



# 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

## SUPLÌ 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:

- SUPLÌ 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 CHIANTINA 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, TOASTED HAZELNUTS

(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 CIAZZO EVO OIL  
(1 • 6 • 10)

## MARGHERITA (8)

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

## CASERTA (10,50)

BUFFALO MOZZARELLA BY IL CASOLARE DAIRY,  
SAN MARZANO TOMATO, PARMIGIANO REGGIANO,  
BASIL, SANGIOVANNI CIAZZO 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  
(BRACIGLIANO SELECTION), PEPPER AND SANGIOVANNI  
CIAZZO 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 CIAIAZZO 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 CIAIAZZANA OLIVE CRUMBLE,  
SANGIOVANNI CIAIAZZO 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 CIAIAZZO 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)

### RADICI (12,50)

TWO TEXTURES OF FRIARIELLI, ASH-BAKED POTATOES,  
SMOKED PROVOLA FROM THE SORRENTO PENINSULA,  
36-MONTH DOP PARMIGIANO  
(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)

### 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)



# Tradizione VIVA

THE TASTE  
OF MEMORIES

(TRADITIONAL PIZZAS)

## OLTRE LA MARINARA (14)

(FRIED & CRUNCHY)

DOP BUFFALLO 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)

## COME UN RISOTTO (13,50)

PORCINI MUSHROOMS IN THEIR GILLED BOTTOM,  
CARDONGELLI MUSHROOMS,  
SMOKED PROVOLA FROM THE SORRENTO PENINSULA  
36-MONTH DOP PARMIGIANO REGGIANO,  
SANGIOVANNI CAIAZZO EVO OIL,  
FERMENTED BLACK GARLIC POWDER, RICE CHIPS  
(1 • 6 • 7)

\*\*\*

## CARCIO & PEPE (12,50)

BRAISED AND PAN-FRIED ARTICHOKE, CRISPY FRIED LEEK,  
PECORINO CHEESE FONDUE, SMOKED PROVOLA  
FROM THE SORRENTO PENINSULA,  
INDONESIAN GROUND PEPPER  
(1 • 6 • 7)

\*\*\*

## PACO'S (11,50)

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

\*\*\*

## TONNARIA (13)

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

# LA BOLLA CREATIVA

(INNOVATIVE PIZZAS)

## ARIA DI MONTAGNA (12,50)

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

\*\*\*

## 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)

\*\*\*

## 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)

\*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

## CUORE ANATOMICO (6,50)

RED FRUIT DOUGH,

WHITE VANILLA MOUSSE, BLACKCURRANT,  
DARK CHOCOLATE IN TWO CONSISTENCIES

(1 • 6 • 7)

## 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 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 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 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)



# 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 CIAZZO EVO OIL  
(6 • 7 • 8)

## MARINARA (9)

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

## CASERTA (12,50)


BUFFALO MOZZARELLA BY IL CASOLARE DAIRY,  
SAN MARZANO TOMATO, PARMIGIANO REGGIANO,  
BASIL, SANGIOVANNI CIAZZO 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,  
CIAZZO OLIVE POWDER, PROVOLA, BASIL,  
SANGIOVANNI CIAZZO 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

(4,9% 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

4/6

## FRAVORT LA ROSSA DEL BRENTA 30 CL

(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. UNFILTERED AND NOT PASTEURIZED

5,5

# Beers

CRAFT BEERS IN BOTTLE

## FRAVORT – FRESHBEER 30 CL

(4,9% VOL)

MICROFILTERED AND UNPASTEURIZED LAGER,  
HIGHLY DIGESTIBLE.

A LOW-FERMENTATION BEER WITH A GOLDEN YELLOW  
COLOR AND A FINE, PERSISTENT WHITE HEAD

5,5

## KLOSTER SCHEYERN WEISSE HELL 50 CL

(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

6,5

## FRAVORT LA BIONDA DEL BRENTA 30 CL

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

5,5

# Beers

CRAFT BEERS IN BOTTLE

## BREWDOG BREWERY

### BREWDOG PUNK IPA 30 cL

(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

6,5

## CHIMAY BLU

(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.

7,5

## DOGE IPA ALCOOL FREE

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.

6



# 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

<b>PALLAGRELLO ROSSO IGP</b> <b>TERRE DEL VOLTURNO</b> WINERY: PICCIRILLO	<b>26</b>
<b>VIGNA QUINTODECIMO TAURASI</b> <b>RISERVA DOCG</b> WINERY: QUINTODECIMO GRAPES: AGLIANICO	<b>180</b>
<b>TERRA D'ECLANO DOC</b> WINERY: QUINTODECIMO GRAPES: AGLIANICO	<b>70</b>
<b>FURORE ROSSO</b> <b>COSTA D'AMALFI DOC</b> WINERY: MARISA CUOMO GRAPES: PIEDIROSSO, AGLIANICO	<b>48</b>
<b>FALERNO DEL MASSICO DOC</b> WINERY: VITICOLTORI MIGLIOZZI GRAPES: AGLIANICO, PIEDIROSSO	<b>28</b>
<b>RAMPANIUCI DOC</b> WINERY: VITICOLTORI MIGLIOZZI GRAPES: AGLIANICO, PIEDIROSSO, PRIMITIVO	<b>38</b>
<b>OTTOUVE GRAGNANO</b> <b>DELLA PENISOLA SORRENTINA DOC</b> WINERY: SALVATORE MARTUSCIELLO GRAPES: PIEDIROSSO, AGLIANICO	<b>26</b>

# Red Wines

## CAMPANIA

<b>COLLE DELL'AIA RISERVA DOC</b> WINERY AIA DEI COLOMBI GRAPES: AGLIANICO	<b>30</b>
<b>AGLIANICO DOC</b> WINERY AIA DEI COLOMBI GRAPES: AGLIANICO	<b>20</b>
<b>SETTIMO IGT</b> WINERY ALOIS GRAPES: PALLAGRELLO NERO, CASAVECCHIA	<b>22</b>
<b>CUNTO IGT</b> WINERY ALOIS GRAPES: PALLAGRELLO NERO	<b>26</b>
<b>TRIFOLIUM DOC</b> WINERY ALOIS GRAPES: CASAVECCHIA	<b>30</b>
<b>VETERE IGP PAESTUM ROSATO</b> WINERY SAN SALVATORE GRAPES: 100% AGLIANICO	<b>32</b>
<b>PINO DI STIO IGP PAESTUM ROSSO</b> WINERY SAN SALVATORE GRAPES: 100% PINOT NERO	<b>44</b>
<b>SANNIO BARBERA DOC</b> WINERY AIA DEI COLOMBI GRAPES: 100% BARBERA	<b>22</b>

# Red Wines

ITALY

## CERASUOLO D'ABRUZZO 18 ROSATO DOC

WINERY: CANTINA ZACCAGNINI  
GRAPES: MONTEPULCIANO

## AMARONE DELLA VALPOLICELLA 54 CLASSICO 2015 DOCG

WINERY: TOMMASI  
GRAPES: CORVINA, CORVINONE, RONDINELLA OSELETA

## LA RASINA BRUNELLO 58 DI MONTALCINO DOCG

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

<b>PALLAGRELLO BIANCO IGP TERRE DEL VOLTURNO</b> WINERY: PICCIRLLO	<b>28</b>
<b>FALANGHINA VIGNA SUPREMA</b> WINERY: AIA DEI COLOMBI GRAPES: FALANGHINA	<b>22</b>
<b>FALANGHINA ALOIS CAULINO</b> WINERY: ALOIS GRAPES: FALANGHINA	<b>22</b>
<b>FURORE BIANCO COSTA D'AMALFI DOC</b> WINERY: MARISA CUOMO GRAPES: FALANGHINA, BIANCOLELLA	<b>48</b>
<b>CAIATÌ IGT</b> WINERY: ALOIS GRAPES: PALLAGRELLO BIANCO	<b>22</b>
<b>FIANO DI AVELLINO DOCG</b> WINERY: VENTITRÉFILARI GRAPES: FIANO 100%	<b>44</b>
<b>GRECO DI TUFO SPHERA</b> WINERY: CANTINE CANNAREZZO	<b>35</b>
<b>TRENTENARE IGP PAESTUM FIANO</b> WINERY: SAN SALVATORE GRAPES: 100% FIANO	<b>32</b>



# White Wines

ITALY & BEYOND

<b>FIANO DI AVELLINO</b> WINERY: GUIDO MARSELLA GRAPES: FIANO 100%	<b>44</b>
<b>ROERO ARNEIS DOCG</b> WINERY: RENZO SEGHEISIO GRAPES: CASCINA PAJANA MONFORTE D'ALBA	<b>28</b>
<b>ISCHIA BIANCOLELLA</b> WINERY: ANTONIO MAZZELLA GRAPES: BIANCOLELLA	<b>28</b>
<b>GEWÜRZTRAMINER DOC ARENIS</b> WINERY: KELLEREI KURATSCH GRAPES: GEWÜRZTRAMINER	<b>28</b>
<b>MOSCATO GIALLO</b> WINERY: KELLEREI BOZEN	<b>24</b>





# Wines by the glass

## RED WINES

<b>PALLAGRELLO ROSSO</b> "LE GHIANDAIE"	4,5
<b>BARBERA DEL SANNIO</b> "AIA DEI COLOMBI"	5

---

## WHITE WINES

<b>PALLAGRELLO BIANCO</b> "LE GHIANDAIE"	4,5
<b>FALANGHINA</b> "CAULINO" ALOIS	5

---

## SPARKLING WINES


<b>PROSECCO VALDOBBIADENE DOCG</b> "CANEVEL"	5
<b>PALLEGRELLO</b> <b>METODO CLASSICO BRUT NATURE</b> "PRIMA GIOIA" MASSERIA PICCIRILLO	6,5





# 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
BORSCHI 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 JAPANESE 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