

## Starters

### Pane e Olive

**Pane** - 3.95

Home-made bread basket from our wood-fired oven with sourdough bread, whole wheat and quinoa bread and multigrain bread.

**Olive e Lupini** - 4.45

Green and black olives from Gaeta and salted yellow lupin beans with chilli and pepper.

**Focaccia all'Aglio** - 4.95

Garlic pizza bread with a hint of Roma tomato sauce.

### Bruschette

**Pomodoro e Aglietto** - 5.95

Chargrilled home-made bread, fresh Ramato tomatoes, garlic, basil, oregano and extra virgin olive oil.

**Funghi e Gorgonzola** - 6.45

Chargrilled home-made multigrain bread, gorgonzola cream and mixed wild mushrooms.

**Burrata e Nduja** - 6.45

Chargrilled home-made whole wheat and quinoa bread, creamy burrata and spicy pork nduja.

**Scarpetta** A pan full of sauce with fresh bread to dip in.

**Bolognese** - 6.45V

Chargrilled home-made cheesy bread served with a pan of Bolognese sauce for dipping.

**Fonduta di Parmigiano** - 6.45

Chargrilled home-made cheesy bread served with a pan of Parmesan cheese fondue for dipping.

### Neapolitan Street food

**Montanara Classica** - 5.95

Fried pizza dough balls topped with Roma tomato sauce, fresh basil and Parmesan.

**Montanara Rustica** - 6.95

Fried pizza dough balls topped with spicy Amatriciana sauce with Roma tomato, pancetta, onions, chilli and pecorino shavings.

**Zuppa di Cozze** - 8.95

½ kg of sauteed spicy mussels with Datterini tomatoes and grilled home-made bread.

**Parmiziana** - 8.95

Aubergine bake with smoked mozzarella, Parmesan and Neapolitan ragu' sauce.

**Calamari e Zeppole** - 9.95

Fried calamari with crispy seaweed zeppoline fritters and home-made lemon mayo.

**Tiella Napoletana** - 12.95

Selection of typical Neapolitan fritters. Rice arancini, potato crocché, pasta frittatine, seaweed zeppoline, fried aubergines and polenta chips. **Great for sharing.**

### Mozzarella di Bufala Campana DOP

We only use fresh DOP buffalo mozzarella from Campania from the best certified producers of the region.

**Burrata e Caponata** - 13.95

Creamy burrata served with a caponata of aubergines with pinenuts, black olives, Datterino tomato and home-made multigrain grilled bread.

**Mozzarella Caprese** - 13.95

Sliced fresh DOP buffalo mozzarella served with Cuore di Bue tomatoes, home-made grilled bread, extra virgin olive oil and a home-made pesto of Mediterranean herbs.

**"Zizzona" di Mozzarella di Bufala** - 21.95

to share for 4 people

½ kg of fresh DOP buffalo mozzarella with fresh Ramato tomatoes, garlic bruschetta, Parma ham, extra virgin olive oil and fresh basil.

## Neapolitan Pasta

**Patate e Salsiccia** - 9.95

Mezze Maniche with pork sausage, potatoes and Datterini tomatoes served in a crispy bread basket.

**Datterini e Basilico** - 10.95

Spaghetti with Datterini tomatoes, fresh basil and extra virgin olive oil.

**Puttanesca Gialla** - 11.95

Linguine with yellow Datterini tomatoes, black olives, capers, anchovies, anchovy fish sauce from Cetara and aromatic crispy bread crumbs.

**Cozze e Pecorino** - 11.95

Spaghetti with mussels, garlic, fresh chilli, extra virgin olive oil, pecorino shavings and home-made pecorino, garlic and parsley pesto.

**Carbonara Tartufata** - 12.95

Fresh Spaghetti Chitarra with eggs, pancetta, onions and Parmesan with wild mushrooms and truffle pate'.

**Bolognese della Nonna** - 12.95

Pappardelle with home-made Neapolitan beef bolognese sauce, Parmesan shavings and fresh basil.

**Fonduta di Bufala e Porcini** - 13.45

Rigatoni with buffalo milk fondue, porcini mushrooms, parsley, walnuts and crispy Parmesan.

**Gnocchi Corbarini e Provola** - 13.45

Fresh Potato Gnocchi with Corbarino tomatoes, smoked mozzarella, Parmesan and basil.

**Lasagna Napoletana** - 13.45

Layered lasagne with Neapolitan ragu' sauce, beef meatballs, pork sausage, Neapolitan salami, boiled eggs, buffalo ricotta, smoked mozzarella, buffalo milk fondue and Parmesan.

## Salads

**Zucca e Caprino** - 12.45

Mixed green salad, caprino goat cheese, grilled pumpkin, chickpeas, almonds and sun-dried cherry tomatoes with a caprino dressing.

**Mela, Gorgonzola e Noci** - 12.95

Mixed green salad, Gorgonzola, grilled radicchio, walnuts and apple with a honey vinaigrette dressing.

**Follo, Pere e Parmigiano** - 12.95

Mixed green salad, grilled chicken breast, avocado, pears, crispy Parmesan and pumpkin seeds with a Parmesan dressing.

## Sides

**Insalatina** - 4.95

Mixed green salad, fennel, red radish and lemon.

**Rucola** - 4.95

Rocket, Ciliegino tomatoes and Parmesan shavings.

**Patatina** - 4.95

Fried potato wedges with a basil mayonnaise.

**Radicchio Grigliato** - 5.95

Grilled radicchio with extra virgin olive oil and balsamic vinegar.

**Cavolo Nero** - 5.95

Pan fried cavolo nero with garlic and chilli.

**Friarielli** - 6.95

Top of the range Neapolitan wild broccoli with chilli and garlic.



## Neapolitan Pizza

24H Proofed Dough!

**Le Rosse** - With tomato sauce.

**Marinara** - 6.95

The real pizza from the streets of Napoli. Roma tomato sauce, garlic, oregano and basil. (No cheese)

**Margherita** - 8.95

Roma tomato sauce, mozzarella, olive oil and basil.

**Napoletana** - 9.95

Roma tomato sauce, mozzarella, anchovies, garlic, oregano and basil.

**Verduretta** - 11.45

Roma tomato sauce, mozzarella, aubergines, courgettes, peppers, Parmesan and basil.

**Verace DOP** - 11.95

San Marzano tomato fillets, DOP buffalo mozzarella, extra virgin olive oil and basil.

**Massese** - 11.95

Roma tomato sauce, mozzarella, spicy spianata salami and basil.

**Capricciosa** - 12.95

Roma tomato sauce, mozzarella, mushrooms, cooked ham, artichokes, black olives and basil.

**Parmiziana e Provola** - 12.95

Smoked mozzarella, aubergine parmiziana, Parmesan and basil.

**Le Bianche** - Without tomato sauce.

**Gialla, Provola e Nduja** - 11.95

Smoked mozzarella, yellow Datterini tomatoes, spicy nduja and basil.

**Ventura** - 13.45

Mozzarella, Parma ham, rocket, Parmesan shavings and basil.

**Salsiccia e Friarielli** - 13.95

Pork sausage, pan-fried friarielli with chilli and garlic, smoked mozzarella and basil.

**Caprino, Funghi e Cotto** - 13.95

Caprino goat cheese, mozzarella, cream, mixed wild mushrooms and cooked ham.

**I Calzoni** - Folded and stuffed pizza.

**Ricotta e Salame** - 12.95

Smoked mozzarella, Neapolitan salami, buffalo ricotta, Roma tomato sauce and basil.

**Funghi e Speck** - 13.95

Buffalo ricotta, mozzarella, mixed wild mushrooms, speck and Parmesan.

**Le Proteiche** - High in proteins and fibers, low in calories.

**Cotto, Funghi e Uova** - 11.95

kcal 543 - prot 32gr - carb 71gr - fat 13gr

Buffalo ricotta, wild mushrooms, lean cooked ham, boiled egg and fresh basil.

**Bresaola Pomodorini e Zucca** - 11.95

kcal 526 - prot 36gr - carb 70gr - fat 9gr

Buffalo ricotta, bresaola, rocket, sun blushed Datterini tomatoes, grilled pumpkin and fresh basil.

**Fagioli, Ceci e Cavolo Nero** - 11.95

kcal 571 - prot 25gr - carb 88gr - fat 12gr

Sauteed cannellini bean cream, cavolo nero, chickpeas, Datterini tomatoes and fresh chilli.

**Le Fritte** - Stuffed, fried and topped.

**Ricotta, Gialla e Nduja** - 12.95

Round fried pizza stuffed with buffalo ricotta and fresh chilli and topped with yellow Datterini sauce, nduja and pecorino shavings.

**Ragù e Polpette** - 13.95

Round fried pizza stuffed with smoked mozzarella and topped with Neapolitan ragu' sauce, meatballs, buffalo ricotta and Parmesan.

**Le Saporite** - Oval pizza with different flavours.

**Fru fru DOP** - 13.95

Mozzarella, yellow Datterini tomatoes and spicy spianata salami / Smoked mozzarella, ricotta and Neapolitan salami / Smoked mozzarella, Neapolitan pork sausage and friarielli.

**Pomodorosa** - 13.95

Four tomatoes for four distinctive flavours: Piennolo tomatoes with garlic and oregano / Yellow Datterini tomatoes with mozzarella / San Marzano tomato fillets, buffalo mozzarella and basil / Corbarino tomatoes with pecorino cheese shavings.

**Le Multicereali** - Multigrain dough.

**Cinque formaggi** - 13.95

Smoked mozzarella, Gorgonzola, cream, caciotta di bufala, pecorino and Emmental.

**Cavolo Nero, Pancetta e Noci** - 14.95

Smoked mozzarella, pancetta, pan fried cavolo nero and walnuts.

**Salsiccia e Funghi** - 13.45

Neapolitan pork sausage, mozzarella, mixed wild mushrooms, Datterini tomatoes and Parmesan.

**Burrata e Speck** - 14.95

Shredded creamy burrata, speck, yellow and red sun blushed tomatoes and black pepper.

Gluten free Available

MAKE IT VEGAN  
Vegan mozzarella - 2.95