Bella

Menu

BETWEEN
Tradition
AND
CREATIVITY

Starters & Fried Delights

SFERE DI MAIALINO (9)
SWEET PAPRIKA MAYO,
NEAPOLITAN PAPACCELLA PEPPER CHUTNEY
(1 • 3 • 5 • 7 • 9 • 10 • 12)

TIEPIDO DI MARE (14)
OCTOPUS, CALAMARI CURL,
MONKFISH LOIN ON LEMON POTATO CREAM,
OCTOPUS FOAM, ROSEMARY-SCENTED BREAD CRUMBLE
(1 • 4 • 5 • 7 • 9 • 12 • 14)

SCAGLIUZZIELLO DI POLENTA CROCCANTE (8)
CARDONCELLI MUSHROOMS AND SMOKED PROVOLA
(1 • 5 • 7)

BUFALA & MONTANARINA (12)
BUFFALO MOZZARELLA BY IL CASOLARE DAIRY,
SERVED WITH WARM CLASSIC MONTANARINA
(1 • 7)

TARTARE DI CHIANINA (16)
CHIANINA TARTARE WITH FINE TRUFFLE CARPACCIO
AND MARINATED EGG YOLK
(3)

Starters & Fried Delights

IL GAMBERO E I TRE MOSCHETTIERI (12)

PRAWN VARIATION INCLUDING:
• PEANUT-CRUSTED PRAWN WITH CITRUS MAYO
• OIL-POACHED PRAWN WITH BUFFALO STRACCIATELLA AND ORANGE ZEST
• PRAWN CANNOLI WITH SALTED LEMON CURD AND THYME
(1 • 2 • 3 • 4 • 5 • 7 • 8 • 9 • 10 • 12)

FRITTATINA CLASSICA ALLA BOLOGNESE (3,50)

MINCED BEEF, CELERY, CARROTS AND ONION, PEAS, BÉCHAMEL SAUCE, SMOKED PROVOLA FROM PENISOLA SORRENTINA, 36-MONTH PARMIGIANO
(1 • 6 • 7 • 8)

FRITTATINA GOLD (5,50)

BUCATINI PASTA, SAFFRON BÉCHAMEL, CASERTANA PORK GUANCIALE, PROVOLA CHEESE, 36-MONTH DOP PARMIGIANO
(1 • 6 • 7 • 8)

Starters & Fried Delights

SUPPLÌ SOTTOBOSCO (4,50)
GRAN RISERVA RISOTTO, CILLO PORK SAUSAGE, PORCINI MUSHROOMS, 36-MONTH DOP PARMIGIANO, PROVOLA FROM THE SORRENTO PENINSULA
(1 • 6 • 7 • 8)

DOJE FRITTURE (9,50)
TASTING PLATTER OF FRIED BITES:
• SUPPLÌ SOTTOBOSCO
• FRITTATINA GOLD
• FRITTATINA CLASSICA ALLA BOLOGNESE
• CROCCHÈ
(1 • 6 • 7 • 8)

CROCCHÈ CLASSICO (3)
CLASSIC CROQUETTE
(1 • 7)

CHIPS ARTIGIANALI (4)
ARTISANAL CHIPS
(1)

CHIPS ARTIGIANALI CON FONDUTA (4,50)
ARTISANAL CHIPS WITH FONDUE
(1 • 7)

Pasta

BOTTONE DI PASTA FRESCA (14)
FILLING OF CHIANINA WHITE RAGÙ,
CARROT & CELERY BATTUTO,
DOP PARMIGIANO REGGIANO CRISP
(1 • 3 • 7 • 9)

TUBETTONE IN CREMA DI ZUCCA (12)
CARDONCELLI MUSHROOMS, PORK CRACKLING POPCORN
(1 • 3 • 6 • 7 • 9 • 12)

LINGUINE DI GRAGNANO (16)
WITH FRIARIELLI, LANGOUSTINE TARTARE,
ALMOND SLIVERS & LEMON ZEST,
(LANGOUSTINE CAN BE SERVED COOKED ON REQUEST)
(1 • 2 • 4 • 8 • 9 • 12 • 13)

ALL'OMBRA DELL'ULTIMO SOLE (18)
GRAN RISERVA CARNAROLI RISOTTO, SEAFOOD
(ALLA PESCATORA)
(2 • 4 • 9 • 12 • 13 • 14)

Main Courses

FISH & CHIPS NAPULEGNO (16)
BATTERED AND FRIED COD WITH
ROSEMARY-FLAVORED POTATOES, PINK PEPPER
AND FENNEL MAYO, AND PAPACCELLA KETCHUP
(1 • 2 • 4 • 5 • 6 • 10 • 12)

POLPO SCOTTATO (17)
CHARRED OCTOPUS SERVE WITH REDUCTION SAUCE,
POTATO, CAIAZZO OLIVE POWDER
(1 • 4 • 5 • 14)

TAGLIATA DI VACCA PODOLICA (18)
PODOLICA BEEF SERVED WITH MIXED SALAD LEAVES,
SEMI-DRY CHERRY TOMATOES AND A CRISPY
PARMIGIANO REGGIANO WAFER

RICCIO DI STRACOTTO (16)
BRAISED PORK, ANNURCA IGP APPLE, GRAVY,
PECORINO FONDUE
(1 • 3 • 5 • 7 • 9 • 10 • 12)

TRANCIO DI RICCIOLA SCOTTATO (18)
SCALDED SLICE OF YELLOWTAIL SERVED WITH
CHICKPEA HUMMUS AND SALAD
(4)

BRASATO DI MANZO (20)
BRAISED BEEF ON POTATO & JERUSALEM ARTICHOKE CREAM,
PALLAGRELLO WINE REDUCTION, ROASTED CHESTNUTS
(6 • 8 • 9 • 12)

Tradizione VIVA

Pizzas that smell of memories.

BALANCE, SIMPLICITY
AND GOODNESS THAT TASTE LIKE HOME.

N.B. ALL OUR PIZZAS CAN BE REQUESTED
ALSO WITH LACTOSE-FREE BUFFALO MOZZARELLA DOP

Tradizione VIVA

THE TASTE OF MEMORIES

(TRADITIONAL PIZZAS)

MARINARA CASERTANA (9)

CETARA ANCHOVIES, SAN MARZANO TOMATO,
HILLSIDE OREGANO, SALINA CAPERS (SLOW FOOD PRESIDIA),
TAGGIASCA OLIVES (SLOW FOOD PRESIDIA),
SANGIOVANNI CAIAZZO EVO OIL
(1 • 6 • 10)

MARGHERITA (8)

FIOR DI LATTE, SAN MARZANO TOMATO,
PARMIGIANO REGGIANO, BASIL,
SANGIOVANNI CAIAZZO EVO OIL
(1 • 6 • 7 • 10)

CASERTA (10,50)

BUFFALO MOZZARELLA BY IL CASOLARE DAIRY,
SAN MARZANO TOMATO, PARMIGIANO REGGIANO,
BASIL, SANGIOVANNI CAIAZZO EVO OIL
(1 • 6 • 7 • 10)

SCUGNIZZO - RIPIENO FRITTO (11)

FRIED CALZONE WITH PORK CICOLI, BUFFALO RICOTTA,
PROVOLA FROM PENISOLA SORRENTINA
(1 • 6 • 7 • 10)

RIPIENO CLASSICO (9,50)

FIOR DI LATTE MOZZARELLA, RICOTTA, NAPOLI SALAMI
(CIARCIA SELECTION), PEPPER AND SANGIOVANNI
CAIAZZO EVO OIL
(1 • 6 • 7 • 10)

Tradizione VIVA

THE TASTE OF MEMORIES

(TRADITIONAL PIZZAS)

SAPORITA (10,50)

HAND-CUT PORK SAUSAGE BY CILLO,
SPICED ROASTED POTATOES,
SMOKED PROVOLA FROM THE SORRENTO PENINSULA
(1 • 6 • 7 • 10)

RIPIENO SCAROLACCIO (11,50)

RAW CURLY ESCAROLE, TAGGIASCA OLIVES,
PANTELLERIA CAPERS, CETARA ANCHOVIES, PROVOLA,
SANGIOVANNI CAIAZZO EVO OIL
(1 • 4 • 6 • 7 • 10)

IL CAPRICCIO DI SIMONE (13,50)

PREMIUM COOKED HAM, NAPLES-STYLE SALAMI
FROM BRACIGLIANO, BRAISED FRESH ARTICHOKE,
PORCINI SLIVERS, BLACK CAIAZZANA OLIVE CRUMBLE,
SANGIOVANNI CAIAZZO EVO OIL, FIOR DI LATTE
FROM THE SORRENTO PENINSULA, 36-MONTH DOP PARMIGIANO
(1 • 6 • 7 • 8 • 10)

PROVOLA & PEPE RITORNO AL FUTURO (11)

STRACOTTO OF FOUR TOMATOES FROM CAMPANIA,
SMOKED PROVOLA FROM SORRENTO PENINSULA,
36-MONTH DOP PARMIGIANO,
INDONESIAN LONG PEPPER POWDER,
SANGIOVANNI CAIAZZO EVO OIL
(1 • 6 • 7 • 8 • 9 • 10)

Tradizione VIVA

THE TASTE OF MEMORIES

(TRADITIONAL PIZZAS)

SCARPETTA NEL RAGÙ (13,50)

RAGÙ OF SAN MARZANO TOMATOES
& HAND-SHREDDED BEEF SHANK,
36-MONTH DOP PARMIGIANO,
SAVORY RICOTTA CREAM BY LATTERIA SAN SALVATORE
(1 • 6 • 7 • 9 • 10)

GENOVESE ARAGONESE (13,50)

HAND-SHREDDED BEEF SHANK
WITH GENOVESE ONION SAUCE,
SMOKED BUFFALO SCAMORZA,
CRISPY ROSTI ONIONS,
CARROT HUMMUS
(1 • 6 • 7 • 8 • 9 • 10)

RADICI (12,50)

TWO TEXTURES OF FRIARIELLI, ASH-BAKED POTATOES,
SMOKED PROVOLA FROM THE SORRENTO PENINSULA,
36-MONTH DOP PARMIGIANOI
(1 • 6 • 7 • 10)

CAPUT MUNDI (12,50)

(THIN & EXTRA-CRISPY BASE)
WITH OUR AMATRICIANA-STYLE SAUCE,
FRESHLY GROUND BLACK PEPPER, BAGNOLESE PECORINO,
CRISPY GUANCIALE, ROSTI ONIONS & BASIL
(1 • 6 • 7 • 8 • 10)

Tradizione VIVA

THE TASTE OF MEMORIES

(TRADITIONAL PIZZAS)

NOBILE & POP (10,5)

MARCHIGIANA WÜRSTEL, STEALTH POP POTATOES,
SMOKED PROVOLA FROM THE SORRENTO PENINSULA,
SMOKY FUMÉ SAUCE (KETCHUP, SAN MARZANO TOMATOES,
VINEGAR, MAYONNAISE)
(1 • 6 • 7 • 8 • 9 • 10)

OLTRE LA MARINARA (14)

(FRIED & CRUNCHY)
DOP BUFFUALO MOZZARELLA
BY IL CASOLARE DAIRY,
TRIPLE TOMATO CONCENTRATE SAUCE,
SALINA CAPERS, HILLSIDE OREGANO,
CANTABRIAN ANCHOVIES
(1 • 4 • 6 • 7 • 10)

OLTRE LA PROVOLA E PEPE ALLA PIZZAIOLA (15)

(FRIED & EXTRA-CRISPY)
ROASTED FOUR-TOMATO SAUCE,
SMOKED PROVOLA, FRESHLY GROUND BLACK PEPPER,
36-MONTH DOP PARMIGIANO, EVO OIL
(1 • 6 • 7 • 10)

*THE PIZZAS HIGHLIGHTED
UNDERGO SPECIAL COOKING PROCESSES
THAT HIGHLIGHT THE CHARACTERISTICS
OF OUR DOUGH

LA BOLLA CREATIVA

A STEP BEYOND.

MODERN COMBINATIONS
AND DISTINCTIVE TASTE
SIGNED BY LA BOLLA.

N.B. ALL OUR PIZZAS CAN BE REQUESTED
ALSO WITH LACTOSE-FREE BUFFALO MOZZARELLA DOP

LA BOLLA CREATIVA

(INNOVATIVE PIZZAS)

PACO'S (11,50)

SMOKED PROVOLA FROM THE SORRENTO PENINSULA,
SPICY CURED SAUSAGE,
CHESTNUT HONEY FLAVORED WITH NDUJA
(1 • 6 • 7 • 8 • 10)

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TONNARIA (13)

IASA SELECTED TUNA FILLETS, BRANDY-CARAMELIZED ONION,
CAIAZZO OLIVE POWDER, PROVOLA, BASIL,
SANGIOVANNI CAIAZZO EVO OIL
(1 • 4 • 6 • 7 • 8 • 10)

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ARIA DI MONTAGNA (12,50)

EWILD HERBS, RAW HAM FROM CIARCIA HAM FACTORY,
MOZZARELLA FIOR DI LATTE FROM AGEROLA
(1 • 6 • 7 • 10)

LA BOLLA CREATIVA

(INNOVATIVE PIZZAS)

SPICCHIO DI ZEBÒ - FUOCO E FARINA (9)

(STEAM & OVEN)

ZEST MEETS LA BOLLA, 100% CEREAL PADELLINO
BY SIMONE DE GREGORIO, SIGNED BY CHEF AMELIA FALCO
CEREAL PAN PIZZA FILLED WITH BREADED FRIED EGG YOLK,
CITRUS SPINACH, GRILLED PRIMO SALE CHEESE,
TRUFFLE CARPACCIO,
SANGIOVANNI CAIAZZO EVO OIL

(1 • 6 • 7 • 10 • 11)

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CEREALI E TARTARE (16)

(FRIED & CRUNCHY)

CHIANINA TARTARE (CILLO SELECTION) SEASONED WITH LIME,
SWEET PAPRIKA AND PEPPER, WILD GREENS,
MASCARPONE EMULSION, CAPER FLOWER,
SERVED ON 7-GRAIN DOUGH BAS

(1 • 6 • 7 • 8 • 10 • 11)

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BURRO & BOS-COT (15)

(STUFFED AND CRUNCHY)

CRISPY CLOSED FOCACCIA WITH ROAST HAM BY CILLO,
CREMINO MUSHROOM SALAD,
BUFFALO MOZZARELLA BUTTER

(1 • 6 • 7 • 10)

*THE PIZZAS HIGHLIGHTED
UNDERGO SPECIAL COOKING PROCESSES
THAT HIGHLIGHT THE CHARACTERISTICS
OF OUR DOUGH

Pastry pizza

(FRIED & CRUNCHY)
THE MUST-TRY SWEET SLICES BY SIMONE

LA CONCIATA DI NICOLA (6,50)

A SWEET IDEA BY MARGHERITA
SLICE WITH SWEET TOMATO JAM, MASCARPONE MOUSSE,
BAKED GIFFONI HAZELNUTS, AND SHAVINGS
OF CONCIATO ROMANO CHEESE
(1 • 3 • 5 • 6 • 7 • 8 • 9 • 10 • 11 • 12)

SPICCHIO DI CROCCANTE & AMARENE (6)

NUT BRITTLE, SHORTCRUST PASTRY AND 70% DARK CHOCOLATE,
SOUR CHERRY CHEESE MOUSSE, SOUR CHERRIES,
AND MUSCOVADO SUGAR
(1 • 3 • 5 • 6 • 7 • 8 • 9 • 10 • 11 • 12)

SPICCHIO DI FLURRY BOLLA (6)

SALTED CARAMEL SAUCE, WHITE CHEESE MOUSSE,
PRALINE PEANUTS, DARK CHOCOLATE,
MIXED NUTS
(1 • 3 • 5 • 6 • 7 • 8 • 9 • 10 • 11 • 12)

SPICCHIO DI ASSOLUTO DI MELA ANNURCA* (6)

WITH ANNURCA APPLE IN FOUR TEXTURES
(1 • 3 • 6 • 9 • 10 • 11 • 12)

Our super inclusive Pastry Pizza
IT CONTAINS NO LACTOSE, PEANUTS, OR TREE NUTS,
AND WE ALSO SERVE IT IN A GLUTEN-FREE VERSION

Pastry pizza

(FRIED & CRUNCHY)
THE MUST-TRY SWEET SLICES BY SIMONE

SPICCHIO DI TRE AGRUMI E DUE CIOCCOLATI (6)

DARK CHOCOLATES, SWEET GOAT RICOTTA,
TWO TYPES OF DARK CHOCOLATE, AND THREE CITRUS FRUITS
(ORANGE, MANDARIN, LEMON)
(1 • 3 • 5 • 6 • 7 • 8 • 9 • 10 • 11 • 12)

LIU - MON (6)

SLICE WITH CHANTILLY CREAM, CANDIED LEMON RIND,
LEMON FROSTING, LEMON ZEST, LIQUORICE FLAKES,
PURE LIQUORICE ROOT POWDER
(1 • 3 • 5 • 6 • 7 • 8 • 9 • 10 • 11 • 12)

LA MIA COLAZIONE (6)

BUFFALO MILK SANDWICH BREAD WITH CEREALS
AND TOASTED SEEDS, CHESTNUT HONEY
AND CANE SUGAR, FILLED WITH: SALTED CARAMEL,
CRANZU JAM (CARROT, ORANGE, PUMPKIN),
TOASTED HAZELNUTS, AND MASCARPONE
(1 • 3 • 5 • 6 • 7 • 8 • 9 • 10 • 11 • 12)

Dessert

TIRAMISÙ (6)
(1 • 3 • 7 • 8 • 12)

TARTELLETTA (6,50)
COCOA TART WITH SWEET SHEEP RICOTTA,
TOMATO JAM, ITALIAN MERINGUE,
AND CANDIED LEMON ZEST
(1 • 3 • 6 • 7)

BABÀ (6)
WITH CHANTILLY CREAM AND RED BERRIES
(1 • 3 • 7 • 12)

CAPRESE (6)
WITH MINT SEMIFREDDO
(3 • 7 • 8)

Gluten Free Starters & Fried Delights

TARTARE DI CHIANINA (16)
CHIANINA TARTARE WITH FINE TRUFFLE CARPACCIO
AND MARINATED EGG YOLK
(3)

TIEPIDO DI MARE (14)
OCTOPUS, CALAMARI CURL,
MONKFISH LOIN ON LEMON POTATO CREAM, OCTOPUS FOAM,
ROSEMARY-SCENTED BREAD CRUMBLE
(4 • 5 • 7 • 9 • 12 • 14)

CHIPS ARTIGIANALI (6)
ARTISANAL CHIPS

SUPPLÌ SOTTOBOSCO (4,50)
GRAN RISERVA RISOTTO, CILLO PORK SAUSAGE,
PORCINI MUSHROOMS, 36-MONTH DOP PARMIGIANO,
PROVOLA FROM THE SORRENTO PENINSULA
(6 • 7 • 8)

Gluten Free Pasta & Main Courses

ALL'OMBRA DELL'ULTIMO SOLE (18)

GRAN RISERVA CARNAROLI RISOTTO, SEAFOOD (ALLA PESCATORA)

(2 • 4 • 9 • 12 • 13 • 14)

GENOVESE (14)

GLUTEN-FREE PASTA AND GENOVESE (ONION SAUCE)

(7 • 9 • 12)

TAGLIATA DI VACCA PODOLICA (18)

ODOLICA BEEF SERVED WITH MIXED SALAD LEAVES, SEMI-DRY CHERRY TOMATOES AND A CRISPY PARMIGIANO REGGIANO WAFER

POLPO SCOTTATO (17)

CHARRED OCTOPUS SERVE WITH REDUCTION SAUCE, POTATO, CAIAZZO OLIVE POWDER

(4 • 5 • 14)

Gluten Free Pizzas

MARGHERITA (10)
FIOR DI LATTE, SAN MARZANO TOMATO,
PARMIGIANO REGGIANO, BASIL,
SANGIOVANNI CAIAZZO EVO OIL
(6 • 7 • 8)

MARINARA (9)
DOP SAN MARZANO TOMATO, HILLSIDE OREGANO,
WILD GARLIC PESTO, SANGIOVANNI CAIAZZO EVO OIL
(6 • 8)

CASERTA (12,50)
BUFFALO MOZZARELLA BY IL CASOLARE DAIRY,
SAN MARZANO TOMATO, PARMIGIANO REGGIANO,
BASIL, SANGIOVANNI CAIAZZO EVO OIL
(6 • 7 • 8)

ARIA DI MONTAGNA (15)
WILD HERBS, RAW HAM FROM CIARCIA HAM FACTORY,
MOZZARELLA FIOR DI LATTE FROM AGEROLA
(6 • 7 • 8)

TONNARIA (15)
IASA SELECTED TUNA FILLETS, BRANDY-CARAMELIZED ONION,
CAIAZZO OLIVE POWDER, PROVOLA, BASIL,
SANGIOVANNI CAIAZZO EVO OIL
(4 • 6 • 7 • 8)

Gluten Free Pastry Pizzas & Desserts

SPICCHIO DI ASSOLUTO DI MELA ANNURCA* (7)

WITH ANNURCA APPLE IN FOUR TEXTURES

(3 • 6 • 9 • 10 • 11 • 12)

CAPRESE (6)

WITH MINT SEMIFREDDO

(3 • 7 • 8)

Our super inclusive Pastry Pizza

IT CONTAINS NO LACTOSE, PEANUTS, OR TREE NUTS.

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

PURSUANT TO EU REGULATION NO. 1169/11

1. CEREALS CONTAINING GLUTEN: WHEAT, RYE, BARLEY, OATS, KAMUT OR THEIR HYBRIDIZED STRAINS AND DERIVED PRODUCTS
2. CRUSTACEANS AND PRODUCTS THEREOF
3. EGGS AND PRODUCTS THEREOF
4. FISH AND PRODUCTS THEREOF
5. PEANUTS AND PRODUCTS THEREOF
6. SOYBEANS AND PRODUCTS THEREOF
7. MILK AND DAIRY PRODUCTS
8. NUTS: ALMONDS, HAZELNUTS, WALNUTS, CASHEW NUTS, PECANS, BRAZIL NUTS, PISTACHIOS, QUEENSLAND NUTS, AND DERIVED PRODUCTS
9. CELERY AND PRODUCTS THEREOF
10. MUSTARD AND PRODUCTS THEREOF
11. SESAME SEEDS AND PRODUCTS THEREOF
12. SULPHUR DIOXIDE AND SULPHITES AT CONCENTRATIONS ABOVE 10 MG/KG OR 10 MG/L
13. LUPIN AND PRODUCTS THEREOF
14. MOLLUSCS AND PRODUCTS THEREOF

FOR INFORMATION REGARDING ALLERGENIC INGREDIENTS, PLEASE CONTACT OUR STAFF AND PROMPTLY REPORT ANY FOOD ALLERGIES.
SOME PRODUCTS MAY BE FROZEN DEPENDING ON SEASONALITY,
IN ORDER TO PRESERVE THEIR QUALITY.

Soft Drinks

PEPSI 33 CL	3
PEPSI ZERO 33 CL	3
FANTA 33 CL	3
7 UP 33 CL	3
NATIA STILL WATER	3
FERRARELLE NATURAL SPARKLING WATER	3
MAXIMA STRONG SPARKLING WATER	3
LURISIA ORANGE SODA	4,5
LURISIA CHINOTTO	4,5

Beers

CRAFT BEERS ON TAP

FRAVORT - FRESHBEER 20/40 CL — 4/6

(4,9% VOL)
UNFILTERED AND UNPASTEURIZED BLONDE BEER, HIGHLY DIGESTIBLE.
LOW-FERMENTATION LAGER WITH GOLDEN YELLOW COLOR AND A FINE, WITH A WHITE, FINE AND PERSISTENT FOAM

FRAVORT LA ROSSA DEL BRENTA 30 CL — 5,5

(8,1% VOL)
BELGIAN STRONG ALE OBTAINED FROM THE WATER OF THE LAGORAI MOUNTAINS AND A MIXTURE OF MALTS WITH DIFFERENT CHARACTERISTICS THAT GIVE IT THE AMBER COLOR AND A CHARACTERISTIC PLEASANTLY BITTER TASTE. UNFLITERED AND NOT PASTEURIZED

Beers

CRAFT BEERS IN BOTTLE

FRAVORT - FRESHBEER 30 CL — 5,5

(4,9% VOL)
MICROFILTERED AND UNPASTEURIZED LAGER,
HIGHLY DIGESTIBLE.
A LOW-FERMENTATION BEER WITH A GOLDEN YELLOW
COLOR AND A FINE, PERSISTENT WHITE HEAD

KLOSTER SCHEYERN WEISSE HELL 50 CL — 6,5

(5,2% VOL) 6,5
BLONDE WHEAT BEER WITH A GOLDEN HUE
AND A SWEET TASTE, HIGHLIGHTED BY SLIGHTLY ACIDIC,
FRUITY, AND SPICY NOTES.
STILL BREWED UNDER THE SUPERVISION
OF THE SCHEYERN MONKS FOLLOWING THE 1516
PURITY LAW, USING ONLY WATER, MALT, AND HOPS

FRAVORT LA BIONDA DEL BRENTA 30 CL — 5,5

8,2% VOL)
BELGIAN STRONG ALE MADE WITH FILTERED
WATER FROM THE ROCKS OF THE LAGORAI MOUNTAINS
AND 4 DIFFERENT HOPS OF SELECTED MALTS,
WHICH GIVE IT THE UNMISTAKABLE GOLD COLOR
AND PERSONALIZE ITS FLAVOR.
UNFLITERED AND NOT PASTEURIZED

Beers

CRAFT BEERS IN BOTTLE

BREWDOG BREWERY
BREWDOG PUNK IPA 30 CL — 6,5

(5,6% VOL)
SCOTTISH INDIA PALE ALE INSPIRED BY AMERICAN TRENDS.
HEAVILY HOPPED, BLONDE/ORANGE IN COLOR REMINISCENT
OF PEACHES, TOPPED WITH A WHITE, PERSISTENT
AND CREAMY FOAM

CHIMAY BLU — 7,5

(9% VOL)
BELGIAN TRAPPIST BEER WITH A DEEP BROWN COLOR
AND A FULL-BODIED, MEDIUM-LINGERING HEAD.
THE AROMAS OF YEAST,
WINTER SPICES, FLORAL AROMAS, CARAMEL
AND TOASTED MALT ARE DISTINCTLY PERCEPTIBLE.

DOGE IPA ALCOOL FREE — 6

A REVOLUTIONARY BEER THAT COMBINES THE BOLD
CHARACTER OF AN INDIA PALE ALE WITH
THE LIGHTNESS OF A NON-ALCOHOLIC BEVERAGE.
ON THE NOSE, IT RELEASES INTENSE AROMAS OF CITRUS,
TROPICAL FRUIT, AND RESIN.

Sparkling Wines

CUVÉE PRESTIGE DOCG — 58
WINERY: CA' DEL BOSCO
GRAPES: CHARDONNAY, PINOT NERO, PINOT BIANCO

ASPRINIO DEA — 28
WINERY: DE ANGELIS
GRAPES: ASPRINIO

MOSCATO D'ASTI DOCG — 24
WINERY: FONTANAFREDDA
GRAPES: MOSCATO BIANCO

FRANCIACORTA SATEN DOCG BRUT — 42
WINERY: FERGHETTINA
GRAPES: CHARDONNAY

FRANCIACORTA MILLEDI DOCG BRUT — 42
WINERY: FERGHETTINA
GRAPES: CHARDONNAY

FRANCIACORTA MILLEDI DOCG ROSÉ — 45
WINERY: FERGHETTINA
GRAPES: CHARDONNAY

Sparkling Wines

PASCAL DOQUET ROSE	105
LAURENT PERRIER ROSE	130
PRIMA GIOIA PALLAGRELLO SPUMANTE 30 WINERY: PICCIRILLO	30
PALLAGRELLO SPUMANTIZZATO LE GHIANDAIE	18
BRUNO PALLARD BRUT	90
CHAMPAGNE AURRY BRUT	70
PROSECCO CANAVEL BRUT DOCG	18

Red Wines

CAMPANIA

PALLAGRELLO ROSSO IGP TERRE DEL VOLTURNO 26
WINERY: PICCIRILLO

VIGNA QUINTODECIMO TAURASI RISERVA DOCG 180
WINERY: QUINTODECIMO
GRAPES: AGLIANICO

TERRA D'ECLANO DOC 70
WINERY: QUINTODECIMO
GRAPES: AGLIANICO

FURORE ROSSO COSTA D'AMALFI DOC 48
WINERY: MARISA CUOMO
GRAPES: PIEDIROSSO, AGLIANICO

FALERNO DEL MASSICO DOC 28
WINERY: VITICOLTORI MIGLIOZZI
GRAPES: AGLIANICO, PIEDIROSSO

RAMPANIUCI DOC 38
WINERY: VITICOLTORI MIGLIOZZI
GRAPES: AGLIANICO, PIEDIROSSO, PRIMITIVO

OTTOUVE GRAGNANO DELLA PENISOLA SORRENTINA DOC 26
WINERY: SALVATORE MARTUSCIELLO
GRAPES: PIEDIROSSO, AGLIANICO

Red Wines

CAMPANIA

COLLE DELL'AIA RISERVA DOC 30
WINERY AIA DEI COLOMBI
GRAPES:: AGLIANICO

AGLIANICO DOC 20
WINERY AIA DEI COLOMBI
GRAPES: AGLIANICO

SETTIMO IGT 22
WINERY ALOIS
GRAPES: PALLAGRELLO NERO, CASAVECCHIA

CUNTO IGT 26
WINERY ALOIS
GRAPES: PALLAGRELLO NERO

TRIFOLIUM DOC 30
WINERY ALOIS
GRAPES: CASAVECCHIA

VETERE IGP PAESTUM ROSATO 32
WINERY SAN SALVATORE
GRAPES: 100% AGLIANICO

PINO DI STIO IGP PAESTUM ROSSO 44
WINERY SAN SALVATORE
GRAPES: 100% PINOT NERO

SANNIO BARBERA DOC 22
WINERY AIA DEI COLOMBI
GRAPES: 100% BARBERA

Red Wines

ITALY

CERASUOLO D'ABRUZZO ROSATO DOC 18
WINERY: CANTINA ZACCAGNINI
GRAPES: MONTEPULCIANO

AMARONE DELLA VALPOLICELLA CLASSICO 2015 DOCG 54
WINERY: TOMMASI
GRAPES: CORVINA, CORVINONE, RONDINELLA OSELETA

LA RASINA BRUNELLO DI MONTALCINO DOCG 58
GRAPES: LA RASINA VITIGNI: SANGIOVESE

TRE PUNTO TRENTATRE 26
WINERY: TENUTA PEZZAPANE
GRAPES: CASAVECCHIA E PALLAGRELLO NERO VINIFICATO ROSATO

VALPOLICELLA CLASSICO SUPERIORE 28
WINERY: ZENATO
GRAPES: CORVINA, RONDINELLA, OSELETA

PINOT NERO BLAUBURGUNDER 30
WINERY: KELLEREI BOZEN
GRAPES: PINOT

White Wines

CAMPANIA

PALLAGRELLO BIANCO IGP TERRE DEL VOLTURNO 28
WINERY: PICCIRLLO

FALANGHINA VIGNA SUPREMA 22
WINERY: AIA DEI COLOMBI
GRAPES: FALANGHINA

FALANGHINA ALOIS CAULINO 22
WINERY: ALOIS
GRAPES: FALANGHINA

FURORE BIANCO COSTA D'AMALFI DOC 48
WINERY: MARISA CUOMO
GRAPES: FALANGHINA, BIANCOLELLA

CAIATÌ IGT 22
WINERY: ALOIS
GRAPES: PALLAGRELLO BIANCO

FIANO DI AVELLINO DOCG 44
WINERY: VENTITRÉFILARI
GRAPES: FIANO 100%

GRECO DI TUFO SPHERA 35
WINERY: CANTINE CANNAREZZO

TRENTENARE IGP PAESTUM FIANO 32
WINERY: SAN SALVATORE
GRAPES: 100% FIANO

White Wines

ITALY & BEYOND

FIANO DI AVELLINO — 44
WINERY: GUIDO MARSELLA
GRAPES: FIANO 100%

ROERO ARNEIS DOCG — 28
WINERY: RENZO SEGHESIO
GRAPES: CASCINA PAJANA MONFORTE D'ALBA

ISCHIA BIANCOLELLA — 28
WINERY: ANTONIO MAZZELLA
GRAPES: BIANCOLELLA

GEWÜRZTRAMINER DOC ARENIS — 28
WINERY: KELLEREI KURATSCH
GRAPES: GEWÜRZTRAMINER

MOSCATO GIALLO — 24
WINERY: KELLEREI BOZEN

Wines by the glass

RED WINES

PALLAGRELLO ROSSO 4,5
"LE GHIANDAIE"

BARBERA DEL SANNIO 5
"AIA DEI COLOMBI"

WHITE WINES

PALLAGRELLO BIANCO 4,5
"LE GHIANDAIE"

FALANGHINA 5
"CAULINO" ALOIS

SPARKLING WINES

PROSECCO VALDOBBIADENE DOCG 5
"CANEVEL"

PALLEGRELLO 6,5
METODO CLASSICO BRUT NATURE
"PRIMA GIOIA" MASSERIA PICCIRILLO

Grappas

GRAPPA CRU DA UVE PASSITE	4
GRAPPA CRU DA UVE MULLER THURGAU	4
GRAPPA CRU DA UVE CHARDONNAY	4
GRAPPA CRU DA UVE FRAGOLA BIANCA	4
GRAPPA BARRIQUE DA AMARONE	4
GRAPPA STRAVECCHIA DICIOTTOLUNE	4
GRAPPA THE QUEEN INVECCHIATA BONAVENTURA	4
GRAPPA ORO INVECCHIATA	4
GRAPPA NERE INVECCHIATA	4
GRAPPA 903 BARRIQUE	4

Bitters & Herbal Liqueurs

LIMONCELLO I CENTELLI	3,5
LIQUIRIZIA I CENTELLI	3,5
MELONCELLO I CENTELLI	3,5
MELA ANNURCA NURCHITO	3,5
NOCINO	3,5
AVERNA	3,5
BORSCI SAN MARZANO	3,5
LUCANO	3,5
JAGERMEISTER	3,5
JEFFERSON	3,5
AMARO DEL CAPO	3,5
AMARO MONTENEGRO	3,5
AMARETTO DI SARONNO	3,5
AMARÈ	3,5
AMARO UNICUM	3,5

Rum

RON DIPLOMATICO	7
ROM MATUSALEM 15 ANNI	9
DON PAPA BAROKO	7
RUM DON Q 7	9
DORLY'S	10

Whiskey

SINGLE MALT TULLIBARDINE	9
PIG'S NOSE	9
SEAGRAM'S V.O.	7
HATOZAKI JAPANASE WHISKY	12

Port & Dessert Wines

LÈGADI VINO LIQUOROSO	5
AIA DEI COLOMBI PASSITO	5
PEDRO XIMÈNEZ CLASSIC SWEET	7
OSBORNE PEDRO XIMÈNEZ	7

Thank you

OUR TEAM
PUTS PASSION AND COMMITMENT
INTO EVERY DISH TO GIVE YOU
A MEMORABLE EXPERIENCE.

BETWEEN

Tradition

AND

CREATIVITY