterino di Pachino, rucola, prosciutto crudo di Parma DOP, scaglie di **Grana Padano DOP**, olio e.v.o.

ZUCCA

€ 11.00

Pumpkin cream, Agerola **fiordilatte mozzarella**, speck, porcini mushrooms, **stracciata from Campania burrata**, fresh basil, e.v.o.

QUATTRO FORMAGGI

€ 9.50

Agerola **fiordilatte mozzarella**, **Gorgonzola**, fresh **tuma cheese**, **Pecorino Romano PDO**, fresh basil, e.v.o. oil.

CARBONARA

€ 10.00

Agerola **fiordilatte mozzarella**, **Pecorino Romano PDO**, guanciale, **egg yolk reduction**, black pepper, e.v.o. oil.

WHITE PIZZAS

SICILIANA

€ 11.50

Fresh **Tuma cheese**, Agerola **fiordilatte mozzarella**, caramelised onion, Taggiasca olives, Cetara **anchovies**, fresh basil, e.v.o. oil.

SFIZIOSA

€ 11.00

Agerola **fiordilatte mozzarella**, radicchio, **Gorgonzola**, speck, **walnuts**, honey, fresh basil, e.v.o. oil.

TONNO E CIPOLLA

€ 12.00

Agerola **fiordilatte mozzarella**, **tuna fillets**, Calabrian onion, Pachino confit datterino tomatoes, Taggiasca olives, chilli threads, fresh basil, e.v.o. oil.

NERO FUMÈ

€ 12.50

Agerola **fiordilatte mozzarella**, **black pepper cheese**, Lardo di Colonnata PGI, fig jam, **walnuts**, fresh basil, e.v.o. oil.

VEGETARIANA

€ 11.00

Agerola **fiordilatte mozzarella**, courgette flowers, grilled courgettes, Pachino datterino tomatoes, salted **ricotta cream**, e.v.o. oil.

RUSTICA

€ 12.00

Agerola **fiordilatte mozzarella**, crispy speck, sliced potatoes, **walnut fondue**, Campania **burrata**, fresh basil, e.v.o. oil

GREEN PIZZAS

MONTANARA € 11.00

Fresh **tuma** cheese, baked potatoes, sausage, **pistachio pesto**, e.v.o. oil

NERANO € 9.00

Courgette cream, Agerola **smoked Provola**, fried courgettes, e.v.o. oil.

SALSICCIA E FRIARIELLI € 10.50

Agerola **fiordilatte mozzarella**, friarielli cream, sausage, friarielli, **toasted almonds**, black pepper, e.v.o. oil.

PISTACCHIO € 13.00

Agerola **fiordilatte mozzarella**, **pistachio pesto**, Bologna **mortadella** PGI, **stracciata** from Campania **burrata**, **toasted pistachio grains**, e.v.o. oil.



SUPPLEMENTS

Wholemeal dough.	€ 2.00	Gorgonzola, fresh Tuma cheese, fresh ricotta , lactose-free mozzarella , toasted almonds , pistachio pesto , toasted pistachio grains, toasted walnuts , speck, sausage, cooked ham, crispy speck, guanciale, Bologna mortadella PGI, Neapolitan salami, spicy salami, porcini mushrooms, friarielli.	€ 1.50
Gluten-free dough	€ 4.00		
PDO San Marzano peeled tomatoes, Campania yellow datterino tomato cream, pumpkin cream, Pachino datterino tomatoes, Pachino confit datterino tomatoes, fried aubergines, courgettes, courgette flowers, rocket, radicchio, fresh spring onion, Calabrian onion, tomato capuliatto, caramelised onion, Taggiasca olives, caramelised egg , hard-boiled egg , würstel .	€ 1.00		
Campania buffalo mozzarella PDO, Grana Padano PDO shavings , salted ricotta , Agerola smoked provola , Agerola fiordilatte mozzarella , Pecorino Romano PDO,	€ 1.50	Stracciata from Campania burrata , black pepper cheese, Parma ham PDO, Campania burrata , Cetara anchovies , tuna fillets , Lardo di Colonnata PGI, Ariccia porchetta PGI, baked potatoes, fried potato boats.	€ 2.50

PANUOZZI

CASERECCIO

€ 9.50

Aubergine cream, cooked ham, fried aubergines, **hard-boiled egg**, Grana Padano PDO shavings, e.v.o. oil.

NAPOLETANO

€ 10.00

Agerola **smoked provola**, sausage, friarielli, black pepper, e.v.o. oil.

CALZONI

FRITTO NAPOLETANO

€ 10.00

Agerola **fiordilatte mozzarella**, Naples salami, Agerola **smoked provola**, black pepper.

WITH NUTELLA

€ 7.00

Nutella, icing sugar.

OUR FRIES

SIMPLE FRENCH FRIES

€ 3.50

FRENCH FRIES WITH PISTACHIOS AND STRACCIATELLA CHEESE

€ 4.50

A TRIO OF NEAPOLITAN OMELETS

€ 10.00

(potatoes and provola cheese - carbonara - ham and peas)

PARSLEY AND PROVOLA CROQUETTES

€ 3.50

DRINKS

Still/sparkling water 50 cl	€ 1.00
Lete water 50 cl	€ 1.00
Coca Cola 33 cl	€ 2.00
Coca Cola zero 33 cl	€ 2.00
Orange Soda 27,5 cl	€ 2.50
Chinotto 27,5 cl	€ 2.50
Gazzosa 27,5 cl	€ 2.50
Messina cristalli di sale 33 cl	€ 3.50
Moretti cold-filtered draught beer 33 cl	€ 3.00
Ichnusa unfiltered 33 cl	€ 3.50
Craft beer Cyclope 33 cl	€ 5.00
Vino Etna red wine by the glass	€ 6.00
Vino white wine by the glass	€ 6.00
Vino Etna red wine 75 cl	€ 25.00
Vino Etna white wine 75 cl	€ 25.00