



Menu

BETWEEN
Tradition
AND
CREATIVITY



Starters & Fried Delights

SLAW 66 (6)

CRISPY "KISSED" PIZZA SLICE MADE WITH SEMOLINA,
CORN AND CEREAL DOUGH, FILLED WITH CBT PORK,
COLESLAW SAUCE AND SMOKED PROVOLA
(1 • 6 • 7 • 9 • 11)

UN FIORE PER TE (8)

CRISPY BATTERED COURGETTE FLOWERS,
WITH BUFFALO RICOTTA MOUSSE AND LEMON ZEST
(1 • 7)

CARPACCIO DI POLPO (12,50)

OCTOPUS CARPACCIO AND ITS REDUCTION
WITH CARPIONE OF SUMMER VEGETABLES
(7 • 9 • 12 • 14)

CHEESECAKE (10)

PRIMO SALE CHEESECAKE PLATED WITH NEAPOLITAN TARALLO,
MARINATED SAN MARZANO TOMATOES
AND RIVER CHILI PEPPERS
(1 • 5 • 7 • 8)

BUFALA & MONTANARINA (12)

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





Starters & Fried Delights

TARTARE DI CHIANINA (16)

CHIANINA TARTARE WITH FINE TRUFFLE CARPACCIO

GAMBERI IN PANURE (9,50)

PEANUT-BREADED SHRIMP

WITH CITRUS MAYO

(1 • 2 • 3 • 5 • 10)

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)

SUPPLÌ ALLA NORMA (4,50)

SAUCE OF 4 TOMATOES FROM CAMPANIA, SICILIAN-STYLE AUBERGINES,
SMOKED PROVOLA FROM THE PENINSULA, 36-MONTH DOP PARMIGIANO
AND SICILIAN RICOTTA FROM BRONTE

(1 • 7 • 9)





Starters & Fried Delights

DOJE FRITTURE (9,50)

TASTING PLATTER OF FRIED BITES:

- SUPPLÌ ALLA NORMA
 - MONTANARINA
 - FRITTATINA CLASSICA ALLA BOLOGNESE
 - CROCCHÈ
- (1 • 6 • 7 • 8 • 9)

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

COME UNA CAPRESE (14)

FRESH PASTA BUTTON
FILLED WITH BUFFALO MOZZARELLA CHEESE
ON A MARINATED TOMATO SAUCE
AND BASIL DROPS
(1 • 3 • 7)

MESCAFRANCESCA, PATATE E PROVOLA DELLA PENISOLA (12)

MIXED PASTA, POTATOES
AND PROVOLA FROM THE PENINSULA
ADDED PRIZED TRUFFLE CARPACCIO +€3.00
(1 • 7 • 9)

LINGUINE AL BURRO (12)

BUTTERED LINGUINE WITH ANCHOVY TAPENADE,
LEMON AND WILD FENNEL
(1 • 4 • 7)

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 PAPACELLA KETCHUP
(1 • 2 • 4 • 5 • 6 • 10 • 12)

POLPO SCOTTATO (18)

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 (16,50)

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 A SUMMER VEGETABLE GARDEN
(4 • 9)



LA BOLLA CREATIVA PIZZAS

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 BOLLATA CREATIVA

(INNOVATIVE PIZZAS)

COSACCA MAXIMA (11,50)

LOW AND CRUNCHY (170 GRAMS)
SAN MARZANO TOMATO VEIL
AND 36-MONTH-OLD PARMESAN CHEESE,
EXTRACTED FROM 4 TOMATOES,
BAGNOLESE PECORINO CHEESE WITH OREGANO,
CHOPPED MINT AND BASIL, EVO OIL
(1 • 6 • 7)

NON È UNA FRITTATINA (13,50)

WHITE BOLOGNESE-STYLE GROUND BEEF SAUCE,
SMOKED PROVOLA FROM THE SORRENTO PENINSULA,
CRUNCHY PEAS, CREAMY MOCK BÉCHAMEL SAUCE,
SHAVED 36-MONTH-AGED PARMIGIANO-REGGIANO CHEESE
(1 • 6 • 7 • 9)

FIORI & RADICI (13)

SMOKED PROVOLA FROM THE SORRENTO PENINSULA,
CREAMY ZUCCHINI EXTRACT,
LEMON-MARINATED ZUCCHINI BLOSSOM SALAD,
FRIED ZUCCHINI CHIPS SCAPECE-STYLE,
LICORICE ROOT POWDER,
36-MONTH DOP PARMIGIANO REGGIANO,
SANGIOVANNI CAIAZZO EVO OIL
(1 • 6 • 7)

TERRA SICULA (12,50)

THREE-TOMATO EGGPLANT SAUCE, MARINATED EGGPLANT,
HERB-SCENTED BREAD, BRONTE RICOTTA SALATA
(1 • 5 • 6 • 7 • 8 • 11)





LA BOLLA CREATIVA

(INNOVATIVE PIZZAS)

SLAW 66 (6)

CRISPY "KISSED" PIZZA SLICE MADE WITH SEMOLINA,
CORN AND CEREAL DOUGH, FILLED WITH CBT PORK,
COLESLAW SAUCE AND SMOKED PROVOLA
(1 • 6 • 7 • 9 • 11)

PACO'S (12)

SMOKED PROVOLA FROM THE SORRENTO PENINSULA,
SPICY CURED SAUSAGE, CHESTNUT HONE
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)

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)

VELO & AGRUME (17)

(FRIED AND BAKED)

WHOLEMEAL DOUGH, MARINATED OCTOPUS CARPACCIO,
CITRUS POTATO MOUSSE, RED CHARD LEAVES,
LEMON ZEST & TOASTED WHOLEMEAL SEEDS

(1 • 4 • 6 • 7 • 8 • 11)

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



Tradizione VIVA PIZZAS

*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 (9,50)

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

MARGHERITA (8)

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

CASERTA (11)

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



Tradizione VIVA

THE TASTE
OF MEMORIES

(TRADITIONAL PIZZAS)

SAPORITA (11,50)

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

RIPIENO SCAROLACCIO (12,50)

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 (11,50)

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)

NOBILE & POP (11)

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

Pastry pizza

(FRIED & CRUNCHY)

THE MUST-TRY SWEET SLICES BY SIMONE

COCCO-LA (6,50)

FRESH COCONUT JULIENNE,
COCONUT WAFER, DARK CHOCOLATE GLAZE,
CANE SUGAR-COATED COCONUT CUBE
AND WHITE CHEESE MOUSSE

(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 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 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 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)

CARPACCIO DI POLPO (12)

OCTOPUS CARPACCIO AND ITS REDUCTION
WITH CARPIONE OF SUMMER VEGETABLES
(7 • 9 • 12 • 14)

CHIPS ARTIGIANALI (6)

ARTISANAL CHIPS

SUPPLÌ ALLA NORMA (5)

SAUCE OF 4 TOMATOES FROM CAMPANIA, SICILIAN-STYLE AUBERGINES,
SMOKED PROVOLA FROM THE PENINSULA, 36-MONTH DOP PARMIGIANO
AND SICILIAN RICOTTA FROM BRONTE
(1 • 7 • 9)





Gluten Free Pasta & Main Courses

ALL'OMBRA DELL'ULTIMO SOLE (18)

GRAN RISERVA CARNAROLI RISOTTO, SEAFOOD

(ALLA PESCATORA)

(2 • 4 • 9 • 12 • 13 • 14)

SPAGHETTO ALLA NERANO (12)

GLUTEN-FREE SPAGHETTI ALLA NERANO

(7)

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
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. UNFILTERED AND NOT PASTEURIZED

Beers

CRAFT BEERS IN BOTTLE

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.
UNFILTERED AND NOT PASTEURIZED

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

PALLAGRELLO ROSSO IGP 26
TERRE DEL VOLTURNO

WINERY: PICCIRILLO

VIGNA QUINTODECIMO TAURASI 180
RISERVA DOCG

WINERY: QUINTODECIMO

GRAPES: AGLIANICO

TERRA D'ECLANO DOC 70

WINERY: QUINTODECIMO

GRAPES: AGLIANICO

FURORE ROSSO 48
COSTA D'AMALFI DOC

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 26
DELLA PENISOLA SORRENTINA DOC

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 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

PALLAGRELLO BIANCO IGP 28
TERRE DEL VOLTURNO

WINERY: PICCIRILLO

FALANGHINA VIGNA SUPREMA 22

WINERY: AIA DEI COLOMBI

GRAPES: FALANGHINA

FALANGHINA ALOIS CAULINO 22

WINERY: ALOIS

GRAPES: FALANGHINA

FUORE BIANCO 48

COSTA D'AMALFI DOC

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

WINERY: GUIDO MARSELLA

GRAPES: FIANO 100%

44

ROERO ARNEIS DOCG

WINERY: RENZO SEGHEISIO

GRAPES: CASCINA PAJANA MONFORTE D'ALBA

28

ISCHIA BIANCOLELLA

WINERY: ANTONIO MAZZELLA

GRAPES: BIANCOLELLA

28

GEWÜRZTRAMINER DOC ARENIS

WINERY: KELLEREI KURATSCH

GRAPES: GEWÜRZTRAMINER

28

MOSCATO GIALLO

WINERY: KELLEREI BOZEN

24



Wines by the glass

RED WINES

PALLAGRELLO ROSSO "LE GHIANDAIE"	4,5
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BARBERA DEL SANNIO "AIA DEI COLOMBI"	5
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WHITE WINES

PALLAGRELLO BIANCO "LE GHIANDAIE"	4,5
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FALANGHINA "CAULINO" ALOIS	5
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SPARKLING WINES

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