


Fritti e Sfizi

CHIPS  (3-7) SMALL 4,50
BIG 6,00
Classic
PDO Roman pecorino cheese and pepper
Mayonnaise with mustard's seeds, mustard and honey

CRISPY ANCHOVIES (1-3-4)
With breading flavored with Sorrento's lemons, served with a green sauce of parsley, anchovies, mayonnaise and garlic

FRIED MOZZARELLA CHEESE SANDWICH* (1-3-7-11)
Fried smoked provola cheese sandwich, flavored with oregano and bread, served with homemade sesame seeds and honey mayonnaise

LE SCARPETTE DI PUMMARE (1-7)
5 small deep fried pizzas to dip in our sauces:
ALL'AMATRICIANA: The original recipe
AL POMODORO: With simple tomato sauce
LA PUTTANESCA VESTE GIALLO: Variation with yellow tomatoes

CUOPPO (1-7-8) 9,00
Suppli* with PummaRe's breading, panzerotto (stuffed pastry) with buffalo ricotta cheese, crocché** and classic montanara
Every single piece can be sold individually for 2,50€

MONTANARE OUR WAY 4,00
Choose among:
Montanara with tomato, eggplant, and salted ricotta cheese (1-7)
Montanara with buffalo ricotta cheese, PDO mortadella and toasted pistachios (1-7-8-11)
Montanara with Sicilian pesto, bufala stracciata cheese and anchovies (1-4-7-8)

TOASTED BREAD PUMMARE (1-4-7) 4,00
With burrata cheese from Andria, anchovies and confit tomato

SET OF THREE TOASTED BREAD (1-7) 6,50
With oil, garlic and salt
With cherry tomato and oregano
Buffalo mozzarella cheese and cured ham

SUPPLÌ* (1-7-8-9) 3,00
Deep fried rice ball, stuffed with ragu, tomato, onion, parmesan cheese, mozzarella cheese and PummaRe's breading

HAND CUT TRIPLE-COOKED POTATOES* 5,50

PDO MOZZARELLA BUFFALO CHEESE FROM CAMPANIA WITH "CAPONATINA" (1-7-9) 12,50
Caponata of the Sicilian tradition, a sweet-and-sour dish made of eggplants, onion, celery, green olives, tomato sauce, basil and vinegar, served with basil's coulis and toasted bread


FRIED BITES OF PROVOLA CHEESE (1-4-7) 8,00
Fried bites of provola cheese with anchovies of cetara and PummaRé's breading

IL GRANDE FRITTO (1-4-7-8-9) 39,00
Tasting plate for 6 people made up of classic focaccia bread, 3 suppli, 3 crocchè, 3 panzerotti, 1 classic chips basket, 1 cacio and pepe chips basket, crispy anchovies and PummaRe's "scarpette"

Our cuisine

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7,50 OUR FIRST COURSES ARE MADE USING GRAGNANO'S IGP PASTA FROM PASTIFICIO DEI CAMPI, 100% ITALIAN AND WITH A TRACED PRODUCTION CHAIN

5,50 **PASTA AL POMODORO**  (1) 10,50
Spaghetti with "datterino" tomatoes of Prince Borghese's hill and basil

8,00 **PACCHERI ALLA SORRENTINA** (1-7) 13,00
With provola cheese, tomato sauce, oil and basil

11,50 **SPAGHETTI CACIO E PEPE** (1-7) 11,50
With PDO Roman pecorino cheese and black pepper

12,50 **SPAGHETTI CARBONARA** (1-3-7) 12,50
With PDO Roman pecorino cheese, Amatrice's cheek lard, black pepper and eggs

Healthy

6,00 **SEASONAL VEGETABLES**   6,00

7,50 **SICILIAN CAPONATA** (1-9) 7,50
Made with eggplants, onion, celery, green olives, tomato sauce, basil and vinegar, served warm with 2 PummaRe's homemade bruschette



9,00 **EGGPLANT PARMESAN** (1) 9,00
With provola cheese, eggplant, tomato, parmesan, EVO oil and basil

17,50 **SALMON WITH SEASONAL VEGETABLES** (4-9) 17,50
Salmon flavored with oregano, thyme and lemon zest, salt and oil, served with a vegetable side dish of your choice

16,00 **CHICKEN WITH SEASONAL VEGETABLES** 16,00
Chicken thigh flavored with oregano, thyme and lemon zest, salt and oil, served with a vegetable side dish of your choice

21,00 **SLICED BEEF STEAK** 21,00
Served with triple-cooked potatoes

BREAD BASKET (1) 2,50 **CLASSIC FOCACCIA BREAD** (1) 4,00

WE DECIDED NOT TO INCLUDE THE SYMBOL  IN OUR MENU. THE CHOICE NOT TO INCLUDE THE SYMBOL  IS FOR YOUR PROTECTION, SINCE WE CAN'T GUARANTEE THE TOTAL ABSENCE OF CONTAMINATION. THE STAFF IS AT YOUR DISPOSAL TO HELP YOU TO DISCOVER THE DISHES PREPARED WITH GLUTEN-FREE RAW MATERIALS.

 Vegetarian  Lactose free

Allergen information:
1 Gluten - 2 Shellfish - 3 Egg - 4 Fish - 5 Peanut - 6 Soy - 7 Milk - 8 Nuts - 9 Celery - 10 Mustard - 11 Sesame - 12 Sulphur dioxide - 13 Lupine - 14 Mollusks

*raw material downed at -24°C for 36/48 hours
According to the REG.CE 1169/11, we inform our clients that some dishes can contain allergens, to view the ingredients book contact our staff.

PUMMA Buns

The Bun**-burgers are made with PummaRe's homemade bread and served with hand cut triple-cooked potatoes

12,50 **IL SOLITO** (1-7-10-11) 12,50
Beef burger *, salad, tomato, pickles and PummaRe's homemade BBQ sauce

14,00 **IL SOFISTICATO** (1-3-7-10-11) 14,00
Beef burger **, crispy bacon, coleslaw, salad, tomato, pickles and PummaRe's homemade BBQ sauce

15,00 **L'IRRESISTIBILE** (1-3-7-10-11) 15,00
Beef burger **, provola cheese, caramelized red onion, crispy bacon, salad, tomato, coleslaw, pickles and PummaRe's homemade BBQ sauce. Also available in the smoked version + €1,00

Gelati & desserts

The ice cream served is Squp: gluten free and lactose free, with 100% vegetable ingredients and low calories

4,50 **HAZELNUT SOUP** (8) 4,50

4,50 **CHOCOLATE SOUP** (8) 4,50

4,50 **PISTACHIO SOUP** (8) 4,50

6,00 **TRIS GOLOSO DI GELATI SOUP** (8) 6,00
Tasting of the 3 Squp flavors: hazelnut, chocolate and pistachio

6,00 **LA SICILIANA COL TUPPO*** (1-3-7-8) 6,00
PummaRe's homemade Sicilian brioche with Squp's pistachio ice cream

7,00 **ASSOLUTO DI CIOCCOLATO** (1-3-7-8) 7,00
Served with Squp chocolate ice cream and white chocolate flakes

8,00 **DOLCE CONTRASTO** (1-7-8) 8,00
Calzoncino (small folded and stuffed pizza dough) stuffed with buffalo ricotta cheese and Nutella, caramel, served with a Squp's pistachio ice cream ball, nutella and toasted pistachios

6,50 **LE CALDE CALDE** (1-7-8) 6,50
Zeppole (deep fried pizza dough) with Nutella

6,50 **LE GRAFFE** (1-3-7) 6,50
Triangles of deep fried pizza dough, with pastry cream and sour cherries

6,50 **TIRAMISÙ ESPRESSO** (1-3-7-8) 6,50
Classic tiramisù with homemade ladyfinger, served with steaming moka

6,50 **BABBÀ** (1-3-7) 6,50
With pastry vanilla scented cream, sour cherries and their sauce

SERVICE 2,00 € PER PERSON