



# O' MENÙ

C'VUO?  
C'VUO?

*Enjoy  
your meal!*





# THE BEST MEDICINE: WINE, COMPANY MEATBALLS AND COOKERY

*Live an experience among  
the Neapolitan  
neighborhoods*



**SHARE AND TAG US**

@Napolitanopizzeriatrattoria



SYMBOL INDICATING THE NEW DISHES

No separate accounts are made! **ONLY ROMAN STYLE**

Cover and service 3€

All our dishes are homemade with **love and passion** for tradition,  
to guarantee you a **fresh and genuine** product every day.



You can't finish your plate? **Jamme Jà!** Take the **doggy bag** home, for just 0,50€ per pack



Do you want to bring your own **pastry cake**? The cost of the service is 2€ per person.  
Remember the allergen list

# APPETIZERS

OUR BEST SELLER

## THE CHEESEMAKER'S CORNER

### A' FIGLIATA <sup>(7)</sup>

PERFECT ON  
INSTAGRAM

*Recommended for four*

### O' TAGLIER <sup>(7)</sup>

*Recommended for two*

Mozzarella di Bufala Campana DOP  
stuffed with small pearls of milk,  
accompanied by raw ham

38€



1KG OF TRUE HAPPINESS

Tasting of buffalo mozzarella,  
burratina, cold cuts and cheeses  
from Campania, accompanied by  
red onion marmelade, Taggiasca  
olives and fresh fruit

25€





# APPETIZERS

## A' BRUSCHETTA NAPOLETANO (1,7)

Crouton of homemade bread with cherry tomatoes, buffalo stracciatella, extra virgin olive oil, garlic, basil and oregano (3 pcs)

8€

## A' BRUSCHETTA RE MAR (1,4,7,8)

Crouton of homemade bread with buffalo stracciatella, Cetara anchovies and chopped pistachios (3 pcs)

10€

## A' VOMERO (7)

Neapolitan burrata served on a sautéed datterini tomato, Taggiasca olives, capers and basil

12€

## MPEPAT E GOZZ (1,14)

Mussels served with toasted bread flavored with garlic and parsley

13€

## A' FRESELL (1,9,14)

Donut of toasted bread served with octopus, red and yellow Campania cherry tomatoes, crunchy celery, Tropea onion and Taggiasca olives

15€

## A' INSALATA RE MAR (2,4)\*

Cuttlefish, squid, octopus and shrimp flavored with Sorrento citrus fruits

16€

## O' SAUTÈ MIST (1,2,14)

Mixed seafood served with garlic-flavoured croutons

18€

MPEPAT E GOZZ





# FRIED

## A' FRITTATINA (1, 3, 7,12)

#IT'SADDICTIVE

The queen of Neapolitan street food, in the original version with bucatini, white meat sauce, béchamel, peas, pepper, Parmigiano Reggiano and basil

4€

## A' FRITTATINA RO MAESTRO (1, 3, 7,12)

#IT'SADDICTIVE

**PROPOSAL OF THE MONTH**  
Sausage, friarielli, bechamel and parmesan

5€

## A' MONTANARINA RO QUARTIER (1PZ)(1, 7, 8,9)

*Choose the one you like best*

NO SUNDAY AT LUNCH

Fried Neapolitan Pizzella proposed in three different versions:

- Neapolitan ragù, Grana Padano and basil
- Ricotta cheese, pepper, mortadella and pistachio grain
- Fresh tomato, provolone del Monaco and basil

4€

## O' TRIS MONTANARE (1,7,8,9)

NO SUNDAY AT LUNCH

Don't know what to choose?  
**TRY A MIX OF OUR FLAVOURS**

9€

## O' CUOPP E MAR (1,4)

Crispy fried Mediterranean flying anchovies

9€

## O' CUOPP E TERRA (1,7,9) (HANDMADE)

PERFECT ON INSTAGRAM

Fried donuts, polenta, rice balls, croquettes of potatoes and vegetables

10€






# FIRST COURSES

**PASTA 3 P** (1,3,7,9,12) Mixed pasta with potatoes, fresh smoked provola, Ariccia bacon, pepper and Parmigiano Reggiano **14€**


**A' GENOVES** (1,7,9,12) From the chef Genovese's ancient recipe, Gragnano ziti with onion ragout, beef and pork, basil, Parmigiano Reggiano and pepper **14€**

**AGLIO E UOGLIE** (1,7,8) A MODO NOSTRO Spaghettoni di Gragnano, extra virgin olive oil, chilli pepper, Neapolitan tarallo and datterini sauce **14€**

**A' DELIZIA RO MAR** (1,7,14)  Fresh Gragnano spaghetti alla chitarra with pecorino romano DOP, mussels, parsley, garlic and pepper **18€**

**A' VONGOLA MARECHIARO** (1,4)  Gragnano linguine with clams, seared fresh datterino tomatoes, garlic, parsley and light chilli note **20€**

**O' SCIALATIELLO RO SCOGLIO** (1,2,3,4,14) Fresh pasta served with seafood and shellfish, cherry tomato sauce, fresh garlic, parsley and a light hint of chilli **21€**

**GNOCCHI ALLA PARTENOPE** (1,2,3,4)  Potato gnocchi with squid, shrimps, fresh datterino tomatoes, garlic, parsley and a light chilli note **21€**







## SECOND COURSES

### A' PARMIGGIAN (1,7)

Prepared following the traditional grandmother's recipe, with fried aubergines, tomato puree, fresh smoked provola, Parmigiano Reggiano, basil and pepper

12€

### A' PURPETT RA NONNA (1,3,12)



The rustic flavor of classic meatballs meets tomato and Parmigiano Reggiano's sweet flavor. They are served on toasted bread.

13€

### O' GAMBERONE (2)\*

Grilled Argentine prawns (5 pieces)

18€

### O' PURPE (4,8,14)\*

Roasted octopus served on a bed of sautéed endive, with raisins, pine nuts and anchovies

21€

### A' TAGLIATA (7)

Irish Angus served with rocket, datterini tomatoes and flakes of Parmigiano Reggiano

23€



## SIDE DISHES

SALAD AND TOMATOES

5€

FRENCH FRIES

5€

FRIARIELLI

with a light hint of chilli pepper

6€

GRILLED VEGETABLES

5€

con leggera nota di peperoncino



# FRIED SEAFOOD

**O' BACCALA'** (1,4)\*

Fried salted cod served with chef's potato chips

17€

**A' FRITTURINA** (1,2,14)\*

Squids and prawns served with potato chips

21€

**O' FRITT DEL RÈ** (1,2,4,14)\*

Squids, prawns, flying anchovies, salted cod and potato chips

23€

**A' FRITTURA REALE** (1,2,4,14)\*



Prawns, squids, salted cod, flying anchovies and king prawns, served with potato chips and chef's fried vegetables

95€

NO SUNDAY AT LUNCH

*Uaglio Costa indo o' mar*  
(there is the whole sea inside)





a pizza







# THE VERY SPECIAL ONES

THE SPECIAL AND VERY SPECIAL PIZZAS HAVE BEEN STUDIED BY OUR MASTER PIZZA MAKER, BALANCING TASTES AND FLAVORS. FOR THIS REASON THEY CAN NOT BE CHANGED WITH THE ADDITION OF INGREDIENTS

<b>A' SIGNOR PURPETT</b> (1,7,9)		Neapolitan ragù, meatballs, buffalo mozzarella, burratina in the center, basil and pecorino fondue	<b>15€</b>
<b>A' FRIGGITELLA</b> (1,7,12)		Smoked provola, sausage - with a knife - slightly spicy, sauteed frying with red dates, garlic and oil	<b>15€</b>
<b>A' ROMANA</b> (1,7)		Artichoke cream, fior di latte from Monti Lattari, crispy bacon, artichoke alla Romana and Pecorino cream	<b>16€</b>
<b>A' FIOR DI CETARA</b> (1,4,7)		Fior di latte from Monti Lattari, yellow dry datterino tomatoes, pumpkin flowers, Cetara anchovies, lime zest, ricotta tufts, basil and olive oil	<b>17€</b>
<b>A' CALABRA 2.0</b> (1,7)		Smoked provola, porcini mushrooms, crunchy cheek, Tropea onion and Spilinga nduja	<b>18€</b>
<b>O' PESCATOR</b> (1,2,4,7,14)*		La Torrente peeled tomatoes, fior di latte from Monti Lattari, garlic flavored oil, octopus, cuttlefish, seafood, prawns and parsley	<b>20€</b>

**O' PESCATOR**







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<b>A' CARBONARA</b> (1,3,7)	Fior di latte from Monti Lattari, crispy bacon, carbonara cream and Pecorino	<b>13€</b>
<b>O' GAMBERO</b> (1,2,7)	La Torrente peeled tomatoes, fior di latte from Monti Lattari, DOP Zola and prawn tails	<b>13€</b>
<b>A' PARMIGGIANA 2.0</b> (1,7)	La Torrente peeled tomatoes, fior di latte from Monti Lattari and aubergine parmigiana cooked according to ancient tradition	<b>13€</b>
<b>A' FIOCCO</b> (1,7)  	Fior di latte from Monti Lattari, home made potato croquettes and cooked ham	<b>14€</b>
<b>A' SCARPARELLO</b> (1,7)	Homemade cherry tomato sauce, buffalo mozzarella from Campania, Parma raw ham from the Villani salami factory	<b>14€</b>
<b>A' SFIZIOSA</b> (1,7,8) 	Fior di latte from Monti Lattari, mortadella, burratina in the center, ricotta mousse, cream and chopped pistachios	<b>14€</b>
<b>O' TRICOLORE</b> (1,7)	Fior di latte from Monti Lattari, Parma raw ham, rocket, cherry tomatoes and parmesan flakes	<b>14€</b>
<b>A' TROPEA GIALLA</b> (1,4,7)	Fior di latte from Monti Lattari, yellow cherry tomatoes, tuna fillets and Tropea onion	<b>14€</b>
<b>CAPPELLO DI TOTÒ</b> (1,7,14)*	Ricotta stuffed crust, Neapolitan ragù, buffalo mozzarella and burrata in the center	<b>14€</b>





# THE CLASSIC ONES

<b>A' MARINARA</b> <small>(1)</small>	Tomato, garlic, oregano and extra virgin olive oil	<b>7€</b>
<b>A' REGINA MARGHERITA</b> <small>(1,7)</small> 	La Torrente peeled tomatoes, fior di latte from Monti Lattari, basil and extra virgin olive oil	<b>8€</b>
<b>A' DIAVOLA</b> <small>(1,7,12)</small>	La Torrente peeled tomatoes, fior di latte from Monti Lattari, spicy salami	<b>9€</b>
<b>JAMM BELL</b> <small>(1,7)</small>	La Torrente peeled tomatoes, fior di latte from Monti Lattari, provola cheese, pepper, basil and extra virgin olive oil	<b>9€</b>
<b>O' SCUGNIZZO</b> <small>(1,7,12)</small>	Fior di latte from Monti Lattari, O' Scugnizzo frankfurters and fries	<b>9€</b>
<b>A' NAPOLI</b> <small>(1,4,7)</small>	La Torrente peeled tomatoes, fior di latte from Monti Lattari and anchovies	<b>10€</b>
<b>A' BUFALINA</b> <small>(1,7)</small>	La Torrente peeled tomatoes, buffalo mozzarella, basil and extra virgin olive oil	<b>11€</b>
<b>A' CAPRICCIOSA</b> <small>(1,7,12)</small>	Organic peeled tomatoes, fior di latte from Monti Lattari, ham, mushrooms, olives and artichokes	<b>11€</b>
<b>O' FILETT</b> <small>(1,7)</small>	Buffalo mozzarella, red cherry tomatoes, basil and extra virgin olive oil	<b>11€</b>
<b>ORTOLANA</b> <small>(1,7)</small>	Fior di latte from Monti Lattari, grilled vegetables: courgettes, aubergines	<b>11€</b>
<b>A' 4 FORMAGGI</b> <small>(1,7)</small>	Fior di latte from Monti Lattari, gorgonzola, buffalo ricotta and tomino	<b>12€</b>
<b>A' PUZZONA</b> <small>(1,7,12)</small>	La Torrente peeled tomatoes, fior di latte from Monti Lattari, gorgonzola, Neapolitan sausage and red Tropea onion	<b>12€</b>
<b>A' SASICC E FRIARIELL</b> <small>(1,7,12)*</small>	Fior di latte from Monti Lattari, Neapolitan sausage, friarielli, provola and extra virgin olive oil	<b>12€</b>





## O' CALZON

**CLASSICO** (1,7)

La Torrente peeled tomatoes, fior di latte from Monti Lattari, ricotta, Napoli salami and pepper

**10€**

**O' FARCIT** (1,7)

La Torrente peeled tomatoes, fior di latte from Monti Lattari, cooked ham, mushrooms and olives

**11€**

## A' PIZZ FRITT

**PF CLASSICA** (1,7)

Tomato and mozzarella

**10€**

**PF FARCITA** (1,7)

Tomato, provola, Neapolitan cicoli, ricotta and pepper

**11€**

Our pizza is made with care and passion.  
It may have small imperfections that make it even more authentic and genuine.



**MA FAMME MAGNA'**

**A' PIZZA FRITTA**

GLUTEN FREE BASE +3





# DESSERT

HANDMADE PRODUCTION OF THE HOUSE

<b>O' SORBETTO</b> (7)* 	Sorbet flavored with Sorrento lemons	<b>4€</b>
<b>A' CAPRESE</b> (3) 	Delight made with chocolate and almonds	<b>7€</b>
<b>A' PANNACOTT</b> (6,7,8) 	Strawberry/ Berries/ Pistachio/ Chocolate/Caramel	<b>7€</b>
<b>O' TIRAMISU'</b> (1,3,7) 	Spoon dessert made with ladyfingers soaked in coffee and covered with mascarpone cream	<b>7€</b>
<b>O' BABA'</b> (1,3,7) 	Soft Neapolitan dessert soaked in rum	<b>7€</b>
<b>O' CHEESECAKE</b> (1,7,8) 	Strawberry/ Berries/ Pistachio/ Chocolate/ Caramel	<b>7€</b>
<b>A' DELIZIA AL LIMONE</b> (1,7,)*	Typical dessert of the Amalfi coast <b>Production Sal de Riso</b>	<b>7€</b>
<b>O' BABA' CA CREMM</b> (1,3,7) 	Try it with custard!	<b>8€</b>
<b>CODA D'ARAGOSTA</b> (1,3,7) 	Masterpiece of Neapolitan artisanal pastry, crispy outside and soft inside with a filling of artisanal cream or pistachio cream	<b>8€</b>



**O' BABA' CA CREMM**





## BAR

WATER 0,75 3€

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BOTTLED DRINKS Coca Cola, Sprite, Fanta 4€  
Coca Cola Zero

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BITTERS 4€

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DISTILLATES 5€

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NEAPOLITAN BLEND COFFEE KIMBO® 2€  
— ADDITION OF ALCOHOL + 1€ *il Caffè di Napoli*

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GINSENG 3€

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BARLEY COFFEE 2€

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DECAFFEINATED 2€

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## WHILE WAITING... NEAPOLITAN APERITIF



O' CRODINO 4€

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O' PROSECCO 5€

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O' SBAGLIATO 6€

---

O' NEGRONI 6€

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O' SPRITZ MOSSO Prosecco 6€

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O' SPRITZ FERMO Falanghina 6€







# BEERS



ON TAP 0,33  
0,33

**LISA** (Lager 5% vol) GOLDEN **4,5€ 5,5€**

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**DUCALE** (Belgian strong ale 8,5% vol) DARK **6,5€**

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**DUCHESSA** (Saison al farro 5,8% vol) GOLDEN **6€ 6,5€**

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**MALEDETTA** (Belgian ale 6,2% vol) AMBER **6€ 6,5€**

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**REALE EXTRA** (American pale ale 6,2% vol) GOLDEN **6€ 6,5€**

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**REALE** (Indian pale ale 6,4%) AMBER **6,5€**

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**GLUTEN FREE**

**DAURA DAMM** **5,5€**

# WINES

## WHITE WINES



## RED WINES



## SPARKLING WINES



**FALANGHINA DEL SANNIO 20€**  
(La Guardiense - Campania)  
EVEN IN THE GLASS 5€

**GRECO SANNIO DOC 21€**  
(La Guardiense - Campania)

**FIANO SANNIO DOC 21€**  
(La Guardiense - Campania)

**FRIULANO DOC 22€**  
(Azienda agricola Alturis - Friuli Venezia Giulia)

**TRAMINER 22€**  
(Azienda agricola Alturis - Friuli Venezia Giulia)

**VERMENTINO DI CALLURA D.O.C.G. 23€**  
(La Neula - Sardegna)

**RAYA - MALVASIA CHARDONNAY 27€**  
(Masiceci - Calabria)

**LUGANA DOC 27€**  
(Cà dei Frati - Lombardia)

**RUCCIA ZIBIBBO 30€**  
(Masiceci - Calabria)

**PINOT GRIGIO DOCC 39€**  
(Felluga - Friuli Venezia Giulia)

**AGLIANICO IGP BENEVENTO 20€**  
(La Guardiense - Campania)  
EVEN IN THE GLASS 5€

**CAMPOLONGO BARBERA D'ASTI SUPERIORE 21€**  
(Cascina Vèngore - Piemonte)

**PIEDIROSSO DOC 22€**  
(La Guardiense - Campania)

**OTELLO LAMBRUSCO 24€**  
(Cantine Ceci - Emilia Romagna)

**BARBERA FRIZZANTE DOC - LA MONELLA 25€**  
(Braida Giacomo Bologna - Piemonte)

**VALPOLICELLA SUP. RIPASSO 30€**  
(Az.agr. Monte del Fra - Veneto)

**RONCHEDONE ROSSO 37€**  
(Cà dei Frati - Lombardia)

**ROSSO DI MONTALCINO DOC 40€**  
(La Gerla - Toscana)

**AMARONE CASTAGNEDI DOCC 69€**  
(Tenuta Sant'Antonio - Veneto)

**BRUNELLO DI MONTALCINO DOCC 82€**  
(La Gerla - Toscana)

**MARSURET PROSECCO DOC FRIZZANTE 21€**  
(Marsuret - Veneto)  
EVEN IN THE GLASS 5€

**ORO CARATI MILLESIMATO 20€**  
(Martellozzo Terre Magre - Friuli Venezia Giulia)

**MARSURET ROSE' BRUT 23€**  
(Marsuret - Veneto)

**DIRUPO PROSECCO EXTRA DRY VALDOBBIADENE DOCC 24€**  
(Andreola - Veneto)

**FRANCIACORTA DOCC CUVÉE STORICA 61 SATEN 48€**  
(Berlucchi - Lombardia)

**FERRARI MAXIMUM BRUT - BLANC DE BLANCS 51€**  
(Ferrari - Trentino)

**FRANCIACORTA DOCC ALMA GRAN CUVÉE 69€**  
(Bellavista - Lombardia)

**FRANCIACORTA DOCC PRESTIGE 72€**  
(Cà del Bosco - Lombardia)

## ROSES

**MJERE ROSATO DEL SALENTO 30€**  
(Calò Michele e figli - Puglia)

## DESSERT WINES

**MOSCATO D'ASTI DOCC 20€**  
(Dante Rivetti - Piemonte)

**PASSITO DI PANTELLERIA 40€**  
(Pellegrino - Sicilia)

## CHAMPAGNE

**CHAMPAGNE PREMIER CRU 82€**  
(Guy Larmandier - Francia)





# ALLERGENS

1	CEREALS CONTAINING GLUTEN
2	CRUSTACEANS
3	EGGS
4	FISH
5	PEANUTS
6	SOY
7	MILK AND DERIVED PRODUCTS
8	NUTS
9	CELERY
10	MUSTARD
11	SESAME SEEDS
12	SULFUR DIOXIDE AND SULFITES
13	LUPINS
14	CLAMS

Where you find this symbol \*there may be frozen product



**STA SENZA PENSIER...  
ENJOY THIS TRIP TO NAPLES**

**FOLLOW US**  
🎵 f 📷

**[WWW.NAPOLETANOPIZZERIATRATTORIA.COM](http://WWW.NAPOLETANOPIZZERIATRATTORIA.COM)**

