



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

O' TAGLIER ⁽⁷⁾

Recommended for two

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

30€

A' FIGLIATA ⁽⁷⁾

Recommended for four

PERFECT ON
INSTAGRAM

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

35€



1KG OF TRUE HAPPINESS

O' TAGLIER



A' FIGLIATA



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' BRUSCHETT E MAR (1,4,7,8)

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

10€

A' VOMERO (7)

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

13€

E' COZZ (1,14)

PEPPERED

MARINATED

Mussels served with with garlic, parsley anche chili pepper

13€

O' FIORE (3,9,14)*



Steamed Moroccan flower octopus, served with potato flakes and mayonnaise flavored with lime and celery ice

16€

O' SAUTÈ MIST (1,2,14)

Mixed seafood served with garlic, parsley anche chili pepper

18€

A' VOMERO



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

5€

A' FRITTATINA RO MAESTRO (1, 7)

#IT'SADDICTIVE

PROPOSAL OF THE MONTH
Cream of Nerano courgettes, provolone del Monaco and basil

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

4€

O' CUOPP E MAR (1, 4)

Crispy fried Mediterranean flying anchovies

10€

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

PERFECT ON INSTAGRAM

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

12€

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

NO SUNDAY AT LUNCH

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

12€





FIRST COURSES

AGLIO E UOGLIE A MODO NOSTRO
(1,7,8)

Spghettone di Gragnano, extra virgin olive oil, chili pepper, Neapolitan tarallo and datterini sauce

14€

A' SORRENTINA (1,3,7)



Potato gnocchi with organic tomato puree, stringy fior di latte from Agerola, provola and baked Parmigiano Reggiano au gratin

15€

PASTA 3 P (1,3,7,9,12)

Mixed pasta with potatoes, fresh smoked provola, Ariccia bacon, pepper and Parmigiano Reggiano

15€

A' GENOVES (1,7,9,12)

From the chef Genovese's ancient recipe, Gragnano ziti with onion ragu, beef and pork, basil, Parmigiano Reggiano and pepper

15€

**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 chili note

22€

**A' VONGOLA
MARE CHIARO** (1,14)



Spghetto alla chitarra di Gragnano with clams, seared fresh datterino tomatoes, garlic, parsley and a light chili note

22€

O' SCAMPO (1,2,9)



Gragnano linguine with scampi pulp and white bisque

24€





A' LARDIATA

Candele with San Marzano tomatoes, Colonnata lard, pecorino cheese, Tropea red onion, garlic, evo oil and basil (1,7,9,12)

16€



LIMITED EDITION





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

13€

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.

14€

O' GAMBERONE (2)*

Grilled Argentine prawns (5 pieces)

20€

O' PURPE (14)*



Roasted octopus tentacle, served with broccoli sautéed in oil, garlic and chili

22€

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 chili note

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)*

PERFECT ON INSTAGRAM

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

110€

NO SUNDAY AT LUNCH

RECOMMENDED FOR MINIMUM 4 PEOPLE

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





EVERY THURSDAY AT DINNER YOU CAN'T MISS

O' PANUOZZO

P1. PARMIGIANA OF AUBERGINES,
FIOR DI LATTE AND RUCOLA 13€

P2. SAUSAGE, FRIARIELLI AND PROVOLA 14€

P3. PORCHETTA OF ARICCIA,
ROASTED POTATOES AND PROVOLA 15€



LIMITED EDITION



GUAGLIÒ

Un giorno
all'improvviso

ma non potrai
di





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

A' SIGNOR PURPETT (1,7,9)



Neapolitan ragu, meatballs, buffalo mozzarella, burratina in the center, basil and Pecorino fondue

15€

A' ROMANA (1,7)

Artichoke cream, fior di latte from Monti Lattari, crispy bacon, artichoke alla Romana and Pecorino cream

16€

A' CALABRA 2.0 (1,7)

Smoked provola, porcini mushrooms, crunchy cheek, Tropea onion and Spilinga nduja

18€

A' PANN'AMURATE (1,7)



EAT IT. LOVE IT

Fresh cream, Grana Padano, sautéed porcini mushrooms and cooked ham, buffalo stracciatella, parsley and Sorrento lemon zest

18€

LIMITED EDITION

A' CRUDO E SAMBA (1,7) 16€

Mix of yellow and red cherry tomatoes, 18-month Parma ham, stracciatella di bufala campana DOP, Sorrento lemon zest, basil and evo oil



TAKE A PICTURE!



O' PESCATOR (1,2,4,7,14)* 20€

La Torrente peeled tomatoes, fior di latte from Monti Lattari, garlic flavored oil, octopus, cuttlefish, seafood, prawns and parsley





THE 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

A' CARBONARA (1,3,7)	Fior di latte from Monti Lattari, crispy bacon, carbonara cream and Pecorino	13€
O' GAMBERO (1,2,7)	La Torrente peeled tomatoes, fior di latte from Monti Lattari, DOP Zola and prawn tails	13€
A' PARMIGGIANA 2.0 (1,7)	La Torrente peeled tomatoes, fior di latte from Monti Lattari and aubergine parmigiana cooked according to ancient tradition	13€
A' SCARPARELLO (1,7)	Homemade cherry tomato sauce, buffalo mozzarella from Campania, Parma raw ham from the Villani salami factory	14€
A' SFIZIOSA (1,7,8) 	Fior di latte from Monti Lattari, mortadella, burratina in the center, ricotta mousse, cream and chopped pistachios	14€
O' TRICOLORE (1,7)	Fior di latte from Monti Lattari, Parma raw ham, rocket, cherry tomatoes and parmesan flakes	14€
A' TROPEA GIALLA (1,4,7)	Fior di latte from Monti Lattari, yellow cherry tomatoes, tuna fillets and Tropea onion	14€
CAPPELLO DI TOTÒ (1,7,14)*	Ricotta stuffed crust, Neapolitan ragu, buffalo mozzarella and burrata in the center	14€
A' CONTADINA (1,7) 	Fior di latte from Monti Lattari, sweet bacon with an infusion of spices and honey, naturally smoked, from the Villani salami factory, baked potatoes, rosemary and parmesan flakes	16€



THE CLASSIC ONES

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



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

CLASSICA (1,7)

Tomato and mozzarella

10€

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
LACTOSE-FREE MOZZARELLA +2





DESSERT

HANDMADE PRODUCTION OF THE HOUSE

O' SORBETTO ^{(7)*} 	Sorbet flavored with Sorrento lemons	4€
A' CAPRESE ⁽³⁾ 	Delight made with chocolate and almonds	7€
A' PANNACOTT ^(6,7,8) 	Strawberry/ Berries/ Pistachio/ Chocolate/Caramel	7€
O' TIRAMISU' ^(1,3,7) 	Spoon dessert made with ladyfingers soaked in coffee and covered with mascarpone cream	7€
O' BABA' ^(1,3,7) 	Soft Neapolitan dessert soaked in rum	7€
O' CHEESECAKE ^(1,7,8) 	Strawberry/ Berries/ Pistachio/ Chocolate/ Caramel	7€
A' DELIZIA AL LIMONE ^{(1,7,)*}	Typical dessert of the Amalfi coast Production Sal de Riso	7€
A' PASTIERA ^(1,3,7) 	Shortcrust pastry cake, with a soft filling of wheat and ricotta	7€
O' BABA' CA CREMM ^(1,3,7) 	Try it with custard or with pistachio cream!!	8€

O' BABA' CA CREMM





BAR

WATER 0,75 3€

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

BITTERS 4€

DISTILLATES 5€

NEAPOLITAN BLEND COFFEE **KIMBO** 2€
— ADDITION OF ALCOHOL + 1,5€ *il Caffè di Napoli*

GINSENG SMALL 3€
BIG 4,5€

BARLEY COFFEE SMALL 3€
BIG 4,5€

DECAFFEINATED 2,5€

DOUBLE COFFEE 2,5€

WHILE WAITING... NEAPOLITAN APERITIF



O' CRODINO 4€

O' PROSECCO 5€

O' SPRITZ SPARKLING Prosecco 6€

O' SPRITZ STILL Falanghina 6€

O' VENTURO SPRITZ 7,5€

O' SBAGLIATO 7€

O' NEGRONI 7€





BEERS



ON TAP 0,33
0,33

BORGO (Lager 4,8% vol) UNFILTERED LIGHT **EXCLUSIVE. ONLY FOR NAPOLETANO!** 4,5€

LISA (Lager 5% vol) GOLDEN 4,5€ 5,5€

PANACHE 5€

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

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

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

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

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



GLUTEN FREE

DAURA DAMM 5,5€

WINES

WHITE WINES



RED WINES



SPARKLING WINES



FALANGHINA IGT BENEVENTANO (La Fortezza - Campania)	20€	AGLIANICO DEL TABURNO DOCC (La Fortezza - Campania)	20€	MARSURET PROSECCO DOC FRIZZANTE (Marsuret - Veneto)	21€
EVEN IN THE GLASS	5€	EVEN IN THE GLASS	5€	EVEN IN THE GLASS	5€
GRECO SANNIO DOC (La Guardiense - Campania)	21€	CAMPOLONGO BARBERA D'ASTI SUPERIORE (Cascina Vèngore - Piemonte)	21€	ORO CARATI MILLESIMATO (Martellozzo Terre Magre - Friuli Venezia Giulia)	20€
FIANO SANNIO DOC (La Guardiense - Campania)	21€	PIEDIROSSO DOC (La Guardiense - Campania)	22€	L'ORO DEL MARCHESE (Best sparkling wine Charmat of Italy)	22€
FRIULANO DOC (Azienda agricola Alturis - Friuli Venezia Giulia)	22€	OTELLO LAMBRUSCO (Cantine Ceci - Emilia Romagna)	24€	MARSURET ROSE' BRUT (Marsuret - Veneto)	23€
TRAMINER (Azienda agricola Alturis - Friuli Venezia Giulia)	22€	BARBERA FRIZZANTE DOC - LA MONELLA (Braida Giacomo Bologna - Piemonte)	25€	DIRUPO PROSECCO EXTRA DRY VALDOBBIADENE DOCC (Andreola - Veneto)	24€
VERMENTINO DI CALLURA D.O.C.G. (La Neula - Sardegna)	23€	VALPOLICELLA SUP. RIPASSO (Az.agr. Monte del Fra - Veneto)	30€	FRANCIACORTA DOCC CUVÉE STORICA 61 SATEN (Berlucchi - Lombardia)	48€
RAYA - MALVASIA CHARDONNAY (Masiceci - Calabria)	27€	RONCHEDONE ROSSO (Cà dei Frati - Lombardia)	37€	FERRARI MAXIMUM BRUT - BLANC DE BLANCS (Ferrari - Trentino)	51€
LUGANA DOC (Cà dei Frati - Lombardia)	27€	ROSSO DI MONTALCINO DOC (La Gerla - Toscana)	40€	FRANCIACORTA DOCC ALMA GRAN CUVÉE (Bellavista - Lombardia)	69€
RUCCIA ZIBIBBO (Masiceci - Calabria)	30€	AMARONE CASTAGNEDI DOCC (Tenuta Sant'Antonio - Veneto)	69€	FRANCIACORTA DOCC PRESTIGE (Cà del Bosco - Lombardia)	72€
PINOT GRIGIO DOCC (Felluga - Friuli Venezia Giulia)	39€	BRUNELLO DI MONTALCINO DOCC (La Gerla - Toscana)	82€		

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**

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WWW.NAPOLETANOPIZZERIATRATTORIA.COM

