



## THANK TO THE MASTER PIZZA CHEF GIUSEPPE LUSINGA

ALL PIZZAS CAN BE PREPARED WITH CLASSIC, 100% WHOLEMEAL, GROUND STONE OR GLUTEN FREE DOUGH

### YOU NEVER FORGET YOUR FIRST LOVE

LA MARGHERITA

#### MARGHERITA CLASSICA

WITH SAN MARZANO TOMATOES, AGEROLA FIOR DI LATTE CHEESE, GRANA CHEESE AND FRESH BASIL

7,00 €

#### D.O.P.

WITH SAN MARZANO TOMATOES, BUFFALO MOZZARELLA FROM CAMPANIA P.D.O., FRESH BASIL AND EXTRA VIRGIN OLIVE OIL

10,00 €

#### MARGHERITA SBAGLIATA

WITH AGEROLA FIOR DI LATTE CHEESE, VESUVIAN CHERRY TOMATOES, FRESH BASIL AND EXTRA VIRGIN OLIVE OIL

8,00 €

#### VERACE A FILETTO

WITH FRESH TOMATOES AND BUFFALO MOZZARELLA FROM CAMPANIA P.D.O.

10,00 €

CLASSIC PIZZAS

#### MARINARA

WITH NAPLES SLICED TOMATOES, GARLIC, OREGANO, FRESH BASIL AND EXTRA VIRGIN OLIVE OIL

6,00 €

#### NAPOLETANA

WITH SAN MARZANO TOMATOES, AGEROLA FIOR DI LATTE CHEESE, CETARA ANCHOVIES, GAETA BLACK OLIVES, FRESH BASIL AND EXTRA VIRGIN OLIVE OIL

8,00 €

#### CAPRICCIOSA

WITH SAN MARZANO TOMATOES, AGEROLA FIOR DI LATTE CHEESE, CHAMPIGNON MUSHROOMS, GRAN BISCOTTO BOILED HAM, ARTICHOKE, BLACK OLIVES, FRESH BASIL AND EXTRA VIRGIN OLIVE OIL

9,00 €

#### MARINELLA

WITH FIOR DI LATTE CHEESE, EXTRA VIRGIN OIL, HAM, ROCKET SALAD AND GRATED GRANA CHEESE

11,00 €





## **DIAVOLA**

WITH SAN MARZANO TOMATOES, AGEROLA FIOR DI LATTE CHEESE, SPICY SALAMI FROM CASERTA, FRESH BASIL AND EXTRA VIRGIN OLIVE OIL

**9,00 €**

## **ORTO E CUCINA**

WITH AGEROLA FIOR DI LATTE CHEESE AND SEASONAL VEGETABLES

**10,00 €**

## **PUMMARE'**

WITH SAN MARZANO TOMATOES, PACHINO TOMATOES, BUFFALO MOZZARELLA FROM CAMPANIA P.D.O. AND FRESH BASIL

**10,50 €**

## **COSÌ FAN TUTTE**

WITH MORTADELLA P.G.I., BUFFALO MOZZARELLA FROM CAMPANIA P.D.O. AND CHOPPED BRONTE PISTACHIOS

**12,00 €**

## **FIOR DI ZUCCA**

WITH AGEROLA FIOR DI LATTE CHEESE, CETARA ANCHOVIES FROM CETARA, ZUCCHINI FLOWERS AND FRESH BASIL

**10,00 €**

## **LA BATTIPAGLIESE**

WITH YELLOW DATTERINO TOMATOES, AGEROLA FIOR DI LATTE CHEESE, CETARA ANCHOVIES, SALINA CAPERS P.G.I., OLIVES AND FRESH BASIL

**12,00 €**

## **CORNICIONE**

BUFFALO RICOTTA CHEESE STUFFED CRUST WITH SAN MARZANO TOMATOES, BUFFALO MOZZARELLA FROM CAMPANIA P.D.O. AND FRESH BASIL

**11,00 €**

## **POSTINO**

CALZONE STUFFED WITH BUFFALO RICOTTA CHEESE, SALAMI FROM CASERTA, AGEROLA FIOR DI LATTE CHEESE, SAN MARZANO TOMATOES, GRANA CHEESE, BLACK PEPPER AND EXTRA VIRGIN OLIVE OIL

**10,00 €**



SEASONAL

**LA PORTICCIOLA**

WITH SALTED CODFISH FILET, AGEROLA FIOR DI LATTE, GAETA BLACK OLIVES, SALINA CAPERS P.G.I., PIENNOLO CHERRY TOMATOES AND EXTRA VIRGIN OLIVE OIL

**13,00 €**

**LA LEGGERA**

WITH BRESAOLA, ROCKET SALAD, AMALFI LEMON AND BUFFALO MOZZARELLA

**12,00 €**

**CAPRI**

FOCACCIA WITH CUORE DI BUE TOMATOES, BUFFALO MOZZARELLA FROM CAMPANIA P.D.O. AND BASIL PESTO

**10,00 €**

**LA TRE GUSTI**

THREE FLAVORS: I) MARGHERITA, II) NORMARE' WITH YELLOW DATTERINO TOMATOES, III) MARINELLA

**13,00 €**

**FORTUNELLA**

CALZONE STUFFED WITH BUFFALO MOZZARELLA FROM CAMPANIA P.D.O., HAM, GRATED GRANA CHEESE AND ROCKET SALAD

**10,00 €**

**BADA CHE TI MANGIO**

CALZONE STUFFED WITH PROVOLA CHEESE, LETTUCE, BOILED EGG, RAVELLO SUN-DRIED TOMATOES AND GRATED TESTA DI MORO PROVOLONE

**11,00 €**

WHAT'S THE HARM? PINO'S FRIED PIZZAS

**DUBBI NON HO**

WITH SAN MARZANO TOMATOES, AGEROLA FIOR DI LATTE CHEESE, PEPPER AND FRESH BASIL

**8,00 €**

**SENZA PECCATO**

WITH BUFFALO MOZZARELLA FROM CAMPANIA P.D.O., ZUCCHINI FLOWERS AND CETARA ANCHOVIES

**9,00 €**

**FERRY BOAT**

WITH SALTED CODFISH AND AGEROLA FIOR DI LATTE CHEESE

**10,00 €**





GOURMET

### **BIANCANOCE DEL MONACO**

**13,50 €**

WITH AGEROLA FIOR DI LATTE CHEESE, FONTINA D'ALPEGGIO CHEESE P.D.O., BUFFALO BLUE CHEESE, MONACO PROVOLONE CHEESE CHIPS, FIG JAM AND CHOPPED WALNUTS

### **LA CAPITANATA**

**13,00 €**

WITH YELLOW DATTERINO TOMATOES, ANDRIA STRIPS BURRATA CHEESE, TROPEA RED ONIONS, BASIL AND SOVERATO PEPPER

### **I DUE POMODORI**

**11,00 €**

WHOLEMEAL DOUGH, PIENNOLO TOMATOES, YELLOW DATTERINI TOMATOES, SMOKED PROVOLA CHEESE AND GRATED MONTI LATTARI CHEESE

### **NORMARE'**

**12,00 €**

WITH SMOKED PROVOLA CHEESE, FRIED EGGPLANTS, BAKED RICOTTA CHEESE AND PIENNOLO CHERRY TOMATOES

### **I QUATTRO POMODORI DI PUMMARE'**

**12,00 €**

WHOLEMEAL DOUGH: I) NAPLES TOMATOES FILETS, GARLIC AND OREGANO; II) YELLOW DATTERINO TOMATOES AND GAETA OLIVES; III) PIENNOLO CHERRY TOMATOES AND CETARA ANCHOVIES; IV) CORBARINO TOMATOES AND PECORINO CHEESE

### **MISERIA E NOBILTÀ**

**14,00 €**

FOCACCIA WITH MULTI-GRAIN DOUGH, SUN-DRIED TOMATOES IN OLIVE OIL, GRATED TESTA DI MORO PROVOLONE CHEESE, BROCCOLI RABES AND BUFFALO RICOTTA CHEESE

### **LA SCUGNIZZA**

**13,50 €**

WITH GROUND STONE DOUGH, NAPLES TOMATOES FILETS, OREGANO AND CETARA TUNA FILETS, BLACK OLIVES, AND SMOKED PROVOLA CHEESE

### **I MARI DEL SUD**

**16,00 €**

WITH SMOKED SWORDFISH, ROCKET PESTO, LEMON AND GRATED TESTA DI MORO PROVOLONE CHEESE

### **FIOR DI BURRATA**

**14,00 €**

FOCACCIA WITH SAN MARZANO TOMATOES, OREGANO, ROCKET SALAD, CORBARINO TOMATOES, HAM P.G.I., GRATED MONTI LATTARI CHEESE AND BURRATA CHEESE