

“My pizza involves a long-maturing dough with a blend of highly prized flours. I wanted to choose the products with care and feeling from among companies of excellence.”

*Santo Gabriele*

# The Pizzas

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## **-LAMIAPIZZA-**

DOP San-Marzano Tomatoes from the Sarnese-Nocerino countryside, near Naples – Semi-dried tomato – Capers from Salina\* – Taggiasca olives – Oregano – Garlic – Basil – EVO Olive oil – Grana cheese 12  
(Allergens 1,7)

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## **REGINA MARGHERITA**

DOP San-Marzano Tomatoes from the Sarnese-Nocerino countryside, near Naples – Mozzarella Fior di latte – Basil – EVO Oliveoil – Grana cheese 8.50  
(Allergens 1,7)

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## **PANEPOMODORO**

DOP San-Marzano Tomatoes from the Sarnese-Nocerino countryside, near Naples – Oregano – Grana cheese – Garlic – Basil 7.50  
(Allergens 1,7)

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## **IL CORSO**

Yellow Cherry tomatoes from Mount Vesuvius – Mozzarella di Bufala cheese – Basil – Capers from Salina\* – Spianata (spicy salami from Calabria) – EVO Oliveoil 16.50  
(Allergens 1,7)

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## **SICILIA BEDDA**

DOP San-Marzano Tomatoes from the Sarnese-Nocerino countryside, near Naples – Dried, pickled Cherrytomatoes – Anchovies – Capers – fried Eggplant dices – Basil – EVO Olive oil 16.50  
(Allergens 1,4)

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## **SALSICCIA E FRIARIELLI**

Mozzarella Fior di latte cheese – Sausage (added after baking) – slightly spicy Friariello (cabbage from Naples) – Grana cheese 18.50  
(Allergens 1,7)

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## **PARMIGIANA DOP**

Mozzarella Fior di latte cheese – DOP San-Marzano Tomatoes from the Sarnese-Nocerino countryside, near Naples – fried Eggplant dices – Basil – Grana cheese flakes- EVO Olive oil 16.50  
(Allergens 1,7)

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### ADVICE FOR ALLERGIES AND FOOD INTOLERANCE

1. Cereals containing gluten (wheat, spelt, khorasan wheat, rye, barley, oats) 2. Shellfish 3. Eggs 4. Fish 5. Peanuts 6. Soy 7. Milk and products containing milk and lactose 8. Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland nuts) 9. Celery 10. Mustard 11. Sesame seeds 12. Sulfur dioxide and sulphites (at levels greater than 10 mg/kg or 10 mg/l) 13. Lupins 14. Molluscs

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## PIZZA E PATATE

Base with Fiordilatte – Fresh sausage – Potatoes with rosemary and black pepper – EVO oil 16.50

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## POSITANO

DOP San-Marzano Tomatoes from the Sarnese-Nocerino countryside, near Naples – Mozzarella di Bufala cheese – Taggiasche-Olives – Basil – Grana cheese 16.50  
(Allergens 1,7)

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## MEDITERRANEA

DOP San-Marzano Tomatoes from the Sarnese-Nocerino countryside, near Naples – Mozzarella Fior di latte cheese – Yellowfin Tuna – Tropea-Onion – Bio Capers from Salina\* – Oregano 16.50  
(Allergens 1,4,7)

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## LA NOSTRA QUATTRO STAGIONI

DOP San-Marzano Tomatoes from the Sarnese-Nocerino countryside, near Naples – Mozzarella Fior di latte - Prosciutto Cotto Branchi '60 (*top Italian Food 2022 Gambero Rosso*)- Taggiasche-Olives – pickled Artichokes – fresh Champignon mushrooms – Grana cheese – EVO Oliveoil 18.50  
(Allergens 1,7)

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## SAN DANIELE DOP

DOP San-Marzano Tomatoes from the Sarnese-Nocerino countryside, near Naples – Mozzarella Fior di latte cheese – Grana cheese – EVO Oliveoil – 24 Month Seasoned San Daniele DOP Raw Prosciutto 18.50  
(Allergens 1,7)

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## O' SOLE MIO

Yellow Cherry tomatoes from Mount Vesuvius – Mozzarella di Bufala cheese – Basil – Capers from Salina\* – EVO Oliveoil 15.50  
(Allergens 1,7)

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## ETNA

Mozzarella Fior di latte cheese – San-Marzano Tomatoes – grilled Paprika – Gorgonzola cheese – Tropea-Onion – Spianata (spicy salami from Calabria) – fresh Chili – EVO oliveoil – Grana cheese – Oregano 16.50  
(Allergens 1,7)

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**LA BUFALA**

San Marzano DOP tomatoes from Agro Sarnese Nocerino  
– Campania Bufala Mozzarella – Basil – EVO oil  
(Allergens 1,7) 14.50

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**MMIEZ E' MMIEZ (half pizza - half calzone)**

DOP San-Marzano Tomatoes from the Sarnese-Nocerino  
countryside, near Naples – Mozzarella Fior di latte cheese  
– Basil – Ricotta cheese – Spianata (spicy salami from  
Calabria) 15.50  
(Allergens 1,7)

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**MOMI**

Yellow Cherrytomatoes from Mount Vesuvius –Mozzarella  
di Bufala cheese – Burrata (Mozzarella-like cheese, added  
after baking) – Capers from Salina\* – Anchovies from  
Aspra – Grana cheese – Basil 18.50  
(Allergens 1,4,7)

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**ORTO GRIGLIATO**

DOP San-Marzano Tomatoes from the Sarnese-Nocerino  
countryside – EVO Oliveoil – grilled Vegetables 15.50  
(Allergens 1,7)

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**REGINA ROSA**

Mozzarella Fior di latte – Mortadella Bologna IGP (premio  
miglior mortadella d'Italia 2023) added after baking – Pistachios  
from Bronte – Burrata cheese (added after baking) – Grana cheese  
– grounded Black Pepper 18.50  
(Allergens 1,7,8)

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**CALABRIA COAST TO COAST**

DOP San-Marzano Tomatoes from the Sarnese-Nocerino  
countryside, near Naples –Mozzarella Fior di latte – Cacio  
Cavallo Silano – 'Nduja from Spilinga – Oregano – Raw  
Tropea onion 15.50  
(Allergens 1,7)

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**AND IF YOU FEEL LIKE A TRUE "PIZZAIOLO"...**

Price of variations: from 0.50 to 10 euros ad except for Prosciutto Crudo di S.Daniele  
DOP euro 10, Jamón 100%Iberico Pata Negra euro 17.50.

**Table service:** 1.50 euros per person

**Birthday Cake Service:** 10 euro - (only cakes from  
pastry and NOT homemade cakes)

(\*) due to possible supply difficulties with the indicated raw material, a product of similar  
quality will be used temporarily in its absence

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products containing milk and lactose 8. Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts or  
Queensland nuts) 9. Celery 10. Mustard 11. Sesame seeds 12. Sulfur dioxide and sulphites (at levels greater than 10 mg/kg or 10 mg/  
l) 13. Lupins 14. Molluscs

# Limited Edition Pizzas

*Santo Gabriele*

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## **ORTO D'INVERNO**

Base with fior di latte, purple cabbage cream, hay-smoked speck. Finished with fried leek and blue cheese fondue (all: 1,7)

19.5

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## **SCARPETTA DI AMATRICIANA**

White base with fior di latte. Finished with slightly spicy Amatriciana sauce with guanciale and cacioricotta cheese (all: 1,7)

17.5

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## **TERRA**

Pumpkin cream, fior di latte, creamy gorgonzola, walnuts, raw ham, Grana cheese leaf, extra virgin olive oil (EVO) (all: 1,7,8)

21

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## **ORO BIANCO**

San Marzano DOP tomatoes, fior di latte, basil, fresh buffalo mozzarella balls, fresh cherry tomatoes, ricotta-stuffed crust with black pepper and 'Nduja - EVO oil (all: 1,7)

21.5

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**All limited edition and signature pizzas cannot be modified**

# PIZZE D'AUTORE

"My pizza involves a long-maturing dough with  
a blend of highly prized flours.  
I wanted to choose the products with care and  
feeling from among companies of excellence."

*Santo Gabriele*

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## **ALTA QUOTA - Alto Adige nel piatto**

*Pizza final National EMERGENT Pizzachef 2023 – Francesco  
Gabriele executive pizzachef*

Fiordilatte in the oven – Out of the oven: Graukäse –  
Schüttelbrot crumble - Apple mustard spikes – Currants -Hay  
and flower speck – EVO oil  
(Allergens 1,7)

24

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## **PROFUMO DI SALINA - Viaggio alle Eolie**

*Pizza honored in the finals of EMERGENT Pizzachef '2023  
Northern Italy - Francesco Gabriele executive pizzachef*

Mozzarella Fior di latte cheese – Endive (added during and  
after baking) – fresh Cherry Tomatoes – Anchovies – Bio  
Capers from Salina (Caravaglio Agriculture) –Oregano –  
Oliveoil EVO  
(Allergens 1,7)

24

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## **PIZZA WITH TARTUFO SCORZONE NERO INVERNALE**

Mozzarella Fior di latte cheese – Fresh black grated Truffle  
– Trufflecream – Quail eggs – Oliveoil EVO  
(Allergens 1,7)

26

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## **PIZZA WITH JAMÓN 100% IBERICO**

DOP San-Marzano Tomatoes from the Sarnese-Nocerino  
countryside, near Naples – Mozzarella Fior di latte cheese –  
Basil – Oliveoil EVO – Grana and Jamón Pata Negra (served  
on a cutting board)  
(allergeni 1,7)

31

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## **CAPRI CONTEMPORANEA - COTTO60**

DOP San-Marzano Tomatoes from the Sarnese-Nocerino  
countryside, near Naples – Mozzarella Fior di latte cheese  
(added after baking) – Artichoke Cream – Artichokes – Raw  
Prosciutto '60 Branchi (*Top Italian Food 2022 Gambero Rosso*)  
- Basil – Grana – Oliveoil EVO  
(allergeni 1,4)

24

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Trust us and don't change them....

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