



## **Caffetteria (Coffee & Pastries)**

- **Espresso** – €1.50
  - **Espresso “Corretto”** (with a splash of grappa) – €2.00
  - **Espresso “Macchiato”** – €1.50
  - **Decaffeinated Coffee** – €2.00
  - **Cold Coffee Cream** – €2.50
  - **Ginseng Coffee** – €2.00
  - **Milk** – €1.50
  - **Milk “Macchiato”** – €2.00
  - **Cappuccino (milk and caffè)** – €2.00
  - **Croissant** (plain, filled, whole-grain or vegan) – €1.50
  - **Brioche / Zeppole** – €2.00
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## **Drinks, Cocktails & Wines**

### Soft Drinks

- **Water (still / sparkling)** – 50 cl €1.50 - 1Lt €2.50
- **Coca-Cola / Coca-Zero / Fanta / Sprite** – bottle 33 cl €3.50
- **Estathé (lemon / peach)** – €3.00
- **Gassosa / Lemonade / Chinotto** – €3.50
- **Fruit Juices:** blueberries / pineapple – €3.50
- **ACE / pear / apricot / peach juice** – €3.00
- **Schweppes** (tonic, lemon, orange) – €3.50
- **Red Bull / Monster / Powerade** – €3.50 / €3.00
- **Granita** (various flavours) – €2.50

### Aperitifs

- **Cedrata Tassoni** – €3.50
- **Crodino** – €3.50
- **San Pellegrino Cocktail** – €3.50
- **Aperol Soda** – €4.00
- **Campari Soda** – €3.00

## Beers

- **Raffo (Puglia)** – 33 cl €3.00
- **Nastro Azzurro** – bottle 33 cl €3.00 / draft 0.20 L €3 / 0.40 L €5.00
- **Ceres / Tennent's / Corona** – 33 cl €4.50 / €4.50 / €4.00
- **Gluten-free / 0% alcohol:** Peroni GF, Nastro Azzurro 0% – €3.50
- **Peroni (Bianca, Capri, Double Malt, Rossa)** – 33 cl €4.50
- **Ichnusa unfiltered** – 33 cl €3.50
- **Peroni Bianca/Rossa/Double Malt** – 33 cl €4.00

## Cocktails

- **Non-alcoholic versions of:** Negroni, Negroni "Sbagliato", Gin & Tonic, Aperol Spritz, Passionfruit Spritz, Red Orange, Mango, Lemon, Campari Spritz 0% – €7.00
- **Americano** – €7.00
- **Negroni** – €8.00
- **Negroni "Sbagliato"** – €7.00
- **Caipiroska / Margarita / Aperol Spritz / Piña Colada / Hugo / Gin Tonic** – €7.00
- **Gin Tonic (basic)** – €4.00 (+ premium gin)
- **Vodka Tonic (basic)** – €7.00 (+ premium vodka €4 extra)
- **Rum & Cola** – €5.00
- **Martini Dry** – €6.00
- **Caipirinha** – €7.00
- **Campari & Gin** – €6.00

## Spirits & Digestifs

- **Amaro del Capo** – €3.00
- **Jägermeister** – €3.50
- **Diplomatico Rum Reserve** – €5.00
- **Jack Daniel's / J&B** – €4.00
- **White Grappa / Aged Grappa** – €3.50
- **Limoncello, Meloncello, Licorice Liqueur** – €3.00
- **Pear-flavored Rum** – €3.50
- **Jefferson** – €4.00

## Premium Gin & Vodka

- **Gin Mare** – €2 extra
- **Hendrick's Gin** – €3 extra
- **Malfy Gin (Classic, Lemon, Orange, Grapefruit)** – €3 extra
- **Absolut Vodka** – €2 extra
- **Belvedere Vodka** – €4 extra

## Fruit & Smoothies

- **Mixed Fruit Salad** – €5.00
- **Mixed Melon Slices** – €6.00
- **Seasonal Fruit Frozen Smoothie** (with ice & lemon; lactose-free on request) – €5.00

## Wines & Bubbles

- **Prosecco "Terre di Rai" DOC** (Dry / Extra Dry) – 75 cl €20.00
  - **Spumante "Terre di Rai"** – 75 cl €18.00
  - **Aglianico Iannare Beneventano** – 75 cl €12.00
  - **Falanghina Iannare Beneventano** – 75 cl €12.00
  - **Asterias Fiano Paestum IGP "Tempa di Zoe"** – 75 cl €22.00
  - **Diciotto Paestum Aglianico "Tempa di Zoe"** – 75 cl €22.00
  - **Rosé Paestum "Tempa di Zoe"** – 75 cl €22.00
  - **Falanghina Iannare del Sannino DOP** – 75 cl €18.00
  - **Aglianico Iannare del Sannino DOP** – 75 cl €18.00
  - **Glass of wine / prosecco / spumante (red, white, rosé)** – €5.00
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## Pizza & Fried Snacks

### Fried Starters

- **Frittatina di Pasta** (pasta cake with meat, béchamel, peas, provola) – €2.50 classic / assorted flavours €3
- **Potato Croquettes** – €2.00
- **Montanara** (fried dough with ragù and Grana Padano) – €2.00 classic / €2.50 assorted flavours
- **Porcanara** (fried pizza filled with buffalo burrata, topped with tomato-basil ragù & Grana Padano) – €6.00
- **French Fries** – €4.50 (€5.00 with wurstel)

### Starters

- **Prosciutto & Bocconcini** (ham, mozzarella, cherry tomatoes) – €9.00
- **Caprese** (tomato, buffalo mozzarella DOP, Grana Padano cheese, olive oil, basil & oregano) – €8.50
- **Classic Salad** (mixed greens, cherry tomatoes, fior di latte) – €6.00
- **Hearty Salad** (mixed greens, carrots, corn, olives, tomatoes, bocconcini, tuna) – €8.50

## Classic Pizzas

- **Margherita** – €6.00
- **Marinara** – €4.50
- **White Ham Pizza** (mozzarella, cooked ham, basil, cheese) – €7.00
- **Margherita “Filetto”** (mozzarella, cherry tomatoes, basil, cheese) – €7.00
- **Pizza “Ripieno”** (mozzarella, salami, cooked ham, ricotta, tomato) – €8.00
- **Ortolana** (mozzarella, seasonal vegetables, cheese) – €8.50
- **Tom & Jerry** (mozzarella, french fries\*, wurstel, basil, cheese) – €7.00
- **Bufalina** (Tomato, buffalo mozzarella, basil, cheese) – €8.50
- **Carminuccio** (Tomato, bacon, basil, cheese, pepper) – €7.50
- **Focaccia** (bread pizza) – €2.50

## Pizze Special & Regional

- **Capriccia Pizza** (mozzarella, anchovies, capers, olives, fresh escarole served after baking) – €8.50
- **Cosacca** (tomato, basil, cheese pecorino, pepper) – €5.50
- **Diavola** – €7.50
- **Carrettiera** (broccoli, sausage, provola) – €8.50
- **Capricciosa** – €8.50
- **Cheese & pepper** – €7.50

## “Specials” & Stuffed Loaves

- **Tronchetto Bell'Italia** (stuffed pizza loaf with mozzarella, cherry tomatoes, ham, arugula, Grana Padano cheese) – €10.00
- **Tronchetto Gallery** (stuffed with cheeses, prosciutto, arugula, Grana Padano) – €10.00
- **Ariccia** (porchetta from Ariccia, roasted potatoes, fior di latte) – €9.00
- **Fiore** (mozzarella, provola, bacon, zucchini flowers) – €8.50
- **Focaccia topped after baking:** mozzarfella, escarole, tuna, Gaeta olives, cherry tomatoes – €9.00
- **Curiosa** (mozzarella, salami, eggplant, roast potatoes, 'nduja (spicy salami) – €9.50
- **Donna Carmela** (bread pizza, ham Parma, cherry tomatoes, arugula, Grana Padano cheese, 250 g buffalo bocconcini) – €11.00
- **Boscaiola** (mozzarella, sausage, porcini mushrooms) – €9.00
- **Cuore di Bue** (bread pizza, buffalo mozzarella DOP, tomatoes, oregano, ham) – €10.00
- **Napoli Ricca** (tomato, semi-dry red & yellow tomatoes, Taggiasca olives, Cetara (from Amalfi Coast) anchovies, oregano, wild garlic, capers) – €10.00
- **Incontro Speciale** (buffalo mozzarella DOP, anchovies, semi-dry yellow tomatoes, lemon-flavored ricotta, pistachio crumble) – €10.00
- **Fiore 2.0** (provola, zucchini blossoms, zucchini chips, yellow tomatoes, anchovy fillets & ricotta flakes) – €10.50

## DOP (Protected Designation)

- **Pistacchiella** (pistachio pesto (from Bronte DOP) , provola (from Agerola), mortadella, Bronte pistachio crumble) – €9.50
- **Vesuvio** (Buffalo mozzarella, yellow & red tomatoes (from Vesuvio Naples) – €9.50
- **San Gennaro** (San Marzano tomato, buffalo mozzarella DOP, semi-dry caramelized tomatoes, (Provolone del Monaco cheese shavings), basil-infused oil) – €10.50

## Fried Specialties

- **Cicolona** (fried stuffed with buffalo ricotta, salami, Agerola provola, pork cracklings, pepper) – €9.00
- **Nonna's Pizza** (fried then baked pizza with San Marzano tomato, buffalo mozzarella DOP, Grana Padano cheese, basil) – €8.50

## Desserts

- **Dessert of the Day** – €5.00
- **Nutella "Straccetti"** (fried strips with Nutella, hazelnut crumble, powdered sugar) – €8.50